OUR THEMED BUFFETS

Our themed buffets are designed to be maintained by service staff for up to two hours per event. Your buffet selection includes standard linens for the buffet & guest seating tables, single use serviceware, bottled water, Coke, Diet Coke, Sprite.

20 guest minimum. Counts below our minimum may incur additional fees. 1.50 per guest over-time fee for exceeding service hours.

Dietary restrictions are subject to additional charges.

VEGETARIAN PASTA BUFFET
18.00 per guest
- Breadstick
- Caesar Salad
- Italian Style Green Beans vgn GF
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgn
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
- Select One:
  - Cannoli
  - Cheesecake V

Add Chicken Parmesan 6.00 per guest

ITALIAN BUFFET
23.00 per guest
- Garlic Bread & Focaccia V
- Antipasto Salad GF
- Roasted Seasonal Vegetables vgr GF
- Penne Pasta with Marinara V
- Select One:
  - Sausage, Peppers & Onions GF
  - Chicken Parmigiana
  - Lasagna with Meat, Cheese or Vegetable Filling V
  - Stuffed Shells with Florentine Sauce
- Select One:
  - Tiramisu V
  - Cannoli V
  - Double Chocolate Cake V

Add an additional entrée 6.00 per guest

TASTE OF BOMBAY
23.00 per guest
- Naan Bread V
- Cucumber Raita VGF
- Vegetable Korma V
- Chana Masala vgn GF
- Basmati Rice vgn GF
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam GF
- Sultani Kheer VGF

TASTE OF SAN JUAN
21.00 per guest
- Pan de Agua with Butter & Margarine V
- Chopped Romaine & Tomato Salad with Italian Dressing vgr GF
- Arroz con Pollo GF
- Pernil with Arroz con Gandules GF
- Fried Plantains vgr GF
- Flan V

Substitute Tres Leches Cake V 3.50 per guest

MEDITERRANEAN BUFFET
23.00 per guest
- Hummus with Pita Triangles vgn GF
- Classic Greek Salad with Vinaigrette VGF
- Spanakopita V
- Select One:
  - Lemon-Oregano Chicken GF
  - Grilled Chicken with Tomato & Fennel GF
  - Moroccan Beef
  - Israeli Couscous V
  - Baklava V or Lemon Bars

Add an additional entrée 6.00 per guest

SOUTHERN COMFORT BUFFET
25.00 per guest
- Mini Corn Muffins with Butter & Margarine V
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings vgr GF
- Select One:
  - Jack Daniels Smoked Pork Ribs GF
  - Fried Chicken
  - Macaroni & Cheese
  - Candied Yams GF
  - Collard Greens GF
  - Apple Pie V

Add an additional entrée 6.00 per guest

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN  vgn VEGAN  GF GLUTEN-FREE  LOCAL
THEMED BUFFETS

ASIAN BUFFET
21.00 per guest
• Fried Vegetable Pot Stickers
• Sweet & Sour, Hot Mustard & Soy Sauce
• Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing
• Select One:
  • Stir-Fried Beef & Broccoli
  • Sesame-Orange Chicken
  • Vegetable Stir-Fry with Tofu
  • Shrimp Lo Mein
• Select One:
  • Steamed Basmati Rice
  • Vegetable Fried Rice
• Fortune Cookies & Fresh Fruit Salad
Add an additional entrée 6.00 per guest

SOUTHWEST BUFFET
21.00 per guest
• Select One:
  • Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
  • Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
  • Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas
  • Beef Tacos with Corn Taco Shells & Warm Flour Tortillas
• Select One:
  • Black Bean & Roasted Corn Salad
  • Vegetarian Refried Beans
Served with:
• Lime & Cilantro Rice
• Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa
• Tortilla Chips
• Sopapilla with Chocolate Sauce
Add an additional entrée 6.00 per guest

BAKED POTATO BAR
17.00 per guest
• Baked Potato with Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Shredded Cheddar Cheese, Sour Cream, Fresh Chives, Butter & Margarine
• Add Mixed Green Salad with Croutons
• Select One Dessert
  • Otis Spunkmeyer Cookies & Brownies
  • Plain & Chocolate Dipped Macaroons

THANKSGIVING YEAR-ROUND BUFFET
23.00 per guest
• Dinner Roll Assortment with Butter & Margarine
• Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette vGF
• Sliced, Slow Roasted Turkey Breast with Gravy
• Traditional Bread Stuffing
• Select One:
  • Candied Yams
  • Corn Casserole
  • Glazed Carrots
  • Sautéed Green Beans vGF
• Mashed Potatoes vGF
• Cranberry Orange Relish vGF
• Select One:
  • Apple Pie with Whipped Topping
  • Pumpkin Pie with Whipped Topping
Add an additional side 3.00 per guest

ISLAND LUAU BUFFET
23.00 per guest
• Hawaiian Sweet Bread with Butter & Margarine
• Mixed Greens Salad with Honey Ginger Dressing
• Select One:
  • Teriyaki Glazed Chicken with Pineapple Mango Relish
  • Kalua Pork
  • Roast Atlantic Salmon with Tropical Salsa
• Crisp Vegetarian Spring Rolls
• Sweet & Sour, Hot Mustard & Soy Sauce
• Sticky Rice
• Fruit Filled Macaroons
Add an additional entrée 6.00 per guest

SOUP IN A BREAD BOULE WITH SALAD
17.00 per guest
• Choice of 2 Soups
  • Seafood Chowder
  • Beef Stew
  • White Chicken Chili
  • Vegetarian Chili vGF
• Choice of one Salad
  • Mixed Greens
  • Caesar Salad
  • Mesclun Salad vGF
• Select One Dessert
  • Otis Spunkmeyer Cookies & Brownies
  • Plain & Chocolate Dipped Macaroons

v VEGETARIAN  vGF GLUTEN-FREE  vGF LOCAL
Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. 20 guest minimum. Grill cook charges of 40.00 per cook per hour (including set up and tear down) will be added. Dietary restrictions are subject to additional charges.

**BACKYARD BARBECUE**

16.00 per guest
- 1/3 lb. Hamburgers with Buns
- All-Beef Hot Dogs with Rolls
- Veggie Burgers with Buns (Available on Request) VGF
- Condiments & Garnish:
  - Sliced American Cheese V
  - Ketchup, Mustard & Relish V
  - Lettuce, Sliced Tomato, Diced Onion & Pickle Spears V
- Select Two Sides:
  - Baked Beans vgr GF
  - Potato Salad VGF
  - Macaroni Salad
  - Coleslaw VGF
- Individual Bags of Assorted Kettle Chips
- Watermelon vgr GF
- Lemonade, Sweetened Iced Tea & Bottled Water

**NEW ENGLAND CLAM BAKE**

MARKET PRICE
- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine V
- Steamed Clams with Drawn Butter GF
- Steamed Lobster with Drawn Butter & Lemon Wedges GF
- BBQ Chicken Boneless Breast & Thighs GF
- Select Two Sides:
  - Coleslaw VGF
  - Corn on the Cob GF
  - Boiled New Potatoes VGF
  - Mixed Greens Salad with Croutons, Ranch & Italian Dressings V
- Strawberry Shortcake V
- Lemonade, Sweetened Iced Tea & Bottled Water

**SOUTHERN STYLE BARBECUE**

25.00 per guest
- Select Two Entrées (served with a sandwich roll):
  - House Smoked Pulled Pork Shoulder GF
  - House Smoked Beef Brisket GF
  - House Smoked Pork Ribs GF
  - House Smoked Pulled Chicken GF
  - Grilled Portabella Mushroom Caps VGF
- Select Two Barbecue Sauces:
  - Jack Daniels Whiskey BBQ Sauce VGF
  - Mango & Habanero BBQ Sauce VGF
  - Strawberry Balsamic BBQ Sauce VGF
- Select Three Sides:
  - Potato Salad VGF
  - Carolina Coleslaw vgn GF
  - Corn on the Cob vgn GF
  - Macaroni Salad
  - Baked Beans vgn GF
  - Macaroni & Cheese V
  - Collard Greens GF
- Mini Corn Muffin with Butter & Margarine V
- Watermelon vgn GF
- Select One Dessert
  - Strawberry Shortcake V
  - Pecan Pie V
- Lemonade, Sweetened Iced Tea & Bottled Water