**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.*

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### VEGETARIAN PASTA BUFFET
18.00 per guest
- Garlic Bread [V]
- Caesar Salad [VGF]
- Roasted Seasonal Vegetables [vgnGF]
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil [vgn]
- Eggplant Rollatini [V]
- Cracked Pepper & Parmesan Cheese
  - Select One:
    - Mini Cannoli [V]
    - Cheesecake [V]

Add Chicken Parmesan 6.00 per guest

### ITALIAN BUFFET
23.00 per guest
- Garlic Bread & Focaccia [V]
- Antipasto Salad or Caesar Salad (Select One) [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]
    - Mini Cannoli [V]
    - Double Chocolate Cake [V]

Add an additional entrée 6.00 per guest

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

*Substitute Tres Leches Cake 3.50 per guest*

### MEDITERANEAN 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]
  - Tiramisu [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 & Balsamic Vinaigrette Dressings [vgr GF]
- Select One:
  - Jack Daniels Smoked Pork Ribs [GF]
  - Fried Chicken
- Macaroni & Cheese [GF]
- Collard Greens [GF]
- Apple Pie [V]

*Add an additional entrée 6.00 per guest*
THEMED BUFFETS

ASIAN BUFFET
21.00 per guest
• Fried Vegetable Pot Stickers v
• Sweet & Sour, Hot Mustard & Soy Sauce
• Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing v
• Select One:
  • Stir-Fried Beef & Broccoli GF
  • Sesame-Orange Chicken GF
  • General Tso’s Chicken v
  • Vegetable Stir-Fry with Tofu v GF
• Select One:
  • Sticky White Rice vgn GF
  • Vegetable Fried Rice v GF
• Fortune Cookies & Fresh Fruit Salad vgn GF

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 v
  • Beef Tacos with Warm Flour Tortillas v
• Select One:
  • Black Bean & Roasted Corn Salad vgn GF
  • Vegetarian Refried Beans v GF

Served with:
• Lime & Cilantro Rice v GF
• Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Black Olives & Salsa v
• Tortilla Chips v GF
• Sopapilla with Chocolate Sauce v

Add an additional entrée 6.00 per guest

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

THANKSGIVING YEAR-ROUND BUFFET
23.00 per guest
• Dinner Roll Assortment with Butter & Margarine
• Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette v gn GF
• Sliced, Slow Roasted Turkey Breast with Gravy
• Traditional Bread Stuffing v
• Select One:
  • Sweet Potatoes vgn GF
  • Corn Casserole v
  • Glazed Carrots vgn GF
  • Sautéed Green Beans vgn GF
• Mashed Potatoes v GF
• Cranberry Sauce vgn GF
• Select One:
  • Apple Pie with Whipped Topping v
  • Pumpkin Pie with Whipped Topping v

Add an additional side 3.00 per guest

ISLAND LUAU BUFFET
23.00 per guest
• Hawaiian Sweet Bread with Butter & Margarine v
• Mixed Greens Salad with Honey Ginger Dressing
• Select One:
  • Teriyaki Glazed Chicken with Pineapple Mango Relish GF
  • Kalua Pork GF
  • Roast Atlantic Salmon with Tropical Salsa GF
• Crisp Vegetarian Spring Rolls v
• Sweet & Sour, Hot Mustard & Soy Sauce
• Sticky Rice vgn GF
• Plain and Chocolate Dipped Macaroons v

Add an additional entrée 6.00 per guest

V VEGAN vgn VEGAN GF GLUTEN-FREE 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 50.00 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, & Pickles V
- Select Two Sides:
  - Baked Beans vgn GF
  - Potato Salad VGF
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette VGF
  - Macaroni Salad VGF
  - Coleslaw VGF
- Individual Bags of Assorted Kettle Chips
- Watermelon vgn GF
- Lemonade, Sweetened Iced Tea & Bottled Water
- Add Grilled Chicken Breast 6.00 per person

**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 VGF
  - Boiled New Potatoes VGF
  - Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette VGF
- 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
  - Smokehouse BBQ Sauce VGF
  - Mango Habanero BBQ Sauce VGF
- Select Three Sides:
  - Potato Salad VGF
  - Carolina Coleslaw vgn GF
  - Corn & Black Bean Salad vgn GF
  - Macaroni Salad VGF
  - Baked Beans vgn GF
  - Macaroni & Cheese VGF
  - Collard Greens GF
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette VGF
- 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