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.

**THEMED BUFFETS**

**VEGETARIAN PASTA BUFFET**
18.00 per guest
- Garlic Bread v
- Caesar Salad vGF
- Roasted Seasonal Vegetables vgrGF
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgr
- 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

**TASTE OF BOMBAY**
23.00 per guest
- Naan Bread v
- Cucumber Raita vGF
- Vegetable Korma v
- Chana Masala vgrGF
- Basmati Rice vgrGF
- Tandoori Spiced Chicken Breast with Grilled Tomato Jam vGF
- 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
- Roast Pork Pernil GF
- Arroz con Gandules
- 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 vgr 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 & Balsamic Vinaigrette Dressings vgr GF
- Select One:
  - Jack Daniels Smoked Pork Ribs GF
  - Fried Chicken
  - Smoked Beef Brisket
- Macaroni & Cheese vGF
- Sweet Potatoes vGF
- Collard Greens GF
- Apple Pie v

**ALL PRICES SUBJECT TO CHANGE**

v VEGETARIAN  vGF VEGAN
v GF GLUTEN-FREE  v LOCAL
# 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
  - Vegetable Stir-Fry with Tofu v GF
- Select One:
  - Sticky White Rice v GF
  - Vegetable Fried Rice v GF
- Fortune Cookies & Fresh Fruit Salad v 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
- Select One:
  - Black Bean & Roasted Corn Salad v GF
  - Vegetarian Refried Beans v GF

Served with:
- Lime & Cilantro Rice v GF
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes & 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 GF
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing v
- Select One:
  - Sweet Potatoes v GF
  - Corn Casserole v
  - Glazed Carrots v GF
  - Sautéed Green Beans v GF
- Mashed Potatoes v GF
- Cranberry Sauce v 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
- Crisp Vegetarian Spring Rolls v
- Sweet & Sour, Hot Mustard & Soy Sauce
- 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
- Sticky Rice v GF
- Plain and Chocolate Dipped Macaroons v

Add an additional entrée 6.00 per guest

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v VEGETARIAN  vgn VEGAN  GF GLUTEN-FREE  ℓ LOCAL
BARBECUE BUFFETS

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 vgr GF
  • Potato Salad VGF
  • Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
  • Macaroni Salad VGF
  • Coleslaw VGF
• Individual Bags of Assorted Kettle Chips
• Watermelon vgr 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 GF
  • Boiled New Potatoes VGF
  • Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette 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 VGF
  • Grilled Portabella Mushroom Caps VGF
• Select Two Barbecue Sauces:
  • Jack Daniels Whiskey BBQ Sauce VGF
  • Smokehouse BBQ Sauce VGF
  • Mango Habanero BBQ Sauce
• Select Three Sides:
  • Potato Salad vgr GF
  • Carolina Coleslaw vgr GF
  • Corn & Black Bean Salad vgr GF
  • Macaroni Salad VGF
  • Baked Beans vgr GF
  • Macaroni & Cheese GF
  • Collard Greens GF
  • Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
• Mini Corn Muffin with Butter & Margarine V
• Watermelon vgr GF
• Select One Dessert
  • Strawberry Shortcake V
  • Pecan Pie V
• Lemonade, Sweetened Iced Tea & Bottled Water