



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

- 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 **V**
- Antipasto Salad or Caesar Salad (Select One) **GF**
- Roasted Seasonal Vegetables **vgnGF**
- 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 **vgnGF**
- Basmati Rice **vgnGF**
- 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 **vgnGF**
- Arroz con Pollo **GF**
- Roast Pork Pernil **GF**
- Arroz con Gandules
- Fried Plantains **vgnGF**
- Flan **V**

Substitute Tres Leches Cake **V** 3.50 per guest

MEDITERRANEAN BUFFET

23.00 per guest

- Hummus with Pita Triangles **vgnGF**
- 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**
- 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 **vgnGF**
- Select One:
 - Jack Daniels Smoked Pork Ribs **GF**
 - Fried Chicken
 - Smoked Beef Brisket
- Macaroni & Cheese **V**
- Sweet Potatoes **VGF**
- Collard Greens **GF**
- Apple Pie **V**

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 **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 **vgnGF**
- Select One:
 - Sticky White Rice **vgnGF**
 - Vegetable Fried Rice **VGF**
- Fortune Cookies & Fresh Fruit Salad **vgnGF**

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 **vgnGF**
 - Vegetarian Refried Beans **VGF**

Served with:

- Lime & Cilantro Rice **VGF**
- Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes & Salsa **V**
- Tortilla Chips **VGF**
- 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 **vgnGF**
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing **V**
- Select One:
 - Sweet Potatoes **vgnGF**
 - Corn Casserole **V**
 - Glazed Carrots **vgnGF**
 - Sautéed Green Beans **vgnGF**
- Mashed Potatoes **VGF**
- Cranberry Sauce **vgnGF**
- 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 **vgnGF**
- Plain and Chocolate Dipped Macaroons **V**

Add an additional entrée 6.00 per guest



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 **vgnGF**
 - Potato Salad **VGF**
 - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
 - Macaroni Salad
 - Coleslaw **VGF**
- Deep River Kettle Chips **V**
- Watermelon **vgnGF**
- 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 **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**
 - Smokehouse BBQ Sauce **VGF**
 - Mango Habanero BBQ Sauce
- Select Three Sides:
 - Potato Salad **VGF**
 - Carolina Coleslaw **vgnGF**
 - Corn & Black Bean Salad **vgnGF**
 - Macaroni Salad
 - Baked Beans **vgnGF**
 - Macaroni & Cheese **V**
 - Collard Greens **GF**
 - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
- Mini Corn Muffin with Butter & Margarine **V**
- Watermelon **vgnGF**
- Select One Dessert
 - Strawberry Shortcake **V**
 - Pecan Pie **V**
- Lemonade, Sweetened Iced Tea & Bottled Water