VEGETARIAN PASTA BUFFET
18.00 per guest
• Garlic Bread v
• Caesar Salad v GF
• Roasted Seasonal Vegetables v GF
• Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil v GF
• 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 v 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 v GF
• Vegetable Korma v
• Chana Masala v GF
• Basmati Rice v GF
• Tandoori Spiced Chicken Breast with Grilled Tomato Jam GF
• Sultani Kheer GF

TASTE OF SAN JUAN
21.00 per guest
• Pan de Agua with Butter & Margarine v GF
• Chopped Romaine & Tomato Salad with Italian Dressing v GF
• Arroz con Pollo GF
• Roast Pork Pernil GF
• Arroz con Gandules
• Fried Plantains v GF
• Flan v
Substitute Tres Leches Cake v 3.50 per guest

MEDITERRANEAN BUFFET
23.00 per guest
• Hummus with Pita Triangles v GF
• Classic Greek Salad with Vinaigrette v GF
• 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 v GF
• Select One:
  • Jack Daniels Smoked Pork Ribs GF
  • Fried Chicken
  • Smoked Beef Brisket
• Macaroni & Cheese v
• Sweet Potatoes v GF
• Collard Greens GF
• Apple Pie v

ALL PRICES SUBJECT TO CHANGE

VEGETARIAN v
VEGAN v GF
GLUTEN-FREE GF
LOCAL ᵃ
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 GF
  - Sesame-Orange Chicken GF
  - General Tso’s Chicken
  - Vegetable Stir-Fry with Tofu vGF
- Select One:
  - Sticky White Rice vGF
  - Vegetable Fried Rice vGF
- Fortune Cookies & Fresh Fruit Salad vGF
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 Warm Flour Tortillas
- Select One:
  - Black Bean & Roasted Corn Salad vGF
  - 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 vGF
- Sliced, Slow Roasted Turkey Breast with Gravy
- Traditional Bread Stuffing v
- Select One:
  - Sweet Potatoes vGF
  - Corn Casserole v
  - Glazed Carrots vGF
  - Sautéed Green Beans vGF
- Mashed Potatoes vGF
- Cranberry Sauce vGF
- 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 vGF
- Plain and Chocolate Dipped Macaroons v
Add an additional entrée 6.00 per guest

V = VEGETARIAN  vgn = VEGAN
GF = GLUTEN-FREE  LOCAL = 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)\textit{VGF}
- Condiments & Garnish:
  - Sliced American Cheese\textit{V}
  - Ketchup, Mustard & Relish\textit{V}
  - Lettuce, Sliced Tomato, & Pickles \textit{V}
- Select Two Sides:
  - Baked Beans \textit{vG}
  - Potato Salad \textit{VGF}
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
  - Macaroni Salad
  - Coleslaw \textit{VGF}
- Deep River Kettle Chips
- Watermelon \textit{vG}
- Lemonade, Sweetened Iced Tea & Bottled Water
- Add Grilled Chicken Breast \textit{6.00 per person}

NEW ENGLAND CLAM BAKE
\textit{MARKET PRICE}
- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine\textit{V}
- Steamed Clams with Drawn Butter \textit{GF}
- Steamed Lobster with Drawn Butter & Lemon Wedges \textit{GF}
- BBQ Chicken Boneless Breast & Thighs\textit{GF}
- Select Two Sides:
  - Coleslaw \textit{VGF}
  - Corn on the Cob\textit{VGF}
  - Boiled New Potatoes \textit{VG}
  - Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette\textit{V}
- Strawberry Shortcake\textit{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 \textit{GF}
  - House Smoked Beef Brisket \textit{GF}
  - House Smoked Pork Ribs \textit{GF}
  - House Smoked Pulled Chicken\textit{GF}
  - Grilled Portabella Mushroom Caps \textit{VGF}
- Select Two Barbecue Sauces:
  - Jack Daniels Whiskey BBQ Sauce \textit{VGF}
  - Smokehouse BBQ Sauce \textit{VGF}
  - Mango Habanero BBQ Sauce
- Select Three Sides:
  - Potato Salad \textit{VGF}
  - Carolina Coleslaw \textit{vG}
  - Corn & Black Bean Salad \textit{vG}
  - Macaroni Salad
  - Baked Beans \textit{vG}
  - Macaroni & Cheese\textit{v}
  - Collard Greens \textit{GF}
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
- Mini Corn Muffin with Butter & Margarine\textit{V}
- Watermelon \textit{vG}
- Select One Dessert
  - Strawberry Shortcake \textit{V}
  - Pecan Pie \textit{V}
- Lemonade, Sweetened Iced Tea & Bottled Water