



# Themed Buffets

## Baja

**\$36.00 per person**

### *Select Two Entrees:*

Seasoned Mahi (GF), Pollo Asado (GF), Cumin Lime Shrimp (GF), Calabicitas with Mushroom (VT, GF).

Upgrade to Carne Asada (GF) or

Chile Verde Pork (GF) **\$4.75 per person**

### *Select Two Sides:*

Charro Beans (VG, GF), Spanish Rice (VG, GF), or Roasted Corn and Black Bean Salad (VT, GF)

Served with cheddar cheese, sour cream, pico de gallo, limes, and fresh corn tortillas

**ADD Guacamole (VG, GF) \$2.50 per person**

## Thailand

**\$40.00 per person**

Coconut Seafood Curry (GF), Lemongrass Chicken (GF), Stir-Fried Spicy Vegetables with Cashews and Peanut Sauce (VT), Green Papaya Salad, Pad Thai (VG, GF), and White Rice (VG, GF)

## Italian

**\$34.00 per person**

Antipasto Salad (GF), My Mother's Meat Lasagna, Pasta Primavera (VT), Fresh Grilled Vegetable Caprese Salad (VT, GF), and Focaccia Bread (VG)

## American BBQ

**\$32.00 per person**

### *Select Two Entrees:*

Grilled Hamburgers, Hot Dogs, and Chipotle Black Bean Burgers (VT)

### *Select Two Sides:*

Little Leaf Salad (VG, GF), Macaroni Salad, House-Made Potato Chips (VT, GF), and Watermelon Wedges (VG, GF)

Served with cheese and condiment platter

## Southern BBQ

**\$37.00 per person**

### *Select Two Entrees:*

Pulled Pork, Marinated and Grilled Tri-Tip, Grilled Chicken, and Beyond Brat

### *Select Three Sides:*

Baked Beans (VT, GF), Corn on the Cob, Jalapeño Coleslaw, Mustard Potato Salad (VT, GF), Smoked Mac n Cheese (VT), and Collard Greens (VG, GF)

Served with fresh baked cornbread (VT) and house-made spicy & tangy BBQ sauce

Minimum Order of 20



# Dinner Buffets

## Light Buffet

\$50.00 per person

Choice of 2 entrées, 1 salad, 2 vegetables or sides, and 2 desserts

## Grand Buffet

\$68.00 per person

Choice of 3 entrées, 2 salads, 2 vegetables or sides, and 3 desserts

Pork Loin or Tri-Tip may be carved by a chef for an additional fee of \$4 per person.

## Entrées

Tri-Tip with Mushroom Ragout (GF)  
Seasonal Fish with Grape Salsa  
Chicken Cassoulet (GF)  
Honey Glazed Pork Loin (GF)  
Eggplant Parmesan (VT, GF)  
Ratatouille with Creamy Polenta (VT, GF)  
Exotic Mushroom Risotto (VT, GF)

**Add \$5.50 per person for these selections:**

Braised Short Ribs  
BBQ Salmon (GF)

## Vegetables

Roasted Garlic Broccolini (VG, GF)  
Honey Glazed Tri Colored Carrots (VT, GF)  
Grilled Asparagus (VG, GF)  
Sautéed Seasonal Vegetable (VG, GF)  
Blistered Cherry Tomatoes  
& Haricots Verts (VG, GF)

## Sides

Mashed Potatoes (VT, GF)  
Herbed Roasted Potatoes (VG, GF)  
Israeli Couscous (VG)  
Herbed Red Quinoa (VG, GF)





# Dinner Buffets (continued)

## Salads

### **Little Leaf** (VG, GF)

Baby greens, cucumber, tomatoes, carrots, red onion, balsamic dressing

### **Caesar** (VT)

Classic Caesar with romaine hearts, buttered croutons, and shaved parmesan with a creamy house Caesar dressing

### **The Sicilian** (VT, GF)

Baby greens with eggplant caponata, ricotta, red wine vinaigrette

### **Seasonal Grilled Vegetables** (VG, GF)

Baby greens with fresh grilled seasonal vegetables, lemon shallot vinaigrette

Minimum Order of 20

## Desserts

### **Mini Berry Berry Cheese Tart** (VT)

### **Mini Lemon Tartlet** (VT)

### **Mini Flourless Chocolate Cake** (VT, GF)

### **Peanut Butter Chocolate Bar** (VT)

### **Mini Coconut Pana Cotta with Berry Compote** (VG, GF)

### **Mini Chocolate Tartlet** (VT)

### **Oatmeal Raisin Cookie** (VT)

### **Chocolate Chip Cookie** (VT)

### **Ginger Spice Cookie** (VT)

### **Espresso Shortbread** (VT)

### **Chocolate Brownies** (VT)

### **Fresh Fruit and Berries** (VG, GF)