



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

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)

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