American BBQ $30.00 per person
Choice of Two Proteins:
- Grilled hamburgers, hot dogs, and chipotle black bean burgers
Choice of Two Sides:
- House salad, macaroni salad, house-made potato chips, and watermelon wedges
Served with cheese and condiments

Southern BBQ $35.00 per person
Choice of Two Proteins:
- Pulled pork, marinated, and grilled tri-tip, grilled chicken, and Beyond Meat sausage
Choice of Three Sides:
- Baked beans (VG), corn on the cob, jalapeño coleslaw, mustard potato salad, smoked mac and cheese, and collard greens
Served with fresh baked cornbread, and house-made spicy & tangy BBQ sauce

Baja $34.00 per person
Choice of Two Proteins:
- Seasoned mahi, pollo asado, cumin lime shrimp, calabacitas with mushroom (VG).
- Carne asada or pork chile verde: add $3.50 per person.
Choice of Two Sides:
- Spiced pinto beans, Spanish rice, roasted corn, and black bean salad
Served with cheddar cheese, sour cream, pico de gallo, limes, and fresh corn tortillas

Thailand $38.00 per person
Coconut seafood curry, lemongrass chicken, stir-fried spicy vegetables with cashews and peanut sauce, green papaya salad, pad thai, and white rice

Italian $32.00 per person
Antipasto salad, my mother’s meat lasagna, pasta primavera, fresh grilled vegetable, caprese salad, and focaccia bread
Dinner Buffets

**Light Buffet**  $48.00 per person
Choice of 2 entrées, 1 salad, 2 vegetables or sides, and 2 desserts

**Grand Buffet**  $66.00 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 $72 per station

**Entrées**
- Tri-Tip with Mushroom Ragout
- Grilled Barramundi with Grape Salsa
- Chicken Cassoulet
- Honey Glazed Pork Loin
- Eggplant Parmesan
- Ratatouille with Creamy Polenta
- Exotic Mushroom Risotto
- **Add $5.50 per person for these selections:**
  - Braised Short Ribs
  - BBQ Salmon

**Vegetables**
- Roasted Garlic Broccolini
- Honey Glazed Tri Colored Carrots
- Grilled Asparagus
- Sautéed Seasonal Vegetable
- Blistered Cherry Tomatoes & Haricots Verts

**Sides**
- Mashed Potatoes
- Herbed Roasted Potatoes
- Seasoned Brown Rice
- Israeli Couscous
- Herbed Red Quinoa
Salads

**Little Leaf** (VG)
Baby greens, cucumber, tomatoes, carrots, red onion, balsamic dressing

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

**The Sicilian** (V)
Baby greens with eggplant caponata, ricotta, red wine vinaigrette

**Seasonal Grilled Vegetables** (V)
Baby greens with fresh grilled seasonal vegetables, lemon shallot vinaigrette

Desserts

**Mini Berry Berry Cheese Tart**
**Mini Lemon Tartlet**
**Mini Flourless Chocolate Cake (GF)**
**Carrot Cake Pecan Bar**
**Peanut Butter Chocolate Bar**
**Mini Coconut Pana Cotta with Berry Compote (VG, GF)**
**Mini Chocolate Tartlet**
**Oatmeal Apricot Cherry Cookie**
**Chocolate Chip Cookie**
**Ginger Spice Cookie**
**Espresso Shortbread**
**Fresh Fruit and Berries (VG, GF)**