



Themed Buffets

Baja \$34.00 per person

Choice of Two Proteins:

Seasoned mahi, pollo asado, cumin lime shrimp, calabicitas 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

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



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



Dinner Buffets (continued)



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)