THEMED DINNER BUFFET MENUS

(Minimum service of 50 guests)

All buffets include: Freshly Brewed Coffee, Iced Tea & Water

All American Buffet

Mixed Greens with Assorted Dressings
Seasonal Sliced Fruit Display w dips
Cucumber and Tomato Salad
Southern Fried Chicken
Smoked Barbeque Beef Brisket
Seared Salmon with fresh lemon butter
Mashed Potatoes w gravy
Wild Rice Pilaf
Green Beans Almandine
Sweet Corn on the Cob
Bakery Fresh Rolls & Butter
Chef's Assorted Dessert Display
Hot Peach Cobbler

Italian Style Buffet

Caesar Salad with Parmesan & Croutons
Italian Antipasto Salad
Marinated Mushroom Salad
Italian Sausage w Peppers & onions
Italian Style Fish
Cheese Tortellini with Pesto Cream Sauce
Chicken Parmesan
Risotto Rice
Italian Medley Vegetables
Focaccia Bread & Bread Sticks
Chef's Assorted Desserts
Italian Cannoli Cake

The Hawaiian Kahuna Buffet

Mixed Greens with Assorted Dressings
Homemade Potato Salad
Seasonal Fruit Salad with Toasted Coconut
Roast Pork Tenderloin with apple ragout
Teriyaki Chicken Breast
Grilled Mahi Mahi with Mango Salsa
Roasted Red Skin Potatoes
Steamed White Rice
Vegetable Medley
Honey Glazed Carrots
Bakery Fresh Hawaiian Rolls & Butter
Pina Colada Cake, Key Lime Pie
Chef's Assorted Dessert Display

**Inquire about a whole roast pig
Additional charge & chef carver fee applies

Southwestern Buffet

Mixed Green Salad with Dressings
(With Salad Bar Toppings)
Seasonal Fresh Fruit Salad
Nacho Chips with Salsa, Sour Cream & Guacamole
Beef and Chicken Fajitas
Orange Roughy Vera Cruz
Pork Tamales
Cheese Enchiladas
Southwest Rice, Refried Beans
Soft Flour Tortillas
Tres Leches Cake
Chees Assorted Desserts

THEMED DINNER BUFFET MENUS

(Minimum service of 50 guests) All buffets include: Freshly Brewed Coffee, Iced Tea & Water Bakery Fresh Dinner Rolls & Butter

Oriental Buffet

Crispy Fried Noodles with plum sauce Mixed Green Salad with Oriental Dressing Oriental Noodle Salad Eggs Rolls with Appropriate Sauces Oriental Beef Stir Fry Chinese Barbecue Spareribs Sweet & Sour Chicken Steamed White Rice Stir- Fry Oriental Vegetables Chef's Assorted Dessert Display Almond & Fortune Cookies

Western Cowboy Buffet

Mixed Green Salad with Dressings Sliced Fresh Seasonal Fruit Display Creamy Cole Slaw and Potato Salad **BBQ** Spareribs Sliced Carved Roast Beef with Au Jus Rotisserie Chicken Mini Baked Potatoes Baked Beans Corn on the Cob Warm Cornbread & Dinner Rolls Chef's Assorted Dessert Display

GOLD MEDAL DINNER BUFFET SALAD

(Choice of four)

Mixed Green Salad with Dressings Caesar Salad (dressing on the side) Sliced Season Fresh Fruit Tray Domestic Cheese & Cracker Board Marinated Cucumber & Tomato Salad Homemade Potato Salad Assorted Fresh Relishes Display Chef Made Pasta Salad

ENTREES

(Choice of three)

Fresh Herb Rotisserie Chicken Chicken Breast Marsala Sliced Carved Roast Beef with Rosemary Au Jus Southern Fried Chicken Chicken or Pork Adobo

Baked Salmon with Lemon Dill Sauce Steamed Whole Fish Stuffed Chicken Breast Florentine

Marinated London Broil with Mushroom Sauce Barbeque Beef Brisket Chicken Cordon Bleu Baked Lasagna (Bolognese or Vegetable) Oriental Beef & Vegetable Stir-Fry BBQ Pork Sparerib

Roast Pork Tenderloin with Apple Ragout

Braised Ox Tails

VEGETABLES

POTATOES/RICE (Choice of two) (Choice of two) Roasted Red Skinned Potatoes Green Beans Almandine Glazed Belgian Carrots Pancit Chef's Vegetable Du Jour Mashed Potatoes w gravy Lyonnaise Potatoes Broccoli Normandy Italian Vegetable Medley Potatoes Au Gratin California Blend Vegetables Rice Pilaf Stir Fry Vegetables Vegetable Fried Rice French Peas with Pearl Onions Italian Risotto Rice

DESSERT TABLE

Assorted Cheesecakes Assorted Baked Fruit Pies Chef's Assorted Cakes

Above pricing subject to 18% service charge and 8.1% sales tax. Prices subject to change.