# THEMED DINNER BUFFET MENUS 

(Minimum service of 50 guests)
All buffets include: Freshly Brewed Coffee, Iced Tea \& Water

All American Buffet<br>Mixed Greens with Assorted Dressings<br>Seasonal Sliced Fruit Display w dips<br>Cucumber and Tomato Salad<br>Southern Fried Chicken<br>Smoked Barbeque Beef Brisket<br>Seared Salmon with fresh lemon butter<br>Mashed Potatoes w gravy<br>Wild Rice Pilaf<br>Green Beans Almandine<br>Sweet Corn on the Cob<br>Bakery Fresh Rolls \& Butter<br>Chef's Assorted Dessert Display<br>Hot Peach Cobbler<br>\section*{Italian Style Buffet}<br>Caesar Salad with Parmesan \& Croutons<br>Italian Antipasto Salad<br>Marinated Mushroom Salad<br>Italian Sausage w Peppers \& onions<br>Italian Style Fish<br>Cheese Tortellini with Pesto Cream Sauce<br>Chicken Parmesan<br>Risotto Rice<br>Italian Medley Vegetables<br>Focaccia Bread \& Bread Sticks<br>Chef's Assorted Desserts<br>Italian Cannoli Cake

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

## **Inquire about a whole roast pig <br> 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
Chefs 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
Chefs Assorted Dessert Display

## GOLD MEDAL DINNER BUFFET <br> SALAD <br> (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<br>Homemade Potato Salad<br>Assorted Fresh Relishes Display<br>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<br>Barbeque Beef Brisket<br>Chicken Cordon Bleu<br>Baked Lasagna (Bolognese or Vegetable)<br>Oriental Beef \& Vegetable Stir-Fry<br>BBQ Pork Sparerib<br>Roast Pork Tenderloin with Apple Ragout<br>Braised Ox Tails

VEGETABLES<br>(Choice of two)<br>Green Beans Almandine<br>Glazed Belgian Carrots<br>Chefs Vegetable Du Jour<br>Broccoli Normandy<br>Italian Vegetable Medley<br>California Blend Vegetables<br>Stir Fry Vegetables<br>French Peas with Pearl Onions<br>\section*{POTATOES/RICE}<br>(Choice of two)<br>Roasted Red Skinned Potatoes<br>Pancit<br>Mashed Potatoes w gravy<br>Lyonnaise Potatoes<br>Potatoes Au Gratin<br>Rice Pilaf<br>Vegetable Fried Rice<br>Italian Risotto Rice

## DESSERT TABLE

Assorted Cheesecakes
Assorted Baked Fruit Pies
Chef's Assorted Cakes

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