

THEMED DINNER BUFFET MENUS

(Minimum Service of 50 Guests) • Dinner Service Time – 1 Hour and 30 Minutes

All buffets include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

ALL AMERICAN BUFFET

Mixed Greens with Assorted Dressings
 Fresh Vegetable Crudité Display with Dip
 Cucumber and Tomato Salad
 Bone-in Baked Chicken
 Braised Beef with Demi Glace
 Seared Salmon with Fresh Lemon Butter*
 Mashed Potatoes with Gravy
 Wild Rice Pilaf
 Green Beans Almondine
 Sweet Corn on the Cob
 Bakery Fresh Rolls and Butter
 Apple Pie, Cherry Pie, Chocolate Fudge Cake
 Irish Cream Cheesecake and German Chocolate Cake

\$35.00 per person

ITALIAN BUFFET

Caesar Salad with Parmesan Croutons
 Italian Antipasto Salad
 Marinated Mushroom Salad
 Italian Sausage with Peppers and Onions
 Seasonal Fish Fillet with Italian Herbs
 Cheese Tortellini with Pesto Cream Sauce
 Chicken Parmesan
 Risotto
 Italian Medley Vegetables
 Focaccia Bread and Breadsticks
 Tiramisu, Cannoli Cake, Strawberry Cheesecake
 Carrot Cake and Banana Cream Pie

\$35.00 per person

THE HAWAIIAN KAHUNA BUFFET

Mixed Greens with Assorted Dressings
 Macaroni Salad
 Seasonal Fruit Salad with Toasted Coconut
 Kalua Pork
 Teriyaki Chicken
 *Broiled Salmon Fillet
 Steamed Calrose Rice
 Vegetable Medley
 Honey Glaced Carrots
 Bakery Fresh Hawaiian Rolls and Butter
 Coconut Cream Pie, Haupia Cake, Carrot Cake
 Key Lime Pie and Pineapple Upside Down Cake

(Whole Roasted Pig Also Available for Additional Charge)

\$36.00 per person

SOUTH OF THE BORDER BUFFET

Mixed Greens with Assorted Dressings and Toppings
 Seasonal Fresh Fruit Salad
 Tortilla Chips with Salsa, Sour Cream and Guacamole
 Chicken Fajitas
 Seasonal Fish Fillet Vera Cruz
 Pork Tamales
 Beef Tacos
 Cheese Enchiladas
 Southwest Rice and Refried Beans
 Soft Flour Tortillas
 Churros, Flan and Tres Leches Cake

\$35.00 per person

THEMED DINNER BUFFET MENUS (CONTINUED)

(Minimum Service of 50 Guests) • Dinner Service Time – 1 Hour and 30 Minutes

All buffets include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

ORIENTAL BUFFET

Crispy Fried Noodles with Plum Sauce
Mixed Green Salad with Oriental Dressings
Asian Noodle Salad
Spring Rolls with Dipping Sauces
Beef and Broccoli*
Chinese Barbeque Spareribs
Sweet and Sour Chicken
Steamed White Rice
Stir-Fry Oriental Vegetables
Coconut Cream Pie, Haupia Cake, Carrot Cake
Key Lime Pie and Pineapple Upside Down Cake

\$35.00 per person

WESTERN COWBOY BUFFET

Mixed Green Salad with Assorted Dressings
Fresh Fruit Compote
Creamy Cole Slaw and Potato Salad
Barbeque Spareribs
*Smoked Beef Brisket
Fried Chicken
Roasted Red Skinned Potatoes
Baked Beans
Corn on the Cob
Warm Cornbread and Dinner Rolls
Whipped Honey Butter
Apple Pie, Cherry Pie, Chocolate Fudge Cake
Irish Cream Cheesecake and German Chocolate Cake

\$36.00 per person