SPECIALTY BUFFETS

Mexican Fiesta Buffet

Mixed Green Salad with Assorted Dressings, Cold Bar including shredded lettuce, shredded Monterrey jack & Cheddar Cheeses, Diced Tomatoes, Diced Onions, Sliced Black Olives, Guacamole, Sour Cream, Assorted Salsas, Tabasco, Sliced Jalapenos, & Pico De Gallo, Southwestern Salad, Tri-Colored Tortilla Chips & Sliced Fresh Fruit ENTREES – YOUR CHOICE OF (4) – Chicken Fajitas, Beef* Fajitas, Beef Tamales, Cheese Enchiladas, Chile Relleno, Shredded Beef Tacos, Carnitas (Shredded Pork) Served with Spanish rice, Refried Beans, Flour & Corn Tortillas Chefs Selection of Desserts to include Kahlua Flan & Churros, Coffee, Regular & Decaf, Hot & Iced Tea & Milk \$29.00++ Per Person

The Ponderosa

Mixed Green Salad with Assorted Dressings and Condiments, Tomato & Cucumber Salad,
Cheese Tortellini Salad, Herbed Corn & Black Bean Salad,
Marinated Flank Steak* with Wild Mushrooms and Merlot Reduction,
Herb Crusted Salmon* with Sun Dried Tomato Sauce,
Sautéed Chicken with California Toasted Almonds and Golden Raisins
Oven Roasted Garlic Red Bliss Potatoes, Asparagus au beurre
Pastry Table with Selection of Pies, Gateau's and Fresh Fruit Salad, Fresh Baked Rolls & Butter
Coffee, Regular & Decaf, Hot & Iced Tea & Milk
\$38.00++ Per Person

Sam's Country

Sweet Spinach & Arugula Salad with House Vinaigrette,
Grilled & Chilled Asparagus, Eggplant, Squash, Roma Tomatoes and Baby Vegetables
Pasta Salad, Three Tomato Salad with Mozzarella Cheese & Fresh Basil & Extra Virgin Olive Oil
Orange Roughy Francaise (Lightly Battered, Capers, in a Lemon Butter Sauce)
Chicken Marsala,

Grilled Rib-Eye Steak* (1 per person)
Baked Potatoes with Sour Cream, Bacon Bits, and Shredded Cheddar Cheese
Steamed Broccoli with Cheddar Cheese Sauce on the Side
Peach Pie, Apple Pie, Build your Own Strawberry Shortcake
Focassia & Assorted Rolls & Butter
Coffee, Regular & Decaf, Hot & Iced Tea & Milk
\$42.00++ Per Person

Minimum guarantee of 50 guests. \$3.00++ per person surcharge will be added with a guarantee of 40-49 guests. Guarantee cannot fall below 40 guests on a Buffet Package

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may beat a higher risk if these foods are consumed raw or undercooked.