



THEME BUFFETS

TASTE OF ITALY

Caesar Salad
Sliced Plum Tomatoes and Fresh Mozzarella
Drizzled with Basil Vinaigrette

Relish Tray of Marinated Olives, Mushrooms,
Roasted Peppers, and Artichoke Hearts

Sweet Sausage, Peppers and Onions

Breast of Chicken Marsala

Carved Prime Rib, Au Jus

Cheese Ravioli, Marinara Sauce

Italian Green Beans Amandine

Warm Crusty Rolls and Bread Sticks

\$29.95 Per Person

BACK YARD BUFFET

Macaroni Salad
Homestyle Potato Salad

On the Grill
1/3 # Sirloin Burgers
1/4 # Hebrew National Hot Dogs
Grilled Chicken Breast

Sesame Seed Buns, Condiments, Garnishes
Boston Baked Beans
Corn on the Cob

\$16.95 Per Person

Buffets include coffees and teas
All buffets are designed for a minimum of 50 guests
Prices do not include an additional 18% service charge
and 8.3% sales tax

SOUTH OF THE BORDER

Tortilla Chips and Salsa on each Table

Chopped Green Salad with Tomatoes
and Sweet Onions, Cilantro Vinaigrette

Chile Rellenos
Pork Tamales

Chicken and Steak Fajitas
Warm Flour Tortillas

Guacamole, Salsa, and Sour Cream

Mexican Rice

Vegetarian Refried Beans

\$19.95 Per Person

WRANGLER

Tossed Green Salad with Ranch Dressing
Creamy Coleslaw and Red Skin Potato Salad

Herb Grilled Chicken Breast

Grilled Top Sirloin

Barbecued Baby Back Ribs

Baked Potato, Sour Cream, and Chives

Grilled Asparagus Parmesan

Ranch Beans

Jalapeno Corn Bread, Potato Rolls
and Sweet Butter

\$28.95 Per Person



THEME BUFFETS

THE COMFORT FOOD BUFFET

Garden Salad with Selection of Dressings
Home-style Meatloaf with Mushroom Gravy
Buttermilk Fried Chicken
Baked Macaroni and Cheese
Mashed Potatoes
Seasoned Greens
Green Bean Casserole
Sour Cream Biscuits

\$19.95 Per Person

TUSCAN BUFFET

Classic Caesar Salad
Chicken Fettuccini Alfredo
Deep Dish Meat Lasagna
Four Cheese Ravioli, Marinara Sauce
Green Beans Parmesan
Crunchy Garlic Toast

\$16.95 Per Person

MIDDLE EASTERN BUFFET

Tabboli Salad
Hummus
Babaganush
Fried Kibbie
Spinach Pie
Kafta Kabob
Chicken Kabob
Arabic Rice with Beef and Lamb
Grilled fresh Vegetables
Cucumber Yogurt Dip
Pita Bread

\$22.95 Per Person

SOUTHWESTERN BUFFET

Field Greens with Jicama, Grape Tomatoes, Goat Cheese
Prickly Pear Vinaigrette
Carved Pork Loin stuffed with Chorizo Dressing
Grilled Skin of Chicken Breast
with Raspberry Chipotle Sauce
Sonoran Rice
Roasted Yukon Potatoes
Grilled Vegetable Medley
Warm Rolls and Butter

\$23.95 Per Person

Buffets include freshly brewed coffees and teas

All buffets are designed for a minimum of 50 guests.

Prices do not include an additional 18% service charge
and 8.3% sales tax