

Buffet Menus

All prices are per person and do not include 18% Service Charge and current sales tax. Prices are subject to change.

All Buffets include Iced Tea, Fresh Lemonade, Coffee, Hot Tea, and Dessert. (Add an additional entree to any buffet menu except sandwiches for \$4.50 per person)

(V=Vegetarian, Vg=Vegan, GF-Gluten Free)

Sandwiches and Wraps (choose 4)

Tuscan Style Grilled Chicken Breast With Fresh Mozzarella, Roast Red Bell Pepper, Pesto Mayonnaise, Roma Tomatoes and Romaine on Ciabatta

Chicken Salad Sandwich Roast Chicken Breast with Apples, Walnuts, Lettuce, Tomato on Sliced 5 Grain Bread

Fresh Roasted Turkey Breast
Fresh House Made Cranberry Sauce, Lettuce and
Tomato on a French Bread

Mesquite Grilled Santa Maria Tri Tip With Caramelized Onions, Lettuce, Tomato and Horseradish Mayonnaise on Sourdough

Black Forest Ham with Jarlsberg Cheese With Hot and Sweet Mustard, Lettuce and Tomato on a Pretzel Roll

Roasted Sweet Peppers and Mozzarella V With Pesto, Lettuce and Sliced Tomatoes on Sweet French Baguette

Roasted Vegetable & Goat Cheese Wrap V Roasted Seasonal Vegetables, Domestic Goat Cheese, Mixed Greens and Balsamic Vinaigrette

Fresh Roasted Albacore Tuna Salad With Capers, Onions, Fresh Dill, Celery, Lettuce and Sliced Tomato on Fresh Focaccia

Choose 2 Sides

Cole Slaw V, GF House Made Potato Chips V, Vg, GF Lemon Parmesan Potato Salad V, GF Mixed Baby Field Greens Salad V, GF Caesar Salad Greek Salad V, GF

Choose a Dessert

Fresh Seasonal Fruit V, Vg, GF House Baked Cookies V Homemade Brownies V Assorted Dessert Bars V (Lemon, Raspberry, Honey Pecan, Apple Streusel and Double Chocolate)

Served, Carved and Grilled (choose 3)

Barbecued Chicken
Herb Grilled Pork Chops GF
Baby Back Ribs
Louisiana Hot Links
100% Beef Hot Dogs
Black Angus Short Rib Burgers
Turkey and Portobelo Mushroom Burgers
Chicken Apple Sausage
Vegetarian Boca Burgers V, Vg
Portobelo and Vegetable Kabob V, Vg

Choose 3 Sides

Mixed Baby Field Greens Salad V, GF Potato Salad V, GF Grilled Corn on the Cob V, Vg, GF (seasonal) Tomato and Cucumber Salad V, GF Cole Slaw V, GF Baked Beans V

Choose a Dessert

Caramel Bread Pudding V
Cookies and Brownies V
Macaroon Assortment V
Chocolate Sea Salt Caramel Trifle V

Choose 2 Entrees

Pan-Seared Chicken with Herb Jus GF Roasted Garlic & Rosemary Chicken GF Braised Short Ribs Merlot Reduction Grilled Tri Tip GF

Sun-dried Tomato Boursin Butter Baked Tilapia

Panko Crust and Citrus Butter Grilled Salmon with Fresh Corn Salsa GF Slow Cooked Barbeque Brisket

Choose 2 Starters

Roast Sweet Corn Chowder
Vegetarian Roma Tomato Basil Bisque V, GF
Iceberg Wedge V, GF
Mixed Baby Greens V, GF
Toasted Walnuts and White Balsamic
Vinaigrette
Caesar Salad

Choose a Dessert

Caramel Bread Pudding V
Fresh Fruit Tart V
Macaroon Assortment V
Chocolate Sea Salt Caramel Trifle V

Choose 2 Entrees

Tagliatta Sirloin

with Rosemary, Garlic and Lemon

Shrimp Fra Diavolo

with Cappellini and Spicy Tomato

Garlic Sauce

Vegetarian Grilled Vegetable Lasagna V

Braised Chicken with Gremolata GF

Vegetarian Spaghettini V

with Garlic, Tomato, Basil, Lemon,

Olive Oil and Parmesan (Veg.)

Chicken Piccata

with Lemon, White Wine and Capers

Herb Roasted Pork Loin with Pan Jus GF

Choose 2 Starters

Minestrone

Pasta Fagioli

Tomato and Basil Bisque V, GF

add Sweet Italian Sausage

Caesar Salad

Insalata Mista V, GF

with Radicchio, Arugula, Cherry Tomato, Fennel and Fried Leeks

Choose a Dessert

Tiramisù V Cannoli Stuffed with Chocolate Cherry Ricotta V Seasonal Fruit Salad V, Vg, GF Tray Passed Gelato V

Whatever your choices, this buffet comes complete with Spanish rice, Charro pinto beans or vegetarian black beans, tri-color tortilla chips, house made fresh salsas, sour cream, guacamole and warm flour and/or corn tortillas where appropriate.

Choose 2 Entrees

Carne Asada GF

Pollo Asado GF

Beef Birria

Carnitas GF

Camarones a la Diabla GF

Puerco al Pastor GF

3 Cheese Stuffed Pasilla Chilies V, GF

Vegetable Enchiladas V, GF

Choose 2 Sides

Vegetarian Tortilla Soup V, GF

Sopa de Albondigas

Caesar Salad

Watermelon Jicama Salad V, Vg, GF

Chipotle Roast Potatoes V, Vg, GF

Choose a Dessert

Churros Dusted with Cinnamon Sugar V
Flan V, GF
Buñuelos with Cinnamon and Honey V
Arroz Con Leche V, GF
Seasonal Fruit Salad V, Vq, GF

Choose 3 Entrees

Orange Chicken
Grilled Teriyaki Beef
Kung Pao Shrimp
Vegetable Lo-Mein V
Vegetable Tofu Stir Fry V, Vg
Beef and Broccoli
Garlic Chicken
Honey Walnut Shrimp

Choose 3 Sides

Fried Rice V, GF
Soba Noodle Salad V, Vg
with Miso Dressing
Vegetable Eggrolls V
Edamame Pot Stickers V
Lychee Nut Salad V
with Spicy Greens, Napa Cabbage
Jicama, Almonds and Pineapple
Vinaigrette
Mandarin Salad V, Vg
Steamed Rice V, Vg, GF
White or Brown

Choose a Dessert

Banana Spring Roll with Toffee and Nuts V
Almond and Fortune Cookies V
Asian Macaroons V
Coconut Rice with Mango V, Vg, GF

Choose 2 Starters

Lobster Bisque
Spicy Chicken Pepper Pot Soup
Watercress, Pear & Goat Cheese Salad V
Honey Lime Vinaigrette
Pineapple Watermelon Salad V
Napa Cabbage, Crispy Egg Noodles
and Honey Lime Vinaigrette

Choose 2 Entrees

Kahlua BBQ Pork Loin Prawns with Sweet Chile Butter GF Miso Grilled Chicken with Mango Chutney Baked Salmon with Pineapple Ponzu Teriyaki Glazed Beef

Choose 2 Sides

Caramelized Pineapple Fried Rice V
Stir Fried Soba Noodles V
with Vegetables and Miso Dressing
Garlic and Ginger Green Beans V, Vg, GF
Grilled Sweet Potatoes V, GF
with Mango Butter

Choose a Dessert

Banana Spring Roll with Toffee and Nuts Almond and Fortune Cookies Asian Macaroons Coconut Rice Pudding

Here's What You Get:

100% Ground Chuck Hamburgers All Beef Hot Dogs Veggie Burgers

Choose a Salad

Mixed Baby Field Greens Salad Cole Slaw Tomato Cucumber Salad

Let Chef Blake fill your buffet with a daily selection of the best of the season. Each day brings a different menu and is usually determined about 24 hours in advance. Not only will you get the best buffet deal around, you also get the best quality.

Each day he will pick a soup, a salad, two entrees (one entree always being vegetarian unless specified,) two seasonal side dishes paired with the entrees, and a mixture of dessert bars and freshly baked cookies.