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)

The Sandwich Buffet (minimum 10) .................................................. 28.75
An assortment of our now famous sandwiches and wraps served with your choice of side dishes and dessert tray. A great choice for a more informal event. Ask about our gluten free options!

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)
The Backyard Barbecue Buffet (minimum 25). .......................... 39.00
The perfect choice for an informal gathering of friends and co-workers. Buffet includes all the traditional fixings for the burgers and hot dogs.

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

The American Buffet (minimum 25). ................................. 40.00
A selection of regional American favorites from the past and present. Buffet includes creamy mashed potatoes and fresh seasonal vegetables.

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
Mangia, Mangia Italian Buffet (minimum 25) ........................................ 43.00
Buffet includes Roasted Red Potatoes and Balsamic Marinated, Grilled Squash.

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

The Latin Buffet (minimum 25) ............................................................ 43.00
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, Vg, GF
Taste of Asia Buffet (minimum 25).................. 43.00
Select your favorites from our list of Asian specialties. Every buffet includes crispy wontons with a sweet chile dipping sauce.

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
Vegetable Eggrolls V
Edamame Pot Sticks 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

Polynesian Buffet (minimum 25).................. 43.00
Simply make your selections from our following list of Polynesian specialties. Every buffet includes spicy taro chips.

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
The Basics Barbecue Buffet (minimum 25)......................... 18.00
In a rush or on a tight budget? We have the perfect answer that is sure to please everyone! What is more American than hamburgers and hot dogs? And you don't have to wait for summer either. We can provide this buffet for you any time of the year. This retro style barbeque comes equipped with all the traditional “fixin's”, house made potato chips, fresh baked cookies and a salad selection.

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

Chef’s Choice Daily Buffet (minimum 10)......................... 28.75

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.