



## **Buffet Menu**

**\$25/pp**

**Includes: Servers, Serving Tables, Disposable Utensils, Plates and Napkins**  
*Your only additional cost is sales tax*

### **Salad – Select One**

- **Mixed Green Salad** - Tomatoes, Cucumbers and Carrots
- **Spring Mix Salad** - Parmesan Cheese and Croutons
- **Romaine and Red Leaf Salad** - Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola, Honey Poppy Seed Dressing
- **Spinach Salad** - Red Onion, Mandarin Oranges, Toasted Walnuts and Rice Wine Vinaigrette
- **Bow Tie Pasta Salad** – Chickpeas and Garlic Italian Dressing
- **Seasonal Roasted Vegetable Salad** – Balsamic Reduction
- **Macaroni Salad** – Chopped Celery and Onion, Creamy Dressing
- **Hearty Potato Salad** – Red Skin Potatoes, Egg and Mustard Aioli
- **Baby Spinach Salad** –Mushroom, Chopped Egg, Bacon, Red Wine Vinaigrette
- **Chopped Greek Salad** – Feta Cheese, Field Greens, Olives, Greek Dressing
- **Caprese Salad** - Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

### **Vegetable Side Options – Select One**

- **Cauliflower** – Butter Lemon Dipped
- **Grilled Asparagus** – Balsamic glaze and sea salt
- **Steamed Spinach** – Garlic & white wine
- **French Green Beans** – Slivered Almonds
- **Eggplant and Tomatoes** - Fresh Herbs and Onions
- **Mixed Seasonal Vegetables** - Roasted
- **Baby Portobello Mushrooms** – Garlic Oil, Asiago
- **Tri Colored Peppers** - Onions
- **Baby Bok Choy** - Basil Soy



### Starch Side Options – Select One

- **Steamed Basmati Butter Rice**
- **Fried Vegetable Rice**
- **Spanish Saffron Rice**
- **Garlic Buttered Potatoes**
- **Fragrant Roasted Baby Potatoes**
- **Potatoes Au Gratin**
- **Twice Baked Four Cheese Mac and Cheese**
- **Traditional Mexican Refried Beans**
- **Orzo Pasta with Asiago and Fresh Vegetables**
- **Polenta with Roasted Mushrooms**
- **Baked Penne with Three Cheeses and Marinara**
- **French Lentils with Bacon**
- **Almond Garlic Couscous**

### Entrees – Select Two

- **Artisan Breast of Chicken** – *Crimini Mushrooms, Artichokes, Mushrooms, Red Peppers, Olives, Butter Sauce*
- **Juicy Pork Loin** – *Herb Roasted Au Jus*
- **Grilled Chicken Breast**– *Chardonnay, Onion and Capers*
- **Carnival Pork Cuts** –*Apple, Cranberry, Ginger Chutney*
- **Chicken Piccata** - *Lemon Butter & Capers*
- **Fire Grilled Bratwurst** - *Grilled Onions & Bell Peppers*
- **Brown Sugar Crusted Glazed Ham**
- **Roasted Salmon** – *Maple Glazed*
- **Beef Short Ribs** – *Slow Cooked in Red Wine Sauce*
- **Beef Tri-tip** – *Grilled with Montreal Rub*
- **Grilled Marinated Beef Flank Steak** – *Salsa Verde*
- **Roasted Butternut Squash Lasagna** – *Rosemary and Garlic*
- **14-Hour Slow Cooked Pulled Pork** – *Smokey BBQ Sauce, slider buns*
- **Fettuccini Del Mar** – *Shrimp, Fresh Peas, Alfredo Cream*
- **Ziti Bolognese** – *Buffalo Mozzarella, Fresh Basil, Ground Beef*
- **Brazilian Coconut Curry Tofu**– *Coconut Milk, Mild Spices, Tofu*