Buffet Meals

Casual Wedding Buffets
Served with House Garden Salad & one choice of Dressing (add second dressing for $0.50 each) and Lemonade ($0.75 per person upgrade to other beverage)
Choose from one Cookie, Brownie or slice of White or Chocolate Sheet Cake—one serving per person

Fettucine Alfredo Primavera
Served with Alfredo Sauce, Julienne Vegetables & Freshly Baked Breadsticks
Add Chicken for an additional $1.65
$13.05

Swedish Meatballs with Creamy Gravy
Served with Cranberry Chutney on the Side, House Mashed Potatoes & Buttered Green Beans
$13.30

Chicken Cordon Bleu
Served with Mornay Sauce, House Mashed Potatoes And Buttered Green Beans
$15.05

Sirloin Steak
Served with Champignon Sauce, House Mashed Potatoes, And Buttered Green Beans,
$15.05
Buffet Meals

**Classic Buffets**

(Desserts sold separately, these menus include only what is listed)

**Islander Buffet**
- Kalua Pork
- Sticky Rice
- Stir Fry Vegetables
- Macaroni Salad
- Hawaiian Rolls with Butter
- Water & Choice of Beverage

Choose One:
- Mixed Oriental Greens w/Oriental Vinaigrette
  OR House Garden Salad w/2 Dressings

Choose One:
- Shoyu Chicken Thighs OR Sweet & Sour Chicken

Add a Fruit Bowl for $2.80

Choice of Beverage & Water
$16.05

**Western Buffet**
- Carved Grilled Herbed Tri-Tip
  with Au Jus or Creamy Horseradish
- Barbeque Quarter Cut Chicken
- Seasonal Vegetables
- House Rolls with Butter

Choose One:
- Dutch Oven Potatoes
  Baked Potatoes with Condiments
  Mashed Potatoes with Gravy

Choose One:
- House Garden Salad with 2 Dressings
  Overnight Coleslaw
  Southwestern Pasta Salad
  Seasonal Fruit Bowl

Choice of Beverage & Water
$18.55

**Pasta Buffet**
- Fettucine and Rotini Pastas
- Alfredo, Bolognese (meat) and Marinara Sauces
- Seasonal Vegetables
- Warm Breadsticks
- Creamy Tossed Caesar Salad
- Seasonal Fruit Bowl

Suggested Additions:
- Cheese-stuffed Ravioli $2.85
- Beef Lasagna $4.80
- Vegetable Lasagna $4.55
- Meatballs $2.85

Choice of Beverage & Water
$15.60

**Tex Mex Buffet**
- Tortilla Chips and Salsa

Choose Two:
- Spanish Rice
- Black Beans
- Refried Beans
- Confetti Corn

Choose One:
- Beef Fajitas (2 per person)
- Chicken Enchiladas (2 per person)
- Chiles Rellenos (1 per person)

Choose One:
- Taco Salad
- Southwestern Pasta Salad
- Vegetable Tray with Ranch Dressing

Choice of Beverage & Water
$17.55
Buffet Meals, continued

Premium Pasta Buffet
Penne & Farfalle Pasta
Mushroom Alfredo Sauce
Bolognese Sauce
Italian Sausage & Peppers in Roasted Red Pepper & Tomato Sauce
Five-Cheese Ravioli in Roasted Garlic Butter Sauce with Fresh Basil & Diced Tomatoes
Antipasto Salad: Tomato, Artichokes, Olives & Fresh Mozzarella with Pesto Dressing
Roasted Garlic French Bread

Choice of Beverage & Water
$21.90

Chuckwagon Roundup
Barbeque Baked Beans
Dutch Oven Potatoes

Choose One:
House Rolls with Sweet Cream Butter
Corn Muffins with Honey Butter

Choose Two:
House Garden Salad with Choice of Dressing
Seasonal Fresh Fruit Bowl
Pesto Potato Salad
Red Potato Salad
Vegetable Tray with Ranch Dip
Coleslaw

Choose One:
Quarter-cut Barbeque Chicken
$17.85
Barbeque Brisket of Beef
$18.95
Grilled Salmon
$23.90

Choice of Beverage & Water

Chicken or Steak Fry
Includes Dinner Rolls with Sweet Cream Butter

Choose One from the Following:
Dutch Oven Potatoes
Baked Potatoes with Condiments

Choose Two from the Following:
House Garden Salad with 2 Dressings
Melon Wedges
Pasta Salad
Red Potato Salad
Vegetable Tray with Ranch Dip
Coleslaw
Corn on the Cobb

Choose One from the Following:
5 oz. Grilled Chicken Breast $17.85
8 oz. New York Steak $22.05

Choice of Beverage & Water
Autumn Feast
House Rolls with Butter
Sage Stuffing
Quattro Cauliflower Brussel Sprout Petals
and Almond Butter

Choose One:
Balsamic Cream Chicken with Braised Mushrooms
Grilled Orange Dijon Chicken with Orange Shallot Glaze
Tender Beef Pot Roast with Au Jus
Roasted Apple Herb Pork Loin
With Apple Thyme Cream Sauce

Choose One:
Carved Brown Sugar Crusted Smoked Pork
Tenderloin with White Balsamic Raspberry Plum Glaze
Carved Grilled Herbed Tri Tip with Demi Glaze
Carved Honey Dijon Applewood Ham
Carved Turkey Breast with Turkey Gravy

Choose One:
House Mashed Potatoes
Roasted Baby Yukon Potatoes
Scalloped Potatoes
Herb Roasted Red Potatoes

Choose Two:
Spinach Apple Bacon Salad with Cider Vinaigrette
Pasta Salad
Broccoli Kale Slaw
House Garden Salad with 2 Dressings
Red Potato Ranch Salad
Pecan 3-Grain Salad

Choice of Beverage and Water
$21.60

Mediterranean Buffet
Pita Bread with Hummus
Rosemary & Garlic Focaccia Bread
Roasted Asparagus, Portobello Mushroom & Grape Tomato

Choose Two:
House Garden Salad with 2 dressings
Caesar Salad with Caesar Dressing
Caprese Bowtie Pasta Salad
Antipasta Salad
Italian Pasta Salad
Panzanella Salad
Greek Cucumber, Olive, Tomato, Onion & Feta Salad

Choose One:
Moroccan Couscous
Herb Roasted Red Potatoes
Mashed Yukon Potatoes
Vermicelli Rice Pilaf
Orecchietta Pasta

Choose One:
Agrodolce Braised Chicken with Cipollini Onions & Pancetta
Chicken Marbella with Mediterranean Relish
Lemon Paprika Chicken Thighs
Creamy lemon Chicken with Lemon Cream Sauce
Sirloin Steak with Pine Nut Picada Sauce

Choose One:
Carved Grilled Herbed Tri Tip Steak with Pesto Sauce
Carved Grilled Flank Steak with Roasted Garlic Cream
Carved Smoked Herbed Pork Tenderloin with Pesto Jus Lie

Choice of Beverage and Water
$21.60
Buffet Meals, continued

The Grand Buffet

Cheese Board with Grapes and Assorted Crackers
House Rolls with Butter
Carved Grille Tri Tip Steak with Horseradish Jus Lie Sauce
Fettuccine Pasta with Marinara and Alfredo Sauce
Seasonal Vegetables

Choose Two:
House Garden Salad with choice of Two Dressings
Pesto Pasta Salad
Red Potato Salad
Caesar Salad
Southwestern Pasta Salad
Spinach Apple Bacon Salad with Cider Vinaigrette
Vegetable Tray with Ranch Dressing
Caprese Bowtie Pasta Salad
Tomato, Mozzarella and Basil Salad
Deli Pasta Salad

Choose One:
Fillet of Salmon, Hollandaise Sauce, Lemon Wedges and Rice Pilaf
Herb Roasted Pork Loin with Rice Pilaf
Balsamic Cream Chicken with Braised Mushrooms
and Festival Rice Pilaf

Choose One:
Herb Roasted Potatoes
Horseradish Mashed Potatoes
Steamed Red Potatoes
Mashed Red Potatoes

Choice of Beverage and Water
$31.55

*To add shrimp, please speak to your consultant
Buffet Meals, continued

Build a Buffet

House Rolls

Choose Two:
- House Garden Salad with choice of dressing
- Creamy Caesar Salad with Caesar Dressing
- Green Salad with Raspberries, Pistachios, Pears, Ricotta Salata
- Vegetable Tray with Ranch Dip
- Cheese Board with Grapes and Crackers
- Red Potato Salad
- Deli Pasta Salad
- Coleslaw
- Fruit & Berries
- Broccoli & Cauliflower Salad
- Macaroni Pasta Salad
- Fattoush Salad
- German Potato Salad
- Tabbouleh Salad
- Southwestern Pasta Salad
- Spinach Apple Bacon Salad

Choose One:
- Chefs Seasonal Vegetable
- Steamed Asparagus
- Steamed Broccoli
- Buttered Green Beans
- Buttered Carrots
- Haricot Verts (Beans)
- Zucchini Yellow Squash Button Mushroom Tomato Medley
- Roasted Garden Vegetables

Choose One:
- Seared Almond Butter Chicken with Chopped Chives
- Grilled Herbed Chicken Breast with Red Pepper Cream
- Chicken Cacciatore with Sauce
- Caprese Chicken with Tomato, Balsamic Glaze and Basil
- Herbed Pork Loin Steak with Creamy Onion Sauce
- Sirloin Steak with Mushroom Shallot Demi Glaze
- Baked Salmon with Lemon Thyme Aioli ($1.80 upgrade)

Choose One:
- Carved Applewood Ham with Apple Fig Chutney
- Carved Turkey and Gravy
- Grilled Coriander Beef Tri Tip with Chimichurri
- Herb Roasted Pork Loin with Cara Cara Orange Cream Sauce
- Grilled Garlic Herb Pork Tenderloin with Agave Honey Lime Glaze
- Carne Asada Grilled Flank Steak with Cowboy Salsa
- Slow Roasted Prime Rib with Mushroom Shallot Demi Glace (with a minimum of 40 guests, $5.00 upgrade per guest)

Choice of Beverage and Water

$21.90