



Themed Dinner Buffets

All selections include regular and decaf coffee, hot tea and iced tea

Minimum 40 people / Prices are per person

Mexican Fiesta: \$36.00

Fire roasted, zesty salsa, chili con Queso and chips

Baja chicken and enchilada soup

Mexican style ranchero salad:

Chopped romaine, diced black olives, tomatoes, onions. Sliced jalapenos, grated cheddar cheese, cilantro lime vinaigrette

Build your own tacos with:

Seasoned ground beef, lettuce, tomato, zesty salsa, guacamole, sour cream, cheddar cheese

Build your own fajitas with:

Sliced grilled chicken breast and seasoned ground beef with roasted pepper and onion

Soft flour tortillas and crisp corn tortillas

Refried beans

Spanish rice

Churros

Festa Italian: \$35.00

Tossed Caesar salad

Minestrone soup

Chicken parmigiana

Flounder margherita:

Baked flounder topped with fresh tomato relish and herbs

Penne pomodoro

Roasted vesuvio potatoes

Toasted garlic bread

Classic Italian desserts

Country Cookout: \$40.00

Garden salad w/ your choice of dressing

Barbecued spare ribs

Maryland fried chicken

Roasted top round of beef – carved to order
(\$55.00 carver fee)

Creamy coleslaw OR Red bliss potato salad

Corn on the cob OR Country baked beans

Corn muffins and butter

Island Luau: \$39.00

Fresh tropical fruit salad

Garden salad with mango vinaigrette

Soy and Sesame Glazed Chicken Breast

Teriyaki marinated sirloin steak

Roasted five spice pork loin

Stir fried island vegetables

Hawaiian fried rice