

Themed Buffets

Minimum 30 Guests

Down-Home Barbecue - \$32/pp

Meats – Select 2

Barbecued Chicken * Pulled Pork * Smoked Beef Brisket

Sides – Select 2

Creamy Cole Slaw * Sour Cream & Dill Potato Salad * Broccoli Raisin Salad

Country Green Beans & Ham * Garlic Mashed Potatoes * Mom's Mac & Cheese

Sweet Potato Casserole * Corn Pudding * Oven-Roasted Potatoes

Also Includes

- Fresh Green Salad (choice of Caesar or House)
 - Rolls and Butter

Zesty Italian - \$32/pp

Entrées – Select 2

Chicken Marsala * Baked Lasagna (Meat or Vegetable)

Baked Ziti with Italian Sausage * Alfredo Pasta with Chicken & Broccoli

Also Includes

- Fresh Green Salad (choice of Caesar or House)
- Choice of Sautéed Vegetable Medley or Buttered Green Beans
 - Rolls and Butter

Taco Night - \$24/pp

Meats – Select 2

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Seasoned Grilled Chicken	* Carnit	as Pork *	Seasone	d Ground Beef
Barbacoa Braised Beef				
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Sides & Toppings – Included!				
Cilantro-Lime Rice *	Seasoned Ch	narro Bean	s *	Tortilla Chips
Lettuce, Sour Cream, Shredded Cheddar * Pico de Gallo & Tortilla Chips				
Flour Tortillas & Corn Taco Shells				
Taco Night ADD-ONS				
(Priced per person)				
☐ Queso Fundido \$2.00				
Fresh Guacamole \$2.00				
☐ Corn & Black Bean Salsa \$1.50 ☐ Mango & Black Bean Salsa \$1.50				
☐ Fresh Fruit w/ Peach Schnaaps & Mint \$3.50				
☐ Sautéed Peppers & Onions \$1.50				
☐ Street Corn (Off the Cob) \$2.00 ☐ Grilled Seasonal Vegetables w/ Balsamic & Cotija Cheese \$2.00				
Griffica Scasofial Vegetables w/ Balsarine & cottja circese \$2.00				
ADD-ON	APPETIZER (Priced per	.5	y buffet)	
	Meatballs in M	arinara \$	3.50	
☐ Charcuterie Platter \$5.00				
☐ Fresh Fruit Platter \$3.50 ☐ Vegetable Platter w/ Dip \$3.00				
	Perapie i latte	v, טוף	45.00	