

# BUFFET STYLE



## BUFFET STYLE MEAL PACKAGES INCLUDE

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CHOICE OF SALAD, STARCH, VEGETABLE, DINNER ROLLS AND BUTTER

CHINA PLATES, SILVERWARE, AND WATER / BEVERAGE GLASSES FOR LUNCH OR DINNER SERVICE

FULL LENGTH LINENS PROVIDED FOR FOOD, BEVERAGE, AND BAR SERVICE TABLES  
(AVAILABLE IN WHITE, IVORY OR BLACK)

BEVERAGE STATION WITH WATER, SWEETENED AND UNSWEET ICED TEA, AND LEMONADE

### TWO ENTREE BUFFET

CHOOSE COMBINATIONS OF ANY TWO  
ENTREES AND TWO SIDE DISHES

POULTRY, PORK, AND VEGETARIAN SELECTIONS ~ \$25

INCLUDE BEEF AND SEAFOOD SELECTIONS ~ \$29

### THREE ENTREE BUFFET

CHOOSE COMBINATIONS OF ANY THREE  
ENTREES AND TWO SIDE DISHES

POULTRY, PORK, OR VEGETARIAN SELECTIONS ~

\$29  
INCLUDE BEEF AND SEAFOOD SELECTIONS ~ \$32

## SALADS

**GARDEN SALAD** MIXED GREENS AND ICEBERG LETTUCE, RED ONIONS, CUCUMBERS, GREEN BELL PEPPERS, CHERRY TOMATOES.  
SERVED WITH RANCH AND BALSAMIC VINAIGRETTE ON THE SIDE.

**GREEK SALAD** ICEBERG AND ROMAINE LETTUCE, RED CABBAGE, CARROTS, TOMATOES, CUCUMBERS, GREEN PEPPERS, OLIVES,  
PEPPERONCINIS, AND FETA CHEESE. SERVED WITH GREEK VINAIGRETTE.

**SUMMER SALAD** FIELD GREENS, FETA CHEESE, RED ONIONS, TOASTED ALMONDS, FRESH BERRIES, TOSSED WITH RASPBERRY BALSAMIC  
DRESSING.

**STEAKHOUSE SALAD** ICEBERG LETTUCE, BABY SPINACH, CUCUMBERS, TOMATOES, RED ONIONS, SHREDDED CHEDDAR CHEESE,  
SLICED HARD BOILED EGGS, AND WARM BACON BASIL VINAIGRETTE.



# ENTREES

## BEEF

### HERB CRUSTED BEEF MEDALLIONS

FLAME GRILLED AND SERVED WITH GARLIC-HERB COMPOUND BUTTER

### FIREHOUSE FLANK STEAK

MARINATED, FLAME GRILLED AND THIN SLICED. SERVED WITH A RUSTIC BEEF DEMI

### GARLIC RUBBED BEEF TENDERLOIN

WITH WILD MUSHROOMS AND CABERNET BUTTER

### HAND CARVED TOP ROUND

SERVED IN AU JUS WITH HORSERADISH SAUCE

## SEAFOOD

### TERIYAKI GLAZED SALMON

TOPPED WITH MANGO FRUIT SALSA

### SOUTHERN STYLE CRAB CAKES

WITH SPICY REMOULADE

### JUMBO SHRIMP FETTUCCHINE

WITH HOMEMADE ALFREDO SAUCE

### GARLIC HERB GROUPE

GARLIC AND HERB CRUSTED GROUPE FILET WITH A CRAB CREAM SAUCE

### TROPICAL MAHI MAHI

BLACKENED MAHI WITH A CHIPOTLE PINEAPPLE SALSA

## PORK

### CARNITAS

MEXICAN STYLE BRAISED PORK RUBBED WITH CUMIN, GARLIC AND LIME

### BONE IN PORK CHOP

MESQUITE BRAISED PORK CHOPS SERVED WITH CINNAMON APPLE SAUCE

## POULTRY

### CHICKEN SALTIMBOCCA

STUFFED WITH PROSCIUTTO AND IMPORTED CHEESES AND TOPPED WITH SUN DRIED TOMATO ALFREDO SAUCE

### CHICKEN CACCIATORE

SHREDDED CHICKEN IN A TOMATO SAUCE WITH PEPPERS, MUSHROOMS AND PENNE PASTA

### OVEN ROASTED BONE-IN CHICKEN

ROTISSERIE STYLE ROASTED CHICKEN

### LEMON-HERB OVEN ROASTED CHICKEN

SEASONED WITH LEMON, PEPPER AND ASSORTED HERBS

## VEGETARIAN

### PASTA PRIMAVERA

WITH GRILLED FRESH VEGETABLES, LIGHT TOMATO AND OLIVE OIL SAUCE, AND PARMESAN CHEESE

### SOUTHERN DUO

LIGHTLY FRIED EGGPLANT AND GREEN TOMATO ALONGSIDE MIXED GREENS WITH ROASTED RED PEPPERS, RED ONION, FETA CHEESE AND A TANGY BALSAMIC GLAZE

### FIRE ROASTED LASAGNA

GRILLED SEASONAL VEGETABLES TOSSED IN A SLOW SIMMERED HEIRLOOM TOMATO SAUCE AND LAYERED WITH PASTA, CHEDDAR AND MOZZARELLA CHEESES

### STUFFED SWEET POTATOES

OVEN ROASTED SWEET POTATO HALVES LOADED WITH AVOCADO, BLACK BEAN, CILANTRO, RED ONION, BABY SPINACH, A SPLASH OF LIME AND MOZZARELLA CHEESE





# SIDES



## STARCHES

### OVEN ROASTED POTATOES

LIGHTLY SEASONED WITH FRESH HERBS  
AND A SPLASH OF OLIVE OIL

### WILD RICE

WITH SAFFRON

### RICE PILAF

FLUFFY WHITE RICE WITH CELERY,  
ONION AND PEAS

### ORZO

MADE WITH GARLIC AND FRESH HERBS

### PASTA

ROTINI, LINGUINE OR PENNE WITH  
ALFREDO SAUCE, MARINARA OR G.L.O.W.

### PARMESAN RISOTTO

TOPPED WITH PARSLEY AND SHAVED  
PARMESAN

### MASHED POTATOES

LIGHT AND FLUFFY GARLIC MASH

## VEGETABLES

### VEGETABLE MEDLEY

GRILLED, STEAMED, OR SAUTÉED WITH  
ITALIAN SEASONINGS

### FRESH ASPARAGUS

GRILLED OR STEAMED AND TOPPED WITH  
HOLLANDAISE

### BRUSSEL SPROUTS

ROASTED WITH BACON AND ONIONS

### BROCCOLI & CARROTS

STEAMED WITH SEA SALT

### GREEN BEAN ALMONDINE

SAUTÉED GREEN BEANS WITH FRESH  
GARLIC, SEA SALT AND SLICED ALMONDS

### SOUTHERN STYLE SUCCOTASH

BUTTER POACHED LIMA BEANS, CORN,  
PEPPERS AND ONIONS

### SUGAR PEAS

WITH MUSHROOMS AND PEPPERS

### GRILLED VEGETABLES

FLAME GRILLED RED, GREEN, AND  
YELLOW PEPPERS, ZUCCHINI, SQUASH,  
ONIONS AND MUSHROOMS