

Themed Buffet Menus

Italian Buffet

\$32 per guest

Classic Caesar Salad served w/Garlic Bread

Meatballs in House made Marinara
Bruschetta

Fresh Mozzarella, Tomato & Basil w/
Sweet Balsamic Reduction

Chicken Parmesan baked with
Shredded Mozzarella Cheese

Three Cheese Lasagna w/ Italian
Sausage and Ground Beef

Broccoli Alfredo w/ Fettuccini Pasta
and Grated Parmesan

Tuscan Style Roasted Carrots

South of The Border

\$28 per guest

Seasoned Pinto Beans & Cilantro-
Lime Rice

Shredded Montreal Chicken,
Seasoned Ground Beef & Chipotle
Shrimp

Street Taco Sized Corn & Flour
Tortillas

Sautéed Fajita Veggies

Lettuce, Tomato, Shredded Cheddar
Cheese, Red Onion, Jalapeños

Hot Queso Blanco (served w/
Tortilla Chips & Picante Salsa)

Sour Cream & Santa Fe Guacamole

Mexican Street Corn



Coastal Virginia

\$36 per guest

Country Style Ham Biscuits

Tossed Garden Salad

Fried Rockfish w/ spicy Cocktail &
Tartar sauce

Provolone-Stuffed Pork Chops with
Tarragon Vinaigrette

Grilled Bone In Rotisserie style
Chicken brushed w/ herb butter

Apple Slaw
Pimiento Mac & Cheese
Johnny Cakes w/ Whipped Honey
Butter

Asian

\$28 per guest

Vegetable Spring Rolls w/ Duck
sauce

Shrimp and Bay Scallops sauteed
in Butter, Lemon & Garlic

Bourbon Chicken
fresh cut chicken tossed in a
sweet and tangy sauce

Beef and Broccoli
flank steak roasted in soy,
sesame oil and ginger with
broccoli florets

Jasmine Rice
Fried Rice
Lo Mein Noodles

Asian style Vegetables
snap peas, carrots, celery,
onions, water chestnuts
and bok choy

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*

Themed Buffet Menus

A Taste of The Bay

\$42 per guest

Chilled Shrimp with House made
Cocktail Sauce & Garlic
Remoulade

Steamed Local Middle-neck
Clams tossed in butter and Green
Onion

Chesapeake Bay Crab Cakes w/
remoulade and Caper aioli

Fresh Baked Lynnhaven Oysters
Rockefeller

Garlic & Herb Roasted Red
Potatoes

Seasoned Corn on the Cob

Crispy Fried Hushpuppies

Southern Country BBQ

\$29 per guest

BBQ Texas Style Beef Brisket

Carolina Style Pulled Pork BBQ
w/ House made BBQ Sauce

Seasoned Grilled Chicken Breast

Crisp Cole Slaw

Redskin Potato Salad

Homemade Mac & Cheese w/ Smoked
Gouda, Mild Cheddar & Provolone

Brown Sugar Baked Beans

Buttered Corn Bread



Hawaiian Luau

\$28 per guest

Tossed Garden Salad
served w/ Hawaiian Rolls

Sweet & Sour Slow Cooked Pork

Grilled Chicken Breast Teriyaki w/
Pineapple & Green Onion

Caribbean Fried Rice

Sesame Sugar Snap Peas

Hawaiian Cole Slaw w/ Ginger-Soy
Lime Vinaigrette

Pineapple Salad

New Orleans Authentic Cajun Cuisine

\$32 per guest

Louisiana Sunburst Salad
~ Field Greens, Port Soaked Dried
Cranberries, Sliced Almonds, Blue
Cheese

Red Beans & Rice

Chicken & Sausage Jambalaya

Crawfish Etouffee

Steamin' Bayou Shrimp & Grits

Maque Choux (Corn, Peppers &
Bacon)

Served w/ buttered French bread

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