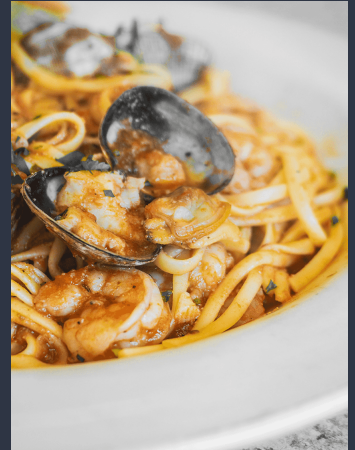


BUFFET STYLE



BUFFET STYLE MEAL PACKAGES INCLUDE

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

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

LINEN NAPKINS IN A VARIETY OF COLORS AND FULL LENGTH TABLE LINENS IN WHITE, IVORY, OR BLACK FOR YOUR GUEST TABLES, CAKE OR DESSERT TABLE, AND DISPLAY OR ADDITIONAL PARTY TABLES!

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 TWO
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 HORSE RADISH SAUCE

SEAFOOD

TERIYAKI GLAZED SALMON

TOPPED WITH MANGO FRUIT SALSA

SOUTHERN STYLE CRAB CAKES

WITH SPICY REMOULADE

JUMBO SHRIMP FETTUCCINE

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