

BUFFET MENU

SALAD

Classic Caesar: Romaine Heart and Garlic Parmesan Croutons with Caesar Dressing.

Garden Salad: Iceberg, Cucumber, Bell Peppers, Carrots.

Italian Mix: Mesclum, Plum Tomato, Red Onions, Fresh Basil, Green Olive.

Caribbean: Romaine, Mango, Mixed Peppers, Orange, Onions, Apple

Dressing: Basil Balsamic, Ranch, Caesar, Olive Oil, French Dressing.

ADDITIONAL SIDES:

Potato, Caprese, Macaroni with Tuna, Mediterranean

Cole Slaw, Cucumber Salad, Four Beans Salad.

PASTA

Penne

Fettuccini

Rigatoni

Whole Wheat Pasta

Two Cheese ravioli

Three Color Filled Tortellini

Sauce: Alla Vodka, Marinara, Garlic Alfredo, Arrabbiata

Filetto di Pomodoro, Garlic Butter.

Southern Style Mac and Cheese

BUFFET #1

Chicken Parmesan

Chickem Scallopini

Baked Eggplants Parmesan

Italian Style Mussels

Spice Fried Calamari

Stuffed Pork Tenderloin

Seasonal Vegetable

BUFFET #2

Fresh Roti

Stew Bora

Fried Rice

Chicken Curry

Spiced Lamb Stew

Caribbean Style Fried Fish

Guyanese Style Chow Mein

Curry Goat (aditional)

BUFFET #3

Fricassee

Roasted Chicken

Beef Stew

Roast Pork

Moro or Gandule Rice

Chicken & Rice

Sweet Plantain

Garlic Baked Salmon (aditional)

BUFFET #4

Corn Bread

Bbq Ribs

Jerk Pork

Rice & Peas

Fresh Herbs Baked Chicken

Spices Fried Chicken

Stew Fried Fish

Southern String Beans

BUFFET #5

Spring Rolls

Fried Rice

Garlic Bok Choy

Broccoli Garlic

Veg. Lo or Chow mein

Sweet and Chili Chicken

Sesame Chicken

Cantonese Steamed Fish

Bbq spare Ribs

VEGETARIAN

Brown Rice

Ratatouille

Roasted Vegetables

Asian Garlic Tofu

Beyond Meatloaf

Fresh Bread and Butter Included

**CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.**