



CLASSIC BUFFET

\$26 per person

Creating the perfect menu for your special event should be an enjoyable and stress-free activity! The CLASSICS by Chef Glen is based on minimum of 24 guests; we've bundled our mouth-watering menu favorites for a successful event. The basic menu includes one entrée and three sides, plus assorted rolls and butter, with options to upgrade if you'd like. We've also included options to add appetizers and/or desserts, based on your event plan! [we are happy to provide custom pricing for less or more!]

ENTRÉE [choose 1] <i>Second entrée - +\$8 per person</i> <u>** indicates additional price</u>	SIDES [choose 3] <i>Additional side - +\$4 per person</i> <i>Feel free to substitute one side for one dessert or soup!</i>
BBQ Chicken Chicken Parmesan Lemon Thyme Chicken Chicken Piccata Teriyaki Chicken, bone-in thighs Sweet Tea Brined Chicken Fried Chicken Tenders Vegetarian Lasagna [veg] Eggplant Parmesan [veg] Four Cheese Mac & Cheese [veg] Pistachio Crusted Dijon Honey Salmon Teriyaki Salmon Shrimp Scampi Herb Roasted Beef Tenderloin / +\$12 ** Teriyaki Skirt Steak Braised, boneless short ribs, <i>red wine roasted shallot demiglaze</i> Sliced, grilled marinated steak Traditional Meat Lasagna Chef's Famous Meatloaf Stuffed Pork Tenderloin Pork Medallions	Chopped Veggie Salad Greek Salad Caprese Salad Caesar Salad Asian Cole Slaw Salad Potato Salad [cold] Twice Baked Potato Salad [hot or cold] Savory wild rice pilaf Lemon Orzo Spanish Rice Tri Color Tortellini Veggie Pasta Salad [cold] Butter Penne Pasta Four Cheese Mac & Cheese Penne Pasta or Spaghetti with Marinara Sauce Traditional Garlic Mashed Potatoes Sweet Potato Casserole Corn Pudding Casserole Garlic Parmesan Asparagus Roasted Seasonal Veggies Sautéed Spinach Green Bean Gremolata BBQ Baked Beans

Bread Options

French Baguette, Garlic Bread, Assorted Dinner Rolls

INDIVIDUAL APPETIZERS, by the piece <i>[minimum 24 pieces / \$72]</i>	STATIONARY DISPLAYS <i>add on to any buffet!</i> <i>Serves 8-10</i>
<p><i>Sweet + Sour Meatballs</i></p> <p><i>Chicken satay bites</i></p> <p><i>Chicken Parmesan bites</i></p> <p><i>Curried chicken salad tartlets</i></p> <p><i>Mini Empanadas, chicken</i></p> <p><i>Deviled Eggs [veg]</i></p> <p><i>Caprese skewers</i></p> <p><i>Spanakopita</i></p> <p><i>Onion puff bites</i></p> <p><i>Fried Dill Pickles</i></p> <p><i>Fried mac + cheese bites with black pepper aioli</i></p> <p><i>Stuffed Mushrooms</i></p> <p><i>Mini Empanada [vegetarian]</i></p> <p><i>Assorted Crostini [grilled artichoke, pimento cheese]</i></p> <p><i>Watermelon + Feta Bites</i></p> <p><i>Veggie Eggrolls with sweet + sour sauce</i></p> <p><i>Mini Empanadas, beef</i></p> <p><i>Crispy Bacon wrapped dates</i></p> <p><i>Mini beef wellingtons</i></p> <p><i>Sausage, cheese + Wickle's Pickles skewers</i></p> <p><i>Pigs in the Blanket with Dijon mustard</i></p> <p><i>Shrimp + Spicy Sausage bites [+\$2]</i></p> <p><i>Mini crabcakes with remoulade sauce [+2]</i></p> <p>Sliders</p> <p><i>Beef tenderloin sliders with spicy horsey [+\$4]</i></p> <p><i>Chicken parmesan sliders [+\$2]</i></p> <p><i>Caprese sliders [+\$2]</i></p> <p><i>Fried Green tomato Sliders w/ remoulade [+\$2]</i></p> <p><i>Pulled pork sliders with creamy Cole slaw [+\$2]</i></p> <p><i>Ham + Cheddar cheese sliders [+\$2]</i></p> <p><i>Turkey + Swiss sliders [+\$2]</i></p>	<p>Antipasti Platter <i>Marinated veggies + Italian meats & cheese + assorted crackers / \$50</i></p> <p>Artisan Cheese Board <i>Assortment of cheeses + spiced nuts + dried fruit + assorted crackers / \$40</i></p> <p>Market Selection of Fresh Crudité <i>Served with traditional hummus + pita / \$40</i></p> <p>Fresh Seasonal Fruit Platter / \$40</p> <p>Caribbean Shrimp Display / \$42 per pound shrimp [about 24 shrimp per pound]</p> <p>Roasted Seasonal Veggie Platter / \$30 <i>Served with dip</i></p> <p>Smoked Salmon Platter <i>Served with accompaniments + toast points</i></p> <p>Peppercorn Rubbed Sliced Beef Tenderloin <i>Prepared medium, sliced and served room temperature with spicy horseradish + Hawaiian rolls [serves 10-12 / \$225]</i></p> <p>Guacamole, Salsa + chips / \$20</p> <p>Buffalo Chicken Dip + chips / \$30</p> <p>Spinach and Artichoke Dip + chips / \$30</p> <p>Spicy 7 Layer Dip [veg] + chips / \$30</p> <p>7 Layer Dip with Shredded chicken OR Beef + chips / \$38</p>

SOUP

Sold by the quart / \$24

Chicken + Veggie Noodle Soup [with or without noodles]
Beef + Veggie + Cabbage Soup
Traditional Beef Chili
Vegetarian Chili
White Bean + Ham
Split Pea Soup [vegetarian]
Black Bean Chili
Tomato Bisque Soup
Butternut Squash Soup [vegetarian]

DESSERTS, Whole

Pies / Serves 8 / \$40

Cakes / Serve 12-15 /

Peanut Butter Pie
Key Lime Pie
Seasonal Fruit Pie
Seasonal Fruit Cobbler
Texas Hole Cake
Banana Pudding Trifle
Strawberry Shortcake Trifle
Iced Cake

DESSERTS. By the piece

Minimum 24 pieces / \$72

*All based 2 small bites per person, except ***

Chocolate Chip Cookies
Assorted Cookies
Brownies
Assorted Dessert Bars
Assorted Mini Cupcakes [**based on one mini cupcake per person]

THEME MENUS

ITALIAN CIAO
Choice of Caesar Salad OR Caprese Salad Choice of Veggie Lasagna or Eggplant Parmesan Choice of Meat Lasagna or Chicken Parmesan over pasta Garlic Bread
MEXICAN OLE
Choice of Guacamole, Salsa + Chips OR Ceviche + Chips Choice of Fajitas or Tacos with grilled veggies + sour cream + jalapenos + diced tomatoes + black olives + shredded lettuce Choice of two meats [vegetarian, chicken, beef or shrimp] Mexican street corn
SOUTHERN COMFORT
Choice of Pulled Pork with BBQ Sauce OR Fried Chicken Choice of two: Mashed Potatoes, Creamy Cole Slaw, Twice Baked Potato Salad [hot or cold] Choice of Southern cornbread squares or mini biscuits and butter Pecan Pie OR Banana Pudding
BACKYARD BBQ
House Made Chips Choice of Hamburgers, Hot Dogs and Grilled Chicken Twice Baked potato salad [cold or hot], Creamy Cole Slaw,
STEAKHOUSE GRILLE
Chopped Veggie Salad or Caesar salad Herb Roasted Beef Tenderloin + Side of Teriyaki Salmon Whole Baked or Sweet Potatoes with all the toppings Roasted Seasonal Veggies Assorted Rolls and Butter
ASIAN DINNER

Choice of Spring Rolls, Egg Rolls or Potstickers
 Asian slaw salad
 Choice of two entrees
 Sweet + Sour chicken or pork AND Kung Pao chicken
 Fried rice

STATIONS MENU / SMALL PLATES

BBQ tini / Mason Jar B Q	Shrimp + Grits
BBQ pulled pork or chicken, baked beans, creamy cole slaw atop crumbled cornbread and garnished with carrot curls!	Creamy southern style grits served with Sautéed shrimp, tasso gravy, shaved cheddar cheese, chopped scallions, and mini jalapeno cornbread muffins
Mexicali Fiesta Bowl	Slider + Chips Station
Let our Tex-Mex tender fill your guests' bowls to order with layers of juicy Tequila Lime Chicken, Cantina Cumin-Tomatillo Rice, Refried Beans, and Mexican corn topped with avocado chipotle	Choice of two or of our signature sliders: Chipotle chicken Caprese Pulled Pork + creamy cole slaw Beef Tenderloin + Spicy Horsey Sauce Served with our house made chips with dry seasoning
New Orleans Blackened Redfish	Southern Fried Chicken Comfortini
New Orleans blackened redfish over rice topped with crawfish cream sauce	Featuring buttermilk marinated and spicy crisp chicken bites served atop creamy mashed potatoes and drizzled with silky brown gravy and buttermilk biscuit
Beef Tenderloin tini	Mac & Cheese Bar
Filet of beef with mashed potatoes, haricot verts & breadstick	We take the much loved macaroni and cheese to a whole new level! With tasty topping or creamy cheese you can create your own macaroni masterpiece! Start with homemade macaroni and cheese and add fresh diced tomatoes, green onions shredded cheddar cheese, crumbled bacon, and crushed potato chips.
Chili Bar	Tater Tot Bar
Cozy up with a warm bowl of chili, built to order. Dress up your chili with fresh toppings and enjoy a simply delicious and hearty dish. Includes shredded smoked cheddar cheese, fresh diced tomatoes, diced red onions, sour	No more boring Tater Tots! Dress up your tots with white cheese dip, smoked bacon, green onions, ketchup and garlic aioli.

<p>cream, jalapenos, a display of hot sauces and Frito scooper.</p> <p>Choose your chili options:</p> <p>Traditional beef</p> <p>Vegetarian</p> <p>White Chicken</p> <p>Black Bean</p>	
Pasta Station	Chopped Salad Bar
<p>Pastas: penne or cheese tortellini</p> <p>Sauces: marinara, alfredo and pesto</p> <p>Toppings: grilled chicken, mushrooms, onions, bell peppers, tomatoes, parmesan cheese, garlic and spinach</p> <p>Served with French bread</p>	<p>Romaine lettuce, cucumber, tomatoes, black olives, mushrooms, carrots, mandarin oranges, edamame, bell peppers, cheddar cheese, and parmesan cheese</p> <p>Top it off with marinated chicken and citrus salmon filet.</p> <p>Dry toppings to include croutons and Chinese noodles.</p> <p>Dressing to include balsamic vinaigrette and buttermilk ranch.</p>
Blush Market Salad Station [Summer/Spring]	Blush Market Salad Station [Fall/Winter]
<p>Roasted Brussel sprouts, green + white asparagus, charred cauliflower, petite spring greens, micro flavors shaved radish, feta cheese, and honey Worcestershire dressing</p>	<p>Harvest mixed greens, curried cauliflower, grape tomatoes, roasted butternut squash, shredded Manchego, toasted spiced pumpkin seeds, and a cranberry vinaigrette</p>
Mashed Potato Bar	Fish Tacos Small Plates
<p>Roasted garlic mashed potatoes, bacon, shredded cheddar cheese, green onions, whipped butter, and sour cream</p>	<p>Baja fish tacos + veggie tacos: grilled fish, shaved cabbage, pico de gallo, homemade avocado salsa, served with house made tortilla chips + guacamole</p>
Nacho Bar	Ceviche Station
<p>Let your guests fill their boats with jalapenos, diced red onions, diced tomatoes, diced black olives, sour cream, guacamole, and salsa. Served with hot cheese dip and topped with pulled chicken or pulled pork and BBQ sauce.</p>	<p>Create your own Mexican favorite with choices of fresh turbot, adobo calamari, Maine lobster with grapefruit and orange segments, spring onions, fresh lime juice, cilantro, roasted garlic, and Taptio vinaigrette</p>
Yogurt Parfait Bar	Toast Bar
<p>Plain Greek yogurt, vanilla Greek yogurt, dried cranberries, dried blueberries, dried bananas, raisins, pecans, almonds, walnuts, and all natural granola</p>	<p>Whole wheat baguettes, multi-grain toast, avocados, cacao nibs, sea salt, blackberry jam, raspberry jam, fig jam, apple jam, almond butter, honey, and bananas</p>