



Buffet Menu Selections

(Priced for 50 servings)

Buffet service (chafers, spoons, tongs, etc.) included.

Table service (plates, utensils, and napkins) provided by host.

<u>Coney Bar</u> <u>\$10.00 per guest</u> <u>Total \$500.00</u>	<u>Taco Bar</u> <u>\$ 14.00 per guest</u> <u>Total \$700.00</u>	<u>Chili Bar</u> <u>\$17.00 per guest</u> <u>Total \$850.00</u>
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Main
Hot Dogs w/Buns
(All Beef Hot Dogs +\$1 pp)

Condiments Included

Chili Dog Sauce
Ketchup
Mustard
Spicy Mustard
Relish
BBQ Sauce
Diced Onions
Pickled Jalapeno Peppers
Shredded Cheese
Nacho Cheese

Individual Bags of Chips

Premium Toppings
(+\$1.00 each per guest)

Diced Bacon
Sauerkraut
Baked Beans
Pickle Spears
Black Olives
Charred Corn Relish
Cole Slaw

Mains (Choice of 2)
Taco-Seasoned Ground Chuck
Adobo Chicken
Pork Carnitas
Carne Asada Beef (+\$2 per guest)

Served with

Soft Flour Tortillas
Crunchy Corn Taco Shells
White Corn Tortilla Chips

Standard Toppings

Fresh Cut Romaine Lettuce
Shredded Monterey Jack Cheese
Sour Cream
Taco Sauces (mild/medium/hot)

Premium Toppings
(+\$1.50 each per guest)
Cilantro-Lime White Rice
Cilantro-Lime Brown Rice
Seasoned Black Beans
Seasoned Pinto Beans
Onions & Tri-Color Peppers

Fresh Salsas
(+\$1.00 each per guest)

Fresh Tomato Salsa
Fresh Salsa Verde
Corn and Lime Salsa
Pico de Gallo
Guacamole (+\$2 per guest)

Bread (Choice of 1)
Corn Muffins
Cheddar Chili Corn Muffins
Mini Peanut Butter Sandwiches

Mains

Beef Chili
White Chicken Chili

Condiments

Hot Sauce

Toppings

Shredded Cheese
Banana Peppers
Pickled Jalapeno Peppers
Sour Cream
Chili Beans
Diced Onion
Diced Tomatoes
Corn Chips
Oyster Crackers
Charred Corn

Premium Toppings
(+\$1.00 each per guest)

Diced Bacon
Avocado
Pico de Gallo

We are happy to make adjustments to these pre-defined options and will provide updated pricing as needed.

Effective 1/15/2024; subject to change.



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Table service (plates, utensils, and napkins) provided by host.

Boxed Cold Sub Buffet

\$14.00 per guest

Total \$700.00

Picnic Buffet

\$16.00 per guest

Total \$800.00

Pasta Buffet

\$18.00 per guest

Total \$900.00

Sub Sandwiches (Choice of 2)

(Prepared with tomato & lettuce)

Ham & Swiss

Turkey & Colby Jack

Italian

Veggie

Ham, Turkey & Bacon Club (+\$1 pp)

Roast Beef & Provolone (+\$1 pp)

Condiments Included

Mayonnaise

Ketchup

Mustard

Ranch

Italian Dressing

Individual Bags of Chips

Sides (Choice of 2)

Charred Corn Salad

Orzo Pasta Salad

Mustard Potato Salad

Tossed Green Salad

Cuke, Tomato & Red Onion Salad

Italian-dressed Pasta Salad

Mains (Choice of 2)

Ground Chuck Burgers

Bratwurst

Italian Sausage

Hot Dogs

Shredded Chicken

Pulled Pork

Condiments Included

Ketchup

Mustard

Relish

Diced Onions

Selection of Cheeses

Additional Topping Options

(+\$1.00 each per guest)

Cole Slaw

Chili Dog and BBQ Sauces

Peppers & Onions

Sauerkraut

Sides (Choice of 3)

Baked Beans with Bacon

Corn Casserole

Corn on the Cob

Mustard Potato Salad

Tossed Green Salad

Cuke Tomato & Red Onion Salad

Italian-dressed Pasta Salad

Salad/Bread

Tossed Green Salad with 2 Dressing choices

Selection of Bread/Rolls with butter

Mains (Choice of 2)

Penne with Beef and Pork Meatballs in Marinara and Mozzarella Cheese

Rigatoni with Grilled Chicken in Roasted Red Pepper Cream Sauce

Campanelle with Chicken and Sausage in a Three-Cheese Alfredo Sauce

Cheese Tortellini with Roasted Vegetables in a Creamy Basil Pesto Cream Sauce

Sides (Choice of 2)

Fresh Seasonal Fruit Salad

Oven Roasted Asparagus

Roasted Zucchini with Balsamic

Spicy Green Beans

Balsamic Cucumber Salad

Italian Corn Saute



Buffet Menu Selections

(Priced for 50 servings)

These meals are served with a tossed green salad with two dressings and a selection of cornbread, biscuits and rolls with butter.

Buffet service (chafers, spoons, tongs, etc.) included.

Table service (plates, utensils and napkins) provided by host.

<u>Southern Comfort</u> <u>\$21.00 per guest</u> <u>Total \$1050.00</u>	<u>Southern BBQ</u> <u>\$23.00 per guest</u> <u>Total \$1,150.00</u>	<u>Southern Style</u> <u>\$26.00 per guest</u> <u>Total \$1,300.00</u>
<u>Mains (Choice of 2)</u> <u>Traditional Brunswick Stew</u> <u>Roasted Vegetable Lasagna</u> <u>Chicken and Dumplings</u>	<u>Mains (Choice of 2)</u> <u>Apple & Bourbon Pulled Pork</u> <u>BBQ Pulled Chicken</u> <u>Marinated Shredded Beef</u> <u>(all served with 2 BBQ sauces)</u>	<u>Mains (Choice of 2)</u> <u>Herb Roasted Chicken</u> <u>BBQ Pork Ribs</u> <u>Sliced Beef Brisket</u> <u>Peach-Mustard Pork Tenderloin</u>
<u>Sides (Choice of 3)</u> <u>Butter Mashed Potatoes</u> <u>Rice Pilaf</u> <u>Mixed Vegetables</u> <u>Honey Glazed Carrots</u> <u>Cinnamon Baked Apples</u>	<u>Sides (Choice of 3)</u> <u>Creamy Mac & Cheese</u> <u>BBQ Baked Beans with Bacon</u> <u>Cole Slaw</u> <u>Red Beans and Rice</u> <u>Corn and Roasted Red Peppers</u>	<u>Sides (Choice of 3)</u> <u>Potatoes au Gratin</u> <u>Corn on the Cob</u> <u>Green Beans with Bacon</u> <u>Cole Slaw</u> <u>Black-Eyed Peas</u>



Menu Selections

(Priced for 100 guests)

Pricing includes Caesar Salad placed at each guest place setting. Dressing placed on each table.

Pricing includes sliced French bread with butter to be placed on each guest table.

For Buffet service (chafers, spoons, tongs, etc.) are included.

Table service (plates, utensils and napkins) provided by host.

Drinks and serveware provided by host.

<u>Plated and Served</u>	<u>Buffet (Staff Served)</u>	<u>Buffet (Self-served)</u>
<u><i>\$28.00 per guest</i></u>	<u><i>\$24.00 per guest</i></u>	<u><i>\$21.00 per guest</i></u>
<u>Total \$2,800.00</u>	<u>Total \$2,400.00</u>	<u>Total \$2,100.00</u>

Mains (select one)

Parmesan Crusted Chicken

Boneless chicken breast oven roasted with a parmesan and buttered bread crumb topping.

Italian Herb Chicken

Boneless chicken breast marinated in Italian dressing and oven roasted with light herb dusting.

Teriyaki Chicken

Boneless chicken breast marinated in teriyaki sauce and oven roasted and topped with sesame seeds.

Potatoes

Buttered Mashed Potatoes

Pasta Options (select one)

Pesto Penne Pasta

Penne pasta lightly tossed in a fresh basil pesto.

Garlic Penne Pasta

Penne pasta lightly tossed in a garlic and herb vinaigrette.

Buttered Penne Pasta

Penne pasta lightly tossed in butter and parsley.

Green Beans Options (select one)

Green Beans Almondine

Thin fresh green beans baked with bacon and almonds.

Party Green Beans

Green beans baked with bacon, brown sugar and soy sauce.