



DINNER BUFFETS

Minimum 100 guests

To ensure you have a balanced menu and a sufficient amount of offerings for your guests, please select a minimum of one salad, one entree, one vegetable, and one starch. Additional items can be selected to enhance your dining experience including appetizers, carving stations, and other options.

[Pricing may vary based on venue selection, staffing is not included in per person pricing](#)
[Pricing and minimums may change without notice due to fluctuating market prices](#)

Let's Start Planning!



Salads

GARDEN SALAD

SPRING MIX & ROMAINE, GRAPE TOMATOES, CUCUMBERS, CARROTS & CROUTONS WITH CHOICE OF TWO DRESSINGS

CAESAR SALAD

CHOPPED ROMAINE, PARMESAN CHEESE & CROUTONS W/ CREAMY CAESAR DRESSING

MIXED GREENS SALAD

FRESH MIXED GREENS, TOMATOES, CUCUMBERS & FETA CHEESE W/BALSAMIC VINAIGRETTE DRESSING

GREEK SALAD

MIXED GREENS, GRAPE TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, CROUTONS, FETA CHEESE & GREEK DRESSING

STRAWBERRY SPRING SALAD

STRAWBERRIES, MANDARIN ORANGES, CUCUMBERS, SLICED ALMONDS, RED ONIONS & MIXED GREENS TOSSED IN A RASPBERRY VINAIGRETTE VINAIGRETTE

SPINACH STRAWBERRY PECAN SALAD

BABY SPINACH, FRESH STRAWBERRIES, CANDIED PECANS, RED ONIONS, FETA CHEESE WITH BALSAMIC VINAIGRETTE

LEMON PARMESAN KALE SALAD

KALE GREENS TOSSED IN PARMESAN CHEESE, GARLIC & FRESHLY SQUEEZED LEMON JUICE

Vegetables & Starches

VEGETABLE MEDLEY

STEAMED FRESH BROCCOLI, CAULIFLOWER, AND CARROTS

FRESH GREEN BEANS

STEAMED GREEN BEANS WITH EVOO AND HOUSE SEASONINGS

FRESH BROCCOLI

FRESH STEAMED BROCCOLI FLORETS TOSSED IN EVOO AND HOUSE SEASONINGS

FRESH BROCCOLI & GREEN BEAN MEDLEY

FRESH BROCCOLI FLORETS MIXED WITH FRESH GREEN BEANS TOSSED IN EVOO AND SPICES

GREEN BEAN AMANDINE

FRESH GREEN BEANS STEAMED, SEASONED AND GARNISHED WITH SLICED ALMONDS

Vegetables & Starches

SAUTÉED BRUSSEL SPROUTS

BRUSSEL SPROUT QUARTERS SAUTÉED IN EVOO, GARLIC AND SPICES

ROASTED CAULIFLOWER FLORETS

CAULIFLOWER FLORETS OVEN ROASTED IN EVOO, GARLIC AND SPICES

GRILLED ZUCCHINI

ZUCCHINI GRILLED WITH EVOO, ITALIAN HERBS, GARLIC AND HERBS

OVEN ROASTED ASPARAGUS

ASPARAGUS SPEARS ROASTED IN EVOO, GARLIC AND SPICES

SAUTÉED SUMMER SQUASH

SAUTÉED YELLOW SQUASH WITH ONIONS, GARLIC AND ITALIAN HERBS

MACARONI & CHEESE

MACARONI PASTA BLENDED IN A RICH AND CREAMY CHEESE SAUCE

ROASTED YUKON GOLD POTATO WEDGES

CRISPY YUKON GOLD POTATOES TOSSED IN HERBS & EVOO

HERB ROASTED MINI CREAMER POTATOES

MINI CREAMER POTATOES ROASTED IN HERBS, HOUSE SEASONINGS AND EVOO

YUKON MASHERS

WHIPPED AND BUTTERY YUKON GOLD MASHED POTATOES

GARLIC MASHED POTATOES

CREAMY WHIPPED MASHED POTATOES WITH GARLIC AND BUTTER

AU GRATIN POTATOES

SLICED POTATOES BAKED IN A CREAMY CHEDDAR CHEESE SAUCE

WILD RICE

WILD RICE & LONG GRAIN RICE BLEND WITH HERBS AND SPICES

YELLOW RICE PILAF

SAFFRON SEASONED LONG GRAIN RICE WITH DICED PEPPERS AND ONIONS



Vegetables & Starches

ISLAND CONFETTI RICE

LONG GRAIN RICE WITH SWEET PEPPERS, JALAPENO PEPPERS, RED ONIONS, PINEAPPLES AND CILANTRO

LOBSTER MAC & CHEESE (MARKET PRICE)

CAVATAPPI PASTA BAKED WITH LOBSTER IN A WHITE CHEESE SAUCE

Chicken Breast

GRILLED CHICKEN W/MANGO SALSA

TENDER GRILLED CHICKEN BREAST SERVED W/MANGO SALSA

CHICKEN MARSALA

HERB CHICKEN BREAST IN A MARSALA MUSHROOM WINE SAUCE

ROSEMARY GARLIC CHICKEN W/AU JUS

CHICKEN BREAST WITH OUR SIGNATURE ROSEMARY GARLIC SEASONING WITH AU JUS

TUSCAN CHICKEN

PAN SEARED CHICKEN BREAST IN A CREAMY SUNDRIED TOMATO & SPINACH SAUCE

BOURBON CHICKEN

GRILLED CHICKEN BREAST IN A SWEET & SPICY NEW ORLEANS-STYLE BOURBON GLAZE

MAPLE DIJON CHICKEN

SUCCULENT GRILLED CHICKEN BREAST W/MAPLE DIJON SAUCE

CHICKEN PICCATA

CHICKEN BREAST SEASONED IN ITALIAN HERB FLOUR, PAN-FRIED & TOPPED W/LEMON BUTTER CAPER SAUCE

SPINACH STUFFED CHICKEN W/ROASTED RED PEPPER SAUCE

CHICKEN BREAST STUFFED W/ SPINACH & RICOTTA CHEESE TOPPED WITH A ROBUST ROASTED RED PEPPER SAUCE

VODKA CHICKEN

HERB GRILLED CHICKEN BREAST IN A CREAMY TOMATO VODKA SAUCE

Fish

HERB GRILLED CATFISH W/REMOULADE

DELTA CATFISH TOSSED IN HERBS, SPICES AND GRILLED TO PERFECTION W/REMOULADE SAUCE

BLACKENED CATFISH W/CREOLE SAUCE

CAJUN SPICED CATFISH PAN-SEARED AND DRIZZLED W/OUR HOUSE CREOLE SAUCE

HERB GRILLED TILAPIA W/LEMON CAPER SAUCE

TILAPIA GRILLED W/ AN HERB-SPICE BLEND AND TOPPED W/LEMON CAPER SAUCE

SALMON FLORENTINE

HERB SEARED SALMON IN A WHITE WINE CREAM SAUCE TOPPED WITH SAUTEED FRESH SPINACH

TUSCAN SALMON

PAN SEARED SALMON IN A CREAMY SUNDRIED TOMATO & SPINACH SAUCE AND W/PARMESAN CHEESE

BLACKENED SALMON W/ MANGO SALSA

CAJUN SPICED ATLANTIC SALMON PAN-SEARED W/MANGO SALSA

Beef

CHIMICHURRI FLANK STEAK

FLANK STEAK RUBBED IN OUR HOUSE SEASONINGS TOPPED WITH CHIMICHURRI SAUCE & ROASTED TOMATOES

BARBEQUE BRISKET

BRISKET SLOW ROASTED IN NATURAL JUICES, THINLY SLICED AND DRIZZLED W/BARBEQUE SAUCE

GRILLED FILET (MARKET PRICE)

FULL FLAVORED, TENDER & LEAN BEEF FILET SEASONED AND GRILLED TO PERFECTION

PRIME RIB (MARKET PRICE)

HERB AND SEASON CRUSTED PRIME RIB SLOW ROASTED UNTIL TENDER AND JUICY W/ AU JUS

Pork

HERB CRUSTED PORK LOIN

GRILLED HERB CRUSTED PORK LOIN IN A CREAMY SUNDRIED TOMATO-BACON SAUCE



Vegetarian

SPINACH & MUSHROOM LASAGNA

LAYERS OF SPINACH, MUSHROOMS, LASAGNA & CHEESES IN A CREAMY WHITE WINE SAUCE

PASTA PRIMAVERA

PENNE PASTA TOSSED IN A GARLIC BUTTER SAUCE WITH SAUTÉED ZUCCHINI & YELLOW SQUASH

VEGETABLE QUINOA BOWL (VEGAN & GLUTEN FREE)

QUINOA, KALE, SWEET POTATOES & RED PEPPERS

MEXICAN QUINOA BOWL (VEGAN/GLUTEN FREE)

QUINOA WITH BLACK BEANS, CORN, JALAPENO PEPPERS, FIRE ROASTED TOMATOES AND FRESH CILANTRO.

PLEASE ASK YOUR SALES REPRESENTATIVE ABOUT OTHER VEGETARIAN OPTIONS





HORS D'OEUVRES & ENHANCEMENTS

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Vegetarian

FRESH FRUIT FRESH

CANTALOUPE, PINEAPPLES, HONEY DEW MELON, GAPES AND STRAWBERRIES

FRUIT KABOBS

WATERMELON, CANTALOUPE, AND PINEAPPLES ON A SKEWER

CHEESE & SAUSAGE

A VARIETY OF SAUSAGES, DOMESTIC CHEESES AND CRACKERS

ASSORTED CHEESES W/ GRAPES AND CRACKERS

AN ASSORTMENT OF CHEESES AND CRACKERS GARNISHED WITH GRAPES

VEGETABLE CRUDITÉ PLATTER

FRESH BROCCOLI, CARROTS, CUCUMBERS AND GRAPE TOMATOES
SERVED WITH RANCH DRESSING

VEGETABLE CRUDITÉ CUP

CARROTS, CELERY, PEPPERS, GREEN BEANS ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DRESSING IN INDIVIDUAL CUPS

GRILLED VEGETABLE PLATTER

ITALIAN HERBS AND SPICES GRILLED ON ZUCCHINI, SUMMER SQUASH, MUSHROOMS, GREEN BEANS & RED PEPPERS

TOMATO BRUSCHETTA

FRESH DICED TOMATOES TOSSED IN EVOO, BALSAMIC VINEGAR AND HERBS SERVED WITH CROSTINI

STRAWBERRY MASCARPONE CROSTINI

CROSTINI TOPPED WITH SWEET STRAWBERRIES AND MASCARPONE CHEESE WITH A BALSAMIC GLAZE

MINI CAPRESE SKEWERS

MOZZARELLA BALLS, GRAPE TOMATOES, AND FRESH BASIL DRIZZLED WITH A BALSAMIC GLAZE

ANTIPASTO SKEWERS

SALAMI, OLIVES, FRESH MOZZARELLA AND ROASTED RED PEPPER SKEWERS

ANTIPASTO PLATTER

SALAMI, PEPPERONI & CHORIZO SAUSAGES, GORGONZOLA, MOZZARELLA, OLIVES, ROASTED RED PEPPERS, PEPPERONCINI AND ARTICHOKE

GARDEN PASTA SALAD

TRI- COLORED ROTINI, TOMATOES, BROCCOLI FLORETS, KALAMATA OLIVES, RED ONIONS AND PARSLEY TOSSED IN OUR HOUSE VINAIGRETTE

TORTELLINI PESTO SALAD

TRI- COLOR CHEESE TORTELLINI, SUNDRIED TOMATOES, KALAMATA OLIVES, RED ONIONS, GARLIC AND SPICES IN A BASIL PESTO SAUCE

MEXICAN PASTA W/CHILI LIME DRESSING

FARFALLE PASTA, BLACK BEANS, TOMATOES, CORN, RED ONIONS, AVOCADO AND CILANTRO TOSSED IN A CHILI LIME DRESSING

LEMON ORZO W/ASPARAGUS

ORZO PASTA TOSSED IN LEMON JUICE HERBS AND SPICES WITH FRESH ASPARAGUS

TOMATO OLIVE FETA MUSHROOMS

MUSHROOMS STUFFED WITH SUNDRIED TOMATOES, KALAMATA OLIVES AND FETA CHEESE

SPINACH FETA MUSHROOMS

MUSHROOMS WITH A CREAMY SPINACH FETA FILLING

FRIED MACARONI BITES

BREADED AND DEEP-FRIED BITES OF MACARONI AND CHEESE W/MARINARA

GRILLED VEGETABLE SLIDERS

GRILLED ZUCCHINI, YELLOW SQUASH & ROASTED RED PEPPERS TOPPED WITH PESTO SERVED ON A SLIDER BUN

SPINACH QUICHE BITES

HOUSE-MADE SPINACH & CHEDDAR MINI QUICHE BITES



Chicken

CHICKEN SALAD FILO CUPS

HOMEMADE CHICKEN SALAD IN A MINI FILO CUP

BOURBON-BROWN SUGAR GLAZED CHICKEN BITES

TENDER CHICKEN BREAST BITES WRAPPED IN BACON WITH A BOURBON-BROWN SUGAR GLAZE

FRIED CHICKEN TENDERS

HOMEMADE BATTERED CHICKEN TENDERS, GOLDEN-FRIED SERVED WITH DIPPING SAUCES

BLACKENED CHICKEN SKEWERS

GRILLED CAJUN SEASONED CHICKEN TENDERS

ROSEMARY GARLIC CHICKEN SKEWERS

ROSEMARY AND GARLIC GRILLED CHICKEN TENDERS

BOURBON CHICKEN SKEWERS

GRILLED CHICKEN TENDERS BASTED WITH A SWEET AND SPICY BOURBON GLAZE

MINI CHICKEN AND WAFFLES

MINI WAFFLES TOPPED W/ A FRIED CHICKEN BITE, W/MAPLE SYRUP

Beef

BARBEQUE MEATBALLS

BEEF MEATBALLS SIMMERED IN A SWEET AND SPICY BARBEQUE SAUCE

SWEET AND SPICY MEATBALLS

BEEF MEATBALLS BASTED IN OUR SWEET & SPICY GLAZE

BEEF TERIYAKI SKEWERS

ASIAN SPICED STRIPS OF BEEF FINISHED WITH A SWEET TERIYAKI GLAZE

CHEESEBURGER SLIDERS

GRILLED MINI HAMBURGER TOPPED WITH CHEDDAR CHEESE AND GRILLED ONIONS SERVED W/ MUSTARD, MAYO, AND KETCHUP

BEEF TENDERLOIN CROSTINI

GRILLED BEEF TENDERLOIN SLICES, WHIPPED CREAM CHEESE AND ROASTED RED PEPPER PESTO

BEEF & BACON BITES

PAN FRIED SIRLOIN WRAPPED IN BACON

Pork

SAUSAGE QUICHE BITES

HOUSE-MADE SAUSAGE & CHEDDAR MINI QUICHE BITES

SAUSAGE STUFFED MUSHROOMS

PORK SAUSAGE, HERBS, SPICES AND CHEESES STUFFED IN MUSHROOM CAPS

GORGONZOLA BACON HONEY CROSTINI

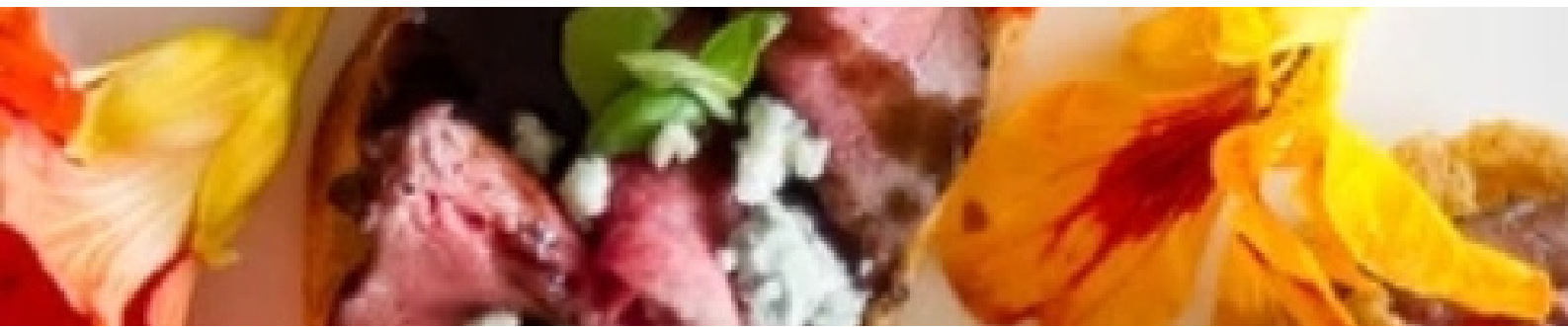
CROSTINI TOPPED W/GORGONZOLA CHEESE, CRISPY BACON AND DRIZZLED W/ HONEY

Lamb

(Market Price)

HONEY BALSAMIC LAMB CHOPS

PETITE LAMB CHOPS GRILLED IN HERBS AND SPICES BASTED WITH A HONEY BALSAMIC GLAZE



Seafood
(Market Price)

SHRIMP TACO BITES

TORTILLA SCOOPS STUFFED W/AVOCADO, CHIPOTLE SOUR CREAM AND FRESH CILANTRO

BLACKENED SHRIMP SKEWERS

SUCCULENT SHRIMP GRILLED W/ OUR SPECIAL BLEND OF BLACKENING SEASONINGS W/ LEMON BUTTER SAUCE ON A SKEWER

SHRIMP COCKTAIL

CHILLED SHRIMP SERVED WITH COCKTAIL SAUCE

COCONUT SHRIMP W/ MANGO CHUTNEY

JUMBO SHRIMP BATTERED IN PANKO AND COCONUT, FRIED, SERVED WITH SPICED MANGO CHUTNEY

BACON WRAPPED SHRIMP W/ LEMON BUTTER SAUCE

BUTTERED SUCCULENT JUMBO SHRIMP WRAPPED IN APPLEWOOD BACON W/LEMON BUTTER SAUCE

CRAB FILO CUPS

HOMEMADE CRAB SALAD IN A MINI FILO CUP

CRAB SALAD CROSTINI

HOMEMADE CRAB SALAD SERVED ON A CROSTINI

CRAB STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED W/CRABMEAT, TOPPED W/PARMESAN CHEESE

BLACKENED SALMON BITES

BLACKENED SALMON BITES SERVED W/ A BLUE CHEESE SAUCE

TERIYAKI SALMON BITES

ASIAN SPICED SALMON BITES TOPPED W/ TERIYAKI SAUCE

Dips

SPINACH AND ARTICHOKE DIP

SPINACH AND ARTICHOKE BLEND IN CREAMY CHEESES, SERVED HOT W/TORTILLA CHIPS & CROSTINI

BUFFALO CHICKEN DIP

SHREDDED CHICKEN BREAST, CHEESE, BUFFALO SAUCE AND SPICES

ARTICHOKE DIP

ARTICHOKE HEARTS MIXED IN CREAMY CHEESES AND SPICES W/CROSTINI

CRAB DIP (MARKET PRICE)

A BLEND OF FRESH CRAB, MIXED CHEESE AND SPICES IN A CREAMY DIP W/TORTILLAS & CROSTINI

SMOKED SALMON DIP (MARKET PRICE)

SMOKED SALMON, CAPERS, RED ONIONS, CREAM CHEESE AND HERBS BLENDED TOGETHER AND SERVED W/CROSTINI

GUACAMOLE DIP

CREAMY AVOCADOS WITH TOMATOES, RED ONIONS, LIME JUICE HERBS & SPICES SERVED W/TORTILLA CHIPS

ROASTED RED PEPPER HUMMUS

GARBANZO BEANS BLENDED WITH TAHINI, EVOO, LEMON, ROASTED RED PEPPERS AND SPICES W/PITA CHIPS



**THESE STATIONS CAN BE ADDED TO A
DINNER BUFFET PACKAGE OR DINNER/RECEPTION MENU.
IF OFFERING A STATIONS ONLY MENU, 3-4 STATIONS ARE RECOMMENDED
STATIONS CAN BE SELF-SERVE OR ADD AN ATTENDANT**

PASTA STATION

Choose

(2) SAUCES AND (2) PASTAS OR CHOOSE (3) SAUCES AND (3) PASTAS

SAUCE OPTIONS: ALFREDO, BASIL PESTO, VODKA, MARINARA OR BOLOGNESE

PASTA OPTIONS: PENNE, LINGUINI, BOW TIE OR CAVATAPPI

WITH RED PEPPER FLAKES, GRATED PARMESAN AND CRACKED BLACK PEPPER

(ADD PROTEIN CHICKEN, ITALIAN SAUSAGE OR SHRIMP AT ADDITIONAL COST)

(ADD FRESH SPINACH, MUSHROOMS, BROCCOLI, SUNDRIED TOMATOES AT ADDITIONAL COST)

MASHED POTATO STATION

CREAMY GARLIC MASHED POTATOES SERVED WITH CHEDDAR

CHEESE, BACON BITS, GREEN ONIONS AND SOUR CREAM

SHRIMP AND GRITS STATION

CREAMY GRITS WITH SHRIMP, CHEDDAR CHEESE, BACON BITS & GREEN ONIONS

MAC & CHEESE STATION

MACARONI WITH CHEDDAR CHEESE, BACON BITS, GREEN ONIONS, TOMATOES

CHICKEN & WAFFLE STATION

WAFFLE QUARTERS TOPPED W/FRIED CHICKEN TENDERS AND HOT MAPLE SYRUP

GRILLED CHEESE STATION (CHOOSE 2)

GRILLED ON SITE:

1. CHIPOTLE CHICKEN MUNSTER CHEESE & CARAMELIZED ONIONS

2.) TURKEY SWISS

3.) GREEK: KALAMATA OLIVES, ROASTED RED PEPPERS, FRESH SPINACH, MOZZARELLA & FETA

4.) SMOKED GOUDA & MUSHROOM

5.) SUNDRIED TOMATO PESTO W/MOZZARELLA

CONDIMENTS: MAYO, MUSTARD, & DIJON MUSTARD

SLIDER STATION (CHOOSE 2)

CHEESEBURGER, GRILLED CHICKEN, PULLED PORK OR GRILLED VEGETABLE SLIDERS

STATION INCLUDES LETTUCE, TOMATOES, CHEESE, BACON, ONIONS, KETCHUP, MUSTARD, MAYONNAISE

PIZZA STATION (CHOOSE 2)

CHICKEN SPINACH ALFREDO, PEPPERONI PIZZA, BBQ CHICKEN, OR MARGHERITA

BBQ NACHO STATION

BARBEQUE

PULLED PORK & CHICKEN, TORTILLA CHIPS, BARBEQUE SAUCE, NACHO CHEESE SAUCE, JALAPENO PEPPERS, SHREDDED LETTUCE, DICED TOMATOES & GREEN ONIONS

TACO STATION

GRILLED CHICKEN & GRILLED BEEF
SOUR CREAM, CHEESE, GUACAMOLE, JALAPENOS, SALSA, CILANTRO, TOMATOES
MINI TORTILLAS & MINI TRI COLOR HARD TACOS

ITALIAN STATION (CHOOSE 2)

PENNE PASTA W/PESTO CREAM SAUCE, CHICKEN BREAST STRIPS, SUNDRIED TOMATOES & SPINACH
MEAT LASAGNA, SPINACH & RICOTTA STUFFED MANICOTTI, OR PASTA PRIMAVERA
SERVED W/GARLIC BREAD

SALAD STATION

MIXED GREENS, TOMATOES, CUCUMBERS, CHEDDAR CHEESE, BACON BITS, SUNFLOWER SEEDS CRANBERRIES, CROUTONS & ASSORTED DRESSINGS

CARVING STATIONS

SERVED WITH SILVER DOLLAR ROLLS AND CONDIMENTS
ADD TO A RECEPTION PACKAGE OR DINNER/RECEPTION MENU, 100 PERSON MINIMUM

HERB ROASTED BONELESS TURKEY BREAST
BARBEQUE RUBBED BEEF BRISKET
HERB CRUSTED BEEF TENDERLOIN
ROAST BEEF PRIME RIB
MAPLE GLAZED HAM BONELESS LEG OF LAMB



Desserts

BROWNIE BITES
TURTLE BROWNIE BITES
CHEESECAKE BITES
ASSORTED COOKIES
ASSORTED PETITE DESSERTS

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APPLE PIE
PECAN PIE

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TURTLE CHEESECAKE
NEW YORK CHEESECAKE W/STRAWBERRY TOPPING
LEMON BERRY MASCARPONE

CREME BRULEE

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PEACH COBBLER
APPLE COBBLER
BANANA PUDDING
BOURBON BREAD PUDDING

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DESSERT SHOOTERS (INCREMENTS OF 25)

PECAN PIE
OREO
STRAWBERRY SHORTCAKE
CHEESECAKE
BANANA
BOURBON BREAD PUDDING



Beverages

SWEET TEA

PEACH TEA

MANGO TEA

UNSWEETENED TEA

CITRUS PEACH PUNCH

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LEMONADE

MINT LEMONADE

STRAWBERRY LEMONADE

PINEAPPLE LEMONADE

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CUCUMBER LEMON WATER

STRAWBERRY LEMON BASIL WATER

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COFFEE

BOTTLED WATER

