



**BUFFET
MENU
2019**

**PRICING: \$40 PER PERSON (MINIMUM OF 20 GUESTS)
INCLUDES CHOICE OF 2 MAINS & 3 SIDES
*PREMIUM MENU ITEMS ARE AN ADDITIONAL COST**

MAINS

CHICKEN WINGS

(choose one: honey bbq, jerk, five spice, or buffalo)

BAKED CHICKEN

(white & dark meat)

CHICKEN PICCATA

BAKED FISH FILETS

(SEASONAL - SELECTION TBD)

JERK SALMON - WHOLE FILET*

(SEASONAL - ADDITIONAL \$3 PER PERSON)

SALMON CAKES W/GRAVY*

(SEASONAL - ADDITIONAL \$3 PER PERSON)

SHRIMP SCAMPI W/FETTUCCINE*

(SEASONAL - ADDITIONAL \$2 PER PERSON)

CRAB BALLS W/DIPPING SAUCE*

(SEASONAL - ADDITIONAL \$3 PER PERSON)

CRAB CAKES*

(SEASONAL - ADDITIONAL \$5 PER PERSON)

MEATBALLS

(choose one: BBQ Rosemary, Moroccan, or Asian Sesame)

MEATLOAF

RED WINE BRAISED BEEF SHORT RIBS*

(SEASONAL - ADDITIONAL \$5 PER PERSON)



**BRUNCH
MENU
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SIDES

THREE-CHEESE MAC

TRI-COLOR PASTA SALAD

ROASTED ROSEMARY POTATOES

CLASSIC MASHED POTATOES

VEGETARIAN HASH

(mushrooms, carrots, celery, Brussels Sprouts, bell peppers, parsnips, onion)

PARMESAN CRUSTED BROCCOLI

GARLIC SOY GLAZED GREEN BEANS

STEAMED CABBAGE & PEPPERS

GARDEN SALAD W/HOUSE-MADE DRESSING

SAFFRON YELLOW RICE

JASMINE RICE

DINNER ROLLS W/HOUSE-MADE BUTTER

JALAPENO CORNBREAD

***PLEASE NOTE: THE MENU ITEMS MAY BE SUBJECT TO CHANGE
BASED ON AVAILABILITY DUE TO SEASONAL TRANSITION***