Beverages

Peach Iced Tea - $25 Small Pitcher, $50/Large Pitcher

Passionfruit Lemonade - $25 Small Pitcher, $50/Large Pitcher

Coffee Carafe - $30/Regular Carafe, $150/XL Carafe

Tea Carafe - $15/Regular Carafe & Assorted Tea, $75/XL Carafe & Assorted Tea

Hot Chocolate - $30/Regular Carafe, $125/XL Carafe

Assorted Canned Pop - $2.50

Bottled Water - $1.75

Buffet Menus

Breakfast Mini - $14.50/person

Fruit Tray

Assorted Muffins and Danishes

Yogurt parfait with chilled blueberries, honey & granola

Coffee Carafe

Breakfast Mini 2 - $17.00/person

Assorted Baked Goods

Bacon (GF)

Cheese Egg Bites (GF)

Pepper & Mushroom Egg Bites (GF)

Fruit Tray

Coffee Carafe

Breakfast Buffet - $21.00/person

Fruit Tray - A fresh variety of fruit.

Chocolate Pastry Roll

Hashbrowns - Oven baked, seasoned hashbrowns.

Pancakes & Syrup - Buttermilk pancakes with maple syrup.

Scrambled Eggs - Seasoned and scrambled.

Bacon - Oven Baked, crispy bacon.

Coffee Carafe - Medium Blend, comes with sugar, milk, and cream.

Orange Juice

Breakfast Buffet 2 - $24.00/person

Fruit Tray - A fresh variety of fruit.

Blueberry & Chocolate Chip Muffins - Fresh baked.

Hashbrowns - Oven Baked, seasoned hashbrowns.

Breakfast Sausage - Pork or Chicken

Scrambled Eggs - Seasoned and scrambled.

Bacon - Oven Baked, crispy bacon.

Yogurt Cups - Chilled

Coffee Carafe - Medium Blend, comes with sugar, milk, and cream.

Orange Juice

Lunch Buffet 1 - $20/person

House Made Tomato Bisque - Vegetarian/GF.

Salad Bar - Choice of Caesar or House Greens.

Assorted Sandwiches and Wraps - Crispy Chicken Wrap, Turkey Bacon Clubhouse, Smoked Meat on Rye.

Lunch Buffet 2 - $22

Lemon Dill Chicken Noodle

Vegetable Soup (Vegan/GF)

Greek Pasta Salad (Vegetarian)

Assorted Sandwiches - Roast Beef with Horseradish Aioli, Chicken Caesar Wrap, Turkey, Cranberry and Swiss Croissant Sandwich

Vegetarian/vegan and gluten free options available upon request.

BBQ Buffet - $23.00/person

Beef Burgers - Assorted toppings

Potato Salad - Creamy dill dressing

Baked BBQ Beans

Caesar Salad

Corn on the Cob - ½ cobs

Gluten Aware and vegetarian burgers available upon request

Country Buffet - $26.00

Roasted Cajun Chicken Breast - Oven roasted with a house made Cajun rub.

Red Skin Mashed Potato

Honey Butter Carrots - Steamed & tossed with honey butter.

Street Corn Salad - Lime Crema Dressing

Garlic Chive Sour Cream

Assorted Rolls & Butter

Fiesta Buffet - $24.00/person

Shredded Taco Chicken - Seasoned with tomato and green chile.

Birria Beef - Slow cooked with specialty imported peppers.

Corn Tortilla Shells

Taco toppings - Pickled onion, shredded cabbage, white cheddar, sour cream, salsa.

Spanish Rice - Cooked with stewed tomato and seasonings.

Corn Salad - In a creamy lime dressing.

Picnic Buffet - $26.00/person

Coconut Lime Chicken Thigh

Rice Pilaf - Mixed with Crispy Onion

Roasted Seasonal Vegetables - Roasted in a garlic sesame sauce.

Citrus Slaw - Tossed in Cilantro Lime Dressing.

Warm Naan Bread

Pasta Bar Buffet - $28.00

Cooked Pasta - Rigatoni & Linguine.

Sauces - Garlic Basil Red Sauce, Parmesan

Alfredo

Protein - Lemon Garlic Shrimp, Garlic & Herb Seasoned Chicken, Italian Meatballs.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Garlic Bread

Variety Buffet - $34.00/person

Vegetarian Lasagna

Steamed Jasmine Rice

Butter Chicken - House made, mild heat.

Pierogi & Sausage Casserole - Served with sour cream.

Spiced Cauliflower & Sweet Potato - Seasoned with a variety of spices and roasted.

Greek Salad - Romaine, cucumber, red onion, tomato, olives, and feta.

Bread Roll - Assorted rolls with butter.

Harvest Pork Buffet - $32.00

Roasted Pork Tenderloin - Seasoned with salt, pepper, garlic & thyme.

Garlic Mashed Potatoes - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrot, Cauliflower & Onion

Poppyseed Pasta Salad - Tossed with cranberries & pumpkin seeds.

Parmesan & Thyme Sauce

Apple Sauce

Rolls with Butter

Meat Lovers Buffet - $32.00

Rib Bones - Braised and Tender

Brisket - Seasoned and slow cooked

Loaded Mash - Garlic mashed potatoes loaded with bacon, white cheddar, and green onion.

Corn on the Cob - ½ Cobs

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Roll with Butter

Spring Seasonal - $32.00/person

Salmon - Served with dill cream sauce.

Greek Chicken Skewers

Roasted Seasonal Vegetables - Peppers, potatoes, onion.

Rice Pilaf - Seasoned steamed rice.

Mixed Green Salad - Mixed greens, cucumber, red onion, cherry tomatoes with a white wine vinaigrette.

White and Brown Rolls with Butter

Greek Buffet - $32.00/person

Greek Marinated Chicken Breast - Marinated in a Greek vinaigrette.

Lemon Roasted Potatoes - Potatoes slow roasted in chicken broth, lemon juice and seasonings.

Feta & Cucumber Salad - Diced cucumbers, tomatoes, red onion, and feta in a Greek dressing.

Spanakopita - Feta and spinach filled savory pastry.

Warm Pita

Tzatziki Dip - Greek yogurt, shredded cucumber, lemon, and garlic.

Urban Buffet - $34.00/person

Roast Chicken Breast - Rosemary and thyme seasoned chicken breast.

Garlic Mashed Potatoes - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Greek Pasta Salad - Fusilli noodles, Italian vinaigrette, cucumber, red onion, olives, and feta.

White and Brown Rolls with Butter

Roast Chicken Gravy

BBQ Chicken & Rib Buffet - $40.00/person

Rotisserie Seasoned Chicken - Rotisserie Seasoned Chicken Breast

1/3 Rack BBQ Ribs - BBQ Braised Rib

Garlic Mashed Potatoes - Creamy mashed potato with seasoned with butter and salt

Dill Pasta Salad - Fusilli noodles and broccoli in creamy dill dressing.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Corn Bread - Honey sweetened corn bread.

Roast Buffet - $36/person

Slow Cooked Shredded Beef - In Sauce

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt and garlic puree.

Roasted Vegetable Medley - Seasoned with butter, garlic, thyme, salt, and pepper.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Dill Pasta Salad - Fusilli, creamy dressing, dill, and chopped broccoli.

Bread Rolls with Butter