

Beverages

- Sparkling Raspberry Limeade- \$50/Large Pitcher
- Peach Iced Tea - \$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
 - \$25/Regular Carafe
 - \$125/XL Carafe
- Assorted Canned Pop - \$2.50
- Bottled Water - \$1.75

BUFFET MENU'S

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

Mulligatawny (GF)

Vegetable Soup (vegan/GF)

Greek Pasta Salad (vegetarian)

Assorted Sandwiches – Smoked Meat on Rye &
Turkey Cranberry & Swiss.

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

Steamed Asparagus – Tossed in lemon juice
and olive oil.

Mango Slaw – Shredded cabbage, carrot &
mango in a 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 Buffet – \$30.00

Maple Dijon Glazed Pork Tenderloin

Mashed Sweet Potato – Seasoned with butter,
honey, salt & thyme.

Roasted Garlic Cauliflower

Poppyseed Pasta Salad – Tossed with
cranberries & pumpkin seeds.

Rolls with Butter

Meat Lovers Buffet - \$32.00

Beef Satay Skewers

Rib Bones – Braised and Tender

Brisket – Seasoned and slow cooked

Potato Skins – Topped with cheddar,
bacon, and chipotle cream sauce

Corn on the Cob – ½ Cobs

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

Roll with Butter

SPRING SEASONAL \$30.00/person

Salmon – Served with dill cream sauce.

Greek Chicken Skewers

Roasted Seasonal Vegetables – Peppers,
asparagus, 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 \$30.00/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 \$32.00/person

Roast Chicken Breast – Rosemary and thyme seasoned chicken breast with a crispy skin.

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.

Chili & Garlic Broccoli – Roasted Broccoli seasoned with butter, garlic, and chili flakes.

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

*Inquire with us through email for any extra buffet add-
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