

Beverages

Hot Caramel Apple Cider - \$30/Regular Carafe, \$90/XL Carafe

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 - 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

Hash Browns - Oven-baked, seasoned hash browns.

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.

Hash Browns - Oven-baked, seasoned hash browns.

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.

Fall Mini - \$20.00

Turkey Pot Pie - Shredded turkey breast, potato, carrot, pea, corn & beans, rosemary cream sauce, flaky pastry.

Maple Roasted Carrots - Roasted in a maple butter glaze.

Poppy Seed Salad - Dried cranberry, pumpkin seeds, goat cheese & poppy seed dressing.

BBQ Buffet - \$23.00/person

Beef Burgers - Assorted toppings.

Potato Salad - Creamy dill dressing.

Baked BBQ Beans

Caesar Salad

Corn on the Cob - 1/2 cobs.

Gluten-aware and vegetarian burgers available upon request.

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.

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

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

Harvest Buffet - \$32.00

Roasted Turkey Breast

Red Skin Mashed Potato - Seasoned with garlic butter.

Roasted Garlic Carrot & Cauliflower

Poppy Seed Pasta Salad - Tossed with cranberries & pumpkin seeds.

Turkey Gravy

Cranberry Sauce

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 - 1/2 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.

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.

Urban Buffet - \$34.00/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

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

Fall Seasonal - \$38

Herb Roasted Turkey

Garlic Mashed Potato - Buttery mashed potato seasoned with garlic & salt.

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

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

Stuffing - Savory house-made stuffing.

Turkey Gravy

Cranberry Sauce

Bread Rolls

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 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.

Fall Feast - \$45

Herb Roasted Turkey

Glazed Ham - Dijon maple glaze.

Garlic Mashed Potatoes - Buttery mashed potato seasoned with garlic & salt.

Roasted Carrots - Seasoned with olive oil, salt & pepper.

Cauliflower Au Gratin - Roasted cauliflower served with Gruyere cheddar sauce.

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

Stuffing - Savory house-made stuffing.

Cranberry Sauce

Gravy

Bread Rolls

Inquire with us through email for any extra buffet add-ons!