VEGETARIAN PASTA BUFFET
22.00 per guest
• Garlic Bread V
• Caesar Salad VGF
• Roasted Seasonal Vegetables vgnGF
• Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgn
• Eggplant Rollatini V
• Cracked Pepper & Parmesan Cheese
• Select One:
  • Mini Cannoli V
  • Cheesecake V

Add Chicken Parmesan 6.00 per guest

ITALIAN BUFFET
28.00 per guest
• Garlic Bread V
• Antipasto Salad or Caesar Salad (Select One) GF
• Roasted Seasonal Vegetables vgnGF
• Penne Pasta with Marinara V
• Select One:
  • Sausage, Peppers & Onions GF
  • Chicken Parmigiana
  • Lasagna with Meat, Cheese or Vegetable Filling V
  • Stuffed Shells with Florentine Sauce
• Select One:
  • Tiramisu V
  • Mini Cannoli V
  • Double Chocolate Cake V

Add an additional entrée 6.00 per guest

TASTE OF SAN JUAN
28.00 per guest
• Pan de Agua with Butter & Margarine V
• Chopped Romaine & Tomato Salad with Italian Dressing vgnGF
• Arroz con Pollo GF
• Roast Pork Pernil GF
• Arroz con Gandules
• Fried Plantains vgnGF
• Flan V

Substitute Tres Leches Cake v 3.50 per guest

MEDITERRANEAN BUFFET
28.00 per guest
• Hummus with Pita Triangles vgnGF
• Classic Greek Salad with Vinaigrette VGF
• Spanakopita V
• Select One:
  • Lemon-Oregano Chicken GF
  • Grilled Chicken with Tomato & Fennel GF
  • Moroccan Beef
• Israeli Couscous V
• Lemon Bars

Add an additional entrée 6.00 per guest

SOUTHERN COMFORT BUFFET
30.00 per guest
• Mini Corn Muffins with Butter & Margarine V
• Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette Dressings vgnGF
• Select One:
  • Jack Daniels Smoked Pork Ribs GF
  • Fried Chicken
  • Smoked Beef Brisket
• Macaroni & Cheese V
• Sweet Potatoes vGF
• Collard Greens GF
• Apple Pie V

ALL PRICES SUBJECT TO CHANGE

V VEGETARIAN  vgn VEGAN  GF GLUTEN-FREE  LOCAL
THEMED BUFFETS

ASIAN BUFFET
26.00 per guest
• Fried Vegetable Pot Stickers  v
• Sweet & Sour, Hot Mustard & Soy Sauce
• Asian Green Salad of Carrots, Cucumber, Cabbage, Mandarin Oranges & Chow Mein Noodles with Honey Ginger Dressing  v
• Select One:
  • Stir-Fried Beef & Broccoli  GF
  • Sesame-Orange Chicken  GF
  • General Tso’s Chicken
  • Vegetable Stir-Fry with Tofu  vgn GF
• Select One:
  • Sticky White Rice  vgn GF
  • Vegetable Fried Rice  vGF
• Fortune Cookies & Fresh Fruit Salad  vgn GF
Add an additional entrée  6.00 per guest

SOUTHWEST BUFFET
26.00 per guest
• Select One:
  • Chicken Fajitas with Peppers & Onions & Warm Flour Tortillas
  • Beef Fajitas with Peppers & Onions & Warm Flour Tortillas
  • Portabella Fajitas with Peppers & Onions & Warm Flour Tortillas  v
  • Beef Tacos with Warm Flour Tortillas
• Select One:
  • Black Bean & Roasted Corn Salad  vgn GF
  • Vegetarian Refried Beans  vGF
Served with:
• Lime & Cilantro Rice  vGF
• Sour Cream, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes & Salsa  v
• Tortilla Chips  vGF
• Sopapilla with Chocolate Sauce  v
Add an additional entrée  6.00 per guest

BAKED POTATO BAR
21.00 per guest
• Baked Potato with Meat or Vegetable Chili, Bacon, Broccoli Florets, Sliced Mushrooms, Cheese Sauce, Sour Cream, Fresh Chives, Butter & Margarine  GF
• Mixed Green Salad, Croutons with Ranch and Balsamic Vinaigrette
• Select One Dessert
  • Otis Spunkmeyer Cookies & Brownies  v
  • Plain & Chocolate Dipped Macaroons  v

THANKSGIVING YEAR-ROUND BUFFET
28.00 per guest
• Dinner Roll Assortment with Butter & Margarine
• Mesclun Greens, Dried Cranberries & Candied Pecans with Balsamic Vinaigrette  vgn GF
• Sliced, Slow Roasted Turkey Breast with Gravy
• Traditional Bread Stuffing  v
• Select One:
  • Sweet Potatoes  vgn GF
  • Corn Casserole  v
  • Glazed Carrots  vgn GF
  • Sautéed Green Beans  vgn GF
• Mashed Potatoes  vGF
• Cranberry Sauce  vgn GF
• Select One:
  • Apple Pie with Whipped Topping  v
  • Pumpkin Pie with Whipped Topping  v
Add an additional side  3.00 per guest
BARBECUE BUFFETS

Barbecue buffets are designed to be maintained by service staff for up to two hours. Your buffet selection includes single use serviceware & standard linens for the buffet. 20 guest minimum.

Grill cook charges of 50.00 per cook per hour (including set up and tear down) will be added.

Dietary restrictions are subject to additional charges.

### BACKYARD BARBECUE
24.00 per guest
- 1/3 lb. Hamburgers with Buns
- All-Beef Hot Dogs with Rolls
- Veggie Burgers with Buns (Available on Request) VGF
- Condiments & Garnish:
  - Sliced American Cheese V
  - Ketchup, Mustard & Relish V
  - Lettuce, Sliced Tomato, & Pickles V
- Select Two Sides:
  - Baked Beans vgn GF
  - Potato Salad VGF
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette
  - Macaroni Salad
  - Coleslaw VGF
- Deep River Kettle Chips 🌽
- Watermelon vgn GF
- Lemonade, Sweetened Iced Tea & Bottled Water
- Add Grilled Chicken Breast 6.00 per guest

### NEW ENGLAND CLAM BAKE
MARKET PRICE
- Choice of Clam or Corn Chowder with Oyster Crackers
- Biscuits & Rolls with Butter & Margarine V
- Steamed Clams with Drawn Butter GF
- Steamed Lobster with Drawn Butter & Lemon Wedges GF
- BBQ Chicken Boneless Breast & Thighs GF
- Select Two Sides:
  - Coleslaw VGF
  - Corn on the Cob VGF
  - Boiled New Potatoes VGF
  - Mixed Greens Salad with Croutons, Ranch & Balsamic Vinaigrette V
- Strawberry Shortcake V
- Lemonade, Sweetened Iced Tea & Bottled Water

### SOUTHERN STYLE BARBECUE
32.00 per guest
- Select Two Entrées (served with a sandwich roll):
  - House Smoked Pulled Pork Shoulder GF
  - House Smoked Beef Brisket GF
  - House Smoked Pork Ribs GF
  - House Smoked Pulled Chicken VGF
  - Grilled Portabella Mushroom Caps VGF
- Select Two Barbecue Sauces:
  - Jack Daniels Whiskey BBQ Sauce VGF
  - Smokehouse BBQ Sauce VGF
  - Mango Habanero BBQ Sauce VGF
- Select Three Sides:
  - Potato Salad VGF
  - Carolina Coleslaw vgn GF
  - Corn & Black Bean Salad vgn GF
  - Macaroni Salad
  - Baked Beans vgn GF
  - Macaroni & Cheese V GF
  - Collard Greens GF
  - Tossed Garden Salad w/Ranch, Balsamic Vinaigrette V
- Mini Corn Muffin with Butter & Margarine V
- Watermelon vgn GF
- Select One Dessert
  - Strawberry Shortcake V
  - Pecan Pie V
- Lemonade, Sweetened Iced Tea & Bottled Water