



Buffets

Deli Buffet

Buffet Includes: Coffee & Tea Service | Fresh House-Made Parmesan Chips

**Also available as a variety of pre-made sandwiches*

SALADS

- Red-Skinned Potato Salad
- Fresh Fruit Salad
- Garden Pasta Salad
- Tomato-Cucumber Basil Salad

ROLLS

- Assorted Sliced Breads & Rolls

SLICED MEATS

- Turkey
- Ham
- Roasted Beef
- Salami
- Mortadella

SLICED CHEESE

- Provolone
- Smoked Cheddar
- Pepper Jack
- Swiss

CONDIMENTS & ACCOUTREMENTS

- Mayonnaise
- Mustard
- Lettuce
- Tomato
- Bermuda Onions
- Pickles

DESSERTS

- Assorted Cookies
- Assorted Brownies



Groups under 50 guests are subject to an additional 5.00 per person charge. All pricing is based on a 2 hour service time. All menus are subject to a 22% administrative charge fee and applicable sales tax. Prices and menu item availability are subject to change.

Whatcha Smokin'

Buffet Includes: Coffee & Tea Service

Option 1: 2 Salads | 2 Fixins' | 2 Slabs | Sweet Treat Display

Option 2: 3 Salads | 3 Fixins' | 3 Slabs | Sweet Treat Display

Option 3: 3 Salads | 3 Fixins' | 4 Slabs | Sweet Treat Display

SALADS

- Broccoli Carrot Raisin
- Cheese Tortellini
- Watermelon Cucumber Feta
- Roasted Fingerling Potato Salad
- Cajun Macaroni Pasta
- Fire Roasted Corn Salad
- Creamy Pineapple Slaw

SLABS

- Tri Tip
- Baby Back Pork Ribs
- Honey Stung Fried Chicken
- Beef Brisket
- Bone-In Quarter Chicken
- Kielbasa/Spicy Link Sausage
- Beef Short Rib
- Pulled Pork Shoulder

FIXINS'

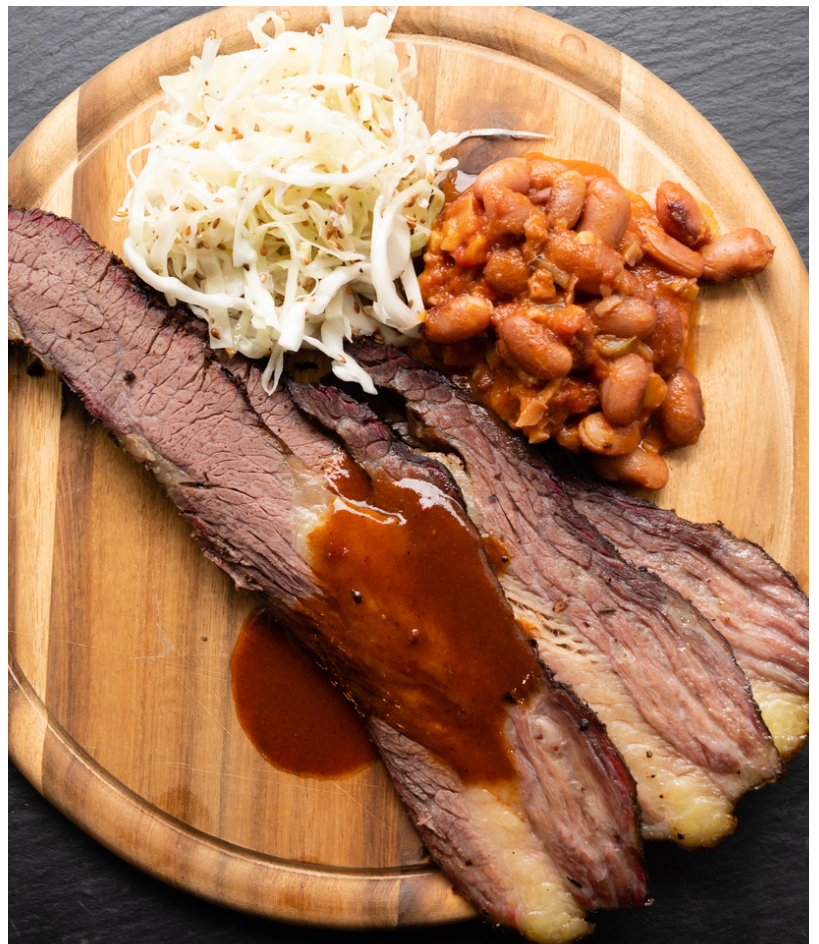
- Creamy Pimento Mac n' Cheese
- Roasted Pineapple & Sweet Potato
- Southern Bacon Green Beans
- Sweet Dijon Baked Beans
- Roasted Garlic Yukon Mashed Potatoes
- Cheesy Roasted Red Potato
- Slow Braised Greens

SAUCE (INCLUDES ALL 3)

- Classic Sweet
- Spicy Carolina Mustard
- Riverside Hot

SWEET TREAT DISPLAY

- Assorted Fruit Cobbler
- Assorted Bars
- Assorted Brownies



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Take Me To The Park

Buffet Includes: Coffee & Tea Service

**Relish Tray and Appropriate Bun Included*

**Dessert Add Ons (Minimum of 50 people): Soft Serve Ice Cream | Cotton Candy Machine - \$3.50/Person*

Option 1: 2 Dugout | 2 Home Runs | Triple Play Display

Option 2: 3 Dugout | 3 Home Runs | Triple Play Display

Option 3: 4 Dugout | 4 Home Runs | Triple Play Display

DUGOUT (STARTERS)

- Red Skin Potato Salad
- Chili Lime Dusted Corn
- Sidewinder Fries
- Cubed Fruit Medley
- Vegetable Gemelli Pasta Salad
- Tomato Cucumber Basil Salad
- Garlic Tater Tots
- House Smoked Vegetarian Chili

HOME RUN

- All Beef Burger
- BBQ Pulled Pork
- Corn Dogs
- Italian Sausage with Peppers & Onions
- Philly Tri Tip with Peppers & Onions
- All Beef Hot Dogs
- Chicken Tenders



TRIPLE PLAY DISPLAY

- Assorted Cookies
- Assorted Brownies
- Assorted Bars
- Buttery Toasted Pecan Bars
- Lemon Squares
- Meltaway Bars
- Chocolate Chunk Bars

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The Italian

Buffet Includes: Coffee & Tea Service | Herb Focaccia Bread with Butter

Option 1: 2 Salads | 2 Sides | 1 Entrée | Dessert
Option 2: 3 Salads | 3 Sides | 2 Entrées | Dessert
Option 3: 3 Salads | 3 Sides | 3 Entrées | Dessert

SALADS

- Classic Caesar Salad
- Caprese Salad
- Antipasto Salad
- Heirloom Tomato Artichoke Salad
- Arugula Smoked Blue Cheese Salad
- Pesto Orecchiette Pasta Salad

SIDES

- Ratatouille
- Sautéed French Green Beans & House Dried Tomatoes
- Steamed Broccolini
- Baked Ziti Ricotta
- Roasted Brussel Sprouts
- Garlic Alfredo Pasta

ENTRÉES

- Grilled Chicken Caponata
- Tapenade Crusted Salmon with Citrus Beurre Blanc
- Chicken Parmesan
- Chicken Piccata
- Flat Iron Steak with Balsamic Jam Demi-Glace
- Lasagna Roll with Veggie Bolognese
- Sea Bass Fennel Tomato Ragu

DESSERT

- Assorted Italian Dessert Display



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Pasta Mia

Buffet Includes: Coffee & Tea Service | Herb Focaccia Bread with Butter

Option 1: 2 Salads | 2 Sides | 1 Entrée | Dessert
Option 2: 3 Salads | 3 Sides | 2 Entrées | Dessert
Option 3: 3 Salads | 3 Sides | 3 Entrées | Dessert

SALADS

- Classic Caesar
- Caprese
- Antipasto
- Heirloom Tomato Artichoke
- Arugula Smoked Blue Cheese
- Pesto Orecchiette

SIDES

- Parmesan Broccoli
- Seasonal Mixed Vegetables
- Garlic Tomato French Beans
- Garlic Chili Broccolini
- Roasted Brussel Sprouts

ENTRÉES

- Meatballs Cavatappi
- Penne Ratatouille
- Manicotti Veggie Bolognese
- Baked Ziti Ricotta
- Gemelli Smoked Spiced Tomato Cream
- Chicken Garlic Alfredo Gemelli
- Tri-Color Tortellini Four Cheese

DESSERT

- Assorted Dessert Display



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Fiesta

Buffet Includes: Coffee & Tea Service | Fresh Corn Tortilla Chips & House-Made Salsa

Option 1: 2 Salads | 2 Sides | 1 Entrée | Dessert

Option 2: 3 Salads | 3 Sides | 2 Entrées | Dessert

Option 3: 3 Salads | 3 Sides | 3 Entrées | Dessert

SALADS

- Southwest Caesar
- Black Bean Mango
- Hearts of Palm Cucumber Tomato
- Roasted Corn
- Citrus Chili Dusted Diced Fruit
- Cabbage Slaw

SIDES

- Mexican Style Rice
- Smoky Chorizo Black Beans
- Chili Lime Roasted Corn on the Cob
- Charro Beans
- Adobo Roasted Potatoes
- Cilantro Rice

ENTRÉES

- Beef or Chicken Fajita with Flour Tortillas
Combo Fajita Available - \$3.00/person
- Pollo Sofrito
- Pollo Mojo de Ajo
- Pulled Carnitas
- Flat Iron Chimichurri Steak
- Sea Bass with Mango Salsa
- Pollo con Rajas y Hongos

DESSERT

- Assorted Dessert Display



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All American

Buffet Includes: Coffee & Tea Service | Fresh Baked Rolls with Butter

Option 1: 2 Salads | 2 Sides | 1 Entrée | Dessert
Option 2: 3 Salads | 3 Sides | 2 Entrées | Dessert
Option 3: 3 Salads | 3 Sides | 3 Entrées | Dessert

SALADS

- House Chop Salad
- Tomato Basil Cucumber Salad
- Seasonal Mixed Fruit with Mint
- Quinoa Waldorf Salad
- Pesto Orecchiette Pasta Salad
- Baby Spring Salad with Feta

SIDES

- Garlic Yukon Mashed Potatoes
- Broccolini and Organic Carrots
- Balsamic Glazed Brussel Sprouts
- Herb Marble Potatoes
- Tuxedo Wild Rice Pilaf
- Seasonal Mix Vegetables

ENTRÉES

- Tri-Tip with Mushroom Demi-Glace
- Sea Bass with Blood Orange Cream Sauce
- Meatloaf with Brandy Demi-Glace
- Grilled Chicken with Leek Cream Sauce
- Flat Iron with Peppercorn Demi-Glace
- Sage Chicken Butter Mushroom Ragú
- Salmon Key Lime Beurre Blanc
- Lemon Herb Chicken with Roasted Tomato Sauce

DESSERT

- Assorted Dessert Display



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Pacific Rim

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Option 1: 2 Salads | 2 Sides | 1 Entrée | Dessert
Option 2: 3 Salads | 3 Sides | 2 Entrées | Dessert
Option 3: 3 Salads | 3 Sides | 3 Entrées | Dessert

SALADS

- Napa Spring Mix
- Pickled Ginger Cubed Fruit
- Rice Noodle
- Arugula Pineapple Macadamia Nut
- Miso Ginger Broccoli
- Cashew Edamame

SIDES

- Sesame French Beans
- Jasmine Rice
- Stir Fried Mix Veggies
- Fried Rice
- Broccolini and Organic Carrots
- Wasabi Dusted Marble Potatoes

ENTRÉES

- Chicken Breast Lilikoi
- Furikake Atlantic Salmon with Citrus Chili Lime Cream Sauce
- Hoisin Braised Short Rib
- Flat Iron with Garlic Chili Oyster Mushroom Demi-Glace
- Chicken with Miso Shitake Cream Sauce
- Sea Bass with Coconut Orange Ginger Sauce

DESSERT

- Assorted Dessert Display



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