



**Buffets**



# Deli Buffet

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

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

*\*Orders over 100 pre-made for flow*

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## SALADS

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

## ROLLS

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- Assorted Sliced Breads & Rolls

## SLICED MEATS

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- Turkey
- Ham
- Roasted Beef
- Salami
- Mortadella

## SLICED CHEESE

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- Provolone
- Smoked Cheddar
- Pepper Jack
- Swiss

## CONDIMENTS & ACCOUTREMENTS

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

## DESSERTS

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- Assorted Cookies
- Assorted Brownies



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# Whatcha Smokin'

*Buffet Includes: Coffee & Tea Service*

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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

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

## SLABS

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- 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'

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- 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)

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- Classic Sweet
- Spicy Carolina Mustard
- Riverside Hot

## SWEET TREAT DISPLAY

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- Assorted Fruit Cobbler



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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           | • Lemon Squares        |
| • Assorted Brownies          | • Meltaway Bars        |
| • Assorted Bars              | • Chocolate Chunk Bars |
| • Buttery Toasted Pecan Bars |                        |

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# The Italian

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

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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

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- Classic Caesar Salad
- Caprese Salad
- Antipasto Salad
- Orzo Pasta with Heirloom Tomatoes & Artichoke
- Baby Spinach with Smoked Blue Cheese, Strawberries & Almonds
- Pesto Orecchiette Pasta Salad

## SIDES

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

## ENTRÉES

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- Grilled Chicken Caponata
- Tapenade Crusted Salmon with Citrus Beurre Blanc
- Chicken with a Citrus Garlic Caper Sauce
- Grilled Chicken with a Tomato Basil Cream Sauce
- Flat Iron Steak with Balsamic Jam Demi-Glace
- Lasagna Roll with Veggie Bolognese
- Sea Bass Fennel Tomato Ragu

## DESSERT

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- Assorted Italian Dessert Display



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# Pasta Mia

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

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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

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- Classic Caesar
- Caprese
- Antipasto
- Orzo Pasta Salad with Heirloom Tomatoes & Artichoke
- Baby Spinach with Smoked Blue Cheese, Strawberries & Almonds
- Pesto Orecchiette

## SIDES

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

## ENTRÉES

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- 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

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- Assorted Dessert Display



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# Fiesta

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

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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

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- Southwest Caesar
- Black Bean Mango
- Citrus Hominy Salad with Black Eyed Peas & Pickled Onions
- Southwest Roasted Corn
- Citrus Chili Dusted Diced Fruit
- Cabbage Slaw

## SIDES

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- Mexican Style Rice
- Smoky Black Beans
- Chipotle Dusted Tomatillo Butternut Squash
- Charro Beans
- Adobo Roasted Potatoes
- Cilantro Rice

## ENTRÉES

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- Beef or Chicken Fajita with Flour Tortillas  
*Combo Fajita Available - Additional Fee*
- Pollo Sofrito
- Pollo Mojo de Ajo
- Pulled Carnitas
- Flat Iron Chimichurri Steak
- Mahi Veracruz
- Pollo con Rajas y Hongos

## DESSERT

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- Latin Influenced Dessert Display



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# All American

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

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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

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- House Chop Salad
- Tomato Basil Cucumber Salad
- Seasonal Mixed Fruit with Mint
- Roasted Fingerling Potato Salad
- Pesto Orecchiette Pasta Salad
- Baby Spring Salad with Feta

## SIDES

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

## ENTRÉES

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

## DESSERT

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- Assorted Dessert Display



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# Pacific Rim

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

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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

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

## SIDES

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- Sesame French Beans
- Jasmine Rice
- Stir Fried Mix Veggies
- Fried Rice
- Broccolini and Organic Carrots
- Pineapple Ginger Sweet Potato Mash

## ENTRÉES

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- Chicken Breast Lilikoi
- Furikake Atlantic Salmon with Sweet Chili 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

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- Assorted Dessert Display



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