



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*

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

DESSERTS

- Assorted Cookies
- Assorted Brownies



Groups under 50 guests are subject to an additional charge.

All menus are subject to an 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



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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

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
- Orzo Pasta with Heirloom Tomatoes & Artichoke
- Baby Spinach with Smoked Blue Cheese, Strawberries & Almonds
- 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 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

- 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
- Orzo Pasta Salad with Heirloom Tomatoes & Artichokes
- Baby Spinach with Smoked Blue Cheese, Strawberries & Almonds
- 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
- Citrus Hominy Salad with Black Eyed Peas & Pickled Onions
- Southwest Roasted Corn Salad
- Citrus Chili Dusted Diced Fruit
- Cabbage Slaw

SIDES

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

ENTRÉES

- 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

- Latin Influenced 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
- Roasted Fingerling Potato 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
- 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
- Kobe Meatloaf 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

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

- Napa Spring Mix
- Pickled Ginger Cubed Fruit
- Thai 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
- Pineapple Ginger Sweet Potato Mash

ENTRÉES

- 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

- Assorted Dessert Display



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