



# Themed Buffets





## Themed Buffets

**Includes:** Soda, Bottled Water & Iced Tea • Basic Paper and Plasticware  
\*Some items require advanced notice

### **ITALIAN** | \$19.95 per person

Chicken Parmigiana, penne alla vodka, meatballs, caesar salad, Italian bread and butter, fresh fruit medley and Italian pastries

### **VEGETARIAN ITALIAN** | \$22.95 per person

Eggplant Parmigiana, penne alla vodka, risotto balls with fresh mozzarella, caprese salad with fresh basil, Italian rolls and butter, fresh fruit medley and Italian pastries

### **NEW YORK DELI** | \$24.95 per person

Stacked sandwiches with roast beef, turkey, coleslaw and Russian dressing on three pieces of thinly sliced rye bread with potato salad, macaroni salad, deli pickles and fresh "New York" style potato knishes with spicy mustard and assorted cookies

### **CARNIVAL** | \$25.95 per person

Half hot dogs on rolls, chicken fingers, cheeseburger sliders, waffle fries, ketchup and mustard, sauerkraut and relish, fresh fruit salad, brownies and vanilla and chocolate chipwich sandwiches

### **CHINESE** | \$22.95 per person (Earliest Delivery: 1p.m.)

Steamed vegetable dumplings, sesame chicken, shrimp and garlic, beef and broccoli, vegetable fried rice, vegetable lo mein, orange sections and fortune cookies

### **MEMPHIS COOKOUT** | \$33.95 per person

Jack Daniels marinated BBQ ribs, roasted BBQ chicken, mini corn muffins with butter and margarine, mixed greens salad with croutons and ranch dressing. Accompanied by candied yams, sautéed collard greens and warm peach cobbler with whipped topping

#### **UPGRADE YOUR DESSERTS!**

Add Brownies | \$1.50 per person • Add Dessert Bars | \$2.50 per person •  
Add Pastries | \$2.50 per person • Add Chocolate-Covered Fruits | \$3.00 per person



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### **MEXICAN** | \$22.95 per person

Soft flour tortillas, crispy taco shells and tricolor chips with taco beef, julienne chicken, sautéed peppers and onions and Mexican rice. Accompanied by a fresh fruit medley and brownies

**Toppings:** Black beans, shredded lettuce, diced Jersey tomatoes, pico de gallo, sour cream, homemade guacamole and blended Mexican cheese

### **BACKYARD BBQ** | \$23.95 per person

Grass-fed Angus cheeseburgers, boneless BBQ chicken breast, sweet baked beans, creamy coleslaw, macaroni and potato salad, corn muffins, zucchini bread and seasonal fruit platter

### **THANKSGIVING ALL YEAR ROUND** | \$29.95 per person

Sliced, slow roasted turkey breast with gravy and cranberry relish, traditional bread stuffing, brown sugar glazed carrots, dinner roll assortment with butter and margarine, fancy mesclun salad with balsamic vinaigrette and mini apple and pumpkin pies with whipped topping

### **MEDITERRANEAN** | \$24.95 per person

Lemon-oregano chicken with red roasted peppers, spanakopita, hummus with pita triangles, Israeli couscous, classic Greek salad with vinaigrette and dessert bars

### **ISLAND LUAU** | \$29.95 per person

Teriyaki glazed pork tenderloin with grilled pineapple slices, coconut lime shrimp skewers, teriyaki chicken kabobs, Jasmine rice, coconut flavored sweet potatoes, papaya and avocado salad and fresh fruit kabobs

### **FLORIDIAN** | \$27.95 per person

Balsamic marinated skirt steak with sautéed sweet onions, pan-seared chicken breast with roasted corn jicama salsa and green cilantro rice, herb marinated grilled vegetables, cobb salad, key lime pie and seasonal fruit platter

### **ROASTED CHICKEN DINNER** | \$27.95 per person

Whole roasted chicken, fried chicken, roasted vegetables, corn on the cob and bread. Served with fruit salad and dessert squares

#### **UPGRADE YOUR BEVERAGES!**

Add Assorted Diet and Regular Snapple | \$2.95 per person