

Back Yard Barbecue Buffet Theme Dinner

*Red Bliss Potato Salad
Pasta Salad Primavera with Vinaigrette
Creamy Cole Slaw
Boston Baked Beans with Brown Bread
Fresh Corn on the Cob
Hamburgers and Hot Dogs
Barbecue Chicken on the Bone
Barbecued Baby Back Ribs
Italian Sausage
Lettuce-Tomato-Red Onion tray with Sliced Cheeses for the Burgers
Condiments and Rolls
Chilled Watermelon
Berry Trifle*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas

Experience A Mexican Buffet Theme Dinner

*Baskets of Warm Tortilla Chips with Salsa on each table
Chili
Soupa de Albondigas: Vegetable Soup with Mini Meatballs
Chicken Fajitas with Peppers, Onions and Warm Tortillas*

*Make your own Taco Bar
Spiced Ground Beef
Shredded Chicken Breast
Diced Tomatoes, Onions, Shredded Lettuce, Olives,
Monterey Jack and Cheddar Shredded Cheeses, Sour Cream and Guacamole
Chicken, Corn and Black Bean Quesadillas
Mexican Rice and Refried Beans*

*If you would like to supplement your buffet, may we suggest:
Chile Rellenos: A per person surcharge will be added
Beef Fajitas: A per person surcharge will be added*

Dessert

Caramel Flan and Sugar Glazed Pineapple

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas

"Our own Sangria available by the pitcher" – Price: Please Inquire

*Buffet requires a 35 Person Minimum.
All Buffets are priced for 1 Hour Serve Time.*

*All Guarantees are Due 72 Hours Prior to your Event
All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax*