



BREAKFAST BUFFET

\$29.95 PER PERSON

23% Service Charge & Sales Tax

SUNRISE BEGINNINGS

Chilled orange and cranberry juice
Locally roasted fresh coffee, decaf, & hot tea

Choose One

(Add a Second One **\$2.95** per person)

Assorted Pastry Basket:

Danish, Muffins, & Fruit Strudel
Seasonal Fruit & Berries
Granola, Yogurt Parfait

BREAKFAST ENTREES

Includes home fries with
peppers & onions or grits

Choose One

Ranch Scrambled Eggs
Mediterranean Frittata

Choose One

Buttermilk Biscuits & Country Gravy
Banana Walnut Pancakes with Maple Syrup
Belgian Waffles with Blueberry Syrup

BREAKFAST ACCOMPANIMENTS

Choose Two

Country Ham
Applewood Bacon
Herb Seasoned Sausage

ADD A CHEF ATTENDED OMELETTE STATION

\$7.95 PER PERSON

Eggs, ham, onions, peppers,
bacon, mushrooms, & cheddar



BRUNCH BUFFET

\$46.95 PER PERSON

23% Service Charge & Sales Tax

SUNRISE BEGINNINGS

Chilled Orange & Cranberry Juice
Locally Roasted Fresh Coffee, Decaf, & Hot Tea

Choose one

Add a Second for \$2.95 Per Person

Assorted Pastry Basket:
Danish, Muffins, & Fruit Strudel

Seasonal Fruit & Berries

Granola, Yogurt Parfait

BREAKFAST ENTREES

Includes home fries with
peppers & onions or grits

Choose one

Ranch Scrambled Eggs

Mediterranean Frittata

Choose one

Buttermilk Biscuits & Country Gravy

Banana Walnut Pancakes with Maple Syrup

Belgian Waffles with Blueberry Syrup

BREAKFAST ACCOMPANIMENTS

Choose two

Country Ham

Applewood Bacon

Herb Seasoned Sausage

SALADS

Choose one

Fresh Garden Salad with Vinaigrette

Caesar Salad with Garlic Croutons

Baby Spinach, Mushrooms, Bacon, Red
Onion, and Balsamic Vinaigrette

ADD A CHEF ATTENDED

OMELETTE STATION

\$7.95 PER PERSON

Eggs, ham, onions, peppers,
bacon, mushrooms, & cheddar

BRUNCH ENTREES

Served with Seasonal Vegetables

Choose two

Artichoke Chicken with Sundried Tomatoes
and Penne Pasta in Lemon Butter Sauce

Filet of Salmon in Lemon Dill Beurre Blanc
& Rice Pilaf

Roasted Prime Rib with Au Jus and
Rosemary Cream Horseradish &
Roasted Garlic Mashed Potatoes

Roasted Pork Loin with Mustard Cream
Sauce & Braised Red Potatoes

DESSERT

Choose one

Assorted Cheesecake

Carrot Cake

Brownies



LUNCH BUFFET

NEW YORK DELI

\$33.95 PER PERSON

23% Service Charge & Sales Tax

SALADS

Choose Two

Fresh Garden Salad with Vinaigrette

Coleslaw

Red Potato Salad

Caesar Salad with Garlic Croutons

BEVERAGE TABLE

Iced Tea

Lemonade

Locally Roasted, Fresh Brewed Coffee

DELI PLATTER

Oven Roasted Sliced Turkey

Honey Cured Ham

Roast Beef

American, Swiss, & Provolone Cheese

Deli Rolls

Lettuce & Tomato

Mayonnaise & Mustard

DESSERT

Assorted Cookies

Brownies



ITALIAN BUFFET

LUNCH \$33.95/DINNER \$39.95

23% Service Charge & Sales Tax

SALAD

Choose one

Tossed Antipasto Salad

- Romaine, Roasted Red Peppers, Artichoke Hearts, Provolone, Parmesan, Hard Salami, Tomatoes, Black Olives, & Caesar Vinaigrette

Caesar Salad

- with Garlic Croutons
Panzanella

ENTREES

Includes toasted garlic bread
Served with grilled zucchini, onions, & red peppers

Choice of one for lunch, two for dinner

Classic Beef Lasagna with Bolognese

Chicken Marsala with Mushroom & Spaghetti

Chicken Parmigiana with Penne Pasta

DESSERT

Choose one

Cannoli
Assorted Cheesecake
Tiramisu

BEVERAGE TABLE

Iced Tea

Lemonade

Locally Roasted, Fresh Brewed Coffee



GRILLIN' OUT BUFFET

LUNCH \$33.95/DINNER \$39.95

23% Service Charge & Sales Tax

SALADS

Choose one for lunch, two for dinner

Fresh Garden Salad with Vinaigrette

Coleslaw

Red Potato Salad

Potato Chips

BEVERAGE TABLE

Iced Tea

Lemonade

Locally Roasted, Fresh Brewed Coffee

ENTREES

Choose 2 for lunch, 3 for dinner

Hamburger

Hot Dog

Bratwurst

Grilled Chicken

Cheese

Ketchup, Mustard, Mayonnaise & Relish

DESSERT

Choose one

Assorted Cookies

Brownies



CLASSIC DINNER BUFFET

\$46.95 PER PERSON

23% Service Charge & Sales Tax

APPETIZERS

Imported & Domestic Cheese,
Crackers

SALADS

Choose one

Fresh Garden Salad with
Vinaigrette

Caesar Salad with Garlic Croutons

Baby Spinach, Mushrooms, Bacon,
Red Onion and Balsamic Vinaigrette

BEVERAGE TABLE

Iced Tea

Lemonade

Locally Roasted, Fresh Brewed Coffee

ENTREES

Choose two

Chicken Marsala with Mushroom
Penne Pasta

Filet of Salmon in Lemon Dill Beurre Blanc
and Rice Pilaf

Roasted Prime Rib with Au Jus, Rosemary Horseradish
Cream, Roasted Garlic Mashed Potatoes

Roasted Pork Loin with a Mustard Cream Sauce and
Mashed Potatoes

All served with vegetable medley and bread

DESSERT

Assorted Cheesecake



HOLIDAY BUFFET

NOVEMBER 1ST – JANUARY 15TH

\$57.95 PER PERSON

23% Service Charge & Sales Tax

SEASONAL STARTERS

Choose Two

Winter Greens Salad

Baby kale, arugula, dried cranberries, candied pecans, crumbled goat cheese, balsamic vinaigrette

Classic Caesar Salad

Romaine, parmesan, croutons, house made Caesar dressing

Roasted Beet and Orange Salad

Arugula, feta, pistachios, and citrus vinaigrette

Holiday Charcuterie Display

Cured meats, artisan cheeses, olives, martinated vegetables, dried fruits, and crackers

WARM APPETIZERS

Choose Three

Baked Brie en Croûte

With a cranberry compote and puff pastry

Stuffed Mushrooms(VG)

Filled with garlic-herb breadcrumbs and parmesan

Mini Crab Cakes

With lemon aioli

Bacon Wrapped Shrimp

With maple glaze

Mini Quiche

Eggs, cheese and herbs

MAIN ENTRÉES & SIDES BUFFET

Choose Two

Herb-crusted Prime Rib

Served with au jus and a horseradish cream

Glazed Spiral Ham

Honey-mustard glaze with cloves and brown sugar

Roast Turkey with Gravy

Classic holiday roast, served with sage gravy and cranberry sauce

Stuffed Acorn Squash(V/VG)

Filled with wild rice, cranberries, pecans, and herbs

SIDES

Choose Two

Garlic Mashed Potatoes

Traditional Bread Stuffing with Herbs

Green Bean Almondine

Maple-Glazed Carrots

Sweet Potato Casserole with Marshmallows & Pecans



HOLIDAY BUFFET CONTINUED

NOVEMBER 1ST – JANUARY 15TH

HOLIDAY DESSERT TABLE

Choose Two

A festive spread of seasonal favorites and sweet indulgences

Yule Log Cake

Chocolate sponge cake
rolled with hazelnut cream and
dusted with powdered sugar

Mini Pies

Apple, pecan, and pumpkin served warm
with whipped cream

Assorted Holiday Cookies

Gingerbread, Sugar cookies,
and chocolate-dipped
shortbread

Cheesecake Bites

Creamy, spiced, and topped with nutmeg



WESTERN BBQ BUFFET

LUNCH \$36.95/DINNER \$45.95

23% Service Charge & Sales Tax

SALAD

Choose one for lunch, two for dinner

Three Bean Salad

Macaroni Salad

Coleslaw

Fresh Garden

Red Potato Salad

Potato Chips

BEVERAGE TABLE

Iced Tea

Lemonade

Locally Roasted, Fresh Brewed Coffee

ENTREES

Choose two for lunch, three for dinner

Smoked Pulled Chicken

Carolina Pulled Pork

Smoked Brisket

St. Louis Ribs

Served with Texas Toast

DESSERT

Choose one

Bread Pudding

Assorted Cheesecake

Bacon Rice Crispy Treats



COCKTAIL APPETIZER BUFFET

Available from 2:00-5:00 pm

\$33.95 PER PERSON

**AFTER 5:00PM \$39.95 TO ACCOMMODATE DINNER HOUR
APPETITES**

23% Service Charge & Sales Tax

COLD APPS

Choose three

Crisp Vegetables with
Roasted Red Pepper Hummus & Ranch Dip
Greek Skewers with Feta, Olives, Tomatoes
Salmon Crisps
Tuna or Chicken Salad with Toasted Baguette
Imported & Domestic Cheese
with Crackers, & GF Crisps
Vegetable Crudite & Cheese Platter
Tomato Bruschetta
Deviled Eggs

BEVERAGE TABLE

Iced Tea
Lemonade
Locally Roasted, Fresh Brewed Coffee

HOT APPS

Choose three

Chicken or Beef Satay
Bacon Wrapped Shrimp
Buffalo Wings
Vegetable Eggrolls
Swedish Meatballs

SWEETS

Mini Cheesecake Assortment



APPETIZER ADD-ONS

****STRICTLY LIMITED AS AN ADDITION TO ANY BUFFET CHOICE****

23% Service Charge & Sales Tax

COLD APPS

Traditional Bruschetta, 50 pc **\$75**

Cheese and Cracker Tray **\$90**

Fresh Fruit Tray **\$80**

Salmon Crostini, 50 pc **\$105**

Chicken Salad Crostini, 50 pc **\$75**

Deviled Eggs, 50 pc **\$75**

HOT APPS

Yakitori Chicken Skewers, 50 pc **\$135**

Yakitori Beef Skewers, 50 pc **\$145**

Vegetable Eggrolls, 50 pc **\$90**

Swedish Meatballs, 50 pc **\$80**

Baked Brie Wheel with Cracker Assortment **\$60**

Bacon Wrapped Shrimp with Smoky Maple Glaze, 50 pc **\$170**



SMALL GROUP MENU 1

FOR PARTIES OF 15-20 PEOPLE

23% Service Charge & Sales Tax

COLORADO COBB SALAD

Bacon, egg, bleu cheese, avocado, tomato, fresh greens

\$12.95 With Chicken \$17.95

CHICKEN CAESAR SALAD

Traditional Caesar salad with grilled chicken

\$17.95

SHAVED PRIME RIB FRENCH DIP

Served on a locally baked hoagie roll with au jus

\$19.95

REUBEN

Corned beef, sauerkraut, Swiss cheese, 1000 Island, marble rye

\$17.95

BACON CHEDDAR BURGER

Crisp bacon, cheddar cheese

\$18.95

MUSHROOM SWISS BURGER

Sautéed Mushroom, Swiss Cheese

\$18.95

FISH AND CHIPS

Battered cod, fries, cole slaw

\$17.95



SMALL GROUP MENU 2

FOR PARTIES OF 15-20 PEOPLE

23% Service Charge & Sales Tax

ASIAN SALAD

ice noodles, water chestnuts, red pepper, carrot, red onion, cashews, wasabi peas, sesame seeds, fresh greens, sweet chili vinaigrette

\$17.95

CHICKEN CAESAR SALAD

Traditional Caesar salad with grilled chicken

\$17.95

PHILLY CHEESESTEAK

Served on a locally baked hoagie roll with au jus

\$19.95

Tuna Melt

Cheddar cheese, choice of bread

\$15.95

GREEN CHILI SLOPPER

Open faced, topped with green chili, tomato, jalapeño, sour cream

\$18.95

PATTY MELT

Grilled onion, Swiss, rye

\$17.95

CHICKEN FRIED STEAK

Mashed, vegetables, gravy

\$19.95



HAPPY HOUR APPETIZER BUFFET

\$34.95 PER PERSON

23% Service Charge & Sales Tax

COLD BITES & GRAZING TABLE

Choose Three

Charcuterie Board

Selection of cured meats (prosciutto, salami, pepperoni), cheeses (brie, cheddar, provolone), grapes, nuts, olives, and artisan crackers

Caprese Skewers

Cherry tomato, mozzarella, basil, and balsamic glaze

Shrimp Cocktail (\$2.95 per piece)

Chilled shrimp served with a zesty cocktail sauce

Deviled Egg Trio

Classic, smoked paprika, and avocado-lime varieties

Hummus and Dip Station

Classic hummus, roasted red pepper, and tzatziki. Served with pita chips, carrots, and cucumber rounds

Crostini Selection

Fig and Goat cheese, Tomato bruschetta, and Smoked salmon with dill and capers

SWEET BITES (OPTIONAL)

Choose Two

\$3.95 per person

Mini Cannoli

With chocolate chip ricotta filling

Chocolate-Dipped Strawberries

Assorted Desserts

Tiramisu, Mini Cheesecakes, Fudge Brownies, and Donuts

HOT APPETIZERS

Choose Three

Mini Beef Sliders

With cheddar, caramelized onions, and garlic aioli on brioche bun

Spicy Chicken Wings

Buffalo, BBQ, or Garlic Parmigiana. Served with ranch and blue cheese dips

Mac & Cheese Bites

Crispy outside, gooey inside

Stuffed Mushrooms (V)

With parmesan cheese, herbs, and breadcrumbs

Asian Egg Roll (VG)

Stuffed with almonds. Served with a Sweet Chili dipping sauce

Green Chili Cheese Fries

OPTIONAL ADD-ON SECTION

\$4.95 per person

Mini Empanadas

Filled with spiced beef or black beans and cheese

Falafel Bites

With tahini dipping sauce

Mini Chicken Satay Skewers

With sweet soy sauce



MEDITERRANEAN BUFFET

\$42.95 PER PERSON

23% Service Charge & Sales Tax

COLD STARTERS & SALAD TABLE

Choose Two

Greek Village Salad (Horiatiki)

Tomatoes, cucumbers, red onions, kalamata olives, and feta with oregano and olive oil

Tabbouleh

Bulgur wheat, parsley, mint, tomatoes, green onion, and lemon dressing

Marinated Olives and Artichokes

With herbs, garlic, and citrus zest

Hummus

Classic, roasted red pepper served with pit chips and vegetable crudité

Dolmas (Stuffed Grape Leaves) VG

Filled with herbed rice and lemon

WARM APPETIZERS

Choose Two

Spanakopita

Flaky phyllo pastries filled with spinach, feta, and herbs

Falafel Balls

Crispy chickpea fritters served with tahini sauce

Patatas Bravas

Spanish- style crispy potatoes with spicy tomato sauce and aioli

Grilled Halal Chicken Skewers

Served warm with lemon and herbs

ENTRÉE BUFFET & SIDES

Proteins

Choose Two

Chicken Souvlaki

Marinated in lemon, garlic, and oregano. Served with tzatziki

Moroccan Lamb Tagine

Braised lamb with apricots, almonds, and warm spices

Mediterranean Baked Fish

White fish fillets baked with tomato, olives, capers, garlic, and fresh herbs

Stuffed Bell Peppers (VG/V)

Filled with spiced rice, chickpeas, and vegetables

Sides

Choose Two

Lebanese Rice Pilaf

Ratatouille (French Provençal-style stewed vegetables)

Roasted Zucchini with herb butter

Herbed Couscous with dried fruits

Warm Pita Bread & Garlic Flatbread



MEDITERRANEAN BUFFET

CONTINUED

MEDITERRANEAN DESSERT TABLE

Choose Two

Baklava

Layers of phyllo, walnuts, and
honey syrup

Mini Cannoli

With ricotta filling, chocolate chips,
and candied orange peel

Tiramisu (Italian-style)

Espresso-soaked ladyfingers
layered with mascarpone
cream and cocoa

Fresh Fruit Platter

Grapes, figs, pomegranate seeds, melon, and citrus
slices



MEXICAN BUFFET MENU

\$42.95 PER PERSON

23% Service Charge & Sales Tax

STARTER SELECTION

Choose Two

Guacamole Bar

Freshly mashed avocados, lime, tomatoes, onions, cilantro, jalapeños. Served with tortilla chips and fresh-cut veggies

Ceviche de Tuna

Tuna marinated in lime juice with tomato, onion, cilantro, and cucumber

Elote en Vaso (Mexican Street Corn Cups)

Roasted corn off the cob with crema, cotija cheese, lime, and chili powder. Served with tortillas chips

Mini Quesadillas

Grilled flour tortillas filled with melted cheese and onions

DESSERT & SWEETS TABLE

Choose Two

Churros with Chocolate and Fresas con Crema

Crispy cinnamon-sugar churros served warm

Flan Napolitano

Creamy vanilla custard with caramel topping

Mexican Hot Chocolate Station

Rich chocolate spiced with cinnamon and a touch of chili. Served with whipped cream and cinnamon sticks

Fresh Fruit Platter

Mango, papaya, pineapple, and watermelon with chili-lime seasoning on the side

MAIN COURSE BUFFET

Choose Two

Taco Station

Proteins

Carne Asada, Al Pastor, and Shredded Chicken

Tortillas

Corn and flour

Toppings

Onion, cilantro, salsa roja, lime, pickled onions, queso fresco

Enchiladas de Mole

Chicken topped with rich mole poblano sauce

Arroz Rojo y Frijoles Refritos

Mexican red rice and refried beans

Chiles Rellenos

Chile peppers stuffed with cheese. Served in Green Chili

Tamales

Steamed tamales wrapped in corn husk, filled with cheese and green chilies