

PROVIDER CATERING
BUFFET MEALS



FALL 2025
FACULTY/STAFF MENU

THEMED
BUFFETS

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.50 PER PERSON.

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN	24
MACADAMIA CRUSTED CHICKEN WITH COCONUT PINEAPPLE SAUCE	25.75
KALUA SLOW ROASTED PORK	25.75
THAI LEMONGRASS CHICKEN	24

CHOOSE (3) THREE SIDES

CONFETTI RICE (V,DF,GF)
WHIPPED SWEET POTATOES (V,GF)
PINEAPPLE COLESLAW (V,GF)
HAWAIIAN MACARONI SALAD (V)
ASIAN CHOPPED SALAD (V,DF) WITH SOY GINGER VINAIGRETTE
GARDEN SALAD (V,DF,GF) WITH BALSAMIC VINAIGRETTE

CHOOSE (1) ONE DESSERT

MANGO CAKE
PINEAPPLE UPSIDE DOWN CAKE
COCONUT LIME CUPCAKES

GRILL OUT

INCLUDES ASSORTED COOKIES

CHOOSE (1) ONE ENTRÉE

HAMBURGERS	18.50
HOT DOGS	18.50
BRAUTS WITH PEPPERS & ONIONS	18.50

CHOOSE (3) THREE SIDES

POTATO SALAD (V,GF)
MACARONI SALAD (V)
PARMESAN POTATO CHIPS (V,DF,GF)
7-LAYER DIP (V,GF) WITH TORTILLA CHIPS
CREAMY COLESLAW (V,GF)
CORN ON THE COB (V,GF) WITH LATIN TOPPINGS

INCLUDES

PLATTERS OF SLICED CHEESE
ONIONS, TOMATOES, LETTUCE, PICKLES
MUSTARD, MAYO, KETCHUP, RELISH



PROVIDER CATERING
BUFFET MEALS



FALL 2025
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.50 PER PERSON.

TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS
& WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN	24.50
BBQ TRI TIP	27.95
SMOKED BRISKET WITH BBQ SAUCE	27.95

CHOOSE (3) THREE SIDES

- BAKED BEANS (GF)
- SWEET POTATO CASSEROLE (V,GF)
- BRAISED SOUTHERN GREENS (V,DF,GF)
- GARDEN SALAD (V,DF,GF)
WITH BALSAMIC VINAIGRETTE
- BUTTERED CORN (V,GF)
- MACARONI & CHEESE (V)
- LOADED BAKED POTATO SALAD (GF)

CHOOSE (1) ONE DESSERT

- HOT APPLE CRISP
- HUMMINGBIRD CAKE
BANANA PINEAPPLE SPICE CAKE
WITH PECANS & CREAM CHEESE FROSTING
- PEACH COBBLER CUPCAKES

EASTERN FLAIR

CHOOSE (1) ONE ENTRÉE

TERIYAKI CHICKEN	23.95
CRISPY SESAME ORANGE CHICKEN	23.95
GINGER SOY CHICKEN	23.95

CHOOSE (3) THREE SIDES

- VEGETABLE FRIED RICE (V)
- WHITE RICE (V,DF,GF)
- STIR FRY VEGETABLES (V,DF)
- FRIED SESAME GREEN BEANS (V,DF)
- CHOW MEIN (V,DF)
- ASIAN CHOPPED SALAD (V,DF)
WITH SOY GINGER VINAIGRETTE

CHOOSE (1) ONE DESSERT

- ALMOND COOKIES
- LYCHEE CREAM TART
- MANGO COCNUT PARFAIT



PROVIDER CATERING
BUFFET MEALS



FALL 2025
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.50 PER PERSON.

CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 21.50

CHOICE OF (2) TWO SAUCES:

MARINARA, ALFREDO, CREAMY PESTO, ROSE, CHUNKY TOMATO

CHOICE OF (2) TWO INGREDIENTS:

SAUTEED MUSHROOMS, DICED TOMATOES, BROCCOLI FLORETS,

SAUTEED SPINACH, DICED BELL PEPPERS, ZUCCHINI

MEAT ADDITIONAL 3.50 PER PERSON

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,

UPGRADE TO BOLOGNESE SAUCE

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO 23.95

PENNE PASTA 22.25

WITH MEAT SAUCE

PENNE PASTA 23.75

WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 23.75

VEGETARIAN LASAGNA 23.75

CHICKEN PARMESAN (GF AVAILABLE) 25.25

ITALIAN ROASTED CHICKEN 24.75

CHOOSE (2) TWO SIDES

FRESH GREEN BEANS (V,DF,GF)

SEASONAL VEGETABLES (V,DF,GF)

ORZO PRIMAVERA (V,DF)

BAKED CHEESY PENNE (V,DF,GF)

CAESAR SALAD

GARDEN SALAD (V,DF,GF)

WITH BALSAMIC VINAIGRETTE

CHOOSE (1) ONE DESSERT

LEMON LAYER CAKE

TIRAMISU PARFAIT

ALMOND CAKE

WITH BERRY COMPOTE

LET'S HAVE A FIESTA

INCLUDES TORTILLA CHIPS, RED & GREEN SALSA

CHOOSE (1) ONE ENTRÉE

FAJITAS (GF AVAILABLE) 19.75

CHICKEN OR BEEF

STREET TACOS

CARNE ASADA 20.25

POLLO ASADO 19.95

ENCHILADAS 19.50

CHICKEN OR CHEESE ENCHILADAS

CHILE RELLENO 19.50

RANCHERO SAUCE

ADD SOUR CREAM & GUACAMOLE (+2.95)

CHOOSE (2) TWO SIDES

SPANISH RICE (V,DF,GF)

CILANTRO RICE (V,DF,GF)

REFRIED BEANS (V,DF,GF)

BLACK BEANS (V,DF,GF)

MEXICAN STREET CORN SALAD (V,GF)

BAJA SALAD (V,GF)

CILANTRO LIME VINAIGRETTE

CHOOSE (1) ONE DESSERT

MINI CHURROS

(2 PER PERSON)

CARAMEL CHURRO PARFAIT

DULCE DE LECHE CUPCAKES



THEMED
BUFFETS CONT.

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.50 PER PERSON.

MEDITERRANEAN

CHOOSE (1) ONE ENTRÉE

GARLIC HERB CHICKEN

24

CHOOSE (3) THREE SIDES

GREEK SALAD
HERBED ORZO PASTA
ROASTED VEGETABLES
PITA BREAD
WITH HUMMUS
BAKLAVA

CHOOSE (1) ONE DESSERT

GREEK HONEY CAKE
PORTOKALOPITA
GREEK ORANGE YOGURT CAKE



PROVIDER CATERING
BUFFET MEALS



FALL 2025
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.50 PER PERSON.

BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTRÉE

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	24.95
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	24.95
HERB PANKO CRUSTED CHICKEN	24.95
CITRUS LIME CHICKEN	24.95
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	25.25
GRILLED SALMON WITH MANGO SALSA	27.50
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE OR PAN AU JUS	27.50

CHOOSE (1) ONE SALAD

SEASONAL FARMER'S MARKET SALAD WITH BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR SALAD
BAJA SALAD WITH CILANTRO LIME VINAIGRETTE
SPINACH BERRY ALMOND SALAD WITH RASPBERRY VINAIGRETTE

CHOOSE (2) TWO SIDES

RICE PILAF (V,DF,GF)
BOURSIN MASHED POTATOES (V,GF)
SEASONAL VEGETABLES (V,DF,GF)
ROASTED FINGERLING POTATOES (V,DF,GF)
SWEET POTATO MASH (V,GF)
FRESH GREEN BEANS (V,DF,GF) WITH CARAMELIZED SHALLOTS
CORNBREAD STUFFING (V)
MASHED POTATOES & GRAVY

CHOOSE (1) ONE DESSERT

CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM
CARROT CAKE WITH CREAM CHEESE FROSTING
WHITE CAKE WITH VANILLA BUTTERCREAM
LEMON RASPBERRY LAYERED CAKE
TROPICAL MANGO CAKE
HOT APPLE CRISP
PINEAPPLE UPSIDE DOWN CAKE
STRAWBERRY SHORTCAKE PARFAIT
SPICED PUMPKIN PIE PARFAIT

****UPGRADED DESSERTS***

ADDITIONAL 4.25 PER PERSON:

CHEESECAKE WITH FRESH STRAWBERRIES
FRESH FRUIT TART
LYCHEE CREAM TART
RUSTIC APPLE TART
RUSTIC BERRY TART
TIRAMISU
ITALIAN LEMON RASPBERRY CAKE

PROVIDER CATERING
BUFFET MEALS



FALL 2025
FACULTY/STAFF MENU



— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

ICED TEA
LEMONADE
BERRY LEMONADE
BASIL LEMONADE
WATERMELON LIMEADE
JALAPENO LIMEADE
ARNOLD PALMER
TROPICAL CITRUS PUNCH
HORCHATA

BUFFET MEAL pricing includes delivery, set-up, guest linens, and post event clean up. Disposable plates, caterwrap, and cups are included in price.

China available for additional
\$3.95 per person.

Chef's Choice of special diet option included with every meal.

Pricing based on groups of 20 or more.
Additional fees may apply for
lower guest counts.

**Delivery charges and location
fees may apply.**

All buffet meals may be upgraded to a
served meal for an additional **\$5** per
person. Additional charge includes china
and service staff for event.