

PROVIDER CATERING
BUFFET MEALS



FALL 2026
FACULTY/STAFF MENU

**THEMED
BUFFETS**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, HOUSEMADE BREAD BASKET, DESSERT & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.75** PER PERSON.

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN	24.75
MACADAMIA CRUSTED CHICKEN WITH COCONUT PINEAPPLE SAUCE	26.75
HULI HULI PORK RIBS	27.95
THAI LEMONGRASS CHICKEN	24.75

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 CUPCAKES

GRILL OUT

INCLUDES ASSORTED COOKIES

CHOOSE (1) ONE ENTRÉE

HAMBURGERS	18.50
HOT DOGS	18.50
SAUSAGE 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 2026
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, HOUSEMADE BREAD BASKET, DESSERT & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.75** PER PERSON.

TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS
& WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN	24.95
BBQ TRI TIP	28.95
DECONSTRUCTED CHICKEN POT PIE	24.95
SMOKED BRISKET WITH BBQ SAUCE	28.95

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
BANANA PUDDING PARFAITS

ASIAN FLAIR

CHOOSE (1) ONE ENTRÉE

TERIYAKI CHICKEN	24.75
CRISPY SESAME ORANGE CHICKEN	24.75
GINGER SOY CHICKEN	24.75
SLICED TERIYAKI BEEF	26.75
STICKY RIBS	27.95

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)
SPRING ROLLS
ASIAN CHOPPED SALAD (V,DF) WITH SOY GINGER VINAIGRETTE

CHOOSE (1) ONE DESSERT

ALMOND COOKIES
MANGO COCONUT PARFAIT



PROVIDER CATERING
BUFFET MEALS



FALL 2026
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, HOUSEMADE BREAD BASKET, DESSERT & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.75** PER PERSON.

CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 22.25

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 3.60 PER PERSON

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,
UPGRADE TO BOLOGNESE SAUCE

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO 24.50

PENNE PASTA 22.95

WITH MEAT SAUCE

PENNE PASTA 24.25

WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 24.50

VEGETARIAN LASAGNA 24.50

CHICKEN PARMESAN (GF AVAILABLE) 25.95

ITALIAN ROASTED CHICKEN 25.50

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) 20.75

CHICKEN OR BEEF

STREET TACOS

CARNE ASADA 21.25

POLLO ASADO 20.25

ENCHILADAS 20.25

CHICKEN OR CHEESE ENCHILADAS

CHILI COLORADO PORK 21.25

ADD SOUR CREAM & GUACAMOLE (+3.00)

CHOOSE (2) TWO SIDES

SPANISH RICE (V,DF,GF)

CILANTRO CITRUS RICE (V,DF,GF)

POBLANO RICE PILAF

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

PROVIDER CATERING
BUFFET MEALS



FALL 2026
FACULTY/STAFF MENU

THEMED
BUFFETS CONT.

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, HOUSEMADE BREAD BASKET, DESSERT & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.75** PER PERSON.

MEDITERRANEAN

INCLUDES PITA BREAD WITH HUMMUS

CHOOSE (1) ONE ENTRÉE

GREEK LEMON CHICKEN	24.75
CHICKEN SHAWARMA	25.50
BEEF SHAWARMA	26.75

CHOOSE (3) THREE SIDES

GREEK SALAD
RICE PILAF
ROASTED VEGETABLES
MEDITERRANEAN CHICKPEA SALAD
BALSAMIC GREEN BEANS

CHOOSE (1) ONE DESSERT

BAKLAVA
GREEK HONEY CAKE
PORTOKALOPITA
GREEK ORANGE YOGURT CAKE



PROVIDER CATERING
BUFFET MEALS



FALL 2026
FACULTY/STAFF MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, HOUSEMADE BREAD BASKET, DESSERT & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.75 PER PERSON.

BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTRÉE

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	25.75
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	25.75
HERB PANKO CRUSTED CHICKEN	25.75
CITRUS LIME CHICKEN	25.75
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	26.50
ROASTED HERB PORK LOIN WITH MANGO RELISH	27.50
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE OR PAN AU JUS	28.50

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 4.35 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 2026
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
JAMAICA

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 **\$5.25** per person. Additional charge includes china and service staff for event.