BUFFET MEALS



FALL 2023

FACULTY/STAFF MENU

THEMED

BUFFETS

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE. ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **6.75** PER PERSON.

22.75

19.50

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN

THAI LEMONGRASS CHICKEN

MACADAMIA CRUSTED CHICKEN	23.95
WITH COCONUT PINEAPPLE SAUCE	
KALUA SLOW ROASTED PORK	23.95

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	17.25
HOT DOGS	17.25
BRAUTS WITH PEPPERS & ONIONS	17.25

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



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TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS & WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN 22.75
BBQ TRI TIP 24.95
SMOKED BRISKET WITH BBQ SAUCE 24.95

CHOOSE (3) THREE SIDES

BAKED BEANS (GF)
SWEET POTATO CASSEROLE (V,GF)
BRAISED SOUTHERN GREENS (V,DF,GF)
GARDEN SALAD (V,DF,GF)

BUTTERED CORN (V,GF)

MACARONI & CHEESE (V)

LOADED BAKED POTATO SALAD (GF)

WITH BALSAMIC VINAIGRETTE

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 19.65
CRISPY SESAME ORANGE CHICKEN 22.75
GINGER SOY CHICKEN 22.75

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



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CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 19.50

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 2.75 PER PERSON

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

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO	21.75
PENNE PASTA	20.25
WITH MEAT SAUCE	
PENNE PASTA	22
WITH MARINARA & MEATBALLS	
LASAGNA CLASSICO	22
VEGETARIAN LASAGNA	22
CHICKEN PARMESAN (GF AVAILABLE)	22
ITALIAN ROASTED CHICKEN	22

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)
CHICKEN OR BEEF

STREET TACOS
CARNE ASADA OR POLLO ASADA

ENCHILADAS
CHICKEN OR CHEESE ENCHILADAS

ADD SOUR CREAM & GUACAMOLE

2.35

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

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BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTREE		CHOOSE (1) ONE DESSERT
HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	22.75	CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	22.75	CARROT CAKE WITH CREAM CHEESE PROSTING
HERB PANKO CRUSTED CHICKEN	22.75	WITH CREAM CHEESE PROSTING
CITRUS LIME CHICKEN	22.75	WHITE CAKE
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	22.75	WITH VANILLA BUTTERCREAM LEMON RASPBERRY LAYERED CAKE
GRILLED SALMON	24	TROPICAL MANGO CAKE
WITH MANGO SALSA		HOT APPLE CRISP
SANTA MARIA TRI TIP	24.95	PINEAPPLE UPSIDE DOWN CAKE
WITH CHIMICHURRI SAUCE		STRAWBERRY SHORTCAKE PARFAIT
LACQUERED TRI TIP WITH CARAMELIZED SHALLOT AU JUS	24.95	SPICED PUMPKIN PIE PARFAIT

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

*UPGRADED DESSERTS

ADDITIONAL 4.00 PER PERSON:

CHEESECAKE
WITH FRESH STRAWBERRIES
FRESH FRUIT TART
RUSTIC APPLE TART
RUSTIC BERRY TART
TIRAMISU

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

FACULTY/STAFF MENU

FALL 2023

BUFFET MEALS



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
\$3.75 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 \$6.70 per person. Additional charge includes china and service staff for event.

