

ANY TIME BUFFETS

All packages have a 20 person minimum. Hot items will be delivered in oven-safe pans with wire racks and sterno. Prices are valid Monday – Friday.

ROOM TEMPERATURE

PROVENCE

Herb de Provence chicken breast, marinated shrimp, shell pasta and feta salad, classic Caesar salad with herbed croutons, homemade breads and rolls
\$18.50/ guest

ASIAN RIM

maple and soy grilled salmon, oriental chicken salad with broccoli, red pepper, snow peas, red onion and sesame seeds, spicy lo mein noodle salad with ginger sesame dressing, fresh cut fruits, seven grain baguette
\$18.50/ guest

LATIN

chilled tomato gazpacho, ancho pork loin with mango salsa, marinated flank steak with sweet salsa, black bean and corn salad, tossed greens, tomato and cucumbers with spicy ranch dressing and grilled flatbreads
\$25/ guest

TUSCAN

chicken Emelia with herbed bread crumbs and garlic with balsamic glazed onion, cedar plank salmon with balsamic reduction, creamy lemon parmesan orzo artichoke salad, assorted grilled vegetables, spinach salad with grape tomatoes and poppy seed dressing and focaccia breads
\$28/ guest

ALFRESCO BUFFET

lemon chicken vinaigrette, sliced London Broil with grilled onion and feta aioli, wild rice salad with celery and walnuts, fresh asparagus with citrus vinaigrette, breads and rolls
\$22 /guest

Disposable products;

Paper \$.75/ pp

Palm \$1.75/ pp

SERVED HOT

WINTER WARMER

Tenderloin tips & root vegetable pot pie buttered herb egg noodles, green beans balsamic, spinach salad with julienne peppers, health grain rolls \$27/ guest



MEDITERRANEAN

Chicken positano with medallions of sautéed chicken, artichokes in a lemon white wine sauce, pasta with eggplant, tomato and basil, roasted radish and green beans, Caesar salad with crisp garlic croutons, rustic breads and rolls
\$21/ guest

SOUTHERN

Tennessee fire fried chicken battered in a spicy buttermilk batter, gourmet macaroni and cheese, baby carrots with lemon dill butter, tossed greens with buttermilk herb dressing and country dinner rolls
\$18.50/ guest

SUNDAY DINNER

Nonna's meatballs marinara, chicken asiago with tomato cream sauce, pasta antipasta with sundried tomatoes, artichoke hearts, olives, roasted garlic, asiago and fresh mozzarella, mesclun salad and focaccia breads \$24/ guest