



## Hot Buffet Menus

*Hot Items served hot in Chafing Dishes. Salads and Desserts are Served Room Temperature.  
10 guests minimum applies. All prices are per guests, unless otherwise noted. Some items require 48 hours notice.*

### All Hot Buffets Menus Come with Your Choice Of:

**1 Entrée + 1 Salad + 1 Side + Fruit Salad OR 2 Small Chocolate Chip Cookies**

#### CHICKEN | TURKEY \$17.95

*\*Thighs are available upon request*

- Greek Chicken Souvlaki, Tzatziki or Roasted Red Pepper Feta Dip
- Mesquite Glazed BBQ Chicken, Corn-Cucumber Salsa
- Sweet and Sour Chicken and Vegetable Stir-fry
- Fit Chicken Parmesan, Skim Mozzarella, Tomato Sauce
- Apricot-Soy-Ginger Sesame Chicken
- Coconut Crusted Chicken, Sweet Chili Sauce
- Grilled Turkey Sausages, Sautéed Onions, Peppers, Pommery Mustard
- Roast Turkey Breast, Cranberry Chutney and House Gravy (\$3 more)
- Veggie Loaded Turkey Meatloaf, House Gravy
- Build Your Own Chicken Fajita (\$2 more) and all the fixings (*guacamole \$1.25 extra*)

#### FISH | SEAFOOD \$18.95

- Atlantic Salmon Fillet, Fried Capers, Lemon and White Wine Jus
- Mediterranean Tilapia, Tomato-Olive Salsa
- Thai Basil Cashew Shrimp and Vegetable Stir-fry
- Rainbow Salmon and Vegetable Kebabs (\$1 more)
- Green Thai Coconut Curry Poached White Fish

#### BEEF + PORK (\$ Vary)

- Beef cabbage rolls (beef, rice, peas), tomato sauce (\$17.95)
- Beef Tenderloin and Vegetable Kebabs (2), Rosemary olive oil (\$23.95)
- Tender Roast Beef Tenderloin, Red Wine and Rosemary Jus (\$22.95)
- Soy-Sherry Beef and Vegetable Stir-fry (\$19.95)
- BBQ Pulled Pork Sandwiches, Apple Cabbage Slaw (72 hours' notice required)

#### VEGETARIAN \$15.95

- Sweet Potato, Tofu and Grilled Vegetable Tower, basil balsamic pesto
- Quinoa and Spinach Stuffed Roma Tomatoes
- Sweet and sour tofu, stir-fried vegetables
- Eggplant Parmesan Stacks, Skim Mozzarella, Tomato Sauce

#### ADD ON'S

- Extra salad starting at \$3 per person
  - Herbed Crostini and hummus \$1.50 per person
  - Upgrade to Seasonal Sliced Fruit at \$1.25 per person
  - 2nd Entrée: \$4.95 Chicken | Salmon \$5.95 | Beef \$7.95
- (4-5 ounces for a single entree. When you Add a 2<sup>nd</sup> entrée, you get 3 ounces of each entrée)

## **SIDE VEGETABLES**

*Power Up! Add an extra side for \$3.50 extra*

Grilled vegetable towers, goat cheese, balsamic  
Green beans Provencal, olives and tomatoes  
Sesame snap peas and carrots  
Roasted asparagus with lemon aioli (\$1 extra)  
Asian stir-fried vegetables  
Glazed honey butter carrots  
Sweet and spicy roasted brussel sprouts  
Lemon-garlic mushrooms  
Glazed green beans with red pepper confetti  
Rainbow roasted vegetables  
Roasted butternut squash, cranberries and feta  
Zucchini and corn succotash  
Roasted Zucchini and Pepper Medley  
Seasonal vegetable medley  
Cauliflower "fried" rice (\$1 extra)

## **SIDE POTATOES | RICE | GRAINS**

*Power Up! Add an extra side for \$3.00 extra*

Smashed sour cream potatoes  
Classic Buttery Mashed Potatoes  
Lemon-parsley rice  
Baked sweet potatoes  
Sea salt roasted new potatoes  
Steamed coconut rice  
Greek style potatoes, lemon, feta and olive oil  
Quinoa, edamame, corn and black beans