**denotes new menu item

THEMED BUFFETS 2018

Includes disposable wear and utensils. Chef attendant fee required. Minimums apply; please ask your sales representative for details.

"Big Easy" Buffet

seafood gumbo, sausage and chicken jambalaya, boiled shrimp in the shell served with cocktail sauce and lemons, blackened salmon steaks, home style crab cakes, tossed salad with peppery vinaigrette, garlic redskin potato salad, caramelized onions, southern-style green beans, fresh sliced fruit array, cheeseboard with crackers, and jalapeno cheddar biscuits and bananas foster

Hawaiian Luau Buffet

sweet & sour pork tempura, tropical chicken marinated & served with apples and mango chutney, kona barbeque baby back ribs, with pineapple flambé, hawaiian shrimp salad, four bean salad, tri-colored cole slaw, eggplant and pepper salad, fried rice, polynesian stir fry vegetables, fresh tropical fruit display and cheeseboard with crackers

Latin Flair Buffet

quesadilla station; taco station with fish, pork, steak, and chicken; mini beef and potato empanadas and vegetable empanadas, black beans, spanish rice, diced tomato, shredded lettuce, jalapeños, onion, chips and salsa, guacamole and cheese, with churros and dessert empanadas

Windy City Buffet

chopped salad, corn on the cob, tater tots, your choice of sausage, pepperoni or vegetable deep dish pizza, italian beef served with sweet peppers and giardinièra, chicago style hot dog with "the works", grilled italian sausage served with peppers and onions and a mixture of caramel, cheese and original popcorn

Asian Flair Buffet

tossed mixed greens in a ginger dressing, sautéed bok choy in a garlic and ginger soy sauce, pork fried rice, jumbo shrimp stir fry with mushrooms in a garlic sauce, beef with broccoli in a garlic and peanut oil sauce, and green tea mousse for dessert



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