

BUFFET AND FAMILY STYLE

A warm and social dining experience featuring generous portions, fresh flavors, and beautifully presented dishes designed to bring people together around great food..

BEEF COLLECTION

- **TEXAS ROAST BEEF BUFFET**

Roast beef and gravy

- **CHIMICHURRI STEAK BUFFET**

Grill skirt , Og sauce

- **BEEF BOURGUIGNON BUFFET**

Braised beef,red wine sauce, mushrooms, pearl onions, carrots.

- **BEEF & CHORIZO PAELLA**

Beef, chorizo, bomba rice, bell peppers, peas, saffron, tomatoes.

- **BEEF KOFTA BUFFET**

Ground beef, tzatziki sauce.

VEGIE COLLECTION

- **MEDITERRANEAN VEGETABLE FEAST**

Grilled zucchini, eggplant, bell peppers, cherry tomatoes, chickpeas, fresh herbs.

- **VEGETABLE LASAGNA**

Fresh pasta, zucchini, spinach, mushrooms, mozzarella, parmesan, tomatoe sauce.

- **WILD MUSHROOM RISOTTO**

Arborio rice, wild mushrooms, parmesan cheese , garlic, fresh chive.

- **EGGPLANT PARMIGIANA**

Breaded eggplant, marinara sauce, mozzarella , parmesan, fresh basil

- **VEGETABLE PAELLA**

Spanish rice, bell peppers, artichokes, green beans, peas, saffron, olive oil.

- **STUFFED BELL PEPPERS**

Bell peppers, Rice, black beans, corn, tomatoes, mozzarella cheese,fresh herbs.

SALAD

- **CAPRESE SALAD**

Fresh mozzarella, tomatoes, basil, olive oil, balsamic glaze.

- **MIXED GREENS SALAD**

Mixed greens, cherry tomatoes, cucumbers, red onions, carrots, house vinaigrette.

- **CAESAR SALAD**

Romaine lettuce, parmesan, garlic croutons, caesar dressing.

- **ROASTED VEGETABLE SALAD**

Roastedzucchini, peppers, eggplant, mixed greens,feta, balsamic vinaigrette.

- **MEDITERRANEAN CHICKPEA SALAD**

Chickpeas, cucumbers, cherry , red onions, olives, feta cheese, parsley,vinaigrette.

- **MEXICAN CORN SALAD**

Roasted corn, tomatoe, black beans, cotija, cilantro, lime, mayonnaise.

DESSERT

- **ASSORTED MINI TARTARS (PECANS, FRUIT, JAM)**
- **BISCOTTI**
- **BROWNIES**
- **BUTTER COOKIES DIPPED IN CHOCOLATE**
- **CHESCAKE POPS**
- **MADELINES DIPPED IN CHOCOLATE, WHITE ORANGE ZEST**
- **FRENCH MACAROONS**
- **MINI CUPCAKES**
- **PANNA COTTA**
- **MINI CHECAKES**

CHICKEN COLLECTION

- **BBQ CHICKEN FEAST**

Grilled chicken, house BBQ sauce.

- **GRILLED CHICKEN BUFFET**

Herb-marinated grilled chicken.

- **CHICKEN PAELLA BUFFET**

Chicken, Spanish rice, Bell peppers, Peas, Saffron, Tomatoes, herbs.

- **CHICKEN SOUVLAKI BUFFET**

Marinated chicken skewers, tzatziki sauce.

- **BUTTER CHICKEN BUFFET**

Butter chicken, Fresh cilantro, Cucumber raita.

SEA COLLECTION

- **SEAFOOD PAELLA**

Shrimp, mussels, clams, spanish rice, bell peppers, peas.

- **TERIYAKI SALMON**

Atlantic salmon, teriyaki sauce, green onions.

- **SEAFOOD PASTA**

Shrimp, mussels, calamari, penne, garlic,cherry tomatoes, fresh herbs.

- **SALMON AND LEMON CREAM SAUCE**

Atlantic salmon, lemon cream, fresh dill.

- **SEAFOOD FRIED RICE**

Jasmine rice, chicken breast, eggs, carrots, green peas, green onions.

- **SEAFOOD RISSOTO**

Arborio rice, shrimp, mussels, calamari, parmesan cheese.

SIDE

- **GARLIC MASHED POTATOES**

Yukon gold, potatoes, butter, roasted garlic, parmesan, chives.

- **TRUFFLE MAC & CHEESE**

Macaroni, cheddar, parmesan, truffle oil, cream, bread crumbs.

- **ROSEMARY ROASTED POTATOES**

Baby potatoes, fresh rosemary, garlic, olive oil, salt.

- **ORZO PRIMAVERA**

Orzo pasta, zucchini, peppers, cherry , asparagus, olive oil, fresh basil.

- **PESTO PASTA SALAD**

Fusilli, basil pesto, cherrY , mozzarella, parmesan, baby spinach, pine nuts.

- **MAPLE ROASTED ROOT VEGETABLES**

Carrots, parsnips, sweet potatoes, beets, Maple syrup, thyme.

