

Introductory Menu

Buffet

First Course:

Plated Mixed Salad with Choice of 2 Salad Dressings

Entrées:

Baked or Fried Chicken

Baked Ham

Choice of 2 Sides:

Rice and Gravy

Mashed Potatoes and Gravy

Green Beans

Broccoli-Carrot-Cauliflower Mix

Drink Station:

Tea

Lemonade

Dinner Rolls

Serving staff

Dinner Plates

Flatware

Napkins

Price 16.99 per person, price can change due to additions and/or subtractions

Greek Menu

Buffet Greek Style

First Course:

Plated Greek Salad

(Romaine Lettuce, Tomatoes, Kalamata Olives, Feta Cheese, Greek Dressing)

Entrées

Greek Marinated Grilled Chicken w/ Artichoke Hearts and Tomatoes

Greek Marinated Pork Loin w/ Sautéed Leeks and Mushrooms

Choice of 2 Sides:

Bow tie Pasta w/ Lemon Butter Sauce

Roasted Potatoes

Sautéed Green Beans

Orzo Pasta w/ veggies

Drink Station:

Tea

Lemonade

Pita Bread

Serving staff

Dinner Plates

Flatware

Napkins

Price 20.99 per person, price can change due to additions and/or subtractions

Italian Menu

Buffet Italian Style

First Course:

Italian Mixed Salad

Entrées Choice of 2:

Chicken Parmesan

Chicken Marsala

Lasagna

Choice of 2 Sides:

Alfredo Pasta (Choice of Fettucine or Angel Hair)

Garlic Mashed Potatoes

Sautéed Green Beans and tomatoes

Italian Broccoli

Drink Station:

Tea

Lemonade

Garlic Bread

Serving staff

Dinner Plates

Flatware

Napkins

Price 23.99 per person, price can change due to additions and/or subtractions

Jamaican Menu

Buffet Jamaican Style

First Course:

Plated Mixed Salad with Choice of 2 Salad Dressings

Entrées Choice of 2:

Jerk Chicken

Brown Stew Chicken

Curry Chicken

Oxtails (additional \$2 per person)

Choice of 2 Sides (Fried Plantains included):

Peas and Rice

Macaroni and Cheese

Steamed Cabbage

Drink Station:

Tea

Lemonade

Coco Bread

Serving staff

Dinner Plates

Flatware

Napkins

Price 19.99 per person, price can change due to additions and/or subtractions

Cookout Menu

Buffet

First Course:

Fruit Tray w/ Handmade Dip

Entrées Choice of 3:

Hamburgers w/ buns and condiments

Hot Dogs w/ buns and condiments

Smoked Chicken w/BBQ Sauce on the side

Pulled Pork w/ BBQ on the side (Additional \$1 per person)

Choice of 2 Sides:

Potato Salad

Corn on the cob

Green Beans

Baked Beans

Drink Station:

Tea

Lemonade

Dinner Rolls

Serving staff

Dinner Plates

Flatware

Napkins

Price 16.99 per person, price can change due to additions and/or subtractions

Additional Items

Introductory

First Course: Caesar Salad, Cucumber-tomato-onion salad

Entrées: Baked or Fried Pork Chop, Roast Beef (Additional \$2 per person),

Choice of 2 Sides: Macaroni and Cheese (Additional \$1 per person),
Roasted Red Potatoes, Broccoli and Cheese Casserole

Drink Station: Love Potion (Signature drink) or We can create a signature Drink for your event

Greek

First Course: Caesar Salad, Cucumber-tomato-onion salad, Tossed Salad

Entrées: Roasted Lamb (Additional \$2 per person), Souvlaki Pork or Chicken

Choice of 2 Sides: Macaroni and Cheese (Additional \$1 per person),
Roasted Red Potatoes, Broccoli and Cheese Casserole

Drink Station: Love Potion (Signature drink) or We can create a signature Drink for your event