

Themed Buffet Menus

South of The Border

\$34 per guest

Pollo Asado (Shredded Chicken)
Barbacoa (Slow Simmered Beef)
Chili Pepper Garlic Shrimp

Street Taco Sized Flour Tortillas &
Corn Taco shells

Sautéed Fajita seasoned Bell Peppers
& Onions

Lettuce, Tomato, Cotija & Shredded
Cheese, Red Onion, Jalapeños,
Cilantro, Lime, Sour Cream & Hot
Sauces

Hot Queso Blanco ~ served w/ Tortilla
Chips & Santa Fe Guacamole &
Picante Salsa

Seasoned Pinto Beans
Cilantro-Lime Rice
Mexican Street Corn

Italian Buffet

\$37 per guest

Classic Caesar Salad
w/ Garlic Bread

Bruschetta ~ Tomato & Basil w/
Sweet Balsamic Reduction on
toasted Parmesan baguettes

Chicken Parmesan ~
fresh cut chicken breast
baked w/ Marinara & Mozzarella
Cheese over Linguine

Deep Dish Lasagna w/ Italian
Sausage and Ground Beef

Three Cheese Tortellini Alfredo

Tuscan Style Carrots

Italian Roasted Vegetables



Coastal Virginia

\$42 per guest

Tossed Garden Salad w/ Choice of
Two Dressings

Sliced Virginia Pit Ham on Cheddar
Biscuit's w/ Honey Mustard

Fried Rockfish served w/ spicy
Cocktail & Tartar and Cole Slaw

Provolone-Stuffed Boneless Pork
Chops w/
Tarragon Vinaigrette

Oven Roasted Bone In Rotisserie
style Chicken brushed w/ herb
butter

Garden Fresh Green Beans

Pimiento Mac & Cheese

Cornbread w/ Whipped Poppyseed
Honey Butter

Asian

\$34 per guest

Vegetable Spring Rolls
w/ Duck sauce

Shrimp and Bay Scallops ~
sauteed in Butter, Lemon & Garlic

Bourbon Chicken ~ fresh cut
chicken thighs tossed in a sweet
and tangy sauce

General Tso's Beef and Broccoli ~
tender flank steak roasted w/
broccoli florets

Jasmine Rice
Fried Rice
Lo Mein Noodles

Asian style Vegetables ~
snow peas, carrots, celery, onions,
water chestnuts, baby corn and
bok choy

Fortune Cookies

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*

Themed Buffet Menus

A Taste of The Bay

\$48 per guest

Wine Country Salad served w/
choice of dressings

Chilled Jumbo Shrimp Cocktail ~
w/ House made Cocktail Sauce

Steamed Local Middle-neck
Clams tossed in melted butter

Chesapeake Bay Crab Cakes w/
Remoulade sauce and Caper aioli

Fresh Baked Lynnhaven Oysters
Rockefeller

Garlic & Herb Roasted Red
Potatoes

Lemon Pepper Broccoli Crowns

Crispy Fried Hushpuppies

Southern Country BBQ

\$34 per guest

Smoked Beef Brisket

Carolina Style Pulled Pork BBQ,
served w/ buns, Cole Slaw, BBQ and
Hot sauces

Seasoned Grilled Chicken Breast

Sugar Snap Peas

Redskin Potato Salad

Homemade Mac & Cheese w/
Smoked Gouda, Mild Cheddar &
Provolone

Brown Sugar Baked Beans

Buttered Corn Bread



Hawaiian Luau

\$32 per guest

Tossed Garden Salad
served w/ Hawaiian Rolls

Sweet & Sour Slow Cooked Pork

Grilled Chicken Breast Teriyaki w/
Pineapple & Green Onion

Caribbean Fried Rice

Sesame Sugar Snap Peas

Hawaiian Cole Slaw w/ Ginger-Soy
Lime Vinaigrette

Pineapple Salad

New Orleans Authentic Cajun Cuisine

\$38 per guest

Louisiana Sunburst Salad
~ Field Greens, Port Soaked Dried
Cranberries, Sliced Almonds, Blue
Cheese

Creole Chicken & Andouille Sausage
Jambalaya

Crawfish Etouffee
in Cornbread coated Eggplant Boats

Steamin' Bayou Shrimp & Grits

Red Beans & Rice

Maque Choux (Corn, Peppers &
Bacon)

Served w/ buttered French bread

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or
seafood may increase the risk of food borne illnesses*