

# 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



## Coastal Virginia

\$42 per guest

- Tossed Garden Salad w/ Choice of Two Dressings
- Sliced Virginia 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

## 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

## 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



## 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

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