

Dinner Buffet

LITTLE ITALY BUFFET

Sliced Vine Ripe Tomato and Mozzarella Salad with Fig Balsamic Vinaigrette
Caesar Salad with Parmesan Herb Croutons
Italian Meatballs Simmered in House Marinara Sauce
Sliced Grilled Marinated Herb Chicken Breast
Butternut Squash Ravioli with Sage & Brown Butter
Shaved Parmesan Cheese
Garlic Bread
Tiramisu

\$46 per person

SABORES DE MEXICO BUFFET

Warm Tortilla Chips and Pico De Gallo
Appetizer Guacamole
Achiote Marinated Carne Asada
Cilantro Lime Marinated and Grilled Sliced Chicken Breast
Smoky Black Beans and Spanish Style Rice
Jalapeño Carrots
Diced Onions and Cilantro
Fajita Vegetables
Warm Corn Tortillas
Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese
Churros with Hot Fudge and Salted Caramel Sauce

\$48 per person

ASIAN FUSION BUFFET

Warm Edamame Tossed in Sea Salt
Chinese Chicken Crunch Salad with Sesame Lime Dressing
Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli
Orange Miso and Scallion Glazed Salmon
Sesame and Soy Marinated Flat Iron Steak
Coconut, Ginger, and Scallion Jasmine Rice
Mixed Asian Vegetables:
Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli
Chocolate Lava Cakes with Espresso Whipped Cream

\$49 per person

Buffet dinner include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.