



Sample Pricing Guide – Served Buffet

Tier 1 - \$9.00 per head - Caesar Salad, Assorted Rolls with Choice of 2 Entrées:

- Pasta Primavera with Grilled Chicken
- Fettuccini Alfredo with Grilled Chicken
- Spaghetti, Ziti or Rigatoni with Meatballs & Italian Sausage
- Spaghetti Bolognese (Traditional beef & pork or ground turkey)
- Farfalle with Sausage, Tomatoes, and Cream
- Red or White Lasagna (Beef, Ground turkey or Vegetarian)
- 4 Cheese Macaroni & Cheese with Prosciutto, Bacon or Country Ham

Tier 2 - \$12.00 per head – One Appetizer*, Tossed Salad, Assorted Rolls and Choice of 2 Entrées with 2 Sides**:

- Southern Fried, Baked or Marinated Grilled Chicken
- Roast Beef with Wild Mushroom Sauce
- Ham with Garlic and Rosemary or with Bourbon, Molasses, and Pecan Glaze
- Roasted Pork Loin with Cilantro and Garlic or Blackberry and Mango Salsa
- Chicken or Eggplant Parmesan
- Seafood Lasagna
- Roast Turkey with Gravy
- Chipotle Honey Glazed Chicken with Toasted Sesame Seeds and Green Onion
- Chicken Marsala with Sage over Angel Hair Pasta

Tier 3 - \$15.00 per head – Choice of 2 Appetizers*, Tossed Salad, Assorted Rolls, and Choice of 2 Entrées with 2 Sides**:

- Grilled Salmon with Fruit Salsa or Chili-Mango Salsa
- Seafood Paella
- Stuffed Zucchini or Eggplant (Vegetarian, Ground Beef, Turkey or Pork)
- Chicken with Prosciutto, Rosemary, and White Wine
- Grilled Shrimp with Chile, Cilantro, and Lime
- Poached Salmon and Shrimp in Dilled Cream Sauce
- Merlot Braised Beef or Pork Tenderloin
- Ribeye or Tenderloin Steaks with Cranberry-Port Sauce and Gorgonzola Cheese

Notes: Served buffet means that there is one server for every 25-30 guests. Guests walk through a serving line with attendants who plate the food. These attendants are also assisting guests who need help with plates. Staff members are billed at \$10 per hour with a four hour minimum per person.

Options:

Additional appetizers, side items or other options can be added at the cost of the item. Additional items not listed here can be found in the other pages of this document which include pricing. Many items can be made or modified to be vegetarian, vegan, allergen free, sugar free, gluten free or fat free. Please inquire about any of these options.

*Appetizer Choices:

- Traditional or Curried Chicken Salad in Pastry Cups
- Tex-Mex Sausage Cups
- Spanakopita
- Fig & Goat Cheese or Pumpkin & Goat Cheese Crostini
- Parmesan & Black Pepper or Rosemary & Gorgonzola Biscotti
- Traditional, Chipotle or Garam Masala Deviled Eggs
- Chips & Salsa Bar

**Side Item Choices

- Baked Potato, Garlic Mashed Potatoes or Roasted Red Bliss Potatoes
- Potato Salad or Black Bean and Tomato Quinoa
- White Rice or Rice Pilaf
- Goat Cheese Soufflé with Thyme or Macaroni & Cheese
- Green Beans, Zucchini or Asparagus
- Pinto or Black Beans
- Roasted Onions with Blue Cheese or Broccoli & Cheese Casserole
- Poblano Corn Pudding, Baby Carrots or Cut Corn
- Cornbread Dressing or Rosemary Bread Stuffing