

## southwest

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**entree selections (choose two):**

Seasoned Ground Beef  
Simmered Chicken  
Shredded Pork  
Shredded Beef Barbacoa  
Marinated Shrimp

**includes**

Spanish Rice  
Black Beans  
Tortilla Chips  
Tex-Mex Cheese Dip  
Flour Tortillas  
Assorted Toppings  
Shredded Cheese, Sour Cream, Pico de Gallo & Jalapenos

## italian

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**choice of one:**

Traditional Lasagna  
Beef & Pork Sausage  
Cheese Lasagna  
Grilled Chicken Alfredo Bowtie  
Meat Marinara Penne

**includes**

Roasted Garlic Broccoli  
Garlic Breadsticks  
Butter

**choice of one:**

Classic Caesar Salad  
Romaine, Seasoned Croutons, Parmesan with  
Classic Caesar Dressing  
Italian Salad  
Iceberg & Romaine Blend, Carrot, Cucumber, Tomato, Red  
Onion, Black Olive, & Pepperoni with Italian Dressing



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## stroud's

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Stroud's Fried Chicken  
House-Made Mashed Potatoes  
Stroud's Pan Gravy  
Green Beans  
Sweet Garlic Glaze & Bacon  
Garden Salad  
Iceberg Lettuce, Tomato, Cucumber, Carrot with  
Home-made Ranch Dressing  
World-Famous Cinnamon Rolls

### add-on\*\*\*

Five-Cheese Cavatappi

## island inspirations

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Ginger Soy Marinated Chicken Thighs  
Hawaiian Salt Shredded Pork  
Ginger Rice  
Macaroni Salad  
House Salad  
Miso Dressing  
Hawaiian Rolls

### add-on\*\*\*

Fried Rice

## house smoked KC barbeque

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### entree selections (choose two):

Sliced Smoked Brisket  
Smoked BBQ Bone-In Chicken  
BBQ Pulled Pork

### includes

Pitmaster Beans  
Five-Cheese Cavatappi  
Cilantro Jalapeno Coleslaw  
Slider Buns  
Assorted Rolls  
Butter  
Pickles  
BBQ Sauces  
Sweet & Smokey KC Gold

### add-on\*\*\*

Beef Burnt Ends  
Rib  
Cheesy Corn Bake



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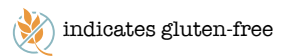
From savory classics to innovative new creations, our House Specialty buffet showcases the very best of our kitchen's talents.




### How it Works

Choose from our tiered entrees to help you craft the menu of your dreams.  
Select your starch, vegetable & salad pairings.  
We'll custom price your menu based on your selections & event needs.

#### entree selections (choose up to two):



##### classic



-  **Herb Roasted Chicken**  
Lemon Verjus
-  **Smoked Pork Loin**  
Cherry Bourbon Glaze
-  **Chicken Cacciatore**  
Rustic Red Wine Sauce with crushed Tomato, Herbs,  
Bell Pepper & Mushroom
- Beef Stroganoff**  
Savory & tangy Mushroom Cream Sauce over Egg Noodles

-  **Champagne Airline Chicken**  
Champagne Cream Sauce
- Oven-Roasted Cod**  
Lemon Pepper Seasoned, topped with Herbed Bread Crumbs  
++*Gluten-free optional*
-  **Grilled Portobello Steak**  
Herb Marinated, served with Balsamic Glaze

##### upscale

-  **Tuscan Airline Chicken**  
Basil Tomato Cream
-  **Roast Beef**  
Cabernet Reduction
- Smoked Brisket**  
Orange Honey Chipotle Glaze
- Braised Beef Ragù**  
Savory Rustic Tomato & Red Wine Sauce

-  **Roasted Salmon**  
Mango Salsa
-  **Pecan-Crusted Pork Loin**  
Bourbon Mustard Sauce
- Eggplant Parmesan**  
Italian-style layered with Mozzarella & Classic Marinara  
++*Vegetarian & Gluten-free optional*

##### luxury

- Pan-Seared Chicken Piccata**  
Lemon Caper Butter  
++*Gluten-free optional*
- Pan-Seared Chicken Marsala**  
Mushrooms & Wine Reduction  
++*Gluten-free optional*

-  **Oven Roasted Mahi Mahi**  
Lemon Caper Butter **OR** Mango Salsa
-  **Braised Beef Short Ribs**  
Rosemary Infused Demi Glace
- Smothered Chicken**  
Goat Cheese & Lemon Thyme Sauce

##### chef carved at buffet

-  **Smoked Prime Rib**  
Horseradish Cream & Au Jus

-  **Roast Beef Tenderloin**  
Brandy Peppercorn & Horseradish Sauce

\*\*\* carver fee will apply

starch selections (choose one):

**Homestyle Mashed Potatoes**

Choice of: Traditional, Garlic, Parmesan, Cheddar, or Horseradish

**Wild Rice Pilaf**

Cranberries & Pecans

**Roasted Potatoes**

Sea Salt & Butter

**Parmesan Orzo**

Spinach & Sun-dried Tomatoes

**Five-Cheese Cavatappi**

**Cheesy Scalloped Potatoes**

vegetable selections (choose one):

**Charred Corn**

Grilled Red Pepper & Onion

**Roasted Carrots**

Caramelized Honey

**Roasted Seasonal Vegetables**

**Green Beans**

Sweet Garlic Glaze & Bacon

**Roasted Broccoli**

Garlic Butter

salad selections (choose one):

**Market Salad**

Cucumber, Grape Tomato, Carrot, Red Onion with House-made Ranch Dressing & Italian Vinaigrette

**Spinach Salad**

Baby Spinach, Strawberry, Bacon, Red Onion, Feta, Candied Nuts with Sweet Vinaigrette

**Spring Salad**

Mixed Greens, Strawberry, Feta, Candied Walnuts with Champagne Vinaigrette

**Classic Caesar Salad**

Romaine, Seasoned Croutons, Shaved Parmesan with Classic Caesar Dressing

**Fall Salad**

Mixed Greens, Dried Cranberry, Feta, Candied Walnuts with Champagne Vinaigrette

bread selections (choose one):

**Dinner Rolls**

Butter

**Cheddar Bay Biscuits**

Butter

all buffet services include:

- Set-up & service of your buffet (includes linens, chafers, service equipment & serving utensils).
- Level 1 - Basic Service Disposables, see Service Levels page for details & service upgrade options.
- Children ages 3-10 are eligible for a 25% discount on the per person buffet cost, or order kid's meals.