Luncheon and Dinner Buffets

All Buffets include a choice of Organic Iced Tea or Lemonade
Fair Trade Organic Coffee Service maybe added to any Buffet for an additional $2.00 per person

All buffets are designed for a minimum of 10 guests or a $75.00 surcharge will apply.
(All Dinner Meals Served after 4PM are $3.00 additional per person)

Vegetarian Buffet

Salads
Baby Arugula, Curly Endive and Roquefort Salad with a Cranberry Aioli
Orange and Green Grape Salad with Baby Spinach and a Green Goddess Dressing

Entrees
(Choice of two)

Artichoke and Asparagus Ratatouille over Orzo
Black Bean and Sweet Potato Enchiladas with Fire Roasted Tomato Sauce and Cotija Cheese

Stuffed Portobello Mushroom Pate
With Pine Nuts and Raisins with an Artichoke Relish

Baked Zucchini Rolitini
Baby Carrots, Shiitake Mushroom, and Boursin Cheese,
Laced with a Fire Roasted Red Pepper Coulis

Vegan Pasta Puttanesca
Whole Grain Penne tossed with Kalamata Olives, Tomato Sauce, Capers
Grape Tomatoes, Red Chile Flake, Garlic and Basil
Red Rice Blend with Farro and Kale
Or
Trio Fingerling Herbed Potatoes
Roasted Cauliflower
Cracked Wheat Rolls and Butter
Black Berry Tart with Crème Anglaise
$24.50

Mexican Fiesta Buffet

Santa Fe Salad
Romaine, Corn, Black Beans, Roasted Red Peppers, Green Chili, Jicama, Green Onion,
Tomato, Tortilla Strips and a Jalapeno Ranch Dressing

Entrees
(Choice of two)

Barbacoa Beef
Achiote Chicken
Grilled Vegetable Enchiladas

Cilantro Rice
Spicy Calypso Beans
Sautéd Cumin Squash with Zucchini Blossom
Fried Flat Bread
Chocolate Dipped Buñuelos
$16.95
**Little Bit of Italy Buffet**

Caesar Salad

**Entrees**

(Choice of two)

- Baked Ziti
  Tuscan Chicken with Tomato, Garlic and Spinach in a light Parmesan Cream Sauce
- Vegetarian Lasagna
  Fettuccine with Artichokes and Sun Dried Tomatoes
  Roasted White Wine Sauce
- Grilled Zucchini, Yellow Squash, Eggplant and Asparagus
  Garlic Bread Sticks
  Tiramisu
  $16.50

**Sagehen Cook Out**

Tossed Green Salad with choice of two Dressings

- Cole Slaw or Pasta Salad
- Grilled All-Beef Hamburgers
- Grilled All-Beef Hot Dogs
- Black Bean Burgers
- Hamburger and Hot Dog Buns
- Ranch-Style Baked Beans
- Shredded Lettuce, Sliced Tomatoes, Pickles, Relish and Onions
- Ketchup, Mustard and Mayonnaise
- Potato Chips
- Freshly Baked Cookies and Brownies

* Add a chef for BBQs held outside $95 Fee*

$16.95

**The Silk Road**

Golden Bread Salad with Cumin Vinaigrette

*Dice Cucumber, Tomato, Papaya, Carrots, Green Onions and Torn Toasted Naan Bread Tossed with Cilantro and Cumin Vinaigrette*

Tandoori Chicken

- Aloo Matar
  Potatoes, Peas, Garlic, Ginger, Peppers, Turmeric
- Saffron Rice
- Cauliflower Curry
- Fresh Diced Mango and Mint Salsa
- Whipped Yogurt
- Baked Naan

Saffron Cake with Cardamom Cream

$17.95
Salad Buffet
(Choice of Three)

Spinach and Strawberry
Baby Spinach, Driscoll Strawberries, slivered Almonds, Red Onion, Feta, Pomegranate Seeds, Honey Cider Vinaigrette

Red Quinoa and Roasted Vegetable Salad
Quinoa, Bell Peppers, Mushrooms, Zucchini, Yellow Squash, Red Onion and Carrots

BBQ Chopped Salad
Chopped Romaine, Tomatoes, Red Onions, Sweet Corn, Black Beans, Barbeque Sauce, Ranch and Tortilla Strips

Grilled Chicken Asian Salad
Spring and Napa Mix, Carrots, Toasted Silvered Almonds, Mandarin Oranges, Green Onion, Fried Rice Noodles

California Farro
Red Onion, Mango, Bell Pepper, Edamame, Raisin, Almond, Coconut, Lime and Agave Dressing

Golden Beet and Arugula Salad
Peppery Arugula, Golden Beets, Goat Cheese, Blackberries, Pistachio, Citrus Vinaigrette

Island Salad
Mixed greens, Macadamia Nuts, Fresh Mango, Red Bell Peppers, Black and White Sesame Won Ton Crisp with a Lychee Citrus Aioli and Toasted Coconut

Cheese Tortellini Salad
Grape Tomatoes, Cucumber Chunks, Black Olives, Bell Pepper and Feta Cheese

Served with Freshly Baked Rolls
Assorted Cookies
$17.95

Salad Add On’s
(Choice of one)

Grilled Chicken $3.00 additional per person
Char-Grilled Steak $4.50 additional per person
Marinated Shrimp $6.50 additional per person
Grilled or Poached Salmon $5.00 additional per person

Taste of Asia
Chinese cabbage Salad
Chicken Teriyaki (chicken Thigh)
Vegetarian Chow Mein
Steamed White Rice
Steamed Mix Vegetables
Fried Wonton
Almond Cookies
$12.95
Ring of Fire
Fire Noodle Salad
Soba Noodles, Shredded Papaya, Angel Carrots, Mandarin Oranges, Red Pepper,
Spicy Chile Garlic, Lime Dressing with Sesame Seeds

Appetizers
(Choice of two)
Spicy Vegetable Spring Rolls
Wok Seared Spare Ribs with Asian BBQ Sauce
Pan-Fried Dumplings with Dipping Sauce
Crab Rangoon
Mongolian Beef Satay with Peanut Sauce
Thai Fried Chicken Wings

Entrees
(Choice of one or two)
Filipino Adobo Chicken
Crispy Sesame Tofu
Soy, Vinegar, Garlic and Peppercorn Sauce
With a Spicy Tahini Peanut Sauce
Korean BBQ Beef
Thai Basil Shrimp

Sides
(Choice of two)
Spicy Eggplant
Drunken Noodles
Dry Fried Green Beans
Ginger Fried Rice
Festive Rice
Leeks, Egg, Sesame and Crispy Garlic
Coconut, Lemongrass, Kaffir Lime Leaves and Cashews
Coconut Sticky Rice with Mango
Chocolate Dipped Fortune Cookies
$24.50 one Entrée  $27.95 two Entrees

Grain Bar
Proteins
Grilled Chicken and Marinated Grilled Tofu

Bases (choice of 3)
Red Quinoa, Brown Rice, Farro, Spinach, Kale, Mixed Greens,

Toppings (choice of 6)
Shredded Carrot, Red Onion, Tomatoes, Avocado, Red and Yellow Bell Pepper, Corn, Black
Beans, Cilantro, Lentils, Bean Sprouts, Red Beets, Spiced Chickpeas, Traditional Hummus

Wild Rice Salad
Citrus Cous Cous Salad

Sauces (choice of 3)
Roasted Red Pepper Tomatillo Sauce, African Black Bean Sauce Tangerine Tahini Sauce,
Oil Vinegar and Lemon juice.

Rolls and Butter
Cake Truffles
$24.95 per person

Soup may be added to buffet
Winter Vegetable Soup with Fennel and Parmesan
$3.00 additional per person
BBQ Circuit
Tossed Green Salad with Choice of Two Dressings
Creamy Cole Slaw or Red Skin Potato Salad
Entree
(choice of two)
Carolina Pulled Pork
Appalachian Mustard & Vinegar Sauce
Memphis Dry-Rubbed Baby Back Ribs
BBQ Chicken
Bourbon & Brown Sugar Sauce
Texas Style Brisket
Sides
(Choice of two)
Corn on the Cob    Vegetarian Baked Beans
Roasted Wedge Potatoes    Macaroni-N-Cheese
Drunken Apples
    Butter, Brown Sugar and Bourbon
Corn Bread with Honey Butter
Pecan Shortbread with Chocolate Ganache
$26.95
Taste of California
California Citrus Salad
Mescaline Mix, Mandarin, Pecan, Apple, Raisin, Dried Cherry, Avocado,
    Blue Cheese Crumbles, Creamy Citrus Dressing
West Coast Chicken
Herbed Grilled Chicken brushed with a Cali inspired house made BBQ Sauce
    Marinated Tofu and Vegetable Skewers
    Ranchero Corn
    Caramelized Onion Mashed Potato
    Roasted Garlic Cauliflower
    Cheesy Garlic Bread
    Apple Dumpling
$14.95
Taste of Mexico
Chopped Salad
Chicken Fajitas (Chicken Thigh)
Cheese Quesadilla
Refried Beans
Mexican Rice
Corn or Flour Tortillas
Pico de Gallo, Salsa, Cheddar Cheese & Sour Cream
Churros
$12.95
Deli Station
Selection of Two: Garden Green, Fresh Fruit, Quinoa with Grilled Vegetables or Broccoli Slaw
Sliced Breast of Turkey, Roast Beef, Sliced Chicken Breast
Seared Marinated Tofu, Chilled Roasted Vegetables
Swiss, Provolone, and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Onions and Pickled Cornichon
Assorted Sliced Artisan Breads and Rolls
Condiments
Freshly Baked Cookies or Brownies
$14.95

Taste of Italy
Caesar Salad
Chicken Cacciatore (Chicken Quarter)
Cheese Veggie Calzone with Marinara Dipping Sauce
Spaghetti Pasta
Zucchini Sautéed
Garlic Bread
Assorted Cookies
13.95

Taste of Spain
Green Salad
Catalonian Roasted Chicken with Romesco Sauce
Potato Taco with Romesco
Espinacas con Garbanzo
Roasted Garlic Cauliflower
Rolls and Butter
Assorted Cookies
$14.50

Taste of Thailand
Garden Salad
Thai Basil Chicken Stir Fry
Thai Tofu Curry
Coconut Rice
Steamed Broccoli
Assorted Cookies
$13.95
Feast of San Genaro
Antipasto Platter

Entrees
(choice of two)
Fire Roasted Chicken with Garlic Parmesan Cream Sauce
Over Spinach Florentine Tortellini
Gorgonzola Gnocchi
With Lemon-toasted walnut topping
Tuscan Vegetable Penne
Tossed with Broccoli, Oven-Dried Tomato, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Garlic,

Lemon and Thyme Braised Tilapia
White Wine and Garlic Green Beans
Sliced Italian Bread and Butter
Freshly Grated Parmesan Cheese and Red Chili Flakes
House-made Cannolis
$24.95

Plant Based Menu
Garden Vegetable and Herb Soup
A light broth with seasonal vegetables and herbs

Beet and Berry Salad
Red and Gold Beets, strawberry, blueberry, raspberry, spring mix, Basil, house balsamic Dressing

Curried Wild Rice and Apple Salad
Pea, Cashew, golden raisin, soy sauce and lime

Entrees
(Select Two)
Mediterranean Cauliflower Cous Cous
Spiced Chickpeas, cherry tomato, red onion, Kalamata olive, cucumber, pine nuts, parsley,

Tomato Cauliflower Coconut Curry
Sweet Potato, Tomato, Spinach, Cilantro, Brown Rice

Baked Ratatouille in Kale Quinoa Crust
Tomato, Zucchini, Yellow Squash, Eggplant, Garlic Tomato sauce with a Kale Quinoa crust

Cauliflower Steaks with Sweet Pepper Sauce
Cauliflower steak, sweet pepper marinara, red onion, mushrooms and roasted Garlic

Roasted Balsamic Red Potatoes
Oven Roasted Shallot and Fresh herbs

Rolls and Butter
$24.95
Create Your Own Buffet

**Salads**
(select two)

*Spinach Salad*
Baby Spinach, Candied Walnuts, Feta Cheese, Mandarin, Raspberry Vinaigrette

*Wild Rice Salad*
Butternut Squash, Brussel Sprouts, Dried Apricot (Vegan)

*Coastal Quinoa*
Quinoa, Mango, Bell Pepper, Onion, Edamame, Golden Raisin, Almond, Coconut, Lime

*Mixed Greens*
Baby Mescaline, Cherry Tomato, Red Onion, Slivered Almond, Garlic Croutons, Creamy House Balsamic Dressing

**Entrees:**
(select two)

*Caprese Chicken Breast*
Chicken Breast layered with Tomato, Mozzarella, Basil, Balsamic Glaze

*Portobello Caprese*
Portobello Mushroom with Tomato, Mozzarella, Basil, Balsamic Glaze (Vegetarian)

*Blackened Chicken with Pineapple Relish*

*Mediterranean Grilled Chicken with Tomato Basil Relish*

*Paprika Dusted Flat Iron Steak with Romesco*

*Pork Medallions with an Apple Jicama Slaw*

*Penne with Chicken*
Broccoli, Sundried Tomato, Garlic Cream Sauce

*Vegan Penne Chickpea Pasta*
Broccoli, Sundried Tomato and Coconut Cream Sauce

*Beef Stroganoff*

*Vegetarian Stroganoff with Portobello*

*Quinoa Stuffed Pepper*
Roasted Red Pepper Stuffed with quinoa and seasonal roasted Vegetables finished with a Basil Balsamic Drizzle

**Sides**
(select two)

Garlic Mashed Potato
White Wine Green Beans
Macaroni and Cheese
Spicy Steamed Eggplant
Roasted Potatoes
Cider Glazed Carrots
Steam Vegetable Medley
Ranchero Corn

**Desserts**
(select two)

Assorted Cookies
Raspberry, Apple, Lemon Bars
Fudge Brownies
Tiramisu
Churros
Pineapple Upside Down Cake
Chocolate Ganache Cake

**Rolls and Butter**
$26.95