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 cost per person

*All buffets are designed for a minimum of 10 guests or a 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
Celery Root and Eggplant Tomato Bake with Peruvian Beans
Stuffed Portobello Mushroom Pate
With Pine Nuts and Raisins with an Artichoke Relish
Baked Zucchini Rolitini
Baby Carrots, Shitake Mushroom, and Boursin Cheese,
Laced with a Fire Roasted Red Pepper Coulis
Individual Tuscan Vegetable Ratatouille Terrine
Tossed with Baby Squash, Oven-Dried Tomato, Peppers
Garlic, Hazel Nuts, Ricotta Cheese 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

Mexican Fiesta Buffet

Tex-Mex Caesar Salad

Entrees
(Choice of two)
Barbacoa Beef
Achiote Chicken
Grilled Vegetable Enchiladas

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

**Caesar Salad**

**Entrees**
(Choice of two)
- Baked Ziti
- Chicken Marsala
- Vegetarian Lasagna
- Fettuccine with Artichokes and Sun Dried Tomatoes
- Roasted White Wine Sauce
- Grilled Zucchini, Yellow Squash, Eggplant and Asparagus
- Garlic Bread Sticks
- Tiramisu

**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 for an additional fee*

**The Silk Road**

**Golden Bread Salad with Cumin Vinaigrette**

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

**Khorma**

- Cubed Lamb and Potatoes

**Makhan Wala Chicken**

- Butter Chicken with Cashews

**Bajjhar-e-Chawwal**

- Seasoned Rice

**Cauliflower Curry**

**Fresh Diced Mango and Mint Salsa**

- Whipped Yogurt
- Baked Naan
- Carrot Pudding
**Salad Buffet**
*(Choice of Three)*

**Chef Salad**
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Diced Ham and Turkey, Shredded Cheddar and Monterey Jack, Chopped Lettuce with Ranch and Italian Dressings on the side

**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

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

**Caesar Salad**
Romaine with Grated Parmesan, Toasted Croutons, and a Traditional Caesar Dressing

**California Walnut Spinach Salad**
Baby Spinach, Candied Walnuts, Feta Cheese, Red Onion, Sliced Apples, Raspberries
With a Raspberry 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**

**Salad Add On’s**
*(Choice of one; Additional fees apply)*

**Grilled Chicken Char-Grilled Steak**
**Marinated Shrimp**
**Grilled or Poached Salmon**

**Taste of Asia**
Chinese cabbage Salad
Chicken Teriyaki (chicken Thigh)
Vegetarian Chow Mein
Steamed White Rice
Steamed Mix Vegetables
Fried Wonton
Almond Cookies
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
  Soy, Vinegar, Garlic and Peppercorn Sauce
- Korean BBQ Beef
- Thai Basil Shrimp
- Kung Pao Seitan

Sides
(Choice of two)
- Spicy Eggplant
- Dry Fried Green Beans
  Crisp egg noodles stir-fried with mushrooms, bok choy, carrots, celery and onions
- Hong Kong Double Pan-Fried noodles
- Ginger Fried Rice
  Leeks, Egg, Sesame and Crispy Garlic
- Festive Rice
  Coconut, Lemongrass, Kaffir Lime Leaves and Cashews
- Spicy Eggplant
- Dry Fried Green Beans
- Hong Kong Double Pan-Fried noodles
- Ginger Fried Rice
- Festive Rice
- Spicy Eggplant
- Dry Fried Green Beans
- Hong Kong Double Pan-Fried noodles
- Ginger Fried Rice
- Festive Rice

Tortas Mexico
Nopales salad
Choice of two of the following:
- Carne Asada, Achiote Chicken, or Vegetarian Chipotle Seitan
- Shredded lettuce, Diced Tomatoes, Avocado, Queso Fresco
- Cilantro Aioli Sauce
- Mexican Telera Bread
- House-made Tri-Colored Tortilla Chips with Fresh Salsa
- Churros
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
California Tri Tip

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

Taste of America
Green Salad
BBQ Chicken (Chicken Quarter)
House-Made Mac N Cheese
Garlic Mashed Potatoes
Oven-Roasted Mix Vegetables
Garlic Bread
Brownies

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
Deli Station
Selection of Two: Garden Green, Fresh Fruit, Tri Colored Pasta Salad or Cole Slaw
Sliced Breast of Turkey, Roast Beef, Buffet Ham, Salami, Grilled Vegetables
Swiss, American, Provolone, Pepper Jack, and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Assorted Sliced Artisan Breads and Rolls
Condiments
Freshly Baked Cookies or Brownies

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

Taste of France
Mix Green Salad
Coq au Vin
Broccoli Cheddar Quiche
Mashed Potatoes
Steamed Green Beans
French Bread and Butter
Assorted Bars
Choice of Lemonade or Iced Tea
Iced Water

Taste of Spain
Green Salad
Paella
Cheese Empanadas
Tortilla Espanola
Roasted Garlic Cauliflower
Rolls and Butter
Assorted Cookies
Choice of Lemonade or Iced Tea
Iced Water
Feast of San Genaro
Antipasto Platter

Entrees
(choice of two)

Parmesan Crusted Chicken
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,

Stuffed Chicken Marsala
Smoked provolone, mozzarella, parmesan, sundried tomato

Garlic and Lemon Broccoli Spigarello

Sliced Italian Bread and Butter

Freshly Grated Parmesan Cheese and Red Chili Flakes

House-made Cannolis

Taste of Thailand
Garden Salad
Thai Grilled Chicken with Lemongrass
Thai Tofu Curry
Coconut Rice
Steamed Broccoli
Assorted Cookies
Choice of Lemonade or Iced Tea
Iced Water