

# FORMAL BUFFET



**Two Entrees: 23.50 | Three Entrees 26.50**

## BEEF

### Beef Tips

Choice of: Pan Style Kabob, Pepper Steak or Traditional with Mushrooms

### Thin Cut Sirloin

Choice of: Sicilian Breaded, Sauteed Red Onions with Bell Peppers and Basil Marinara; Country Fried Steak with White Peppered Gravy; or Grilled Carne Asada with Fire Roasted Corn, Scallions, Cilantro and Cotija Cheese

### Italian Style Meatballs

Peperonata and Mozzarella

### Tournedos

Grilled or Pan Seared; Choice of Sauce: Bordelaise, Chimichurri, Sauce Diane or Sauce Madeira

## CHICKEN

### Bone-In Chicken

Choice of: Herb Baked, Jamaican Style, BBQ, Greek (Lemon and Oregano)

### Grilled Chicken Breast

Choice of Sauce: Bourbon Glazed, BBQ, Roasted Red Pepper Beurre Blanc, Diavolo

### Chicken Scallopini

Choice of Sauce: Sun-Dried Tomato Cream, Lemon Caper Beurre Blanc, Pinot Grigio Mushroom Cream

### Smoked Chicken Thighs

House Carolina BBQ Glaze

## PORK

### Roast Loin of Pork or Boneless Pork Chop

Choice of Sauce: Rosemary Demi, Piccata (Lemon, Caper, Garlic Sauce), Apple Brandy Demi, Maple Bacon Glazed

### Bacon Wrapped Pork Medallion

Choice of Sauce: Sauce Diane, Red Chimichurri, Mushroom Cream

### Italian Breaded Pork Scallopini

Peperonata, Shaved Parmesan





# FORMAL BUFFET

(Continued)



## SEAFOOD

### Baked Atlantic Cod

Choice of Sauce: Lemon and Dill Cream; Roasted Red Pepper Beurre Blanc; Diavolo Sauce

### Seafood Manicotti

Garlic Cream, Salmon, Surimi Lobster, Spinach, Red Pepper



## VEGETARIAN

### Roasted Vegetable Stew

Spinach, Red Wine, Chili Beans

### Toasted Gnocchi

Roasted Sweet Potatoes, Baby Kale, Black Beans, Red Onion, Bell Peppers, Vegetable Stock Reduction, Shaved Parmesan

### Manicotti

Roasted Vegetables, Red Pepper Coulis





# EXQUISITE BUFFET



**Two Entrees: 26.95 | Three Entrees 29.95**

## Cabernet Braised Short Ribs

Natural Reduction with or without Mushrooms

## Beef Medallions

Choice of: Bleu Cheese Crusted with Red Wine Demi or Brandy-Tarragon Demi with Garlic Braised Mushrooms

## Garlic-Dijon Roasted and Sliced Top Sirloin

Rosemary Demi

## Birria Braised Short Ribs

Natural Reduction, Cilantro, Cotija Cheese



BEEF



CHICKEN

## Grilled Chicken Breast

Choice of Sauce: Huli Huli with Grilled Pineapple or Basil Pesto Cream

## Stuffed Chicken Breast

Artichoke, Prosciutto, and Sun-Dried Tomatoes, Diavolo Sauce

## Italian Breaded Chicken Breast

Peperonata, Shaved Parmesan

## Balsamic Roasted Chicken Breast

Grape Tomatoes, Fresh Mozzarella, Basil

## Creamy Tuscan Chicken Breast

Sun-Dried Tomatoes, Baby Kale, Garlic Cream

# EXQUISITE BUFFET (CONTINUED)



## Bacon Wrapped Pork Loin

Roasted Garlic Jus

## Grilled Boneless Pork Chop

Fire Roasted Apples, Rosemary Demi

## Chipotle Bacon Wrapped Pork Medallion

Minted Cucumber Pico de Gallo (Fattoush)

## Baby Back Pork Ribs

Choice of Sauce: Bubb's Signature or Asian BBQ



PORK



SEAFOOD &  
VEGETARIAN

## Maple-Soy Glazed Salmon

Grilled or Pan Roasted; Garlic Spinach, Scallions, Roasted Red Peppers

## Mahi Mahi

Pan Roasted; Balsamic Tomato Saute, Basil, Parmesan

## Baked Cod

Heirloom Tomato Saute, Citrus Beurre Blanc

## Stuffed Shells

Garlic Cream, Salmon, Surimi Lobster, Spinach, Red Pepper

## Roasted Vegetable Lasagna

Ricotta, Spinach, Basil Marinara

## Spinach Stuffed Shells

Roasted Vegetables, Garlic Cream

## Beyond Shepherd's Pie

Plant Based Meat, Sauteed Vegetables, Vegan Brown Gravy, Garlic Mashed Potatoes



# BUFFET SIDES

Choose four total sides from pages 5 and 6



## Mashed Potatoes

Choice of: Home Style, Garlic, or Sour Cream & Chive

## Red Potatoes

Choice of: Herb Roasted or Parsley Buttered

## Roasted Sweet Potatoes

Choice of: Maple Glaze, Honey Garlic Glaze, or Herb Butter

## Vegetable Rice Pilaf

## Traditional Mac 'N Cheese

## Au Gratin Potatoes

## Potatoes O' Brien

## Garden Wild Rice Blend

## Orzo Pilaf

## Toasted Gnocchi with Prosciutto, Baby Kale, and Parmesan

*Add .50 Per Person*

## Rosemary Roasted Tri Colored Potatoes

*Add .50 Per Person*

## Three Potato Hash with Pork Belly

*Add .50 Per Person*



STARCH



VEGETABLE

## California Blend

## Parsley Buttered Baby Carrots

## Herb Buttered Green Beans

## Lime-Cilantro Sweet Corn with Cotija Cheese

## Baked Green Beans with Bacon

## Herb Roasted Zucchini, Yellow Squash and Red Pepper

## Roasted Root Vegetables

## Colorful Blend of Seasonal Vegetables

## Roasted Butternut Squash

Choice of: Bourbon Glazed or Baby Kale and Shaved Parmesan  
*Add .50 Per Person*



# BUFFET SIDES (CONTINUED)



Seasonal Fruit Salad

Grilled and Fresh Vegetable Crudit  with House Dip

Italian Pasta Salad

Bubb's Slaw

Herb Red Potato Salad

Garden Salad with Two Dressings

House Caesar Salad

Acropolis Salad with Greek Dressing

Colossal Caprese Salad

Traditional Cobb Salad with Two Dressings

Cucumber Tomato Salad

Creamy Broccoli Salad with Cheddar Cheese

Southwest Corn Salad



Looking for a  
customized buffet?

We can do that too!  
Contact us with your vision.

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info@bubbs.com | 262.662.4201

*All buffets include dinner rolls and butter*