

FORMAL BUFFET



Two Entrees: 23.50 | Three Entrees 26.50

BEEF

Beef Tips

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

Beef Sirloin Scallopini

Choice of: Italian Breaded with Peperonata and Shaved Parmesan or Grilled with Brandy Demi, Caramelized Mushrooms and Pearl Onions

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: Bourbon Glazed, Huli Huli, BBQ, Tomato Bruschetta Topped or White Wine Veloutè

Chicken Scallopini

Choice of: Sun-Dried Tomato Cream, Porcini Mushroom Veloutè or Basil Pesto Jus

Smoked Chicken Thighs

Choice of: Dry Rubbed, BBQ Glaze or Carolina Gold BBQ

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, Grain Mustard Cream

Italian Breaded Pork Scallopini

Peperonata, Shaved Parmesan



FORMAL BUFFET

(Continued)



SEAFOOD

Oven Roasted Cod

Choice of Sauce: Dill Cream, Roasted Red Pepper Coulis or Mustard-Dill Velouté

Lobster Manicotti

A Blend of Lobster and Surimi Lobster with Spinach and Thermidor Cream Sauce



VEGETARIAN

Roasted Vegetable Ragout

Chickpeas, Spinach, Fire Roasted Tomatoes and Chili Beans

Toasted Gnocchi

Herb Roasted Zucchini, Yellow Squash, Bell Peppers, Red Onion, Spinach and Tomato-Basil Sauce

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



Stuffed Chicken Breast

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

Italian Breaded Chicken Breast

Peperonata, Shaved Parmesan

Oven Roasted Chicken Breast Poblano

Bacon, Creamy Poblano Sauce, Cotija Cheese, Scallions and Cilantro

Creamy Tuscan Chicken Breast

Sun-Dried Tomatoes, Baby Kale, Garlic Cream

EXQUISITE BUFFET (CONTINUED)



Bacon Wrapped Pork Loin

Roasted Garlic Jus

Margarita Grilled Boneless Pork Chop

Cilantro-Lime Taquila Marinated, Smoked Paprika-Cumin Rubbed, Creamy Avocado Tomatillo Verde Sauce

Cuban Spiced Bacon Wrapped Pork Medallion

Red Mojo Sauce, Charred Pearl Onions

Baby Back Pork Ribs

Bubb's Signature Rib Sauce or Honey Garlic Glaze



PORK



SEAFOOD &
VEGETARIAN

Pan Roasted Salmon

Choice of: Honey Mustard Glaze with Spinach or Chimichurri Crusted with Charred Bell Peppers and Red Onion

Pan Roasted Mahi Mahi

Tomato-Lemon Sauce, Basil Pesto Drizzle, Scallions

Oven Roasted Cod

Choice of Sauce: Dill Cream, Roasted Red Pepper Coulis or Mustard-Dill Velouté

Lobster Stuffed Shells

A Blend of Lobster and Surimi Lobster with Spinach and Thermidor Cream Sauce

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

Plant Based Chicken Breast

Choice of Sauce: Bourbon Glaze, Huli Huli, BBQ, Tomato Bruschetta or White Wine Velouté

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, Parsley Buttered, Basil Pesto or Bell Peppers

Roasted Sweet Potatoes

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

Vegetable Rice Pilaf

Traditional Mac 'N Cheese

Au Gratin Potatoes

Garden Wild Rice Blend

Smashed Red Skin Potatoes with Garlic Butter and Parmesan

Roasted Tri Colored Potatoes

Choice of: Rosemary Roasted, BBQ Buttered or Dill Butter



STARCH



VEGETABLE

California Blend

Parsley Buttered Baby Carrots

Herb Buttered Green Beans

Lime-Cilantro Sweet Corn with Cotija Cheese

Green Beans With Bacon and Caramelized Onions

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 Crudité
with House Dip

Italian Pasta Salad

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

Watermelon-Cucumber Salad with
Feta and Mint

Green Goddess Red Potato Salad

Pea Salad with Cheddar and Dill

Mediterranean Chickpea Salad



Looking for a
customized buffet?

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

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All buffets include dinner rolls and butter