



## Hot Buffets

INCLUDES DISPOSABLES

**Choice of two sides:** Rosemary Roasted Red Potatoes  
Rustic Rice Pilaf | Lemon Rice | Green Bean Almandine  
Garlic Mashed Potatoes | Chef's Herbed Roasted Veggies

**Second protein can be added:** \$5 Chicken Entrée \$6 Beef Entrée \$7 Seafood Entrée

### Beef/Pork Entrée Choices \$20

#### ROASTED TRI TIP BEEF

Red Wine Demi Glaze or Fresh Homemade Chimichurri Sauce

#### OLD FASHIONED BEEF POT ROAST

Slow Roasted Beef | Roasted Root Vegetables  
Red Wine Reduction

#### BBQ RIBS

Pork Ribs | House-made BBQ Sauce

#### OVEN ROASTED PRIME RIB

Creamy Horseradish  
+ \$2 per person

#### STUFFED PORK LION

Pork Loin | Bread Stuffing | Demi Glaze

#### PORK BELLY

Pork Belly | Balsamic reduction

### Seafood Entrée Choice \$22

#### PAN SEARED TILAPIA

Citrus Beurre Blanc | Citrus Salsa

#### BAKED SALMON

With Delicate Dill Sauce

#### POACHED SALMON

Poached In White Wine | Served Hot Or Ambient  
Dill Cucumber Tzatziki Sauce

#### GINGER GLAZED SALMON

Soy Sauce | Sesame Oil | Shiitake Mushroom  
Bok-Choy | Sweet Ginger Drizzle

#### GRILLED SNAPPER VERACRUZ

Snapper | Tomato | Olives | Onions

#### GRILLED SHRIMP AND SCALLOPS BACON FRIED RICE

Shrimp | Scallops | Eggs | Bacon  
Diced Pineapple | Teriyaki Sauce

### Baked Potato & Vegetable Chili Bar \$16

#### FRESH BAKED POTATOES, WITH TOPPINGS

Sour Cream | Butter | Green Onion  
Cheddar Cheese | Fresh Bacon Bits | Sautéed Mushrooms

#### HOUSE MADE VEGETABLE CHILI, WITH TOPPINGS

Sour Cream | Green Onion | Cheddar Cheese