

SEASONAL OUTDOOR BUFFET



A DOUBLETREE BY HILTON

\$39 PER PERSON

MINIMUM OF 40 GUESTS IS REQUIRED

BUFFET LENGTH: 90 MINUTES-AVAILABLE FROM APRIL THROUGH OCTOBER / NOT AVAILABLE AS AN INDOOR BUFFET

MENU INCLUDES THE FOLLOWING:

ICED TEA AND LEMONADE
LAVAZZA COFFEE AND TAZO TEAS
FRESH BAKED CORNBREAD MUFFINS
CREAMY COLESLAW
COUNTRY POTATO SALAD
FRESH LOCAL VEGETABLES
GARDEN SALAD WITH RANCH DRESSING
SEASONAL MELON
BANANA PUDDING
ASSORTED ICE CREAM NOVELTIES

ENTRÉES

PLEASE CHOOSE THREE ENTREES

GRILLED 6 OZ. ANGUS HAMBURGERS, 4 OZ. ALL-BEEF HOT DOGS, POTATO ROLLS & ACCOMPANIMENTS
GRILLED BLACK ANGUS FLANK STEAK WITH SESAME-GINGER SAUCE
CRISPY BONELESS CHICKEN BREAST WITH TANGERINE-HONEY MUSTARD
GRILLED CHICKEN BREAST WITH TOMATO, CUCUMBER, FETA AND OLIVE
BACKYARD BBQ CHICKEN
BLACKENED SALMON IN LIME BUTTER SAUCE
ROASTED MAHI-MAHI WITH GRILLED PINEAPPLE
HICKORY SMOKED PULLED BBQ PORK SHOULDER WITH GOLDEN BBQ SAUCE
ROASTED ANCHO CHILE AND HONEY RUBBED PORK LOIN

ENHANCEMENTS

AVAILABLE AS AN ENTRÉE SUBSTITUTION FOR AN ADDITIONAL COST PER PERSON:

GRILLED PETITE FILET MIGNON WITH CHIMMICHURRI SAUCE \$7
LEMON-GARLIC MARINATED GRILLED SHRIMP \$6
HICKORY SMOKED ST. LOUIS STYLE RIBS \$6

WHEN SELECTING MORE THAN THREE ENTRÉES, A \$5 ADDITIONAL CHARGE PER PERSON WILL APPLY PER SELECTION. A 6% SALES TAX AND A 20% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.

Seasonal - 2018