



The Adequate Snack

Chef Heidi Wittenborn

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Buffet Menus

Listed below are several menus that we provide. We would be delighted to customize a menu to meet your particular desires and requirements. Please call us to discuss your special event or arrange an appointment for a free consultation. Pricing is available for smaller groups.

Prime Rib Roast Beef (Certified Black Angus USDA Choice - "Chef Carved On Location")

Comes with your choice of one additional entrée - poached salmon fillet, oven roasted boneless pork loin, or grilled boneless chicken breast; horseradish cream and chimichurri sauce; three of the sides listed below; dinner roll assortment & butter; iced tea and iced water

50-74 Guests - \$27 75-99 Guests - \$26 100 - 249 Guests - \$25 250 or more Guests - \$24

Rib Eye Steak Or New York Strip Steak - 8 to 10 ounce Certified All Natural Black Angus Select Steaks

Comes with steak sauce, chimichurri sauce, your choice of three of the sides listed below; dinner roll assortment & butter; iced tea and iced water

50-74 Guests - \$23 75-99 Guests - \$22 100 - 249 Guests - \$21 250 or more Guests - \$19

Chicken Marsala (Chicken breasts in a sauce of Marsala wine and mushrooms) **or Chicken Dijon** (Chicken breasts in a creamy Dijon mustard sauce with artichoke hearts)

Comes with your choice of three of the sides listed below; dinner roll assortment & butter; iced tea and iced water

50-74 Guests - \$15 75-99 Guests - \$14 100 - 249 Guests - \$13 250 or more Guests - \$12

Cornish Game Hens stuffed with your choice of cornbread or German bacon dressing

Comes with gravy; your choice of two of the sides listed below; dinner roll assortment & butter; iced tea and iced water

50-74 Guests - \$20 75-99 Guests - \$19 100 - 249 Guests - \$18 250 or more Guests - \$17

Rosemary Peppercorn Crusted Pork Loin or Whiskey Ginger Marinated Pork Loin or Fruit Stuffed Pork Loin stuffed with dried apricots and plums with a white wine mustard sauce (Choose 1)

Comes with your choice of two of the sides listed below; dinner roll assortment & butter; iced tea and iced water

50-74 Guests - \$20 75-99 Guests - \$19 100 - 249 Guests - \$18 250 or more Guests - \$17

Lasagna -layers of beefy marinara, three cheeses, and pasta

Comes with garden salad, your choice of two of the sides listed below; garlic bread; iced tea and iced water

50-74 Guests - \$19 75-99 Guests - \$18 100 - 249 Guests - \$17 250 or more Guests - \$16

Beef, Cheese or Chicken Enchiladas (Choose any 2)

Comes with two enchiladas/guest, Spanish rice, charro beans, sour cream, salsa, chips, ice tea & ice water

50-74 Guests - \$16 with guacamole and chile con queso - \$18

75-99 Guests - \$15 with guacamole and chile con queso - \$17

100 - 249 Guests - \$14 with guacamole and chile con queso - \$16

250 or more Guests - \$13 with guacamole and chile con queso - \$15

Soup & Salad Bar

Comes with your choice of French Onion, Tomato Bacon, or Italian Chicken Vegetable soup; "Build Your Own Salad" selection of fresh greens, cherry tomatoes, cucumbers, red onion, hard boiled eggs, olives, cheeses, and croutons; Pasta Salad Nicoise or Antipasto Pasta Salad; dinner roll assortment & butter, iced tea and iced water

50-74 Guests - \$13 75-99 Guests - \$12 100 - 249 Guests - \$11 250 or more Guests - \$10

Wrap Assortment

American Roast Beef - sliced roast beef, lettuce, tomatoes, pickles, red onion, muenster cheese, mayonnaise, and Dijon mustard; Italian Ham - sliced ham, lettuce, cucumbers, olive tapenade, parmesan cheese, roasted red peppers, balsamic vinaigrette; Greek Turkey - sliced turkey, lettuce, tomatoes, cucumbers, kalamata olives, feta cheese, roasted red peppers, Greek dressing; Vegetarian - lettuce, tomatoes, cucumbers, kalamata olives, feta cheese, roasted red peppers, Greek dressing

Comes with chips, pickle spears, iced tea & iced water

50-74 Guests - \$11 75-99 Guests - \$10 100 - 249 Guests - \$9 250 or more Guests - \$8

Side Dish Choices

- Green Beans Almandine - fresh green beans with browned butter and slivered almonds
- Oriental Green Beans - fresh green beans in a sauce of ginger, garlic, sesame oil, and soy sauce
- Charro Beans - pinto beans with tomatoes, onions, jalapeno, and cilantro
- Southwestern Corn and Potato Salad - roasted corn and potatoes in a spicy dressing
- Steakhouse Mushrooms - mushrooms simmered with herbs and tamari
- Roasted Corn and Black Bean Salad - a savory blend of corn, black beans, tomatoes, pineapple, spices, and herbs
- Garden Salad with Dressings - mixed green salad with Parmesan peppercorn ranch, balsamic vinaigrette, and Caesar dressings
- Garden Vegetable Medley - seasonal produce lightly steamed and garnished with herbs
- Crushed Red Potatoes - tender red skin potatoes lightly crushed and simply flavored with butter, salt, and pepper
- Herbed Rice - a blend of long grain and wild rice with herbs and spices
- Buttered Pasta- bowtie pasta cooked al dente and tossed with butter, parmesan cheese, and Italian parsley
- Spanish Rice - long grain rice flavored with bell peppers, onions, tomatoes, spices, and herbs
- Dirty Rice - long grain rice flavored with bell peppers, onions, celery, chicken livers, and cayenne
- Broccoli with Wine and Garlic - tender broccoli in a light sauce of wine and garlic with a red pepper kick
- Cranberry Coconut Cole Slaw - cranberries, coconut, cabbage, and grapes in a light sour cream dressing
- Sweet and Sour Bean Salad - mixed beans in a sweet and tangy dressing
- African Sweet Potato Salad - sweet potatoes with green peppers and onions in a simple dressing
- Ratatouille - French ragout of eggplant, zucchini, tomatoes, and onions
- Mom's Buttered Cauliflower - simply prepared with browned butter and salt to let the cauliflower shine

- Zucchini Trifolate - fresh zucchini cooked with tomatoes and basil
- Cuban Black Beans and Rice - black beans, rice, bell peppers, and onions
- Broccoli with Pine Nuts and Raisins - tender broccoli florets tossed with toasted pine nuts and raisins
- Macaroni and Cheese - rich and creamy and very cheesy
- Cornbread Dressing - fresh baked cornbread mixed with pork sausage, onions, celery, and spices
- Waldorf Potatoes - loaded baked potatoes turned inside out and topped with even more cheese
- Orange Cashew Rice - long grain rice with mandarin oranges, red bell pepper, green onions, and cashews
- Seasonal Fruit Salad - the best of the season's fruit freshly prepared
- Fassoulia- fresh green beans and tomatoes slow simmered to bring out all their flavor nuances
- Scalloped Potatoes Diablo - scalloped potatoes with a kick of pepper jack
- Orange Bourbon Sweet Potatoes - baked once then baked again in a glaze of bourbon and orange juice
- Green Goddess Green Beans - house made green goddess dressing on tender green beans
- Green Chili Corn Pudding - sweet, spicy, and creamy
- Cauliflower Masala - cauliflower and other vegetables in a spicy Indian style curry sauce

Basic Disposable Plates, Cups and Party Packs - These are provided with all buffet meals at no charge; includes sturdy three compartment meal plate, disposable cup & party pack with a sturdy knife, fork, napkin, salt & pepper packs. Optional Dinnerware Settings are available.

For the per guest buffet menu prices above, our professional and friendly staff will:

1. Set up the buffet serving lines one hour prior to your requested serving time.
2. Serve your meal for one hour.
3. Take down our serving lines.
4. Use elegant chafers and iced service as needed to maintain safe and appropriate hot or cold food temperatures.
5. Serve your guests their meal buffet style. Two servers are included in the per guest price. The exact number of servers will be determined based on your final guest count and all of the services that are requested of our company.

Additional Catering Fees

1. All customer-requested early arrival times, extended serving times, waiting time, or any additional requested staff services, will be performed at \$10.00 per hour per server.
2. Travel fees will be determined based on the location of your event. Any travel fees will be clearly stated in your catering proposal.
3. A 10% service charge will be included for all services performed (excluding sales tax). The service charge amount will be clearly stated in your catering proposal.
4. Sales tax at the rate of 0.0825% will be charged unless you are a qualified tax exempt entity.

Once a catering contract has been signed, a 40% deposit will be required. This deposit will guarantee the pricing and secure your event date with our company.