

# Themed Buffet Menus

The following stations highlight a variety of seasonal and cultural culinary themes.

## BBQ Menu

### **Low & Slow BBQ Chicken & St. Louis Ribs**

*Slightly Spicy Dry Rub, Locally made BBQ Sauce, cooked for several hours on a low temp*

### **Grilled Angus Burgers & Hot Dogs**

### **Grilled Corn**

### **Classic Potato Salad**

### **Classic Wedge Salad**

### **Bacon Baked Beans**

### **Macaroni & Cheese**

### **Deviled Eggs**

### **House made Cornbread**

*Traditional or cheddar scallion*

### **Pulled Pork Sliders**

*On potato bread with spicy dill pickle chip*

### **Homemade Guacamole & Pico De Gallo**

*Homemade corn tortilla chips*

### **Assorted Cookies & Cheesecake Bars**

# N'awlins Seafood Boil

## **Shrimp, Crawfish, Crab or Lobster Steampot**

*Steamed with Zatarains cajun seasoning with clams, corn, andouille, green beans, artichoke, mushrooms, red potatoes, Garlic & shallots*

## **Jambalaya**

*Chicken, Shrimp and Andouille, cajun rice, celery, bell peppers and tomatoes*

**OR**

## **Red Bean & Rice**

## **Blackened Catfish**

## **Maque Choux**

*Creole Vegetable Succotash*

## **Gumbo**

*Traditional roux, chicken, shrimp, andouille, bell peppers*

## **Mini Shrimp Burgers**

*With Old Bay Mayo*

## **Mini Po Boy Sliders**

*Choice of fried oyster or shrimp*

## **Jumbo Lump Crab Cake**

*Creole Remoulade*

## **Hush Puppies**

## **Beignets & Bread Pudding**

# Beer Garden Station

## **Handcrafted local Beer brats & Kielbasa**

*Whole Grain & Dijon Mustards*

## **Vegetarian Chili**

*Aged Cheddar, Scallions, Sour Cream*

## **Chicken Schnitzel**

*Quick pickled cucumber salad*

## **Jagerschnitzel**

*Pork cutlet smothered in mushroom gravy*

## **Spaetzle**

*German dumplings with fresh herbs & mushrooms*

## **German Style Potato Salad**

## **Sour Kraut with Bacon**

## **Vegetable Salad**

*Cucumbers, Bell Peppers, Mushrooms, Hard Boiled Egg, herb vinaigrette*

## **Potato Pancakes**

*Apple Compote, Sour Cream & Onion Confit*

## **Fresh & Locally Baked Breads**

*Rye Batard, Brioche Rolls, Pretzel Rolls*

## **Assorted German Cookies & Cake Bars**

# Italian Station

## **Spinach Pasta with Pork Sausage Ragout**

*Homemade Berkshire pork sausage ragout, local ricotta, shaved parmesan*

## **Chicken Marsala OR Chicken Parmesan**

### **Meatballs**

*Pork, Beef, Veal & housemade tomato gravy*

### **Steak Pizzaiola**

### **Shrimp Scampi**

*Garlic, lemon, white wine*

## **Escarole & White Bean Soup**

### **Classic Caesar Salad**

### **Classic Caprese**

*Jersey Tomatoes, Handmade Mozzarella, Olive Oil, Fresh Basil & Balsamic Glaze*

### **Risotto Arancini**

### **Bruschettas**

*White Bean, Olive Oil, Garlic with Braised Greens & Shaved Parmesan  
Roasted Tomato, Basil & Olive Oil, Wild Mushroom with Marsala Wine & Rosemary*

### **Antipasto Spread**

*Assorted Italian cheeses & meats, grilled vegetables, balsamic, olives & Italian breads*

## **Mini Cannolis & Tiramisu**

# Mediterranean Station

## **Organic Chicken & Lamb Gyro Station**

*Mediterranean Spices, Chopped cucumber, tomatoes, Lettuce, feta, whole wheat pita tzatziki sauce*

## **Baked Branzino**

*Lemon & Herb gremolata*

## **Orzo with Spinach & Cherry Tomatoes**

## **Greek Salad**

*Red Onion, Tomato, Cucumber, Scallion  
Dill, kalamata olives, Feta & Red Wine Vinaigrette*

## **Lemon Chicken Soup**

## **Crispy Cod Croquette**

## **Keftedes**

*Greek meatballs & tzatziki*

## **Spanakopita**

*Spinach & Feta in Crisp Filo*

## **Greek Feta & Assorted Olives**

*Marinated Artichoke Hearts, Spicy Grilled Eggplant, Roasted Peppers  
Hummus, Tzatziki, Pita Chips & Herbed Grilled Bread*

## **Lamb Burger Sliders**

*Roasted Pepper, Feta Spread & Grilled Onions*

## **Baklava**

# Portuguese Station

## **Portuguese Braised Beef Short Ribs**

*Braised in red wine with onions, parsley, mint & seasonings*

## **Seafood Paella**

*Chicken Thighs, large shrimp, mussels, calamari, chorizo, saffron, bell peppers,*

## **Pork & Clams**

*Pork Roast, littleneck clams & traditional Portuguese seasonings*

## **Piri Piri Chicken**

*Chicken legs & breasts in a traditional portuguese spicy marinade*

## **Portuguese Potatoes**

*Herbed Stuffing, cheddar, onions, parsley & garlic*

## **Portuguese Pepper Salad**

*Red & green bell peppers, cilantro, plum tomatoes, cucumber, chili paste & red wine vinaigrette*

## **Portuguese Favas**

## **Tempura Fried Green Beans**

## **Beef & Shrimp Rissois**

*Portuguese Croquettes*

## **Salt Cod Fritters**

## **Chourico Bread**

## **Portuguese Rice Pudding & Assorted Cookies**

# Brazilian Churrascaria

## **Grilled Picanha and Brazilian Sausages**

*Traditional Brazilian steak and sausages seasoned with rock salt and grilled to perfection*

## **Feijoada**

*Black bean & pork stew served with steamed rice, farofa and traditional accompaniments*

## **Brazilian Fish Stew**

## **Brazilian Style Collard Greens**

*Braised with garlic and onion*

## **Hearts of Palm Salad**

*Hearts of palm, tomato, red onion, over bibb lettuce, drizzled with olive oil & lemon*

## **Yucca Fries**

## **Duo of Chicken and Salt Cod Croquettes**

## **Brazilian Beef Kibbe**

*Croquette with beef & bulgur wheat, garlic, onion & traditional spices*

## **Pao De Queijo**

*Traditional Brazilian cheese bread*

## **Flan & Brigadieros**

# Fajita Station

## **Steak & Shrimp Fajitas**

*Local, grass fed skirt steak and local wild shrimp simmered in savory mexican spices  
Bell peppers & Onion, guacamole, whole wheat flour tortilla*

## **Carnitas**

*Choice of pork or chicken, braised, shredded, incredibly tender, topped with diced onion,  
Cilantro, organic diced tomato, sliced radish, soft corn tortilla*

## **Flautas**

*Small corn tortilla rolled and fried with your choice of filling:  
Potato & roasted poblano Or Chicken & Salsa verde  
Both topped with lettuce & Cotija cheese*

## **Mexican Rice & Beans**

### **Grilled Mexican Corn**

*Paprika, Cayenne, Cotija, Lime*

### **Bean & Corn Salad**

*Black beans, grilled corn, tomatoes, avocado, bell peppers, red onion, feta, cilantro lime vinaigrette*

## **Homemade Guacamole & Pico De Gallo**

*Homemade corn tortilla chips*

## **Mini Avocado & Crab Tostadas**

## **Poblano Rellenos & Mini Tamales**

## **Homemade Churros**

*With 3 dipping sauces: Chocolate, Dulce De Leche, & Nutella*