



## 2018 CLASSY CLASSIC BUFFET - \$36.00 PER PERSON

- For Groups of 20 or more
- Served buffet style
- Can be arranged as a three course presentation (appetizers at arrival, main items second, dessert third, Salad can be served as a fourth course)
- Includes a full range of items including, meat, seafood, poultry, vegetable, starch, cheese, bread and dessert.
- Total charge with 6% tax and 18% gratuity is \$44.64 per person

Here is the Menu:

- **International Sampler**
  - Pesto cheese with pita toasts
  - Avocado dip with tricolor corn tortilla chips
  - Beer cheese (made with Bube's Beer) and pretzels
- **Choice of:**
  - Fresh vegetables and garlic herb cheese dip
  - Salad station, which includes mixed greens and several seasonal vegetable condiments and three dressings. (Salad can also be served.)
- **Choice of:**
  - Shrimp cocktail with Cocktail Sauce, Bloody Mary Sauce, Tartar Sauce, Old Bay, and Fresh Lemons.
  - Bacon Wrapped Scallops brushed with Cabrillo sauce
- **Crab Dip and French Baguette Slices**
- **Choice of:**
  - Sausage En Croute – A sausage and herb mixture in a puff pastry crust served with a mustard sauce.
  - Meatballs – Curried Meatballs, Blue Cheese and Bacon, Sausage and Spinach, or Special.
- **Choice of:**
  - Chicken Satay – Chicken breast skewers in a Thai marinade, deep fried and served with a peanut dipping sauce.
  - Red Chili Vinaigrette Chicken Skewers – Served with a green peppercorn mustard.
- **Cheese Tray** – Cheddar, Swiss, Pepper-jack and Muenster Cheese
- **Cracker Tray** – Assorted Crackers
- **Pasta Mix Dish With Peppers And Parmesan Cheese** – Choose from serving this dish hot or cold.
- **Dessert** – Choice of several fresh baked desserts.