

Themed Buffets

with

Perfectly Seasoned Catering



Big flavors, thoughtful pairings, and a buffet that just *works*. Our themed buffet packages are expertly designed to showcase the best of each cuisine, bringing together guest-favorite dishes into a cohesive, crowd-pleasing spread, made with fresh ingredients. From corporate gatherings and private parties to weddings and more, these menus are built to impress, satisfy, and leave each person talking long after the last plate is cleared. A 15-person minimum is required for all delivery orders, with individually boxed meals available for certain packages at an additional cost. Please note that pricing does not include taxes, delivery, beverages, tableware, linens, or staffing service charges as needed. To receive a complete quote tailored for your event, including all necessary details and enhancements, please contact one of our experienced event specialists.



Themed Buffets

Perfectly Pasta Buffet

Lunch portion: Choose two meats, two sauces, two noodles

Dinner portion: Includes all listed items

An Italian food lover's dream! This buffet features a fresh Italian salad with a side of Italian dressing, followed by a trio of pastas—penne, farfalle, and fettuccini. Guests can customize their dish with our fresh-cut Italian blend vegetables, classic meatballs, Italian sausage, and tender strips of chicken, finished with a selection of house-made sauces, including marinara, alfredo, or vodka sauce. Served with grated parmesan cheese, fresh-baked garlic breadsticks, and butter. Bon Appétit!

Italian Sub Buffet

Guests can choose two classic Italian-style hot subs, including thin-sliced Italian beef with mild giardiniera and mozzarella cheese, savory meatballs in our house-made marinara sauce, or Italian sausage links with sautéed peppers and onions. Each sandwich is set up buffet-style with 4" hinged buns and accompanied by a crisp Italian salad, dressing, and baked mostaccioli. A satisfying, crowd-pleasing option perfect for casual gatherings and corporate events alike.

Beef Italiano Buffet

Tender, thin-sliced Italian beef slow-dipped in rich au jus, served with 6" hinged buns and shredded mozzarella cheese—everything needed to build the perfect sandwich. A side of mild giardiniera adds just the right kick for those who want it, while three perfectly paired sides complete the meal: rich cheesy potatoes, a freshly made grinder salad, and Mrs. Fischer's classic potato chips.

Southern Comfort Fried Chicken Buffet

A timeless favorite done right, this buffet delivers all the warmth and comfort of a classic Southern-style meal. Guests enjoy golden, crispy fried chicken paired with creamy mashed potatoes and savory gravy, sweet corn, and traditional cole slaw for a fresh, crunchy contrast. The buffet is completed with fresh-baked cornbread muffins served with butter, creating a well-rounded, satisfying spread that feels familiar, hearty, and perfectly suited for feeding a crowd.



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Enchilada Bar

Lunch portion: Includes two enchiladas per person

Dinner portion: Includes three enchiladas per person

Guests can choose two proteins and two corresponding sauces to build their perfect enchilada: carnitas, shredded chicken, beef, or cheese. Paired sauce options include traditional red, salsa verde, or queso poblano. All enchiladas are made with soft flour tortillas and served alongside classic accompaniments, including refried beans, traditional Mexican rice, and a Southwest-inspired salad. A variety of toppings—queso fresco, shredded lettuce, diced onion, and sour cream—allow each guest to customize their plate just the way they like it!

- Enhance the buffet with pico de gallo and freshly prepared guacamole, with a mix of traditional and blue corn tortilla chips for an additional **+\$3.50** per person.

Fajita Fiesta

Lunch portion: Includes two tacos per person

Dinner portion: Includes four tacos per person

A crowd-pleasing fajita spread featuring fire-grilled chicken and steak with a side of sautéed peppers and onions. The buffet includes a fresh Southwest salad with avocado poblano dressing, house-made pinto beans, and cilantro lime rice. Served with warm flour and corn tortillas and traditional toppings that include fire-roasted salsa, shredded cheddar cheese, and sour cream. This buffet is perfect for building fajitas just the way you like them!

- Enhance the buffet with pico de gallo and freshly prepared guacamole, with a mix of traditional and blue corn tortilla chips for an additional **+\$3.50** per person.



Tasty Tacos

Lunch portion: Includes two tacos per person

Dinner portion: Includes four tacos per person

A fun and flavorful taco experience featuring seasoned ground beef, soft flour tortillas, and crunchy corn shells. Paired with refried beans, traditional Mexican rice, and an assortment of classic toppings—including shredded cheddar cheese, fresh lettuce, tomato, onion, and sour cream. Perfect for building the ultimate taco!

- Enhance the buffet with pico de gallo and freshly prepared guacamole, with a mix of traditional and blue corn tortilla chips for an additional **+\$3.50** per person.

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Glorious Greek Buffet

Inspired by the flavors of the Mediterranean, this buffet includes a classic Greek salad, roasted red pepper hummus with fresh vegetables, and warm, soft pitas. Guests can build the perfect gyro with traditional shaved gyro meat, fresh Roma tomatoes, red onion, and a creamy tzatziki sauce.

Pork & Plenty Buffet

A comforting BBQ favorite, our Pork & Plenty Buffet includes slow-smoked pulled pork with classic sandwich fixings such as bourbon BBQ sauce, buns, and dill pickles. Served with mac-n-cheese, traditional coleslaw, and a Caesar salad, this buffet delivers familiar flavors done right.

Amazing Asian Buffet

Lunch portion: choice of one appetizer & one entree

Dinner portion: choice of two appetizers & two entrees

Inspired by popular Asian flavors, this buffet features a variety of guest-favorite selections.

Entrées: teriyaki chicken, vegetable stir fry, orange chicken, or beef and broccoli.

Appetizers: Pork or vegetable egg rolls, chicken or edamame potstickers, or crab rangoon.

Each buffet includes a fresh oriental salad, a choice of vegetable fried rice or vegetable lo Mein, and traditional sauces including sweet and sour and soy.

Gourmet Burger Bar

Half-pound all-beef burgers, seasoned and grilled with all your favorite toppings! Strips of bacon, caramelized onions, sautéed mushrooms, cheddar and provolone cheese, condiment platter with lettuce, tomato, onion, pickles, brioche, and pretzel buns. Mayo, ketchup, and mustard to round off the list. Meal includes our homemade mac-n-cheese and a house salad with ranch and balsamic vinaigrette dressings. Add Johnsonville brats, all-beef hot dogs, or grilled chicken breasts with all necessary buns and toppings + **\$5.00** per person.



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Garden Greens Buffet

Get your greens on! Designed for customization and crowd-pleasing flexibility, our Garden Greens Buffet invites guests to create a plate that fits their taste and lifestyle. The foundation begins with three crisp lettuces—romaine, iceberg, and spring mix—followed by a selection of three house-favorite dressings, choices include ranch, balsamic vinaigrette, French, Italian, avocado poblano, Caesar, or raspberry vinaigrette.

From there, guests can create their perfect plate with a wide variety of fresh vegetables and classic toppings, including shredded carrots, grape tomatoes, diced peppers, cucumbers, broccoli florets, sliced black olives, hard-boiled eggs, mushrooms, shredded cheddar cheese, whole-kernel corn, croutons, cottage cheese, diced chicken, and cubed ham.

To complete the experience, the buffet is accompanied by our house-made Italian pesto pasta salad, a light couscous salad, a seasonal fresh fruit bowl, fresh-baked cornbread muffins, rolls, and butter. For an added comfort element, enhance the buffet with one house-made soup for an additional \$4.00 per person. Soup options include broccoli cheddar, tomato basil bisque, chicken noodle, or loaded potato.

Perfect for groups with dietary preferences or restrictions, our Garden Greens Buffet offers a fresh, satisfying option that allows every guest to create a meal they'll truly enjoy.

