



Express Buffet Menu

Gourmet Buffet Salads

small serves up to 12 / large serves up to 24

- The Monument *romaine, herb-garlic croutons, shaved parmesan, grape tomatoes, Caesar dressing* **23/44**
The Boulevard *baby arugula, tomatoes, grilled red onion, parmesan, cornbread croutons, honey mustard dressing* **26/50**
The Capitol *Mixed greens, feta, olives, pepperoncini, red onion, tomato, cucumber, red wine vinaigrette* **27/52**
The Mosque *romaine, charred corn, tomato, hard-boiled egg, blue cheese, buttermilk avocado dressing* **29/56**
The Belle Isle *mixed greens, tomatoes, cucumbers, carrots, radish, balsamic dressing* **23/44**
The Maymont *baby spinach, spiced pecans, strawberries, oranges, goat cheese, poppy seed dressing* **29/56**
The Hollywood *baby spinach, carrots, apples, walnuts, edamame, sunflower seeds, lemon vinaigrette* **32/62**
The Train Shed *baby arugula, roasted beets, toasted walnuts, feta, balsamic dressing* **32/62**
The Fan *mixed greens, cucumber, mango, pickled red peppers, cashews, scallions, cilantro lime vinaigrette* **27/52**

Salad Toppings

small bowls serve 8 to 10 guests / large bowls serve 16 to 20 guests

- grilled chicken, sliced roast pork, grilled portabella *served chilled* **18/35**
seared salmon, grilled flank steak*, grilled shrimp, smoked tofu *served chilled* **24/46**

Extra Salad Dressing Bottles

\$5 per bottle

buttermilk avocado dressing, classic caesar dressing, ranch dressing, honey mustard dressing, poppy seed dressing, balsamic vinaigrette, lemon vinaigrette, cilantro lime vinaigrette or red wine vinaigrette

Display Platters

small serves 12 / large serves 24

- relish platter *An assortment of pickled vegetables, olives, marinated tomatoes and chow chow relish* **30/57**
grilled and roasted vegetable display *Marinated, grilled and roasted squash, zucchini, carrots, asparagus, red onions, stoplight peppers, portobello and button mushrooms complemented by lima bean hummus* **36/69**
seasonal fruit display *the freshest and ripest available, beautifully presented* **45/88**
favorites cheese tray *brie, cheddar cubes and marinated fresh mozzarella cheeses served with crackers, grapes, nuts and berries* **45/88**
southern dip station *Smoky Pimento Cheese and Lima Bean Hummus with crisp vegetables, Ritz crackers and toasted cornbread* **48/95**
artisan cheese display *A wonderful selection of 5 hand-cut cheeses served with crostini, gluten-free crackers, grapes, nuts and berries* **56/110**

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smoky pimento cheese display *A savory blend of four cheeses, roasted peppers and spices. Served with assorted crackers, including gluten free*
37/72

Soups and Stews

Each gallon serves about 12 guests

Served with a ladle, soup spoons, eco-friendly bowls and crostini on the side

- brunswick stew smoked chicken, pork, lima beans, corn, potatoes and tomatoes **44**
- chicken & dumplings stewed chicken, dumpling noodles, carrots, celery and onion **40**
- pasta e fagioli a hearty Italian vegetable, pasta and bean soup (v) **36**
- caldo de res Mexican inspired beef and vegetable soup **40**
- loaded potato soup *potatoes, bacon, scallions, cheddar cheese and cream* **40**
- senate bean soup white bean, potato and ham soup **36**

Hot Entree Options

minimum of 10 guests per item

- lemon basil chicken *seared with fresh basil and garlic marinated chicken in a light lemon sauce* **6**
- korean bbq beef *flank steak marinated in sesame, tamari and garlic served over cabbage and carrot slaw* **8.5**
- turkey meatloaf *ground turkey and vegetables glazed with organic tomato –balsamic sauce* **7**
- oven fried chicken *boneless chicken breast with a buttery parmesan-panko crust* **7**
- caribbean jerk pork loin *island spiced pork with a pineapple-cucumber salsa on the side* **6.5**
- grilled italian sausage *sweet sausage smothered with sautéed peppers and onions* **7**
- slow braised brisket *served with roasted mushroom and onion gravy* **11**
- barbecued chicken *grilled chicken glazed with a smoky bbq sauce* **6.5**
- hot smoked salmon *hot smoked in house and served over a bed of sautéed fennel, red onion and grape tomatoes with a sour cream-cucumber sauce on the side* **8**

Rice and Pasta Entree Options

small pan serves up to 12 / large pan serves up to 24

- chicken and andouille jambalaya *tender chicken and andouille sausage tossed with peppers, onions, celery and tomato rice* **60/115**
- vegetable paella *Spanish saffron rice dish with potatoes, peas, spinach, roasted peppers, asparagus and artichoke hearts* **56/108**
- cuban pork black beans and rice *tender marinated pork tossed with yellow rice, black beans, pepper, onions and tomatoes* **58/112**
- pasta meatball bolognese *cavatappi italian beef and pork meatballs, bacon, rich meat sauce and cream* **60/115**
- steak and mushroom gnocchi *marinated beef tossed with sautéed mushrooms, spinach, onions, potato gnocchi and lemon parmesan sauce* **64/122**

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Hot Buffet Bars

minimum of 10 guests per bar

- taco salad bar *chicken or beef, pico de gallo, cheese, lettuce, sour cream, flour tortillas, corn chips* **7**
- mashed potato bar *mashed potatoes, whipped butter, roasted broccoli, corn, tomatoes, sour cream, bacon, scallions* **8**
- pulled bbq bar *chicken or pork bbq, creamy cabbage slaw, house pickles, 2 bbq sauces, buns, hot sauce* **7**
- mac and cheese bar *creamy mac and cheese, diced grilled chicken, peas, caramelized onions, sautéed mushrooms, roasted peppers* **8**
- slider bar *mini grilled burgers with an extensive topping bar including sliced cheddar and swiss cheese, house made aioli, mustard, lettuce, tomato and more* **7**
- baked potato bar *baked potatoes, roasted broccoli, shredded Cheddar, sour cream, bacon, scallions & diced tomatoes with choice of white chicken chili, vegetarian black bean chili, and/or beef chili {minimum of 10 servings per chili choice(s)}* **8**

Hot Sides

minimum of 10 guests per item

- rosemary roasted potatoes *yukon gold potato wedges roasted with garlic and rosemary* **2**
- southern squash casserole *squash, zucchini, onions, pimento cheese, ritz cracker crumbs* **3**
- sweet and savory baked beans *baked beans with brown sugar and bacon* **2**
- roasted carrots and broccoli *carrots, broccoli and onions roasted in olive oil and kosher salt* **1.5**
- green beans with bacon and onions *fresh green beans braised with garlic, onions and bacon* **2**
- baked mac and cheese *scratch made cheddar and parmesan sauce folded into elbow noodles* **2**
- sautéed squash medley *Squash, zucchini, peppers and onions sautéed with olive oil, garlic and fresh basil* **1.5**
- spanish rice *Rice simmered with tomatoes, onions and Southwest spices* **1.5**
- rice and lentil pilaf *rice, red lentils, onions, celery and carrot* **1.5**
- sour cream mashed potatoes *yukon gold potatoes whipped with sour cream and butter* **2**

Cold Sides

minimum of 10 guests per item

- fresh fruit salad *a melody of the ripest fruits available* **2**
- mediterranean pasta salad *cavatappi pasta, baby arugula, Parmesan, tomatoes & capers tossed in a red wine-herb vinaigrette* **2**
- charred corn and cucumber salad *cucumbers, corn, peppers, scallions and cilantro-lime vinaigrette* **2**
- red skin potato salad *red skin potatoes, Duke's mayo, cider vinegar, sugar, scallion* **1.5**
- quinoa and roasted vegetable salad *quinoa, roasted vegetable medley, lemon vinaigrette* **2**
- sesame brown rice salad *brown rice, edamame, carrot, sesame vinaigrette* **2**
- grilled asparagus and pepper *lightly grilled asparagus and red peppers with a touch of lemon zest* **2.75**
- traditional cole slaw *Crisp cabbage, carrots and scallions in a creamy dressing* **1.25**
- texas caviar *black beans, pinto beans, red peppers, corn, red onion, celery, cilantro vinaigrette* **2**
- southwest carrot slaw *julienned carrots and jicama in a cilantro-lime dressing* **2**



Barbecue Buffet

Priced per person/minimum 10 guests

choice of: one entrée, two sides & one bread

pulled pork, pulled chicken, smoked rope sausage or smoked mushrooms and onions with buns, hot sauce, two sides and bread choice 9

choice of: two entrées, two sides & one bread

choose two: pulled pork, pulled chicken, smoked rope sausage or smoked mushrooms and onions with buns, hot sauce, two sides and bread choice 11

barbecue buffet hot side options

baked mac and cheese

scratch made cheddar and parmesan sauce folded into elbow noodles

rosemary roasted potatoes

Yukon gold potato wedges roasted with garlic and rosemary

roasted carrots and broccoli

carrots, broccoli and onions roasted in olive oil and kosher salt

sour cream mashed potatoes

Yukon gold potatoes whipped with sour cream and butter

sweet and savory baked beans

baked beans with brown sugar and bacon

green beans with bacon and onions

fresh green beans braised with garlic, onions and bacon

barbecue buffet cold side options

charred corn and cucumber salad

cucumbers, corn, peppers, scallions and cilantro-lime vinaigrette

texas caviar

black beans, pinto beans, red peppers, corn, red onion, celery, cilantro vinaigrette

southwest carrot slaw

julienned carrots and jicama in a cilantro-lime dressing

red potato salad

red skin potatoes, Duke's mayo, cider vinegar, sugar & scallion

cole slaw

classic barbecue side

fresh fruit salad

a medley of the ripest fruits available

barbecue buffet bread options

sour cream cornbread *baked with whole corn kernels. butter on the side*

cheddar biscuits *fluffy buttermilk biscuits with melty cheddar cheese*

yeast rolls *aromatic soft rolls with butter on the side*

a la carte barbecue entrées

priced per pound/buffet entree upcharge

pulled pork or pulled chicken 14

smoked mushrooms and onions 13

smoked rope sausage 15

brisket 18/4

spare ribs 16/2

smoked salmon 17/3

peel & eat shrimp 19/5

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Buffet Breads

minimum of 10 guests per item

- sour cream corn bread *baked with whole corn kernels, butter on the side* **1.5**
- yeast rolls *aromatic soft rolls with butter on the side* **1.5**
- grilled garlic bread *Italian bread slathered with herbed garlic butter and grilled* **1.25**

Dessert Trays

small serves up to 12 / large serves up to 24

- triple chocolate brownies *all the chocolate* **18/34**
- lemon bars *sweet and tart perfection* **18/34**
- apple pie bars *as good as pie, but easier to eat* **18/34**
- assorted cookies *chocolate chip, oatmeal raisin and white chocolate macadamia* **12/22**
- salted caramel banana pudding *bananas, vanilla wafers, pudding and whipped cream with salted caramel drizzle* **30/58**
- pineapple carrot cake *carrots, pineapple and coconut with cream cheese frosting* **30/58**

Beverages

one gallon serves up to 12 / cups and ice included

- house brewed tea, sweet or unsweet *per gallon* **12**
- fresh made lemonade or limeade *per gallon* **15**
- canned soda (coke products) *each* **1.50**
- bottled water **1.50** hot brewed regular or decaf coffee *comes in disposable server with cups, sugars and creamers* **24**

**We reserve the right to substitute like ingredients based upon freshness and availability
Prices do not include 9.3% Sales and Meals taxes, delivery fee or gratuity**

***Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**