

Themed Menus

Spanish Themed Food:

Taco/Quesadilla/Nacho Bar:
Lettuce
Tomatoes
Guacamole
Sour Cream
Salsa (Pico de Gallo, Mango, and Mild)
Assorted Cheeses
White Queso
Grilled Peppers and Onions
Cilantro
Lime and Jalapenos
Assorted Meats (Chicken, Ground Beef, Steak)
Spanish Rice
Refried Beans
Churros Served with Cinnamon Sugar, Chocolate Syrup, and Whipped Cream

Southern Themed:

Tossed Salad with Ranch and Italia Dressing
Glazed Ham
Fried Chicken or Fried Chicken Tenders
Green Beans
Macaroni and Cheese
Buttermilk Mashed Potatoes served with Butter, Cheese, and Bacon
Yeast Rolls with Butter

Italian Themed:

Caesar Salad
Chef Manned Pasta Station:
Choose 2: Fettucine, Penne, Spaghetti, Cheese Tortellini, and Angel Hair Pasta
Marinara Sauce
Alfredo Sauce
Vodka Sauce
Assorted Meats: Meatballs, Chicken, and Sausage
Pepper and Onions
Mushrooms
Broccoli
Baked Ziti or Spaghetti
Garlic Rolls

Mediterranean Themed:

Sun Dried Tomato Hummus Served with Pita Chips
Spinach Artichoke Dip Served with Pita Chips
Tossed Salad
Herb Grilled Chicken
Roasted Beef Tenderloin
Roasted Red Potatoes
Greek Style Pasta Salad
Garlic Rolls

New Orleans Themed:

Spring Salad with Strawberries, Pecans, and Balsamic Dressing
Carved Roast Beef Tenderloin
Shrimp and Grits
Stewed Tomatoes and Okra
Mixed Vegetables
Garlic Mashed Potatoes
Yeast Rolls served with Butter

Southern BBQ Buffet:

BBQ Grilled Onsite with Hot and Mild Sauces
Whole Pig
Buns
Baked Beans
Corn Soufflé
Cole Slaw
Macaroni and Cheese
Sweet and Unsweetened Tea