



Buffet MENU



EACH ITEM FEEDS 15-20 PEOPLE

STARTERS

UNLIMITED TEA & SODA - \$75

VEGGIE PLATTER - \$75

Seasonal vegetables served with house ranch

FRUIT AND CHEESE - \$75

Seasonal fruits and hand sliced cheese

HOUSE SALAD - \$55

House mixed greens, red onion, cucumber, tomatoes, and house croutons with House Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, or Green Goddess

PRETZEL BITES - \$85

Served with beer cheese

ELOTE DIP - \$60

BYO SLIDERS

BEEF - \$100

VEGGIE - \$125

Served with Lettuce, Tomato, Red Onion, American Cheese, and Pop's Habagardil pickles.

HOUSE SMOKED MEATS:

PULLED CHICKEN - \$125

with Alabama BBQ, Sauteed Onion, Pop's Pickles

PULLED PORK - \$100

with Sweet BBQ, Pop's Pickles

BRISKET - \$150

ENTREES

BEER BATTERED COD BITES - \$150

Tartar & Lemon

HOT BROWN - \$150

Texas Toast, Mornay, Smoked Turkey, Tomato, Bacon

GRILLED SIRLOIN - \$225

Chimichurri and garlic aioli

SIDES

BBQ MEATBALLS - \$70

FRENCH FRIES - \$75

MAC N CHEESE - \$45

SWEET POTATO FRIES - \$75

PASTA SALAD - \$45

Roasted Red Peppers, Cucumber, Sun-dried Tomatoes, Black olives, Basil Pesto, Parmesan

DESSERTS

ASSORTED FRESH BAKED COOKIES - \$65

Chocolate chip, 3x Choc., M&M, Peanut Butter w/Reese's Pieces, Oatmeal Raisin, Snickerdoodle, Gingersnap, "Hot" Dark Choc. w/ White Choc. Chunks, Sugar

MINI CHEESECAKES - \$65

Chocolate, Vanilla, Lemon Cream, Strawberry, & Salted Caramel Hazelnut

DESSERT BARS - \$85

Oreo, Caramel Apple, Blueberry Lemon, Marble Cheesecake