

SALAD

House Salad

ENTREE

Choose Two
Buffet Style

Thai Peanut Noodles
Short Rib Enchiladas
Lemon Chicken (GF)
Grapefruit Glazed Atlantic Salmon (GF)
Paleo Bowl (no shrimp) (GF) (Vegetarian)

ACCOMPANIMENTS

Choose Two

Fresh Seasonal Vegetables
Jalapeño-Creamed Cheese Mashed Potatoes
Seasonal Quinoa • Crazy Corn

ADD A DESSERT

Choose Two
\$7 Person

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

APPETIZERS

Choose One
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso
Caprese Skewers

SALAD

House Salad

ENTREE

Choose Two
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas
Lemon Chicken (GF)
Grapefruit Glazed Atlantic Salmon (GF)
Paleo Bowl (no shrimp) (GF) (Vegetarian)

ACCOMPANIMENTS

Choose Two

Fresh Seasonal Vegetables
Jalapeño-Creamed Cheese Mashed Potatoes
Seasonal Quinoa • Crazy Corn

ADD A DESSERT

Choose Two
\$7 Person

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

APPETIZERS

Choose Two
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso
Street Style Ahi Tuna Tacos • Shrimp Cocktail
Caprese Skewers

SALAD

Choose One

House Salad • Caesar Salad

ENTREE

Choose Two
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas
Lemon Chicken (GF)
Grapefruit Glazed Atlantic Salmon (GF)
Paleo Bowl (no shrimp) (GF) (Vegetarian)
Sirloin Medallions with Sauce
Roadhouse Pasta with Shrimp

ACCOMPANIMENTS

Choose Two

Asparagus • Broccolini
Jalapeño-Creamed Cheese Mashed Potatoes
Seasonal Quinoa • Crazy Corn

DESSERT

Choose One

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

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APPETIZERS

Choose Two
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso
Street Style Ahi Tuna Tacos • Shrimp Cocktail
Bacon-Wrapped Stuffed Shrimp • Tuna Poke
Baked Brie • Caprese Skewers • Chicken Satay

SALAD

Choose One

House Salad • Caesar Salad • Harvest Cobb
Grilled Peach • Thai

ENTREE

Choose Two
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas
Lemon Chicken (GF) • Parmesan Crusted Halibut
Paleo Bowl (no shrimp) (GF) (Vegetarian)
Filet Medallions with Sauce
Roadhouse Pasta with Shrimp • Market Fresh Fish
Stuffed Chicken Breast

ACCOMPANIMENTS

Choose Two

Asparagus • Broccolini
Jalapeño-Creamed Cheese Mashed Potatoes
Seasonal Quinoa • Crazy Corn • Creamed Spinach
Crimi Mushrooms • Roasted Fingerling Potatoes

DESSERT

Choose One

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

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APPETIZERS

Choose Two
Served Family Style or Buffet

Asian Brussels • Beet Hummus • Pretzels & Queso
Street Style Ahi Tuna Tacos • Shrimp Cocktail
Bacon-Wrapped Stuffed Shrimp • Tuna Poke
Baked Brie • Caprese Skewers • Chicken Satay
Wild Game Sausage

SALAD

Choose Two

House Salad • Caesar Salad • Harvest Cobb
Grilled Peach • Thai

ENTREE

Choose Three
Buffet Style

Thai Peanut Noodles • Short Rib Enchiladas
Lemon Chicken (GF) • Parmesan Crusted Halibut
Paleo Bowl with Shrimp (GF) (Vegetarian)
Roadhouse Pasta with Shrimp • Market Fresh Fish
Stuffed Chicken Breast • Prime Rib Carving Station
Filet Carving Station

ACCOMPANIMENTS

Choose Three

Asparagus • Broccolini
Jalapeño-Creamed Cheese Mashed Potatoes
Seasonal Quinoa • Crazy Corn • Creamed Spinach
Crimi Mushrooms • Roasted Fingerling Potatoes
Honey-Glazed Baby Carrots

DESSERT

Choose Two

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

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APPETIZERS

Chips & Salsa
Add Homemade Guacamole (\$3 per person)

SOUP OR SALAD

Choose One
\$4 Person

House Salad • Caesar Salad • Green Chili

ENTREE

Choose One

All-Natural Chicken Breast • Marinated 1855 Steak
Combination Chicken + Steak (\$3 per person)
Shrimp (\$5 per person)

ACCOMPANIMENTS

Flour Tortillas • Roasted Peppers & Onions
Cilantro-Lime Rice • Black Beans • Pico de Gallo
Homemade Salsa Rojo • Shredded Cheese
Shredded Lettuce • Sour Cream
Homemade Guacamole

DESSERT

Choose Two
\$7 Person

Cheesecake • Seasonal Cheesecake
Chocolate Mousse Cake • Peach Cobbler

APPETIZERS

Choose One

Garlic Cheese Bread • Caprese Skewers

SOUP or SALAD

Choose One

House Salad • Caesar Salad

ENTREE

Choose Two

Spaghetti Marinara • Spaghetti Aglio E Olio
Linguini Alfredo • Rigatoni Pesto • Penne Alla Vodka

ADDITIONS

All-Natural Grilled Chicken Breast (\$5 per person)
Chicken Parmesan (\$5 per person)
Meatballs (3 per person) (\$5 per person)
Italian Sausage Link (\$5 per person)
Jumbo Shrimp (4 per person) (\$7 per person)

DESSERT

Choose One
\$7 Per Person

Chocolate Mousse Cake • Cheesecake
Seasonal Cheesecake