

STATIONS AND BUFFETS

All Buffets include soft drinks and are priced per person.

All buffets are presented for 2 hours of service.

Pasta Station

A “build your own” station for your guests to make it their way.

Choice of two: penne, fettuccine, farfalle bowtie, or spaghetti.

Choice of two: pesto, house marinara, creamy alfredo, or spicy tomato cream

Choice of one: grilled chicken breast, shrimp, or sliced Italian sausage

Accompanied by Caesar salad, sautéed seasonal vegetables and garlic bread

Enhance your station with sliced tri-tip, house-made meatballs, or chicken parmigiana for an additional charge.

Taco Bar

A 201 Main special with carne asada, al pastor, and chicken (vegetarian options available). Spanish rice, refried or whole beans, corn tortillas, limes, cilantro & onions, fire-roasted salsas, queso fresco, guacamole salsa, and tortilla chips.

Enjoy molcajete-style guacamole, prepared fresh for your guests, available at market price.

La Frontera

Mixed greens salad with ranch & balsamic vinaigrette, choice of cochinita pibil or birria, refried or whole beans, Spanish rice, Nopal salad, corn tortillas, fire-roasted salsas, and traditional accouterments

Upgrade to traditional frijoles charros, slow-simmered with bacon, peppers, and spices, for an additional fee.

Southern Comfort

Iceberg salad with bleu cheese & ranch dressing, mac & cheese, bacon green beans, slow-roasted pulled pork, BBQ chicken breast, chili beans, and buttered cornbread

Elevate your Southern table with slow-roasted brisket or hot honey fried chicken for an additional fee.

201 Signature

Mixed greens salad with ranch & balsamic vinaigrette, sautéed seasonal vegetables, mashed potatoes, sliced tri-tip, herb-marinated grilled chicken breast, chimichurri, and bread rolls

Upgrade this crowd pleaser with house-made savory gravy, crafted to complement our carved meats for an additional \$2 per person.



Prices are subject to change. Prices do not include operation fee and sales tax

CUSTOM BUFFET

Custom buffets are priced per person and includes soft drinks, choice of one starter and one main served with bread, and butter.

Buffets are presented for up to 2 hours of service.

Starters

Select one soup or salad

Tomato Bisque Roasted tomato soup topped with basil

Minestrone Hearty Italian soup with pork sausage and vegetables

Clam Chowder Creamy clam and vegetable soup

Caesar Salad Romaine lettuce, creamy Caesar dressing, topped with house-made croutons and parmesan cheese

Mixed Greens Spring mix with cucumbers, tomato, red onion, and carrots with balsamic vinaigrette

Chopped Iceberg Chopped lettuce with tomatoes, red onion, chopped bacon, house-made croutons and bleu cheese dressing

Main

Select one

Cajun Fettucine Alfredo Creamy alfredo sauce, parmesan cheese, seared shrimp and andouille sausage

Oven Roasted Chicken Breast Rosemary cream sauce served with fingerling potatoes and seasonal vegetables

Marinated Skirt Steak Garlic mashed potatoes, charred asparagus, and herbed butter

Grilled Salmon wild rice pilaf, steamed broccoli, lemon beurre blanc

Brown Sugar Glazed Pork Loin garlic mashed potatoes, roasted carrots, and jus

Dessert

Selections are priced per person.

Chocolate Cake topped with chocolate fudge and powdered sugar 10

Lemon Bar with raspberry sauce 10

Crème brûlée with fresh berries 11

Tuxedo Truffle Mousse Cake with fresh whipped cream 10

Triple Berry Crumble Bar with fresh berries 10

Banana Bread Pudding with caramelized bananas 11

