

# Buffet Style Dinner

Includes: Unlimited Soda, Iced Tea and fresh brewed Coffee

## Choice of 1 salad:

### House or Caesar Salad

Caesar, Ranch, Balsamic Vinaigrette, Cilantro Basil Vinaigrette, Grapeseed, Avocado Cream, Honey Mustard (Choice of 2 dressings)

## Choice of 2 sides:

Spanish Rice, Cherrywood Bacon Charro Beans, Cilantro Black Beans, Mexican Street Corn, Grilled Asparagus, Potato Wedges, Vegetable Medley, Potato Gratin

## Choice of 2 Entrees

### Tequila Salmon

Oven roasted salmon with a tequila orange glaze

### Jumbo Lump Crab Cake

Our signature blend served with mango papaya butter sauce

### Chicken Mole

Slow Roasted dark meat chicken simmered in a traditional mole sauce

### Plato de Verduras (v)

Vegetable and quinoa stuffed peppers

### Ancho Steak

Ancho rubbed flat Iron steak served with smoked tomato sauce

### Grilled Lamb

Rack of lamb drizzled with a sweet habanero sauce

### Springer Mountain Chicken

choice of grilled or fried breast tenders with dipping sauce

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Includes: Unlimited Soda, Iced Tea and Coffee

## Choice of 1:

### **House or Caesar Salad**

Caesar, Ranch, Balsamic Vinaigrette, Cilantro Basil Vinaigrette, Grapeseed, Avocado Cream, Honey Mustard (Choice of 2)

## Choice of 2 sides:

Spanish Rice, Cherrywood Bacon Charro Beans, Cilantro Black Beans, Mexican Street Corn, Vegetable Medley

## Choice of 2

### **Pork Carnitas**

Puerto Rican rubbed pork, slow roasted and smoked and housemade corn tortillas

### **Enchiladas**

Handmade corn tortillas draped with a green chili cream sauce topped with melted chihuahua cheese

**Choice of 1 protein: Chicken, Shrimp, Steak, +5 Crab, Vegetables**

### **Paella**

Spanish rice simmered in a saffron seafood broth with jumbo shrimp, mussels, chicken, calamari, clams, Spanish chorizo, green and red peppers and roma tomatoes

### **Springer Mountain Chicken**

choice of grilled or fried breast tenders with dipping sauce

# Additions

## Desserts

(+\$5 per person)

### **Tres Leches**

Traditional tres leches cake served with blackberries, tangerines, and house made whipped cream and coffee ice cream

### **Key Lime Pie**

Creamy pie made from genuine Key Lime juice on a graham cracker crust with house made whipped cream and raspberry sauce

## Additional Sides

(+\$5 per person)

add additional sides to your package

## Additional Entrée Options

(+\$10 per person)

add additional entrée options to your package

# Buffet Style Brunch

offered to parties of 25 or more  
\$35 per person

Includes: Unlimited Soda, Iced Tea and fresh brewed  
Coffee

## **Choice of 1:**

### House or Caesar Salad

Caesar, Ranch, Balsamic Vinaigrette, Cilantro Basil Vinaigrette, Grapeseed, Avocado Cream,  
Honey Mustard (Choice of 2 dressings)

## **Choice of 3 sides:**

skillet potatoes, biscuits & gravy, cherrywood smoked bacon, sausage, Mexican street corn,  
stone ground grits, scrambled eggs

## **Choice of 3 Entrees**

### Shrimp and Grits

jumbo shrimp and chorizo sausage sautéed in a smoked chipotle cream sauce over a seared  
grit cake sprinkled with Chihuahua cheese and green onions

### Spanish Scramble

chorizo sausage, chihuahua cheese, tri-colored peppers, salsa verde and tortilla strips topped  
with sour cream

### Garden Scramble

balsamic portabella mushrooms, roasted roma tomatoes, asparagus and feta cheese scrambled  
with eggs and a fresh basil pesto

### Paella

Spanish rice in a saffron seafood broth with jumbo shrimp, mussels, chicken, calamari, clams,  
Spanish chorizo, green and red peppers and diced roma tomatoes.

### Tequila Salmon

oven Roasted Salmon with a tequila orange glaze

### Ancho Steak

ancho Rubbed Flat Iron steak

### Grilled Lamb lamb pops

drizzled with a sweet habanero sauce

### Fried Chicken

chicken breast tenders with dipping sauce