

DINNER BUFFET PACKAGES

Buffet prices are based on a minimum of 75 guests.
Parties of fewer than 75 can order off the Plated Menu.

THE EMERALD DINNER BUFFET

PACKAGE INCLUDES;

1 ENTRÉE CHOICE
1 SALAD CHOICE
1 BREAD CHOICE
2 SIDE CHOICES
SWEET TEA STATION
FREE TASTING
(UP TO 6 GUESTS)

CHINA PLACE SETTINGS
FLATWARE
WATER GOBLETS & CHAMPAGNE FLUTES
SERVER ATTENDED BUFFETS & BUSSING
CAKE CUTTING SERVICE
CHAMPAGNE TOAST
(CHAMPAGNE NOT INCLUDED)

THE SAPPHIRE DINNER BUFFET

PACKAGE INCLUDES;

1 APPETIZER CHOICE
1 ENTRÉE CHOICE
1 SALAD & 1 BREAD CHOICE
2 SIDE CHOICES
SWEET TEA STATION
FREE TASTING
(UP TO 6 GUESTS)

CHINA PLACE SETTINGS
FLATWARE
WATER GOBLETS & CHAMPAGNE FLUTES
SERVER ATTENDED BUFFETS
CAKE CUTTING
CHAMPAGNE TOAST
(CHAMPAGNE NOT INCLUDED)

THE DIAMOND DINNER BUFFET

PACKAGE INCLUDES;

2 APPETIZER CHOICES
2 ENTRÉE CHOICES
1 SALAD & 1 BREAD CHOICE
2 SIDE CHOICES
SWEET TEA STATION
FREE TASTING
(UP TO 6 GUESTS)

CHINA PLACE SETTINGS
FLATWARE
WATER GOBLETS & CHAMPAGNE FLUTES
SERVER ATTENDED BUFFETS & BUSSING
CAKE CUTTING
CHAMPAGNE TOAST
(CHAMPAGNE NOT INCLUDED)

APPETIZER SELECTIONS

(Served During Cocktail Hour)

BRUSCHETTA ROMA

THIN SLICED, ASSORTED TOASTED CROSTINI BREADS WITH A VARIETY OF TOMATO, MEAT AND CHEESE BRUSCHETTA TOPPINGS AND BALSAMIC GLAZES.

FRESH FRUIT & CHEESE DISPLAY

AN ARRAY OF FRESH, SEASONAL, MELONS AND BERRIES PRESENTED WITH A VARIETY OF SLICED CHEESES. SERVED WITH ASSORTED CRACKERS.

CHARCUTERIE & CHEESE DISPLAY

BEAUTIFULLY DISPLAYED ASSORTED CURED MEATS AND IMPORTED CHEESES, ARTISAN CRACKERS, SLICED BAGUETTES AND CONDIMENTS.

FRESH HERBED VEGGIE SHOOTERS

SHOT GLASSES FILLED WITH ASSORTED DIPS, GARNISHED WITH CRISP VEGGIE STICKS AND FRESH GARDEN HERBS.

COCKTAIL MEATBALLS

SWEDISH STYLE, BOURBON BARBEQUE, OR HAWAIIAN FLAVORED

FIESTA NACHO BAR

CRISP CORN TORTILLA CHIPS, FRESH TOMATO SALSA, HOT NACHO CHEESE SAUCE, DICED TOMATOES, BLACK OLIVES, LIME CREAM SALSA, DICED GREEN ONIONS, JALEPEÑO PEPPERS, AND BLACK BEAN SALSA.

MEDITERRANEAN HUMMUS STATION

ASSORTED PITA BREADS, ROASTED RED PEPPER, GARLIC-HERB AND LEMON HUMMUS SERVED WITH AN ARRAY OF FRESH VEGETABLES AND ASSORTED OLIVES. BEAUTIFULLY GARNISHED AND DISPLAYED.

DELI SLIDER MEAT & CHEESE DISPLAY

SLICED HAM, TURKEY, SALAMI, PROVOLONE, SWISS AND COLBY CHEESES BEAUTIFULLY DISPLAYED AND GARNISHED. SERVED WITH ASSORTED ASSORTED CONDIMENTS AND SLIDER ROLLS.

ASSORTED MINI QUICHE

GOURMET BACON & SWISS, SPINACH WITH HAM AND CHEESE MINI QUICHE BAKED IN A FLAKY CRUST AND INDIVIDUALLY GARNISHED.

COCKTAIL SMOKIES

BARBEQUE, ASIAN OR BACON WRAPPED

ENTRÉE CHOICES

❖ PASTA DISHES ❖

FETTUCINI ALFREDO
W/GRILLED CHICKEN
VEGETABLE LASAGNA

FIVE CHEESE BAKED ZITI
W/GROUND BEEF
SAUTÉED SHRIMP
W/LINGUINI

ITALIAN SAUSAGE & PEPPERS
W/PENNE PASTA
BAKED STUFFED SHELLS

❖ CHICKEN ❖

CHICKEN PARMESAN
TUSCAN CHICKEN
PECAN CHICKEN W/DIJON
CREAM SAUCE

GRILLED CHICKEN KEBABS
CHICKEN MARSALA
CHICKEN PICATTA

GINGER-PEACH CHICKEN
BOURBON CHICKEN BREAST
GARLIC HERB CHICKEN

❖ BEEF & PORK ❖

SALISBURY STEAK
W/MUSHROOMS
MAPLE-WHISKEY STEAK
TIPS
TERIYAKI GLAZED BEEF
KEBABS

PETITE SMOTHERED
SIRLOIN STEAK
SLICED SIRLOIN AU JUS
BAKED HAM W/BROWN
SUGAR GLAZE

BACON WRAPPED ROAST
PORK LOIN
APPLE JACK GRILLED PORK
CHOPS
CHEESY BEEF ENCHILADAS

❖ BARBEQUE ❖

SLOW COOKED PULLED
PORK
BEEF BRISKET

BARBEQUED CHICKEN
QUARTERS
PULLED CHICKEN

TEXAS 2 STEP RIBS
CHICKEN & ITALIAN SAUSAGE

SPECIALTY STATIONS

You Can Choose a Specialty Station as Your Main Entree Choice.

GOURMET BURGER BAR
(ADD ALL BEEF HOT DOGS- \$3)
* Flame Grilled 8 OZ. Sirloin Patties
Served with Buns, Lettuce, Tomatoes,
Onions, Pickles, Cheddar and American
Cheeses, Ketchup, Mustard,
Mayonnaise, Sweet Chili Sauce,
Cilantro, Salsa and Jalapeño Peppers. *

ARTISAN GRILLED PIZZA
(CREATE 3 DIFFERENT PIZZAS)
* Toppings and Sauces; Meatball,
Sausage, Chicken, ham, Pepperoni,
Bacon, Red and White Sauces,
Mozzarella, Fresh Mozzarella, Feta,
Peppers, Onions, Pineapple, Olives,
Grilled Vegetables, Fresh Basil,
Sun-Dried Tomatoes. *

TIJUANA TACO BAR
(A WILDFLOWER 301 FAVORITE)
* Seasoned ground beef, Chipolte-Lime
Crema, Hot Sauce, Flour Tortilla Wraps,
Jalapenos, Cilantro, Fresh Lime, Sour
Cream, Diced Tomatoes, Diced Onions,
Lettuce, Shredded Cheese and
Guacamole. *

❖ ACCOMPANIMENTS ❖

❖ BREADS ❖

ASSORTED ROLLS & BUTTER

ITALIAN GARLIC BREAD

OUR SIGNATURE SKILLET BAKED BREADS

(CHOOSE CORNBREAD, BLUEBERRY OR
CRANBERRY-ORANGE)

❖ SALADS ❖

CAESAR SALAD

CHOPPED ROMAINE WITH SHREDDED PARMESAN,
CROUTONS AND CREAMY CAESAR DRESSING.

ARUGULA SALAD

MIXED ARUGULA GREENS, APPLES, PECANS, DRIED
CRANBERRIES, MANCHEGO AND HOUSE
VINAIGRETTE.

STRAWBERRY & MIXED GREEN SALAD

FRESH SLICED STRAWBERRIES, TOASTED ALMONDS
AND GOAT CHEESE WITH CITRUS VINAIGRETTE.

CLASSIC CREAMY COLE SLAW OR POTATO SALAD

RECOMMENDED FOR OUR BBQs BUT GREAT WITH
ANY MEAL.

❖ VEGETABLE SIDES ❖

MARINATED GRILLED MIXED VEGETABLES

ROASTED ASPARUGAS ... ADD \$2

BROCCOLINI ... ADD \$2

BROCCOLI CHEDDAR BAKE

CINNAMON-SPICED APPLES

PARMESAN TOMATO ZUCCHINI BAKE

SAUTÉED STRING BEANS WITH HEIRLOOM TOMATOES

CORN WITH BASIL BUTTER

LEMON BROCCOLI & CARROTS

ITALIAN ROASTED VEGETABLES

MAPLE BACON BRUSSEL SPROUTS

VEGETABLE MEDLEY

❖ STARCH SIDES ❖

**GARLIC ROASTED HERB
POTATOES**

CREAMY MUSHROOM ORZO

**SKILLET BAKED MAC &
CHEESE W/SMOKED GOUDA**

**BROWN SUGAR BAKED
BEANS**

**PARSLIED NEW POTATOES
W/PARMESAN**

TANGERINE RICE PILAF

**CREAMY SCALLOPED
POTATOES AU GRATIN**

**BUTTERMILK MASHED
POTATOES (REGULAR,
GARLIC OR CHEDDAR)**

PENNE PASTA MARINARA

FETTUCINI ALFREDO

**MAPLE CINNAMON SWEET
POTATOES**

**SPANISH STYLE YELLOW
RICE**