

LUNCH

LIGHT LUNCHESES (Plated)

All Light Lunches are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread and Butter, and choice of Dessert

Grilled Chicken Caesar Salad.....\$14.95

Grilled breast of chicken, crisp hearts of romaine, tossed with our own Caesar dressing, freshly shredded Parmesan cheese and our house croutons

Grilled Shrimp Caesar Salad.....\$16.95

Grilled breast of chicken, crisp hearts of romaine, tossed with our own Caesar dressing, freshly shredded Parmesan cheese and our house croutons

Mandarin Chicken Salad.....\$14.95

Grilled breast of chicken served atop mixed greens, Mandarin Oranges, Fresh Sliced Strawberries and slivered almonds, served with our tangy Citrus Balsamic Vinaigrette

Southern Chicken Salad.....\$14.95

Fried Chicken Breast Tenders on a bed of Garden Fresh Greens, Chopped Tomatoes and Shredded Cheese, Served with Selection of Ranch and Honey Mustard Dressings

Classic Chef's Salad.....\$15.95

Traditional salad with Mixed Greens, Mozzarella and Cheddar Cheese, Eggs, Turkey, Ham, Tomatoes and Cucumber, served with Ranch and Italian Dressings, fresh rolls and butter



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A service fee of \$25 applies to all catered events with less than 30 guests

LUNCH

DELI LUNCHESES (Plated)

All Deli Lunches are served with Freshly Brewed Iced Tea, Iced Water, and Planner's choice of Potato Chips, Coleslaw, Potato Salad, Pasta Salad or Fruit Salad, and Choice of Dessert

Croissant Sandwich.....\$14.95

Planner's Choice of Freshly Made Chicken Salad, Egg Salad, Ham & Swiss, or Turkey and Cheddar sandwich, served with Leaf Lettuce, Tomato and Red Onion on a Buttery Croissant Roll

Shrimp Salad Croissant Sandwich.....\$16.95

Freshly Made Shrimp Salad, Leaf Lettuce, Tomato and Red Onion on a Buttery Croissant Roll

Deluxe Deli Delight Sandwich.....\$16.95

Sliced Smoked Turkey and Honey Ham, Bacon, Avocado, Leaf Lettuce, Tomato and Red Onion served on planner's choice of Buttery Croissant or Kaiser Roll, with choice of Cilantro Mayonnaise and Stone-Ground Mustard

BOXED LUNCHESES

Any of our Light Lunch or Deli Lunches may be purchased as a "Boxed Lunch" with the following modifications:

- \$2.00 Added to Menu Price
- Dessert is House Choice of Cookie or Brownie
- One Piece of Whole Fruit
- Guest Selection of Bottled Water or Soft Drink



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PLATED LUNCH

Plated Lunches are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread and Butter, Planner's Choice of Salad and Lunch Dessert Menu

Salads

Garden Salad with Cherry Tomato, Shredded Carrot, Sliced Cucumber, and Croutons with Choice of 2 Salad Dressings

Traditional Caesar Salad with Freshly Grated Parmesan Cheese and Croutons

Mandarin Cashew Tossed Salad with Choice of 2 Salad Dressings

Lunch Desserts

Southern Strawberry Shortcake
Salted Caramel Brownie Crunch
Pecan Pie
Key Lime Pie
Reese's Peanut Butter Cake
Caramel Fudge Cheesecake
Triple Chocolate Cheesecake
Black Forest Cheesecake

Add \$2.00 per person

Bourbon Pecan Pie
Chocolate Confusion
Triple Chocolate Mousse Cake
Tres Leches Cake
Colossal New York Cheesecake
Cupcake Display Centerpiece



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POULTRY

Chicken Marsala.....\$19.95

6 oz Sautéed Boneless Breast of Chicken in a Marsala Wine & Portabella Mushroom Reduction, served with Herbed Rice Pilaf and Sautéed Vegetables

Chicken Picatta.....\$20.95

6 oz Sautéed Breast of Chicken in a Lemon Caper Butter Sauce & Parmesan Cheese, Served atop Capellini Pasta with Grilled Zucchini

Chicken Mirabelle.....\$18.95

6 oz Mediterranean Chicken Breast marinated in Lemon, Olive Oil and Fresh Oregano, Oven-Roasted & Topped with Diced Tomatoes and Crumbled Feta Cheese, Served on a bed of Basmati Rice with Grilled Asparagus

Caribbean Jerk Chicken.....\$18.95

6 oz Spicy Caribbean-Seasoned Grilled Chicken Breast served with Sweet Potato Puree, Coconut Basmati Rice and Fresh Mango Mint Salsa

Chicken Florentine.....\$21.95

Oven Roasted Airline Chicken Breast, Stuffed with Fresh Spinach and Mozzarella Cheese, with a Sherry Cream Sauce, Served with Oven Roasted Fingerling Potatoes and Steamed Vegetables



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LUNCH

PLATED LUNCH (CONTINUED)

SEAFOOD

Grilled Mediterranean Salmon.....\$21.95
6 oz Grilled Salmon Filet, topped with a Lemon Caper Butter Sauce, with Basmati Rice and Grilled Zucchini

Baked Tilapia Almandine.....\$23.95
Lightly Breaded, Oven Baked Tilapia, Topped with Toasted Almonds & a Garlic-Olive Oil Drizzle, Served with Risotto and Mixed Vegetables

PORK

Southern Delta Smothered Pork Chop.....\$23.95
6 oz Center-Cut Pork Chop, Grilled and Topped with a Diamond Bear Porter and Wild Mushroom Gravy, Served with AuGratin Potatoes, and Southern Green Beans

BEEF

Prime Rib (Minimum of 20 guests).....\$32.95
14 oz Prime Rib, served with Roasted Red Bliss Potatoes & Steamed Vegetables

Ribeye.....\$35.95
14 oz Grilled Choice Ribeye with a Burgundy Mushroom Reduction, served with AuGratin Potatoes, Grilled Asparagus, and Sliced Tomatoes

Filet

Petite (6 oz) - \$39.95...First Lady (8 oz) - \$44.95...Executive (10 oz) - \$49.95
Grilled Choice Filet, served with a Smokey Bacon & Shitake Mushroom Demi Glace, with Roasted Red Bliss Potatoes, Southern Creamed Corn & Green Beans



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LUNCH BUFFET

All Lunch Buffets are served with Freshly Brewed Iced Tea, Iced Water, and Coffee

Deli Buffet.....\$18.95

Garden Salad Bar with Ranch & Italian Dressings
Planners Choice of 2 Sandwich Salads: Chicken Salad, Tuna Salad or Egg Salad
Assorted Deli Meats, Including Smoked Turkey, Ham & Roast Beef
Assorted Sliced Cheeses
Relish Tray to include, Pickle Spears, Sliced Tomatoes, Sliced Red Onions, Leaf Lettuce, Mustard & Cilantro Mayonnaise
Assorted Breads to include: Croissants, Kaisers, Multigrain Wheat and Texas Toast
Planner's Choice of Potato Salad, Pasta Salad or Coleslaw
Fresh Seasonal Fruit
Assorted Cookies & Brownies
Freshly Brewed Iced Tea & Coffee Station

Soup, Salad & Baked Potato Bar.....\$17.95

Planner's Selection of Soup:

Chicken Tomato Florentine Creamy Potato & Corn Broccoli Cheese

Planner's Selection of Two Salads:

Italian Pasta Salad

Southern Potato Salad

Fruit Salad in Marshmallow Dressing

Caesar Salad

Napa Valley Broccoli and Cauliflower Salad

Garden Salad served with Tomatoes, Shredded Cheddar Cheese, Croutons and Choice of Two Dressings

Baked Potato Bar with the following condiments: Chili, Shredded Cheese, Diced Onion, Sour Cream, Bacon Bits, Salsa & Butter

Assorted Cookies & Brownies



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A service fee of \$50 applies to catered buffets with less than 50 guests

LUNCH BUFFET

Create Your Own Lunch Buffet

.....Two Entrees: \$22.95
.....Three Entrees: \$25.95

Planner's Selection of Two Salads:

- Italian Pasta Salad
- Southern Potato Salad
- Fruit Salad in Marshmallow Dressing
- Caesar Salad
- Napa Valley Broccoli and Cauliflower Salad
- Garden Salad served with Tomatoes, Shredded Cheddar Cheese, Croutons and Choice of Two Dressings

Planners Choice of Entrées:

- Southern Fried Chicken
- BBQ Ribs
- Roasted Beef Brisket
- Fried Catfish
- Roast Pork Loin
- Italian Meatloaf
- Chicken Marsala
- Lasagna

Chef's Selection of Fresh Seasonal Vegetables

Dessert: Planner's Choice of Apple, Cherry or Peach Cobbler



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THEME BUFFET

THEME BUFFETS

Asian Delight

Lunch - \$23.95/Dinner - \$25.95

Planner's Choice of Appetizer:
Crab-Stuffed Wonton or Pork Eggrolls
Beef with Black Pepper Sauce
Crispy Shrimp in Honey Ginger Sauce
Chicken Sesame
Combination Fried Rice
Stir Fry Vegetable Medley

Tex-Mex Sampler

Lunch - \$23.95/Dinner - \$25.95

Condiment Bar: Shredded Lettuce,
Shredded Cheddar Cheese,
Tomatoes, Sour Cream, Pico de Gallo,
Salsa & Guacamole, Queso & Tri-
Colored Tortilla Chips

Taco Bar: Seasoned Ground Beef,
Chicken Fajitas with Grilled Peppers,
Crispy Taco Shells & Flour Tortillas

Traditional Pork Tamales
Vegetarian Refried Beans
Spanish Rice

Italian Ambassador

Lunch - \$19.95/Dinner \$23.95

Traditional House Caesar Salad
Planner's Choice of Pasta:
Fettuccine, Linguine, Penne or Farfalle
Creamy Alfredo Sauce
Robust Marinara
Roasted Italian Chicken Breast
Momma's Meatballs
Shredded Parmesan Cheese
Italian Roasted Vegetables Rosemary
Potatoes
Garlic Bread

Celebration of the South

Lunch - \$21.95/Dinner - \$25.95

House-made Coleslaw
Mustard Potato Salad
Green Tomato Chow-Chow
Fried Catfish with Hushpuppies
BBQ Pork Ribs
Fried Chicken
Brown Sugar & Bacon Baked Beans
Green Beans
Cornbread



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Lunch Pricing Available until 2:00 pm.

All Theme Buffets are served with Chef's Selection of Dessert, Iced Tea, Iced Water & Coffee Station

DINNER

PLATED DINNERS

Plated Dinners are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread and Butter, Planner's Choice of Salad and Dinner Dessert

Salads

Garden Salad with Cherry Tomato, Shredded Carrot, Sliced Cucumber, and Croutons with Choice of 2 Salad Dressings

Traditional Caesar Salad with Freshly Grated Parmesan Cheese and Croutons

Mandarin Cashew Tossed Salad with Choice of 2 Salad Dressings

Strawberry Fields Spinach Salad with, Crumbled Bacon, Toasted Almonds, Sliced Strawberries, Crumbled Feta Cheese & Balsamic Vinaigrette

Steakhouse Wedge Salad – Wedge of Iceberg Lettuce, topped with Crumbled bacon, Diced Tomato, and Blue Cheese Dressing (Add \$2.00 per person)

Desserts

Pecan Pie
Key Lime Pie
Reese's Peanut Butter Cake
Chocolate Mousse Cake
Caramel Fudge Cheesecake
Triple Chocolate Cheesecake
Black Forest Cheesecake

Add \$2.00 per person
Bourbon Pecan Pie
Chocolate Confusion
Triple Chocolate Mousse Cake
Tres Leches Cake
Colossal New York Cheesecake
Cupcake Display Centerpiece



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DINNER

PLATED DINNERS (Continued)

POULTRY

Chicken Marsala.....\$21.95

Sautéed Boneless Breast of Chicken in a Marsala Wine & Portabella Mushroom Reduction, served with Herbed Rice Pilaf and Sautéed Vegetables

Chicken Cordon Bleu.....\$19.95

Lightly Breaded Chicken Breast, stuffed with Swiss Cheese & Smoked Ham, topped with a Creamy Mushroom Sauce, Served with garlic Mashed potatoes and Vegetable Medley

Chicken Picatta.....\$22.95

Sautéed Breast of Chicken in a Lemon Caper Butter Sauce & Parmesan Cheese, Served atop Capellini Pasta with Grilled Zucchini

Chicken Mirabelle.....\$22.95

Mediterranean Chicken Breast marinated in Lemon, Olive Oil and Fresh Oregano, Oven-Roasted & Topped with Diced Tomatoes and Crumbled Feta Cheese, Served on a bed of Basmati Rice with Grilled Asparagus

Caribbean Jerk Chicken.....\$21.95

Spicy Caribbean-Seasoned Grilled Chicken Breast served with Sweet Potato Puree, Coconut Basmati Rice and Fresh Mango Mint Salsa

Chicken Florentine.....\$21.95

Oven Roasted Airline Chicken Breast, Stuffed with Fresh Spinach and Mozzarella Cheese, with a Sherry Cream Sauce, Served with Oven Roasted Fingerling Potatoes and Steamed Vegetables



Holiday Inn
PRESIDENTIAL

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DINNER

PLATED DINNERS (Continued)

SEAFOOD

Grilled Mediterranean Salmon.....\$25.95
8 oz Grilled Salmon Filet, topped with a Lemon Caper Butter Sauce, with Basmati Rice and Grilled Zucchini

Baked Tilapia Almandine.....\$23.95
Lightly Breaded, Oven Baked Tilapia, Topped with Toasted Almonds & a Garlic-Olive Oil Drizzle, Served with Risotto and Mixed Vegetables

PORK

Southern Delta Smothered Pork Chop.....\$29.95
10 oz Center-Cut Pork Chop, Grilled and Topped with a Diamond Bear Porter and Wild Mushroom Gravy, Served with AuGratin Potatoes, and Southern Green Beans

BEEF

Prime Rib.....\$32.95
14 oz Prime Rib, served with Roasted Red Bliss Potatoes & Steamed Vegetables

Ribeye.....\$35.95
14 oz Grilled Choice Ribeye with a Burgundy Mushroom Reduction, served with AuGratin Potatoes, Grilled Asparagus, and Sliced Tomatoes

Filet

Petite (6 oz) - \$39.95...First Lady (8 oz) - \$44.95...Executive (10 oz) - \$49.95
Grilled Choice Filet, served with a Smokey Bacon & Shitake Mushroom Demi Glace, with Roasted Red Bliss Potatoes, Southern Creamed Corn & Green Beans



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DINNER

PLATED DINNERS (Continued)

COMBINATION

Medallions of Beef & Chicken.....\$28.95

4 oz Filets of Beef (Served with a Red Wine Reduction) and Grilled Chicken (Served with a Lemon Caper Sauce), Oven Roasted Potatoes and Green Beans

Surf & Turf.....\$33.95

3 Steamed Jumbo Prawns & 10 oz Sirloin, Served with a Chile Butter, Twice-Baked Potato and Bacon-Wrapped Asparagus Bundles

Kennebunkport Signature.....\$45.95

6 oz Petit Filet Topped with Garlic Butter and French Stuffed Lobster Tail, served with Steam-Pot Potatoes, Creamed Corn, Sliced Tomatoes and Bacon-Wrapped Asparagus Bundles



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DINNER BUFFET

DINNER BUFFET

Create Your Own Buffet.....(2) Entrées - \$28.95/(3) Entrées - \$31.95

Planner's Choice of (1) Salad Station:

Garden Salad	Mandarin Cashew Salad
Traditional Caesar Salad	Spinach Salad

Planner's Choice of Entrées:

Chicken Fried Chicken & Cream Gravy	Mesquite Grilled Chicken
BBQ Pork Ribs	Chicken Picatta
Roasted Beef Brisket in Savory Au Jus	Beef with Black Pepper Sauce
Fried Catfish & Hushpuppies	Chicken Alfredo Pasta Bake
Smothered Pork Chops	Vegetarian Lasagna

Planner's Choice of (3) Sides:

Steamed Vegetable Medley	Cheddar Mashed Potatoes
Southern Green Beans	Camp David Rice Pilaf
Brown Sugar & Bacon Baked Beans	Green Bean Casserole
Oven-Roasted Rosemary Potatoes	Sweet Potato Casserole
Potatoes Au Gratin	Broccoli and Cheese Casserole
Creamed Corn	

Chef's Creation Dessert Station

Served with Hot Rolls & Cornbread with butter, Iced Tea & Coffee



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RECEPTIONS

HOSPITALITY DISPLAYS (Priced Per 50 Guests)

Hot Spinach and Artichoke Dip

Served with Tortilla Chips

\$90.00

Jumbo Shrimp Cocktail Display

Chilled Jumbo Shrimp, Lemon Wedges
& Zesty Cocktail Sauce

\$350.00

Sliced Fresh Fruit Tray

Served with a Peach Schnapps Cream

\$100.00

Rio Grande Trio

Camp David Guacamole
Firecracker Salsa
Chile con Carne Queso (Cheese Deep)
with Tortilla Chips

\$110.00

Imported & Domestic Cheese Display

Served with Assorted Crackers

\$150.00

Cupcake Dreams

Chef's Assortment of Freshly Made
Cupcakes

\$200.00

Fresh Vegetable Crudité's

Served with Camp David Ranch &
Honey Mustard

\$120.00



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RECEPTIONS

CARVING STATIONS*

Whole Roasted Prime Rib (Serves Approximately 50)
Served with Horseradish Sauce & Rolls
\$395.00

Roasted Top Round (Serves Approximately 50)
Served with Beef Au Jus & Rolls
\$365.00

Country Ham (Serves Approximately 50)
Served with Stone Ground Mustard
\$275.00

Roast Leg of Lamb (Serves Approximately 30)
Served with Mint Jelly
\$310.00

Oven-Roasted Turkey Breast (Serves Approximately 30)
Served with Giblet Gravy & Cranberry Sauce
\$245.00

Roast Porkloin (Serves Approximately 40)
With Apple Chutney
\$315.00

**Carving Stations Require an Attendant (up to 3 carved items per attendant) @ \$50.00 for up to 2 hours, \$25 each additional hour*



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RECEPTIONS

ACTION STATIONS

Mashed Potato Martini Bar.....\$6.50 Per Person

Guests Build their own MASH-terpieces in Martini Glasses. Toppings include: Butter, Sour Cream, Cheddar Cheese, Crumbled Bacon, Blue Cheese Crumbles, Diced Green Onions, Diced Ham, Sautéed Mushrooms & Onions, Diced Tomatoes, Salsa and Tortilla Strips

Build Your Own Taco Bar.....\$6.50 Per Person

Guests Build their own South of the Border Creations using Flour or Crispy Corn Tortillas, Fajita Chicken with Grilled Peppers & Onions, Vegetarian Refried Beans, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo, Firecracker Salsa, and Sliced Jalapenos

Made to Order Pasta Station*.....\$7.50 Per Person

A Uniformed Chef makes individualized pasta creations using guests selection of ingredients from the following: Penne or Fettuccine Pasta, Creamy Alfredo, Zesty Marinara, Diced Chicken, Diced Ham, Crumbled Italian Sausage, Bacon, Diced Onions, Diced Tomatoes, Sliced Mushrooms, Fresh Spinach & Parmesan Cheese

r or Crispy Corn Tortillas, Fajita Chicken with Grilled Peppers & Onions, Vegetarian Refried Beans, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo, Firecracker Salsa, and Sliced Jalapenos

**Pasta Station Requires an Attendant (One Attendant per 75 Guests) @ \$50.00 for up to 2 hours, \$25 each additional hour*



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RECEPTIONS

HORS D'OEUVRES TRAYS

Cold Hors d'Oeuvres (Price per Tray of 100)

Tomato & Basil Bruschetta.....	\$175.00
Smoked Salmon Roulades.....	\$275.00
Assorted Finger Sandwiches.....	\$180.00
Beef & Duxelle En Croute.....	\$225.00
Turkey, Spinach & Cream Cheese Pinwheels.....	\$175.00
Chocolate Covered Strawberries.....	\$250.00
Salami Coronets filled with Port Wine Cheese.....	\$225.00
Caprese Bites.....	\$225.00
Chicken Salad on Cucumber Slices.....	\$195.00
Dilled Shrimp Salad on Toast Points.....	\$215.00

Hot Hors d'Oeuvres (Price per Tray of 100)

Scallops wrapped in Bacon.....	\$325.00
Miniature Crab Cakes.....	\$275.00
Chicken Tenders	\$195.00
Buffalo Chicken Tenders.....	\$195.00
Swedish Meatballs.....	\$195.00
Italian Sausage & Sweet Pepper Bites.....	\$210.00
Assorted Miniature Quiche.....	\$195.00
Chicken Sate with Peanut Sauce.....	\$210.00
Cheddar Jalapeno Poppers.....	\$175.00
Fried Shrimp.....	\$225.00
Loaded Potato Skins.....	\$195.00
Vegetable Quesadillas.....	\$195.00
Chicken Quesadillas.....	\$225.00



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