

## **THEME DINNER BUFFET**

All Buffets include Freshly Brewed Coffee, Hot Tea, and Decaffeinated Coffee

### **ATLANTIS BUFFET**

Seafood Pasta Salad  
Marinated Tomato & Avocado Salad  
Fresh Fruit Tray  
Jumbo Shrimp with Cocktail Sauce  
Oysters on the Half Shell  
Ceviche with Chips  
Assorted Smoked Seafood Platter  
Swordfish with Ginger Lime Butter  
Pistachio Crusted Halibut  
Rice Pilaf  
Fresh Vegetable Medley  
Warm Rolls with Whipped Butter  
Chef's Dessert Table

**\$42.00 per person**

### **THE LEANING TOWER BUFFET**

Caesar Salad with Anchovies  
Antipasto Platter with Italian  
Meats, Smoked Cheeses and  
Marinated Vegetables  
Lemon Pepper Linguine  
Tomato Basil Penne  
Fresh Marinara Sauce  
Chicken Breast Florentine  
Veal Scaloppini  
Fresh Vegetable Medley  
Garlic Bread  
Tiramisu

**\$39.00 per person**

### **BAJA BUFFET**

Marinated Tomato & Avocado Salad  
Fresh Fruit Salad  
Roasted Corn & Jicama Salad  
Mexican Caesar Salad  
Chicken & Beef Fajitas  
Cheeses, Lettuce, Tomatoes,  
Olives, Sour Cream, Guacamole,  
Salsa,  
Cilantro, Green Onions & Tortillas  
Three Cheese Enchiladas  
Swordfish with a Jalapeno Cream  
Sauce  
Refried Beans  
Spanish Rice  
Fresh Vegetable Medley  
Chef's Dessert Table  
Warm Rolls & Whipped Butter

**\$35.00 per person**

### **THE RANCH HAND BUFFET**

Mixed Green Salad with House  
Dressing  
Three Bean Salad  
Home style Coleslaw  
Ranch Style Chicken  
Barbecue Beef  
Barbecue Baby Back Ribs  
Baked Potato  
Corn on the Cobettes  
Corn Bread with Whipped Butter  
Fresh Vegetable Medley  
Apple Cobbler

**\$37.00 per person**

## **A MINIMUM OF 50 GUESTS**

-All prices are subject to 18% service charge and 7.75% California State sales tax-

