

FUNCTION COORDINATOR: Jenny Meader

EMAIL: rivalries.events@gmail.com

BUFFET MENU

\$24.99 per person

SALADS

Choose One

CAESAR SALAD

Romaine lettuce tossed with house made dressing and croutons

GREEN SALAD

Crisp vegetables and house made dressings.

QUINOA SALAD

Cucumber, tomato, mint, parsley, feta cheese and red wine vinaigrette.

COBB SALAD

Greens with tomato, avocado, bacon, onion, hard boiled egg) and house made dressings.

SIDES

Choose Two

MASHED POTATO

With roasted garlic and chive.

ROASTED POTATO

With rosemary and garlic.

BASMATI RICE & ROASTED VEGETABLE PILAF

RED QUINOA

With shiitake mushrooms.

ROASTED ROOT VEGETABLES

Carrots, parsnips, turnips, beets and onions.

STEAMED SEASONAL VEGETABLES

Tossed with butter.

Entrees

Choose Two

CHICKEN TENDERS OR CHICKEN WINGS

Sweet chili sauce and bleu cheese.

BAKED MAC & CHEESE

With spiced crumb topping.

PENNE PASTA

Choice of Marinara or Alfredo sauce.
Served with garlic bread.

BEEF ROAST

With garlic and rosemary demi.

STUFFED BELL PEPPERS

With spiced rice, roasted corn, cheddar cheese, black bean and avocado-lime sauce.

BAKED STUFFED HADDOCK

Crab stuffing with white wine butter sauce.

ROASTED ATLANTIC SALMON

With creamy dill sauce.

PORK LOIN

With herb stuffing and maple cream sauce.

BBQ PULLED PORK

Served over jalapeño cornbread.

ROASTED CHICKEN BREAST

With stuffing and gravy.

LASAGNA

Choice of vegetable or with ground italian sausage.

SHEPHERD'S PIE

Ground meat, peas, carrots and gravy.
Covered with whipped potato.

ADDITIONS

FRESH BAKED ROLLS +\$1.50 per person

FRESH BAKED CORNBREAD +\$1.25 per person

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES +\$2.00 per person

BUILD YOUR OWN TACO BAR

\$22 per person

SHELLS

Flour
Corn Tortillas

FILLINGS

Spiced Ground Beef
Shredded Chicken
Fried Haddock

ACCOMPANIED WITH

Tortilla Chips
Shredded Lettuce
Red Onion
Black Beans
Diced Tomatoes
Roasted Corn

Pickled Onions
Refried Beans
Scallions
Chili Spiced Rice
Shredded Cheese

SAUCES

Pico de Gallo Salsa
Guacamole

Baja Sauce
Sour Cream

BUILD YOUR OWN BURGER BAR

\$16 per person

BURGERS

4oz Local Beef Patties
Veggie Patties (*By Request*)

BUNS

Soft Brioche Buns
Gluten Free Buns (*By Request*)

SIDES

French Fries
Onion Rings

ACCOMPANIED WITH

Lettuce
Tomato Onion
Mushrooms
Pickled Onion
Pickle Slices
Bacon
Variety of Sliced Cheeses

Guacamole
Ketchup
Mustard
Onion Jam
Relish
Sweet Chili Sauce
Mayonnaise

PIZZA SLICE BUFFET

\$18 per person

CHEESE & PEPPERONI

GARLIC KNOTS

Dipping Sauce

CAESAR SALAD

Shredded parmesan, house-made crouton and house dressing.