

# SAVOR...

## Long Beach

### Buffet Dinner

Dinner Buffets are served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

50 Guests Minimum

#### SOUTHERN TAILGATE

Farmers Market Salad Bar, Southern Potato Salad and

Farmers Market Fruit Salad

Bourbon Glazed BBQ Chicken

Dry Rubbed Baby Back Ribs served with a side of Watermelon BBQ Sauce

Mini Baked Potatoes with Sour Cream, Chives, Bacon and Shredded Cheese

Grilled Corn on the Cob with Flavored Butters

Dipped Rice Krispie Treats,

Pecan Pie Squares and S'mores Bars

\$44.95

Enhance this selection with an order of Green Chile Cornbread Cakes topped with Roasted Chicken and Micro Greens

#### BAJA FIESTA

Baja Caesar, Chipotle Coleslaw, and Farmers Market Fruit Salad

Anchote Pulled Chicken

Fire-Roasted Carne Asada served with Fresh Tortillas, Bolillos, Salsas and Toppings to Build Your Own

Tacos and Tortas

Mexican Red Rice and Pinto Beans

Mango Squares, Caramel Flan and Cupcakes in Team Colors

\$38.95

Enhance this selection with a Made-To-Order Quesadilla Station served with Chips and Salsas

#### FLAVORS OF FLORENCE

Italian Chopped Salad, Toasted Farro Salad and an Antipasto and

Grilled Vegetable Board with Balsamic Cream. Marinated Flank Steak

with Shaved Parmesan, Garlic and Lemon

Chicken Caprese

Three Cheese Baked Rigatoni

Sautéed Broccoli with Roasted Garlic

Ricotta Cheesecake Squares, Freshly Baked Cookies and Canoli.

\$38.95

Enhance this selection by adding Spanish Paella  
or a selection of Mediterranean Dips

All charges are subject to 22% Service Charge and 9.75% Sales Tax.  
Prices are subject to change.

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### Buffet Dinner (cont.)

#### MEDITERRANEAN

Italian Chop Salad, Toasted Farro Salad and Farmers Market Fruit Salad

Spanish Paella, Farmers Market Vegetables and Sustainable Seafood simmered with Sofrito and Saffron Rice

Marinated Pork Tenderloin topped with Chimicurri

Meyer Lemon Risotto with Sweet Peas and Parmesan Cheese

Spinach Stuffed Tomato

Pecan Pie Squares, Ricotta Cheesecake Squares and Baklava

\$42.95

Add Mediterranean Dips for \$4pp.

#### ALL AMERICAN

Farmers Market Salad Bar, Farmers Market Fruit Salad,

Southern Potato Salad, Baby Red Potatoes, Hard Boiled Eggs, Green Onions, Dijon and Mayonnaise

Mesquite Lemon and Thyme Rotisserie Chicken

Rosemary Flank Steak with Caramelized Onions

White Cheddar Macaroni and Cheese

Green Bean Casserole

Freshly Baked Cookies, Brownie Squares and Cupcakes in Team Colors

\$38.95

Add Corn on the Cobb with Flavored Butters for \$3 per person

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