

THEME BUFFETS

(minimum 40 people)

AMERICAN COOKOUT \$30

Grilled "Kobe" Hamburgers

Sheboygan Beer Brats

Breast of Chicken

Buffet Condiments

Corn on the Cobb

Gourmet Baked Beans

Old Fashioned Potato Salad

Creamy Cole Slaw

Relish Tray

(pickles, onions & tomatoes)

Rolls & Butter

BAR-B-QUE BUFFET \$35

Kurobuta Baby Back Ribs

North Carolina Pulled Pork

1/4 BBQ Chicken

Texas Beef Brisket...add \$3

Buffet Condiments

Corn On The Cobb

Gourmet Baked Beans

Old Fashion Potato Salad

Creamy Coleslaw

Cornbread & Butter

ITALIAN BUFFET \$35

Chicken Marsala

Baked Lasagna

Pasta Primavera

Veal Scaloppini...add \$3

Buffet Condiments

Ratatouille Vegetable

Tri-Colored Pasta Salad

Parmesan Bread Sticks

BRAZILIAN BUFFET \$49

(grilled & hand carved by our chefs)

Picanha (Top Sirloin)

Chicken Wrapped with Bacon

Mild Brazilian Sausage

Pork Loin Wrapped with Bacon

Jumbo Shrimp...add \$5

Domestic Lamb Chops...add \$10

Buffet Condiments

Portuguese Rice *(herbs & tomatoes)*

Feijoada *(traditional black beans)*

Herb Roasted Potatoes

Chopped Salad

Grilled Vegetable Platter

Cheese Platter