



BANQUET MENUS

MEXICAN FIESTA \$22 per person

Chips and Salsa: Tortilla chips with red, green, and pineapple salsas

Quesadillas: Monterey Jack and cheddar cheese, pico de gallo, sour cream

Black Bean & Corn Salad: Chopped romaine, roasted corn, black beans, tomatoes, and avocado tossed with roasted tomato dressing and topped with fried tortilla chips

Spanish Rice: Authentic Spanish rice

Refried Beans: Homemade refried pinto beans with melted cheese

Chicken Taquitos: Hand-rolled

Ground Beef Taco Bar: Hard and soft shells, ground beef, traditional toppings

ITALIAN BUFFET \$23 per person

Garlic Bread: Fresh French bread brushed with a garlic-butter sauce

Bruschetta: Thick slices of bread, grilled and rubbed with garlic, drizzled with olive oil and topped with mozzarella cheese, tomatoes and herbs

Pasta Bar: Penne pasta and ravioli with three sauce choices: Alfredo, Marinara, and Bolognese.

Caesar Salad: Chopped Romaine with traditional dressing

ADDITIONAL ITEMS

Caesar Salad: \$50 per large bowl, serves 20-25

Greek Salad: \$70 per large bowl, serves 20-25

Bowlmor Nachos: \$10 per plate, \$13 per plate with chicken

Quesadillas: Platter for 15 people \$45, with chicken \$60
Platter for 25 people \$65, with chicken \$90

Mozzarella Sticks: Platter for 15 people \$40
Platter for 25 people \$60

Wings: \$12 per dozen. Buffalo, BBQ, or Thai

Vegetable Platter: for 25-35 people \$65

Fruit Platter: for 25 people \$70

Fruit and Cheese Platter: for 25 people \$95

Shrimp Cocktail: (21-25 count) \$2 per shrimp (min. 24)

Bruschetta: Platter for 15 people \$45
Platter for 25 people \$70

ADDITIONAL ITEMS

Ice Cream Sundae Bar: \$5 per person

Cookies or Brownies: \$2 per item