

WILL ROGERS THEATRE
SPECIAL EVENTS
Catering

LUNCH BUFFET

****Priced Per Guest**

-Please make your selections from each of the following categories

Salad

(Choice of One)

(Pre-Select Choice of Two Salads – Additional Charges May Apply)

Baby Spring Mixes Ranch and Balsamic Vinaigrette

Caesar Salad, Shaved Parmesan, Homemade Crostini, Caesar Vinaigrette Dressing

Baby Spinach, Red Onion, Toasted Pecans, Mandarin Oranges, Champagne Vinaigrette

Pasta Salad

Greek Pasta Salad

Macaroni Pasta Salad

Traditional Pasta Salad

Italian Pasta Salad

Cold Salad

Cucumber Salad

Quinoa Salad

3 Bean Salad

Tomato Salad

Moroccan Cous Cous Salad



Entrées

(Choice of One)

(Pre-Select Choice of Two Entrees – Additional \$5 Per Guest)

Chicken Cordon Blue with Ham and Swiss Cheese

Traditional Lasagna

Oven Roasted Tomato with Ground Beef or Chicken

White Lasagna

Chicken, Spinach, Ricotta and Parmesan Cheese

Herb Roasted Chicken Breast topped with Rosemary and Thyme Sauce

Herbs Crusted Pork Loin, Grand Marnier, Sage Maple Syrup

Grilled Atlantic Salmon, Dijon Whole Grained Mustard Beurre Blanc

Grilled Chicken Breast, Wild Mushroom, Mushroom Velouté

Smoked Roasted BBQ Brisket, Homemade BBQ Sauce

Whole Smoked Roasted Beef served with Au Jus and Horseradish Cream served
on the side

A Roasted Whole Turkey Breast, Sage-Turkey Velouté

Roasted Whole Smoked Maple-Cured Country Ham, Roasted Pineapple
Glazed

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Side Dishes
(Choice of Two Items)

Sautéed Mixed
Vegetables

Sautéed
Green Beans

Herb Roasted Yukon
Potatoes

Garlic Mashed
Potatoes

Cheddar Green Chili
Mashed Potatoes

Sweet Potato Mash

Buttered Orzo with Herbs
and Parmesan

Broccoli Cheddar
Casserole

Wild Rice Pilaf

Spanish Rice

Jasmine Rice with Pine
Nut

Caramelized Baby
Carrots

Country Green Beans

Dessert

Chef's Choice

\$30 per Guest