

Tapout Buffet Package

Hors d Oeuvres

Coconut Crusted Chicken paired with an Ancho Spice Drizzle
Shrimp Shooter Cocktails *

One of each prepared per guest, butler passed

2 International Cheese & Fruit Charcuterie Board

Baguettes & Specialty Crackers

Salad

Southwest Caesar *

Fresh Grated Romano, Tri-Color Tortilla Chips, Fire Roasted Sweet Peppers
Chipotle Parmesan Caesar Dressing

Buffet Selections

Seared Seasoned Chicken Breast

Sautéed Green Beans
Topped with Pico de Gallo

Oven Roasted Wild Salmon *

Long Grain Rice Pilaf, Braised Mustard Greens
Champagne Buerre Blanc

Grilled Marinated Flank Steak *

Rosemary & Thyme Zinfandel Reduction

Roasted Yukon Gold Potatoes

Infused Parsley & Oregano Oil

Freshly Assorted Baked Breads

**Freshly Brewed Sweet Tea & Water
Station**

Gourmet Coffee Inter-Action

Forty-Five Dollars per guest

Please order Tapout Buffet for a minimum of seventy-five guest for a one and one-half hour service.
A service charge of 19% and applicable sales tax will be added to menu prices.

ITEMS MARKED WITH AN ASTERISK* ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU ARE CERTAIN MEDICAL CONDITIONS.