



CATERING MENU

Hors d'oeuvres *\$3.50 to \$12 per person*

25-person minimum

Cold

- Charcuterie \$12
- Oysters On The Half \$3.50
- Shrimp Cocktail \$9
- Fresh Fruit Display \$8
- Vegetable Crudit  \$8
- Hummus Pita Platter \$9
- Sandwich Platter \$10
- Bruschetta \$8
- Caprese Skewers \$9

Hot

- Spinach Artichoke Dip \$9
- Crab Cakes \$10
- Chicken Teriyaki Skewers \$11
- Fried Asian Ribs \$10
- Brie Puff Pastry Bites \$9
- Stuffed Mushrooms \$9
- Clams Casino \$11

Legendary Zephyr Buffet *\$60 per person*

*Choice of two starters and
two main courses*

Includes Homestyle Mashed or Roasted Red Potatoes, Mixed Roasted Vegetables, and Rolls with Butter

Salads / Starters

- Traditional Mixed Greens
- Classic Caesar
- Fresh Fruit Display
- Grilled Vegetable Crudit 

Main Courses

- Traditional Chicken Picatta with Lemon Caper Sauce
- Seared Orange-Glazed Salmon with Chipotle Drizzle
- Grilled Rosemary Chicken
- Herb Crusted Pork Loin with Homestyle Gravy
- Roasted Tri-Tip with Mushroom Glace Topping

Dessert

Assorted Cookies or Dessert Bars

Deli Buffet *\$24 per person*

Includes assorted breadbasket

Salad

Mixed Greens
Tomatoes, Cucumber, Onions and Shredded Carrots with Ranch and Balsamic

Trays

Lettuce, Tomato and Onion
Cheddar, Swiss and Pepperjack
Ham, Turkey and Roast Beef

Dessert

Assorted Cookie Tray or Dessert Bars

All buffets include an assortment of premium soft drinks, tea, and regular and decaf coffee.





***Themed Buffet
\$55 per person***

Mexican

*Choice of salad, soup or starter
and two main courses*

Includes, Mexican Arroz,
Charro Beans, Roasted Mexican Corn,
and Flour or Corn Tortillas

Starters

Chili Con Carne
Chipotle Chicken Tortilla
Chips and Salsa
with Guacamole, House Salsa,
and Pico De Gallo
Elote Corn Dip with Tortilla Chips
Mexican Kale Salad
with Avocado Vinaigrette

Main Courses

Carne Asada
Chicken Carnitas
Al Pastor
Chipotle Lime Shrimp
Vegan Taco Beef

Italian

*Choice of one salad, one appetizer,
two main courses, and two pasta options*

Includes Rolls, Butter,
and Roasted Broccoli

Salads

Classic Caesar
Crisp Romaine tossed in Caesar
Dressing, Shredded Parmesan
and Garlic Croutons

Traditional Mixed Greens
Tomatoes, Cucumber, Onions and
Shredded Carrots
with Ranch and Balsamic

Appetizers

Caprese Skewers
Petite Skewers with Fresh Mozzarella,
Cherry Tomato, Chiffonade Basil
with a Balsamic Reduction

Bruschetta

Fresh Diced Tomato Seasoned Mixture
on top of Roasted Garlic Baguette,
topped with Parmesan
and Balsamic Drizzle

Pasta

Marinara, Alfredo or Pesto Sauce
Tortellini
Penne

Main Courses

Chicken Parmesan
Grilled Pesto Chicken
Sliced Grilled Flank Steak

Vegetarian

Pasta Primavera

BBQ

*Choice of two sides
and two main courses*

Includes BBQ Sauce, Cornbread,
Honey Butter, Roasted Cajun Honey
Corn on the Cob, Traditional Baked
Beans, and Grilled Garlic Green Beans

Sides

Southern Mac and Cheese
Red Potato Salad
Carolina Slaw
Seasoned Roasted Potatoes
Kale Broccoli Slaw

Main Courses

Grilled Chicken Quarters
Kansas City Smoked Pork Ribs
Slow Cooked Pulled Pork
Sliced Beef Brisket

***Contact Us**
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*All buffets include an assortment of premium soft drinks,
tea, and regular and decaf coffee.*