

## ∞Dinner Buffet∞

### **All American Buffet**

Mixed Greens Salad w/Tomatoes, Cucumbers & Carrots  
Assorted Dinner Rolls w/Butter  
Carved Flank Steak  
Rotisserie Chicken  
BBQ Ribs  
Lemon Butter Salmon  
Baked Potatoes w/whipped Butter & Sour Cream  
Creamed Spinach w/Frizzled Onions  
Apple Pie Ala Mode

### **A Taste of Europe**

Mixed Greens Salad w/Sliced Beets & Feta Cheese  
Basket of Bavarian Jumbo Pretzel Sticks  
Carved Beef Brisket  
Roasted Chicken  
Au Gratin Potatoes  
Braised Red Cabbage  
Beer Brats & Sauerkraut  
Roasted Root Vegetables  
Black Forrest Cake

### **Harvest Buffet**

Baby Greens w/Pears, Walnuts, Goat Cheese & Vinaigrette  
Cornbread w/Butter  
Carved Honey Ham  
Sliced Turkey & Cranberry Sauce  
Stuffed Filét of Sole  
Bourbon Candied Yams  
Mashed Potatoes  
Green Beans Almandine  
Pecan Pie





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### Italian Buffet

Caprese Salad w/Cherry Tomatoes & Baby Mozzarella  
Assorted Breads w/Butter  
Carved Rosemary Pork Loin  
Chicken Picatta  
Beef tips w/Mushrooms and Onions  
Seafood Cioppino  
*Stew w/ Shrimp, Clams & Mussels*  
Tri Colored Tortellini Alfredo  
Sautéed Broccoli Rabe w/Olive Oil & Garlic  
Lemoncillo Cheesecake

### Hawaiian Luau

Baby Greens Salad w/Mandarin Oranges & Almond  
Hawaiian Dinner Rolls with Butter  
Carved Whole Pig (additional \$14 per person)  
Hawaiian Pork Loin  
Teriyaki Beef Strips  
Pineapple Glazed Chicken Breasts  
Ginger Ponzu Mahi Mahi  
Sweet & Spicy Rice w/Coconut Milk & Jalapenos  
Hawaiian Style Roasted Vegetables  
Pineapple Upside Down Cake

**\$38 per person**

Minimum 50 Persons

All Dinner Buffets served w/Iced Tea, Iced Water, Coffee, Decaf & Hot Tea.

Salad & Dessert Course are Served Tableside.

All Food and Beverage is subject to a 20% service charge.

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