

BUFFET DINNERS

FOR IN HOUSE PARTIES OF 30 to 200

Please select a tier and fill in your choices. All menu options and descriptions can be found on the following pages. Tapas platters are also listed, and can be added a la carte to any tier.

TIER 1
\$45 per person
2 ENTRÉES
2 SIDES

ENTRÉES

1 _____
2 _____

SIDES

1 _____
2 _____

TIER 2
\$50 per person
2 ENTRÉES
2 SIDES
1 SALAD or
1 DESSERT

ENTRÉES

1 _____
2 _____

SALAD OR DESSERT

1 _____

SIDES

1 _____
2 _____

TIER 3
\$65 per person
3 ENTRÉES
3 SIDES
1 SALAD
2 DESSERTS

ENTRÉES

1 _____
2 _____
3 _____

SALAD

1 _____

DESSERTS

1 _____
2 _____

SIDES

1 _____
2 _____
3 _____



BUFFET DINNERS

MENU SELECTIONS

ENTRÉES

BACON WRAPPED MEATLOAF

Zesty BBQ Glaze
Hickory Smoked Bacon
Fried Onion Strings
Scallion Garnish

CHICKEN FLORENTINE*

Roasted Chicken
Sautéed Spinach
Parmesan Cream
Fresh Chopped Herbs

PRIME RIB*

Herb Encrusted
House Au Jus
Horseradish Cream

ROASTED NY STRIP*

Roasted Garlic Stuffed
Herb Au Jus
Horseradish Cream

SALMON FLORENTINE*

Roasted Canadian
Atlantic Salmon
Sautéed Spinach
Parmesan Cream

PAN SEARED CHICKEN*

Seared Chicken Breast
Parmesan Cream Sauce
Fresh Herbs

NASHVILLE HOT CHICKEN*

House Brined & Seasoned Tenders
Prepared Nashville Hot Pickle
Chips / Texas Toast / Ranch

TRUFFLED MAC & CHEESE

House Baked Mac & Cheese
Goat Cheese Cream Sauce
Toasted Herbed Bread Crumbs
Truffle Oil

PAN SEARED SALMON*

Fresh Canadian Atlantic Salmon
Citrus Herb Encrusted
House Garlic Aioli

CAJUN CHICKEN GNOCCHI

Grilled Chicken
Potato Gnocchi
Bell Peppers / Onions
Cajun Cream Sauce
Shaved Parmesan
Fresh Herbs

SIDES

White Cheddar Mash

Roasted Vegetable Medley

Garlic Sautéed Green Beans

Roasted Fingerling Potatoes

Lemon Parmesan Broccoli



*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

BUFFET DINNERS

ADDITIONAL COURSES

TAPAS

To add a tapas course to your menu, please choose from the tapas course menu. These can be added in any quantity you like and are a la carte pricing.

SALADS

CREAMY CAESAR

Chopped Romaine Lettuce
Grape Tomatoes
Shaved Parmesan
Toasted Croutons
Capers
Hickory Smoked Bacon
Creamy Garlic Parmesan Dressing

PEAR & GORGONZOLA

Mixed Greens Sliced Pears / Craisins
Gorgonzola Cheese
Candied Walnuts
Balsamic Vinaigrette
House Garlic Bread

AMERICANA

Mixed Greens
Shredded Cheese
Grape Tomatoes
House Croutons
Cucumber Slices
Choice of Italian or Ranch

SPINACH & STRAWBERRY

Fresh Spinach
Sliced Strawberries
Goat Cheese / Shallots
Candied Walnuts
Pomegranate Vinaigrette
House Garlic Bread

DESSERTS

KEY LIME BITES

Macadamia Coconut Key Lime Pie
Strawberry Sauce
Whipped Cream

CHEESECAKE BITES

Assorted Miniature Cheesecakes

FUDGE BROWNIE BITES

Ganache Drizzled
Raspberry / Blueberry
Mint Chiffonade



TAPAS COURSE

WOULD YOU LIKE YOUR TAPAS SERVED:
Please select one.

1 Order = 10 individual servings, or pieces.
Minimum of 3 orders per choice.
Please specify quantity desired.

___ Family style at the table as a first course to the meal

___ Platter style for a cocktail reception or prior to your meal

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| <p># ___ CRAB CAKES \$36
Garlic Aioli / Paprika
Fresh Lemon Wedges
Chopped Italian Parsley</p> <p># ___ THAI CHICKEN MEATBALLS \$33
Honey Sriracha Glaze
Spicy Black Bean Vinaigrette
Scallions
Hoisin BBQ Sauce
Spicy Black Bean Vinaigrette</p> <p># ___ SALMON CUCUMBER BITES \$35
Smoked Salmon
Cream Cheese
Horseradish Dill Crème Fraiche
Herbs de Provence
English Cucumber Cups</p> <p># ___ SPICY CHICKEN EMPANADAS \$32
Sriracha Aioli
Avocado Ranch</p> <p># ___ GREEK HUMMUS PLATTER \$27
Roasted Garlic Hummus
Feta
Cucumber Slices
Kalamata Olives
Pepperoncini Peppers
Chopped Artichoke Hearts
Pickled Red Onions
Toasted Naan Bread</p> <p>___ GLAZED BRUSSELS \$33
Crispy Brussel Sprouts
Honey Sriracha Glaze
Toasted Sesame Seed
Sriracha Aioli</p> | <p># ___ BOURSIN STUFFED MUSHROOMS \$32
Herbed Boursin Cheese
Oven Roasted Mushrooms
Chopped Italian Parsley</p> <p># ___ PETITE BEEF WELLINGTONS \$39
Beef Tenderloin
Mushroom Duxelles
Puff Pastry
Dijon Aioli
Scallions</p> <p># ___ AMERICAN NACHOS \$37
House Made Ranch Chips
Goat Cheese Sauce
Sun Dried Tomato
Hickory Smoked Bacon
Blue Cheese
Scallions</p> <p># ___ CRAB RANGOON DIP \$32
Creamy Sweet Chili Sauce
Fresh Crab
Crispy Wonton Chips
Scallions
Topped with Fresh Crab Meat</p> <p># ___ FRESH FRUIT SKEWERS \$37
Skewered Pineapple
Cantaloupe
Honeydew
Strawberry
Cream Cheese Dip</p> | <p># ___ GARLIC PARMESAN WINGS \$25
Garlic Parmesan
Dry Rub
Spicy Hoisin Dip / Garlic Ranch / Celery</p> <p># ___ CLASSIC BUFFALO WINGS \$25
Classic House Buffalo Sauce
House Blue Cheese / Celery</p> <p># ___ HOISIN BBQ WINGS \$25
Classic Hoisin Sauce
Garlic Ranch / Celery</p> <p># ___ BOURSIN BRUSCHETTA \$28
Toasted Garlic Focaccia
Herbed Boursin Cheese
Balsamic Marinated Tomatoes
Scallions</p> <p># ___ FUDGE BROWNIE BITES \$26
Ganache Drizzled
Raspberry / Blueberry
Mint Chiffonade</p> <p># ___ CHEESECAKE BITES \$26
Assorted Flavors</p> <p># ___ KEY LIME PIE BITES \$32
Macadamia Coconut Crust
Whipped Cream
Strawberry Sauce</p> |
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Please do not hesitate to contact us with any questions during the planning of your event. Email is our preferred method of contact; send us a message at eventsmanager@americanadsm.com, or call 515.283.1312

