

SOCIAL & CORPORATE BUFFET MENUS

DELI SANDWICH BUFFET

\$17 per person, minimum 10 people

An assortment of wraps or focaccia deli sandwiches including

Imported Italian Combo – cappicola, Genoa salami, pepperoni
with provolone cheese
Oven Gold Turkey Breast
Baked Ham
Roast Beef

10% of total count will be made vegetarian

Soda and Bottled Water

CHOOSE TWO SIDES:

Rotini Pasta Salad
Garden or Caesar Salad
Potato Chips
Fruit Salad

Dave's Homemade Cookies or Brownies +\$2.00pp
Add two hot entrees for +\$8pp

Upgrade to Sandwiches from our Gourmet Section for +\$21pp

Caprese – mozzarella, tomato, and basil with prosciutto and balsamic glaze

Chicken Cutlet – with prosciutto, broccoli rabe, roasted red pepper, shaved parmigiana, balsamic glaze

Buffalo Chicken Wrap – blue cheese dressing, lettuce, tomato

Pesto Shrimp Wrap – sautéed onions and peppers

Chicken Caesar Wrap – romaine, parmigiana cheese, crushed crouton, classic caesar

Brisket – pepper jack, poblano crema and onion

Fajita – carne asada steak, with sautéed onions, peppers, and mexican cheese

Fried Eggplant – roasted red pepper, mozzarella, balsamic and arugula

Chipotle Chicken – mixed greens, avocado, Gouda, chipotle aioli

Chicken Salad – smoked chopped chicken tossed with celery, dried cranberries, fresh scallions, mustard, tarragon, and mayonnaise

Oven Roasted Turkey – roasted red pepper, swiss, dill aioli, lettuce and tomato

Grilled Vegetable – sautéed green & yellow squash, eggplant, peppers, onion, and fig glaze

SALAD BAR

\$17 per person, minimum 10 people

A choice of chopped romaine or mixed greens,
followed by a selection of grilled chicken, bacon, hard boiled
eggs, roasted corn, cherry tomato, cucumber, peppers, carrots,
red onion, croutons, feta cheese and a choice of
balsamic or red wine vinaigrette

Soda and Bottled Water

CHOOSE TWO SIDES

Rotini Pasta Salad

Potato Chips

Fruit Salad

Dave's Homemade Cookies or Brownies +\$2.00pp

Add two hot entrees for +\$8pp

LUNCH BUFFET SPECIAL

\$18 per person, minimum 10 people

Tossed Garden Salad

Fresh Uncle Matt's Bakery Rolls

Penne a la Vodka OR Orecchiette Bolognese

Grilled Balsamic Chicken Breast OR Chicken Piccata

Dave's Homemade Cookies or Brownies

Soda and Bottled Water

TACO LOCO BUFFET

\$18 per person, minimum 15 people

Choose 2 - Fajitas or Tacos: Grilled Chicken, Carne Asada,
Ground Beef or Carnitas

Fried Sweet Plantains OR Arroz Moro – Pinto beans with
Spanish yellow rice

Garden Salad

Chips, Salsa, Guacamole

Soda and Bottled Water

Additional Items:

Churros with chocolate dipping sauce +2.00pp

Tray of Cheese Quesadillas (Serves 12-16) +\$80

Half Tray of Mini Empanadas- Spanish Picadillo Beef or Chicken
(25 pieces) +\$30

Includes all paper goods & chafers for buffets

Event staffing available upon request

DAVE'S DINNER BUFFET

\$26 per person, minimum 15 people
Combination of three hot entrees and two sides
*some selections may include an up-charge

Includes
Tossed garden salad
Fresh Uncle Matt's Bakery rolls

Additional Items:
Coffee Service +\$2pp
Assorted Soda and Bottled Water +\$2pp
Apple Crisp +\$4pp
Cookies or Brownies +\$2pp

LOCO SMOKED SOUTHERN BBQ

BBQ LUNCH SPECIAL
\$18 per person, Minimum 15 people
Apple wood pulled pork OR
Cherry wood smoked chicken breast and thighs
BBQ bacon baked beans
Coleslaw
Cesar salad
Uncle Matt's Bakery Slider rolls with whipped honey butter

Choose 2 of our homemade BBQ Sauces

Kansas City (V, GF, DF) – classic sweet tomato, molasses,
and brown sugar sauce
Carolina Gold (V, GF, DF)– zesty mustard brown sugar
and vinegar-based sauce
Carolina Vinegar (V, GF, DF)– apple cider vinegar and
red chili flake sauce
Alabama White (V, GF, DF)– tangy white BBQ sauce with a
citrus, paprika, horseradish

Soda and Bottled Water

Additional Items:
Dave's Homemade Cookies or Brownies +\$2.00pp
Banana Pudding +\$3.00pp
Mac & Cheese +\$3.00pp

Includes all disposable paper goods & chafers for buffets

Event staffing available upon request

DINNER BBQ BUFFET

\$34 per person, Minimum 25 people

Please choose 3 meats & 2 sides

Package includes

Garden Salad

Sliced Watermelon

Cornbread with Honey Butter

Choose 2 Homemade BBQ Sauces

Kansas City (V, GF, DF) – classic sweet tomato, molasses, and brown sugar sauce

Carolina Gold (V, GF, DF)– zesty mustard brown sugar and vinegar-based sauce

Carolina Vinegar (V, GF, DF)– apple cider vinegar and red chili flake sauce

Alabama White (V, GF, DF)– tangy white BBQ sauce with a citrus, paprika, horseradish

SMOKED MEATS

Smoked Beer Can Chopped Chicken (DF, GF)– loco dry rubbed and smoked with cherry wood

Dry Rub Smoked Chicken- Bone in Breast and Thighs (DF, GF)–

loco dry rubbed and smoked with cherry wood

House Smoked Pulled Pork (DF, GF)– loco dry rubbed and smoked with apple wood

Low & Slow Beef Brisket (DF, GF) – loco dry rubbed and smoked over night with pecan wood

Smoked Turkey Breast (DF, GF) – loco dry rubbed and smoked with cherry wood

Smoked Wings – Buffalo or BBQ (GF)– loco dry rubbed and smoked with cherry wood and deep fried with your choice of sauce. Ranch dipping sauce

St. Louis Ribs (GF, DF) – loco dry rubbed and pecan wood smoked

Baby Back Ribs (GF, DF) – loco dry rubbed and pecan wood smoked

Smoked Shiitake Fable (V, GF, DF) – loco dry rubbed and smoked with apple wood

SIDES

Mac and Cheese– cavatappi pasta with our three cheese sauce

Mexican Street Corn Salad (DF, GF) – fire-roasted corn mixed with roasted peppers, pico de gallo, cilantro and topped with crumbled cotija cheese

Smoked BBQ Bacon Baked Bean (DF, GF)– Baked beans tossed in our house made sweet BBQ sauce with thick cut hickory smoked bacon

Bacon & Horseradish Mashed Potato (GF)– creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives

Potato Salad (DF, GF, VG)– house-made potato salad with chopped hard-boiled egg, mayonnaise, mustard, and relish

Cole Slaw (DF, GF, VG)– shredded green cabbage and carrot, tossed in our sweet and sour marinade

Green Beans with Blistered Grape Tomatoes (GF, VG)– blanched with fresh garlic butter and EVOO. Vegan option available

Fresh Broccoli and Carrot Medley (GF, VG)– blanched with fresh garlic butter and EVOO. Vegan option available

Grilled Seasonal Vegetables (GF, VG)– grilled yellow and green zucchini, spanish onions, and eggplant, topped with fire roasted red pepper. Vegan option available

Additional Items:

Assorted Soft Drinks – Sodas and Poland Spring Water +\$2.00pp

Dave's Homemade Cookies or Brownies +\$2.00pp

Banana Pudding +\$3.00pp

Includes All Disposable Paper Goods & Chaffers for Hot Buffet
Event staffing available upon request

(VG) Vegetarian (V) Vegan (DF) Dairy Free (GF) Gluten Free