

Lunch & Dinner Buffets



All lunch and dinner selections are prepared with care, garnished and beautifully presented in attractive black plastic serving pieces with heavy duty plastic serving utensils. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware can be included for an additional \$1.00 per person.

Choose one of the following sides with your buffet selection:

- ◆ Baked Potato Salad
- ◆ PB Tossed Salad with Fresh Veggies
- ◆ Fresh-Cut Fruit Salad
- ◆ Tuscan Pasta Salad
- ◆ Crispy Kettle Potato Chips
- ◆ Assorted Cookies and Bars
- ◆ Roasted Garlic Mashed Potatoes

Sandwich Bar

Choose side option

S.S.S. (The perfect little lunch) Choose 2: 9.50

- Our freshly tossed house mixed greens, tomato, red onion and seasoned croutons with vinaigrette & basil ranch
- Chef's incredibly delicious soup of the day
- Half sandwich: Turkey, Ham, Roast Beef or Veggie

Butcher Block with Chips: 11.25

Roasted turkey breast, smoked Virginia ham, & roast beef with Swiss, cheddar & smoked gouda, lettuce, tomatoes, pickles, peppers, mayo, honey mustard and a variety of fresh bakery breads.

***Done Deal*:** Add 1.75 per guest

Chef's selection of gourmet sandwiches are pre-assembled, tastefully arranged and colorfully garnished on a tray.

Grilled Chicken and Avocado Sandwich: 11.25

Tender grilled chicken with roasted red peppers, grilled avocados, melted jack cheese and jalapeño mayo, served with Kaiser rolls and Kettle Chips.

French Market 11.25

Served warm, flakey croissants are brushed with poppy seed mustard-butter and filled with ham and Swiss or turkey and Swiss, served with Kettle Chips.

American Grill: 11.25

Choose from: Juicy 1/3 Lb. Hamburgers, Tender Grilled Chicken Breast, Johnsonville Brats or all beef Hot Dogs. Buns, and condiments on the side with chips and creamy slaw too!

"Wraps" Combo Tray: 11.99

Both of our delicious wraps arranged stylishly on a tray...

Goddess wrap: Chipotle hummus, tomato, cucumber, mint, red onion, baby spinach and feta cheese on a spinach tortilla with tzatziki sauce.

BBQ Chicken Wrap: Smoky BBQ chicken, sharp cheddar cheese, jicama and cilantro are bundled with shredded lettuce and tomato in a Chimayo tortilla. Chili-lime ranch on the side.

Seasoned Pulled Pork or Beef Brisket: 12.25

Smoky BBQ sauce, soft rolls, pickles, chips and creamy slaw.

***For both meats*... Add 2.25 per guest**

Chili Rubbed Steak Sandwich: 12.50

Tender flank steak grilled and spanked with chili rub and topped with crispy french-fried onions. Comes with crisp lettuce, tomatoes & French rolls. Kelly's spicy ranch on the side.

Food with "Soul"

Choose a side option

Pasta Abondanza Bar (choose two sauces): 10.99

Bow tie pasta al dente served with TWO different homemade sauces. Choose from: Basil-pesto cream sauce, classic bolognese (red sauce with meat) or our spicy veggie marinara. Served with grated parmesan on the side and roasted garlic-butter baguettes.

Add Chicken: 2.95 per guest

Mr. Potato Bar: 10.99

Hot, tasty baked potatoes are accompanied by butter, sour cream, green onions, bacon, cheddar cheese, broccoli and salsa.

Add Chili: 1.95 per guest

Pollo Verde: 11.50

Our house specialty! A flavorful Santa Fe casserole layered with chicken, mild green chilis, salsa verde, sour cream and crisp flour tortilla strips. It's all topped with jalapeno pepper-jack cheese and baked to a golden brown. Calabacitas come with- just cuz.

Chicken Schnitzel: 11.50

A lightly breaded, boneless breast with a delicate lemon-caper sauce.

Deep Dish Lasagna: 11.99

Choose one of our signature lasagnas:

- Bolognese: Classic red sauce with sausage & beef
- Veggie: fresh spinach with pesto cream sauce

Layered with fresh pasta sheets, homemade sauce, Parmesan, ricotta and mozzarella. Served with roasted garlic-butter baguettes.

Add additional Lasagna by the pan:

Half pan 49.99 (serves 10-15) Full pan 89.99 (serves 18-24)

Grammy's Fried Chicken: 11.50

Two big juicy pieces of crispy fried chicken per person. Ooooh-e it's good!

Soft Taco Bar: 12.25

Warm tortillas, seasoned ground beef OR chicken (choose one). Combine it all with shredded cheddar cheese, sour cream, fresh guacamole, shredded lettuce, diced tomatoes and roasted tomato salsa. Beans & rice on the side. (no extra side)

Chicken Pomodori: 12.50

Marinated, grilled chicken breast served hot & simple with grilled roma tomatoes and grilled eggplant julienne. Try this with our Tuscan pasta salad!

Mama Talarico's Meatloaf: 13.50

Fresh ground beef with onion, garlic, parsley & parmesan. Wrapped in lean bacon and served with caramelized onion gravy. Mangia!

Grilled Fajitas: 13.50

Juicy chicken OR beef OR a combo of both. Make your own creation with salsa, guacamole, sautéed peppers, onions, cheddar cheese, sour cream and warm flour tortillas. Savory pinto beans and rice. (no extra side)

Chili-rubbed Flank Steak: 13.50

Grilled juicy flank steak spaked with chili rub, sliced thin and topped with crispy fried onions and served with roasted tomatillo salsa on the side. Chef's favorite!

Specialty Salads:

Each salad includes a fresh Cibatta roll with butter and a fun "something extra" appetizer

Asian Chicken Salad: 11.50

Tossed greens, grilled 5-spice chicken, crispy vegetables, mandarin oranges, mint, peanuts and crunchy chow mein noodles with sesame vinaigrette. Served with vegetable pot stickers, mustard-ginger dipping sauce, and fortune cookies.

Santa Maria Steak Salad: 11.50

Juicy beef tri tip, bleu cheese, crisp romaine, red onion & beefsteak tomatoes all served with chili-seasoned croutons and our incredible vinaigrette dressing. Tri colored chips and roasted tomato salsa.

Athens: 12.50

Lemon-grilled chicken breast placed on a bed of romaine hearts. Served with feta cheese, kalamata olives and Greek vinaigrette dressing on the side. Comes with bread and butter and flaky spinach and cheese-filled spanikopita triangles.

Cubano Chef: 12.50

A legendary Cuban salad recipe: Freshly tossed crisp lettuce with julienne of honey ham and turkey breast, Swiss cheese, tomato, green olives, grated Asiago and our tangy vinaigrette. Corn fritters with black bean salsa on the side! Viva!

Executive Selections

All items in this section are served with a crisp tossed salad with grape tomatoes, red onion and seasoned croutons, vinaigrette and fresh La Brea bread & butter:

Juicy Grilled Chicken: 11.99

Our signature marinade and simple seasonings make this so good. Served with fresh seasonal vegetables.

Lemon-Basil Chicken: 12.99

Drizzled with a fresh lemon and basil beurre blanc. Served with Jenna's delicious rice pilaf.

Coconut Tilapia: 13.50

Served with banana-rum chutney and coconut-jasmine rice.

Applejack Pork loin: 14.25

Slow roasted and served with spiced apples in a delicious brandy-apple demi. Roasted garlic mashed potatoes on the side.

London Broil: 14.50

Marinated tender flank, perfectly grilled and sliced thin and juicy topped with crispy French-fried onions and served with roasted garlic mashed potatoes.

Rosemary Roasted Chicken: 14.99

One-quarter roasted chicken, perfectly oven-browned And basted with rosemary jus. Served with roasted garlic mashed potatoes.

Additional Side Options:

15 person minimum order

- Assorted cookies, brownies & lemon bars.....2.50
- Any extra side dish.....2.75
- Colorful Chips and fresh roasted tomato salsa..2.75
- Soup du jour3.25
- Chef's Hot Vegetable.....2.95

Delivery or Pickup Available

Drop-off or Pickup:

All items are presented on classy black plastic trays and in attractive serving bowls and foil pans. Heavy duty serving utensils and condiment bowls are provided. For an added touch, you can upgrade to attractive black, clear or white plastic ware.

Silver Service:

The use of chafing dishes, accent linen and decoration are available for an additional charge of 18% to cover the cost of equipment, delivery, setup, decor & pickup.

Rentals:

Your Event Manager can also arrange for the use of china, flatware and glassware for a classy or upscale look.

Guest Count Confirmation

A minimum # of guests must be communicated to the Picnic Basket sales office no later than 72 hours prior to your event, or as specified in your contract. Changes must be made directly with your Event Manager; no changes on voice mail or via fax will be accepted. Any changes made after this time will incur a 15% handling fee.

Service Staff

Professional servers, bartenders, baristas and field chefs can be hired to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations.

See our Cravings menus for more upscale menu options. www.cravingscatering.com

For Santa Maria style BBQ visit our sister company at www.buffalogalsgrilling.com