### Buffets

#### Chilled Selections

Buffet minimum order for 10 Guests; 1 buffet selection per order

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price per person</th>
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</thead>
<tbody>
<tr>
<td><strong>Flat Iron</strong></td>
<td>$18.50</td>
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<tr>
<td>Chilled Marinated Flat Iron Steak (GF)</td>
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<tr>
<td>Charred Romaine Salad with Edamame, Carrot, English Cucumber, Tomatoes, and Edamame Vinaigrette (VG, GF)</td>
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<tr>
<td>Orange Scented Couscous Salad with fresh Parsley, Scallions, Golden Raisins, and Pine Nuts (VG)</td>
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<tr>
<td>Fresh cut Seasonal Fruit (VG, GF)</td>
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<tr>
<td><strong>Citrus &amp; Herb Salmon</strong></td>
<td>$19.50</td>
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<tr>
<td>Chilled Citrus &amp; Fresh Herb Salmon (GF)</td>
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<tr>
<td>Orzo Pasta Salad with Cucumbers, Onions, Feta, and Cherry Tomatoes (V)</td>
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<tr>
<td>Seasonal Grilled Vegetables (VG, GF)</td>
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<tr>
<td>Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)</td>
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<tr>
<td><strong>Mediterranean Flavors</strong></td>
<td>$14.50</td>
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<tr>
<td>Moroccan Chicken Skewers (GF)</td>
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<tr>
<td>Marinated Roasted Mushrooms (VG, GF)</td>
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<tr>
<td>Greek Salad with Artichoke Hearts, Feta, Garbanzo, Kalamata Olives, and Balsamic Vinaigrette (V, GF)</td>
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<tr>
<td>Pita Chips (V) and Hummus (VG)</td>
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<tr>
<td><strong>Wheatberry Salad and Herb Chicken</strong></td>
<td>$16.25</td>
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<tr>
<td>Wheatberries, Quinoa, Butternut Squash, Dried Fruit, Almonds, Baby Kale, Mandarin Oranges, Feta, and Honey Soy Ginger Dressing with chilled Herb Chicken</td>
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<tr>
<td>Grilled Asparagus (VG, GF)</td>
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<tr>
<td>Gold Beet Salad with Spinach, Oranges, Dried Cranberries, and Citrus Vinaigrette (VG, GF)</td>
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<tr>
<td><strong>Chicken Larb Spring Roll</strong></td>
<td>$14.50</td>
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<tr>
<td>Fresh Spring Roll of seasoned Chicken Larb, Green Leaf Lettuce, Cabbage, Carrot, Cucumber, Thai Basil, and Mint. Served with Sweet Chili Sauce (V, GF)</td>
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<tr>
<td>Pickled Daikon &amp; Carrot Salad (VG, GF)</td>
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<tr>
<td>Sesame Ginger Noodle Salad (VG, GF)</td>
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<tr>
<td>Thai Watermelon Salad (VG, GF)</td>
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<tr>
<td><strong>Forbidden Rice with Cilantro Shrimp</strong></td>
<td>$15.75</td>
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<tr>
<td>Forbidden Rice Salad with chilled Cilantro Shrimp (GF)</td>
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<tr>
<td>Steamed Edamame (VG, GF)</td>
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<tr>
<td>Fresh cut seasonal Fruit (VG, GF)</td>
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</tbody>
</table>
Hot Selections
Buffet minimum order for 10 Guests; 1 buffet selection per order

FLAVORS OF THE WORLD

Indian Buffet  $18.75 per person
Chicken Tikka Masala (GF)
Kachumber Salad (VG, GF)
Choose your sides:
Vegetable Tikka Masala (V, GF) or Aloo Gobi Curry (VG, GF)
Steamed Basmati Rice (VG, GF) or Biryani Basmati Rice (VG, GF)
Served with Raita (V, GF), Sweet and Spicy Chutney (VG, GF), and Grilled Naan (VG)

Acapulco Buffet  $18.25 per person
Choice of Chicken Fajitas, Pork Chile Verde, Beef Birria (GF), or Vegan Chile Verde (VG, GF)
Spanish Rice (VG, GF)
Refried Pinto Beans or Ranchero Pinto Beans (VG, GF)
Corn (VG, GF) or Flour Tortillas (VG)
Jicama, Red Onion, Tomato, Cucumber Salad with Chili-Lime dressing (VG, GF)
Crema, Smoked Chipotle Salsa, Salsa Verde (V, GF)

Flavors of Italy Buffet  $17.95 per person
Penne Pasta with Marinara Sauce (VG) or Alfredo Sauce (V)
Seasonal Sautéed Vegetables (VG)
Caesar Salad with Dressing on the side
Garlic Breadsticks (V)
Choose 1 Protein: Chicken Cacciatore (GF), Italian Sausage (GF), Beef Meatballs, or Turkey Meatballs

Flavors of Morocco Buffet  $17.95 per person
Pomegranate Chicken (GF) or Beef Kebab (GF)
Vegetable Tagine (VG, GF)
Saffron Rice (VG, GF)
Spiced Moroccan Salad (VG, GF)
Spiced Pita Chips (V) and Zaalouk – Roasted Eggplant & Tomato Dip (VG, GF)

Pacific Islands Buffet  $17.95 per person
Chicken Adobo (GF) or Beef Bistek (GF)
Garlic Fried Rice (VG, GF) or Pancit with Chicken, Pork Sausage,
  Vegetables and Rice Noodles (GF)
Lumpia - Vegetable (V) or Shanghai Beef
Asian Cucumber Salad with Red Onion, Tomato, and Sesame Seeds
in Hoisin Plum Sauce (VG, GF)
Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce (V, GF)
Hot Selections  (Continued)

Buffet minimum order for 10 Guests; 1 buffet selection per order

**Classic Comforts  $18.25 per person**
Beef Pot Roast or Roasted Chicken Breast with Creamy Garlic Sauce or Turkey Meatloaf
Garlic Mashed Yukon Gold Potatoes (GF)
Sautééed Green Beans (V, GF)
Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)
Rolls and Butter (V)

**Mandarin Buffet  $19.25 per person**
Soy Ginger Chicken with Red & Green Bell Peppers, Celery and Onions or Beef & Broccoli
Soy Ginger Tofu with Red & Green Bell Peppers, Celery and Onions (VG)
Stir-fried Vegetables (VG) or Asian Chopped Salad with Romaine, Iceberg lettuce, Red Cabbage, shredded Carrot, crispy Won ton Strips, Mandarin Oranges, toasted Almonds, and Sesame Ginger Dressing (V)
Steamed Jasmine Rice (VG, GF) or Stir-Fried Noodles (V)
Pork Pot Stickers or Vegetable Pot Stickers (V)
Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce (V, GF)

**GRILLS AND BARBECUES**

**Backyard BBQ  $16.95 per person**
Select 1 Entrée:
Beef Burger, Veggie Burger (V), Beef Hot Dog, Bacon Wrapped Hot Dog, or BBQ Chicken Breast Sandwich.
Select 2 Sides:
Mixed Green Salad (VG, GF), Macaroni Salad (V), Potato Salad (V, GF), Baked Beans (V, GF), House-made Seasoned Potato Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or Penne Pasta Salad (V).
Served with Watermelon Wedges, Pickle Spears, Buns, and Condiments

**Pulled Pork Sandwiches  $16.00 per person**
Carolina Pulled Pork with Coleslaw and Barbeque Sauce on Brioche Bun
Scalloped Potato (V)
Braised Collard Greens with Ham (GF)
Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)

**Grilled Tri-Tip  $21.00 per person**
Marinated and grilled Tri-Tip with Chimichurri (GF)
Toasted Pine Nuts and Millet with Citrus Zest (VG, GF)
Roasted Brussels Sprouts with Shallots (VG, GF)
Charred Romaine Salad with Edamame, Carrot, English Cucumber, Roma Tomato, and Edamame Vinaigrette (VG, GF)

**San Diego BBQ  $20.25 per person**
Select 1 Entrée:
BBQ Chicken Quarter (GF), BBQ Tri-tip (GF), Peach Bourbon Glazed Baby Back Pork Ribs (GF), or Grilled Portabella Mushrooms with Cowboy Caviar – Black Beans, Bell Pepper, Tomato, Corn, & Cilantro (VG, GF).
Select 2 Sides:
Triton Green Salad (VG, GF), Macaroni Salad (V), Potato Salad (V, GF), Baked Beans (V, GF), House-made Seasoned Potato Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or Penne Pasta Salad (V).
Served with Hawaiian Rolls (V), Watermelon Wedges, and Pickle Spears.
Hot Selections (Continued)
Buffet minimum order for 10 Guests; 1 buffet selection per order

CULINARY FAVORITES

Braised Beef Short Ribs  $26.00 per person
Braised Beef Short Ribs with Golden Raisin Demi-Glace
Mashed Potatoes (V, GF)
Garlic Haricots Verts (VG, GF)
Chipotle Caesar with Romaine, Baby Kale, Avocado, Corn, Tomato, Pepitas, and Chipotle Lime Caesar Dressing (GF)

Herb Roasted Salmon  $25.00 per person
Citrus and Herb Roasted Salmon with Citrus Beurre Blanc (GF)
Warm Orzo Pasta with Spinach, Mushrooms, Tomato, Fresh Garlic, Fontina Cheese (V)
Garlic Haricots Verts (VG, GF)
Spinach Salad with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Almonds, and Red Wine Vinaigrette (VG, GF)

Creole Garlic Butter Shrimp  $21.95 per person
Sautéed Shrimp in Cajun Spiced Butter Sauce (GF)
Wild Rice Pilaf (VG)
Grilled Broccolini (VG, GF)
Caesar Salad with Romaine, Baby Kale, Roma Tomatoes, Parmesan, House-made Croutons, and Caesar Dressing

Chicken Shawarma  $19.25 per person
Tender Spiced Marinated Chicken (GF)
Warm Orzo Pasta with Spinach, Mushrooms, Tomato, Fresh Garlic, Fontina Cheese (V)
Grilled Vegetable Display (VG, GF)
Greek Salad with Artichoke Hearts, Feta, Garbanzo, Kalamata Olives, and Balsamic Vinaigrette (V, GF)

Chicken Piccata  $18.50 per person
Sautéed Chicken Breast with Lemon Caper Sauce
Cheesy Risotto (V, GF)
Grilled Broccolini with Olive Tapenade (VG, GF)
Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)

Roasted Pork Tenderloin  $21.95 per person
Roasted Pork Tenderloin with Spiced Pineapple Chutney (GF)
Mashed Parsnips and Cauliflower (V, GF)
Citrus Glazed Spring Carrots (VG, GF)
Apple Walnut Salad with Mixed Greens, Cucumber, Red Grapes, and Apple Cider Vinaigrette (VG, GF)
Build Your Own Buffet

We recommend ordering for your full guest count; minimum 10.

**BEEF**

- **Braised Beef Short Ribs** with Golden Raisin Demi-Glace  $14.75
- **Flat Iron Steak** with Peppercorn Cream Sauce  $16.50 (GF)
- **Grilled Tri-tip** with Chimichurri  $10.50 (GF)

**POULTRY**

- **Chicken Cacciatore**  $8.75 (GF)
- **Chicken Panang Curry**  $8.25 (GF)
- **Chicken Piccata** with Lemon Caper Sauce  $8.75
- **Chicken Shawarma Kebab**  $10.25 (GF)
- **Honey Pomegranate Glazed Chicken**  $8.75 (GF)
- **Marsala Chicken** with Marsala Sauce and Mushrooms  $8.75
- **Soy Ginger Chicken** with Red & Green Bell Peppers, Celery and Onions  $7.95 (GF)
- **Turkey Meatloaf** with Tomato Glaze  $7.50
- **Tuscan Chicken Breast** simmered in Parmesan Cream Sauce with Garlic, Spinach, and Tomatoes  $10.95 (GF)

**FROM THE SEA**

- **Creole Garlic Butter Shrimp**  $11.50 (GF)
- **Citrus and Herb Roasted Salmon** with Tarragon Cream Sauce or Citrus Beurre Blanc  $15.25
- **Honey Chipotle Glazed Salmon**  $14.25 (GF)
- **Honey Chipotle Glazed Shrimp**  $11.50 (GF)

**FROM THE GARDEN**

- **Eggplant Involtini** Roasted Rolled Eggplant, filled with Ricotta and Spinach, baked in a rich Marinara Sauce, topped with Mozzarella Cheese. Serves 10.  $42.50 (V)
- **Grilled Cauliflower** Apple Jalapeño Relish  $5.25 (VG, GF)
- **Grilled King Oyster Mushroom** with Veracruz Sauce  $9.75 (VG, GF)
- **Grilled Portabella Mushroom** topped with Cowboy Caviar (Black Beans, Bell Pepper, Tomato, Corn, and Cilantro) and finished with Balsamic Glaze  $7.95 (VG, GF)
- **Herbed White Bean Lentil Cake**  $7.95 (VG, GF)
- **Hominy & Chayote Chili Verde**  $6.50 (VG, GF)
- **Mushroom and Potato Bourguignon**  $7.75 (VG, GF)
- **Ratatouille** Eggplant, Bell Pepper, Onion, Squash, and Mushroom sautéed with Olive Oil, Tomato, Garlic and fresh Herbs  $5.50 (VG, GF)
- **Roasted Tofu Steaks** with Spiced Pineapple Chutney  $6.25 (VG, GF)
- **Soy Ginger Tofu** with Red & Green Bell Peppers, Celery and Onions  $6.75 (VG, GF)
- **Tofu Panang Curry**  $6.95 (VG, GF)
**Buffets**

**Build Your Own Buffet**

We recommend ordering for your full guest count; minimum 10.

**VEGETABLES**

- **Braised Collard Greens** $4.00 (V, GF)
- **Braised Collard Greens with Ham** $4.50 (GF)
- **Citrus Glazed Spring Carrots** $4.75 (VG, GF)
- **Creamed Spinach and Kale** $4.50 (V, GF)
- **Garlic Haricots Verts** $4.50 (VG, GF)
- **Grilled Broccolini with Olive Tapenade** $4.75 (VG, GF)
- **Roasted Asparagus** $4.50 (VG, GF)
- **Roasted Brussels Sprouts with Bacon** $4.50 (GF)
- **Roasted Brussels Sprouts with Golden Raisins** $4.95 (VG, GF)
- **Roasted Wild Mushrooms** $4.00 (VG, GF)
- **Seasonal Vegetable Medley** $4.50 (VG, GF)
- **Soy Ginger Baby Bok Choy** $4.50 (VG, GF)
- **Stir Fry Vegetables** $4.50 (VG)

**GRAINS AND POTATOES**

We recommend ordering for your full guest count; minimum 10.

- **Coconut Scented Jasmine Rice** $4.00 (VG, GF)
- **Herb Grilled Polenta Cakes** $5.00 (V, GF)
- **Mashed Parsnips and Cauliflower** $4.00 (V, GF)
- **Mashed Sweet Potatoes** $4.25 (V, GF)
- **Roasted Garlic Fingerling Potatoes** $4.25 (VG, GF)
- **Saffron Rice** $4.75 (V, GF)
- **Scalloped Potatoes** $4.75 (V)
- **Spanish Red Rice** $3.50 (V, GF)
- **Steamed Brown Rice** $3.50 (VG, GF)
- **Steamed Jasmine Rice** $3.50 (VG, GF)
- **Stir-Fry Noodles** $4.25 (V)
- **Toasted Pine Nuts and Millet with Citrus Zest** $4.50 (VG, GF)
- **Warm Orzo Pasta** $4.75 (V)
- **Wild Rice Pilaf** $3.75 (VG)
- **Yukon Gold Mashed Potatoes** $4.25 (V, GF)