

FORMAL BUFFET



Two Entrees: \$18.95 | Three Entrees \$21.95

BEEF

Beef Tips

Choice of: Pan-Style Kabob, Traditional, Korean

Sicilian Steak

Tournedos with Bordelaise

CHICKEN

Herb Baked Chicken

Smoked Chicken Thighs

Tomato Molasses Glaze

Grilled Chicken

Garlic-Chile Butter

Chicken Scallopini

Sun-Dried Tomato Sauce

PORK

Roast Loin of Pork

Apple-Brandy Demi Glace

Panko Breaded Pork Chop

Lemon Butter Sauce

Boneless Pork Chop

Mushroom Sauce, Crispy Leeks

Pepper Bacon Wrapped Pork Medallions

Mustard Cream Sauce

FISH

Baked Cod

Lemon Caper Butter

Seafood Fettuccine

Basil Pesto and Blistered Tomatoes

VEGETARIAN

Greek Bell Peppers with Tomato-Ouzo Sauce

Roasted Vegetable Cassoulet



EXQUISITE BUFFET



Two Entrees: \$22.50 | Three Entrees \$25.50

Balsamic Braised Short Ribs

Tomato Caponata

Garlic-Dijon Crusted Sliced Sirloin

Sauce Madeira

Harissa Beef Ribs

Radish Slaw

Beef Medallions

Wild Mushrooms, Fennel and Gorgonzola Cheese



Prosciutto, Sun-Dried Tomato and Artichoke Stuffed Chicken

Diavolo Sauce

Mojo Marinated Grilled Chicken Breast

Roasted Jalapeño Cream

Panko Crusted Chicken Breast

Red Pepper Sauce

Jerk Marinated Chicken Breast

Mango-Mint Yogurt Sauce

Southern Fried Chicken Breast

Tomato-Onion Jam

EXQUISITE BUFFET (CONTINUED)



Two Entrees: \$22.50 | Three Entrees \$25.50

Ancho-Coffee Pork Medallions

Brown Sugar Bourbon Sauce

Grilled Pork Tenderloin

Rosemary-Shallot Jus

Smoked Pork Chop

Cabbage, Bacon, Onions

Baby Back Ribs

Bubb's Signature Sauce

Pistachio Crusted Pork Loin

Blackberry-Jalapeño Glaze



PORK



FISH &
MEATLES

Citrus Roasted Mahi Mahi

Black Bean Corn Relish

Blackened Salmon

Peach-Poblano Sauce

Wild Cod Provencal

Tomatoes, Olives, Peppers

Sweet Potato and Black Bean Stir Fry

Gnocchi, Harissa Cream, Crispy Chickpeas

Mediterranean Manicotti

Eggplant, Zucchini, Red Pepper Cream

BUFFET SIDES



Choose four total sides from pages 4 and 5

Homestyle Mashed Potatoes

Garlic Mashed Potatoes

Cheddar & Chive Scalloped Potatoes

Tri-colored Herb Roasted Potatoes

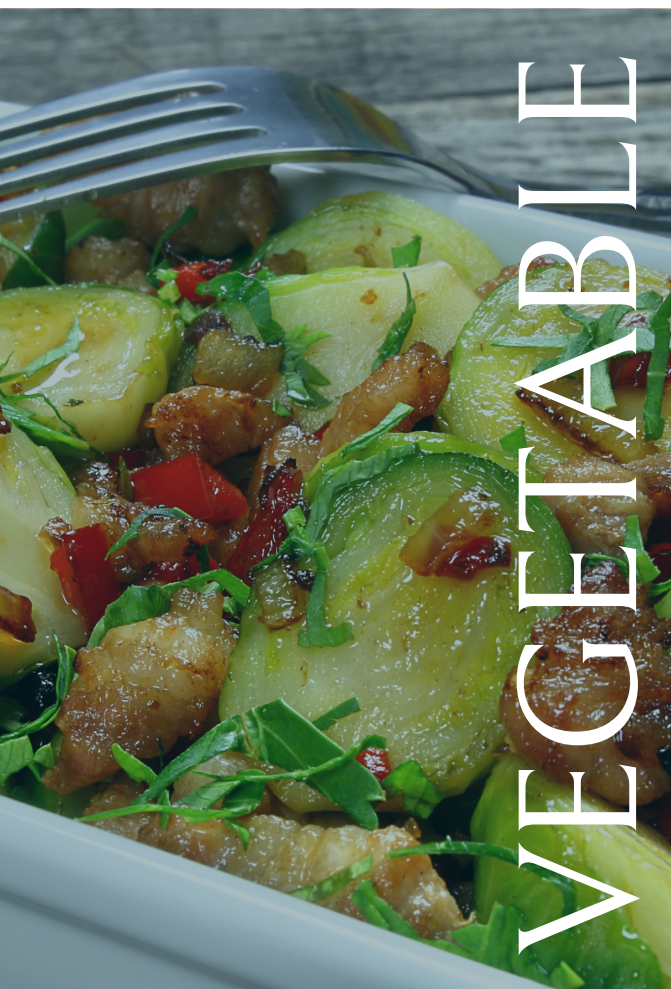
Parsley Red Potatoes

Cranberry-Mushroom Wild Rice

Lemon Basil Rice

Quinoa Pilaf

Traditional Mac 'N Cheese



Fresh California Vegetable Blend

Roasted Root Vegetables

Butternut Squash

Bourbon Brown Sugar Butter Glaze

Herb Zucchini & Yellow Squash with Red Pepper

Bacon Brussels Sprouts

Brown Butter Baby Carrots

Lime-Cilantro Corn with Cotija Cheese

Signature Succotash

Herb Butter Green Beans

BUFFET SIDES (CONTINUED)



Seasonal Fruit Salad

Vegetable Crudite

House Dip

Domestic Cheese Display

Crackers and Crisps

Marinated Mushroom and Tomato Salad

Israeli Couscous Salad

Cucumber Vinaigrette

Southwest Potato Salad

Fresh Dill & Egg Potato Salad

Gemelli Pasta Salad

Feta, Kalamata Olives, Lemon Vinaigrette

Broccoli Cauliflower Salad

Craisins and Sunflower Seeds

Garden Salad

Choice of Dressing

Caesar Salad

Grape Tomatoes, Olives, Sourdough Croutons

Colossal Caprese Salad

Baby Greens, Tomatoes, Mozzarella, Red Onion,
Broccoli, Cucumber, Balsamic Reduction

Traditional Cobb Chop Salad

Ranch Dressing, Eggs, Grape Tomatoes, Bacon, Bleu
Cheese, Carrots

All buffets include dinner rolls and butter



Looking for a
customized buffet?

We can do that too!
Contact us with your vision.

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