FORMAL BUFFET

Two Entrees: 23.50 | Three Entrees 26.50

BEEF

Beef Tips
Choice of: Pan Style Kabob, Pepper Steak or Traditional with Mushrooms

Thin Pounded Sirloin
Choice of: Sicilian Breaded, Sauteed Red Onions with Bell Peppers and Basil Marinara; Country Fried Steak with White Peppered Gravy; or Grilled Carne Asada with Fire Roasted Corn, Scallions, Cilantro and Cotija Cheese

Italian Style Meatballs
Peperonata and Mozzarella

Tournedos with Bordelaise
Grilled or Pan Seared; Choice of Sauce: Chimichurri, Sauce Diane or Sauce Madeira

CHICKEN

Bone-In Chicken
Choice of: Herb Baked, Jamaican Style, BBQ, Greek (Lemon and Oregano), Rotisserie

Grilled Chicken Breast
Choice of Sauce: Bourbon Glazed, BBQ, Roasted Red Pepper Beurre Blanc, Diavolo

Chicken Scallopini
Choice of Sauce: Sun-Dried Tomato Cream, Lemon Caper Beurre Blanc, Pinot Grigio Mushroom Cream

Smoked Chicken Thighs
House Carolina BBQ Glaze

PORK

Roast Loin of Pork or Boneless Pork Chop
Choice of Sauce: Rosemary Demi, Piccata (Lemon, Caper, Garlic Sauce), Apple Brandy Demi, Maple Bacon Glazed, House Carolina BBQ Glaze

Bacon Wrapped Pork Medallion
Choice of Sauce: Sauce Diane, Red Chimichurri, Mushroom Cream

Italian Breaded Pork Scallopini
Peperonata, Shaved Parmesan







FORMAL BUFFET
(Continued)

SEAFOOD

Baked Atlantic Cod
Choice of Sauce: Lemon and Dill Cream; Roasted Red Pepper Beurre Blanc; Diavolo Sauce

Seafood Manicotti
Garlic Cream, Salmon, Surimi Lobster, Spinach, Red Pepper



VEGETARIAN

Roasted Vegetable Stew
Spinach, Red Wine, Chili Beans

Toasted Gnocchi
Roasted Sweet Potatoes, Baby Kale, Black Beans, Red Onion, Bell Peppers, Vegetable Stock Reduction, Shaved Parmesan



Manicotti
Roasted Vegetables, Red Pepper Coulis



EXQUISITE BUFFET

Two Entrees: 26.95 | Three Entrees 29.95

Cabernet Braised Short Ribs
Natural Reduction with or without Mushrooms

Beef Medallions
Choice of: Bleu Cheese Crusted with Red Wine Demi or
Brandy-Tarragon Demi with Garlic Braised Mushrooms

Garlic-Dijon Roasted and Sliced Top Sirloin
Rosemary Demi

Birria Braised Short Ribs
Natural Reduction, Cilantro, Cotija Cheese





Grilled Chicken Breast
Choice of Sauce: Huli Huli with Grilled Pineapple or
Rosemary Door County Cherry Glaze

Stuffed Chicken Breast
Artichoke, Prosciutto, and Sun-Dried Tomatoes, Diavolo Sauce

Italian Breaded Chicken Breast
Peperonata, Shaved Parmesan

Balsamic Roasted Chicken Breast
Grape Tomatoes, Fresh Mozzarella, Basil

Creamy Tuscan Chicken Breast
Sun-Dried Tomatoes, Baby Kale, Garlic Cream

EXQUISITE BUFFET (CONTINUED)



Bacon Wrapped Pork Loin
Cherry-Bourbon Demi

Grilled Boneless Pork Chop
Fire Roasted Apples, Rosemary Demi

Chipotle Bacon Wrapped Pork Medallion
Minted Cucumber Pico de Gallo (Fattoush)

Baby Back Pork Ribs
Choice of Sauce: Bubb's Signature or Asian BBQ

Mini Pork Shank Estofado (Wing)
Latin Citrus Sauce, Grilled Scallion



Maple-Soy Glazed Salmon
Grilled or Pan Roasted; Garlic Spinach, Scallions, Roasted Red Peppers

Mahi Mahi
Grilled or Pan Roasted; Balsamic Tomato Saute, Basil, Parmesan

Baked Cod
Heirloom Tomato Saute, Citrus Beurre Blanc

Stuffed Shells
Garlic Cream, Salmon, Surimi Lobster, Spinach, Red Pepper

Roasted Vegetable Lasagna
Ricotta, Spinach, Basil Marinara

Spinach Stuffed Shells
Roasted Vegetables, Garlic Cream

Beyond Shepherd's Pie
Plant Based Meat, Sauteed Vegetables, Vegan Brown Gravy, Garlic Mashed Potatoes

BUFFET SIDES

Choose four total sides from pages 5 and 6



Mashed Potatoes
Choice of: Home Style, Garlic, or Sour Cream & Chive

Red Potatoes
Choice of: Herb Roasted or Parsley Buttered

Roasted Sweet Potatoes
Choice of: Maple Glaze, Honey Garlic Glaze, or Herb Butter

Vegetable Rice Pilaf

Traditional Mac 'N Cheese

Au Gratin Potatoes

Potatoes O' Brien

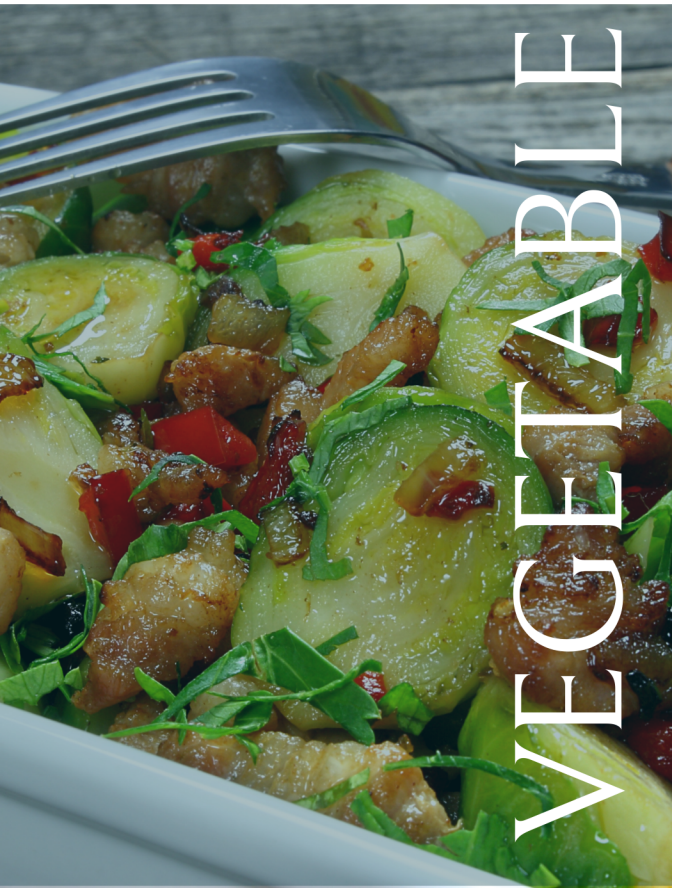
Garden Wild Rice Blend

Orzo Pilaf

Toasted Gnocchi with Prosciutto, Baby Kale, and Parmesan
Add .50 Per Person

Rosemary Roasted Tri Colored Potatoes
Add .50 Per Person

Three Potato Hash with Pork Belly
Add .50 Per Person



California Blend

Parsley Buttered Baby Carrots

Herb Buttered Green Beans

Lime-Cilantro Sweet Corn with Cotija Cheese

Baked Green Beans with Bacon

Herb Roasted Zucchini, Yellow Squash and Red Pepper

Roasted Root Vegetables

Colorful Blend of Seasonal Vegetables

Roasted Butternut Squash
Choice of: Bourbon Glazed or Baby Kale and Shaved Parmesan
Add *.50 Per Person*

BUFFET SIDES (CONTINUED)

Seasonal Fruit Salad

Vegetable Crudité with House Dip

Italian Pasta Salad

Bubb's Slaw

Herb Red Potato Salad

Garden Salad with Two Dressings

House Caesar Salad

Acropolis Salad

Colossal Caprese Salad

Traditional Cobb Salad

Grilled Chicken Pasta Salad

Cucumber-Mango Salad



Looking for a customized buffet?

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

info@bubbs.com | 262.662.4201

All buffets include dinner rolls and butter