**CHEF INSPIRED BUFFET**  
$32.95 plus tax

### SOUP OF THE DAY
- **MON** Tomato Basil
- **TUE** New England Clam Chowder
- **WED** Spinach Florentine

### FISH DU JOUR
- **MON** Grilled Mahi Mahi  
  Pineapple & Watermelon Salsa
- **TUE** Ancho-Lime Rainbow Trout
- **WED** Thai Coconut Cod

### SALAD STATION
- Big Texas Chopped Greens  
  Chicken, Hard Boiled Eggs, Bacon Bits, Red Onions, English Cucumber, Grape Tomato, Spring Carrots, Parmesan, Feta, Bleu Cheese, Croutons, Toasted Pumpkin Seeds, Sundried Cranberries  
  Ranch Dressing  
  Balsamic Vinaigrette  
  Caesar Dressing

### BAKED POTATO AND MAC + CHEESE BAR
- Salt Roasted Yukon Gold Potatoes, Smoked Gouda Mac + Cheese  
  Roasted Mushrooms, Chopped BBQ Beef, Chopped Turkey, Crumbled Bacon, Green Onion, Butter, Sour Cream, Shredded Cheddar

### ASIAN STIR FRY
- Steamed Rice, Sesame Oil, Oyster Sauce, Light Soy Sauce  
  Beef Bulgogi, KBBQ Pork Ribs, Tempura Chicken, Fried Tofu, Edamame, Green Onions, Shredded Carrot, Napa Cabbage, Bean Sprouts, Ginger

### CHEF’S CARVING STATION
- **MON** Slow Smoked Beef Brisket + Sausage  
  Barbecue Sauce  
  Roasted Asparagus
- **TUE** Herb Crusted Ribeye  
  Black Pepper Demi  
  Grilled Vegetable Medley
- **WED** Smoked Turkey Breast  
  Raspberry Chipotle Peach Glaze, Sticky Pork Ribs  
  Garlic Rainbow Cauliflower

### SWEET TREATS
- Chef’s Assortment of Pastries + Desserts  
  Ice Cream Sundae Bar

### BURFET DRINKS COMES WITH
- Iced Tea, Lemonade, or Water  
  Additional Beverages Available for Purchase.

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**TO GO OPTION AVAILABLE**  
See host for more details.