

# Themed Dinner Buffets

## Polynesian Buffet

**Mixed Seasonal Green Salad**  
*with Sun-Dried Cherries, Mandarin Oranges,  
Toasted Almonds  
Raspberry Vinaigrette & Mandarin-Sesame  
Dressing*

**Assorted Rolls & Nut Breads**  
*with Honey Butter*

**Select 2 Entrées**

**Coconut Encrusted Boneless Breast of  
Chicken with Mango Chutney**

**Blackened Tilapia with a Citrus Salsa**

**Marinated Sliced Flank Steak**  
*with Port Demi*

**5-Spices Oven Roasted Potatoes**

**Marinated Grilled Vegetable Medley**

**Dessert & Beverage Station**  
*Chocolate Volcano, Deep Dish Pecan Pie &  
Blueberry Pie*

Fresh Brewed Coffee & Iced Tea  
**\$40.95 per person**

## Southern Comfort

**Warm Chickpea and Feta Salad**  
*with Cherry Tomatoes, Cucumbers & Fresh  
Lemon*

**Mixed Seasonal Green Salad**  
*Served with Ranch and Balsamic Vinaigrette*

**Bakery Fresh Dinner Rolls and Butter**

**Sunday Pot Roast with Root Vegetables**

**Roasted Chicken -n- Dumplings**  
*with Sweet Peas, Carrots and Pearl Onions*

**Housemade Macaroni & Cheese**

**Roasted Garlic Mashed Potatoes**

**Sugar Snap Peas with Julienne Carrots**

**Dessert and Coffee Station**  
Pumpkin Pie with Whipped Cream **and** Deep  
Dish Southern Pecan Pie  
Fresh Brewed Coffee & Iced Tea  
**\$38.95 per person**

## Southwest Fajita Buffet

**Black Bean Salad**  
*with Fire Roasted Corn, Red Onion, Tri  
Colored Peppers & Cilantro*

**Mixed Green Salad**  
*with Red Peppers & Onions, Pepperjack  
Cheese & Tortilla Ribbons  
Choice of Spicy Ranch & House Vinaigrette  
Dressings*

**Traditional Spanish Rice**

**Corn Bread Soufflé**

**“Make Your Own Fajita’s”**

**Tequila Lime Marinated Chicken Breast**

**Marinated Flank Steak**

**Accompaniments**  
*Flour Tortillas, Guacamole, Sour Cream,  
Shredded Cheddar Cheese,  
Bell Peppers, Salsa & Shredded Lettuce*

**Dessert & Beverage Station**  
*Xango Banana Caramel Cheesecake and  
Apple Dumpling with Cinnamon Sauce*

Fresh Brewed Coffee & Iced Tea  
**\$40.95 per person**

## Jimmy Buffet Theme

**Stationed Hors D’oeuvres**  
*Fiesta Chips with Salsa & “Hot” Nacho Cheese  
Chicken Quesadillas with Monterey Jack &  
Jalapenos*

**Dinner Buffet**

**Mixed Green Salad**  
*with Citrus, Sugared Pecans, Mandarin Oranges  
& Strawberries  
Balsamic Vinaigrette & Buttermilk Ranch  
Dressing*

**Cornbread with Butter**

**Herb Roasted Red Skin Potatoes**

**Marinated Grilled Vegetables**

**Select 2 Entrees**

**Oven Glazed Caribbean Jerk Chicken Breast**  
*With Mango Chutney*

**Sliced Marinated Flank Steak**

**Almond Crusted Halibut with Citrus Butter**

**Dessert Display**  
Key Lime Cheesecake, Coconut Cream Pie &  
Chocolate Truffle Torte

Fresh Brewed Coffee & Iced Tea  
**\$44.95 per person**



# Themed Dinner Buffets

## Tuscan Dinner Buffet

### Field Greens

with Roasted Peppers, Tomatoes, Cucumbers,  
Red Onion & Garlic Croutons

Balsamic Vinaigrette & Northern Italian

**Tuscan Rolls & Soft Breadsticks with Butter**  
**Fresh Mozzarella Salad & Roma Tomatoes**

with Fresh Basil & Balsamic Drizzle

**Stuffed Breast of Chicken**

with Spinach, Prosciutto and Goat Cheese with  
Tomato Cream

**Eggplant Rolletini**

Rolled & Stuffed with Ricotta Cheese & topped  
with Marinara & Mozzarella

**Tri-Color Tortellini Alfredo**

**Steamed Broccoli & Italian Squash Tossed**  
with Browned Garlic

### Dessert & Beverage Station

Lemon Charlotte, Italian Almond Cream and  
mini Cannoli's

Fresh Brewed Coffee & Iced Tea

**\$36.95 per person**

**Additional \$3.00 per person for: Italian**  
**Wedding OR Tuscan White Bean Soup**

## The Bertram Clambake

### Seasonal Buffet

Only Available September Through October

New England Clam Chowder

**1 Dozen Clams and Broth**

**Baked Breast of Chicken**

**Corn on the Cob**

**Caesar Salad** with Caesar & Peppercorn Ranch  
Dressings

**Assortment of Rolls & Southern Corn Bread**

**Roasted Sweet Potatoes with Spiced Pecans**

**Herb Crusted Red Skin Potatoes**

### Dessert & Coffee Station

Peach Cobbler with Vanilla Ice Cream

Fresh Brewed Coffee & Iced Tea

**\$40.95 per person**

## Additional Options To Clambake Menu

Extra Dozen Clams (**\$8.00 per person**)

6oz. Lobster Tail with Drawn Butter (**Market**  
**Price**)

8 oz. Strip Steak with Sautéed Mushrooms  
(**\$14.00 per person**)

6oz. Petite Filet Mignon (**Market Price**)

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## Bertram Barbeque

### Mixed Garden Salad

Choice of Caesar & Ranch Dressings

**Fresh Seasonal Sliced Melon & Berries**

**Hamburgers & "All Beef" Hot Dogs**

**Barbeque Glazed Breast of Chicken**

Assorted Sandwich Rolls & Buns

**Relish Platter:** Pickles, Olives, Sliced Cheese,

Onions, Tomatoes, Lettuce & Condiments

**Maple & Brown Sugar Baked Beans**

**Oven Roasted Red Skin Potatoes**

**Grilled Marinated Vegetables**

### Dessert & Coffee Station

Awesome Apple & Peanut Butter Pie

Fresh Brewed Coffee & Iced Tea

**\$32.95 per person**

