

# Theme Buffets

(Maximum One Hour Duration, Minimum 50 People)

## Deli Buffet

Choice of Three Salads: Coleslaw, Potato Salad, Pasta Salad, Tossed Green Cucumber, Vegetable Crudités or Fruit Salad

### Entrees

Platter of Cold Sliced Turkey, Ham Beef and Domestic Cheese, Platter of Sliced Tomatoes, Lettuce Onions and Pickles Assorted Breads and Condiments

### Beverages

Table Service- Coffee, Tea and Iced Tea

Choice of Dessert  
(see dinner menu)

## Traditional Buffet

Choice of Three Salads: Coleslaw Potato Salad, Pasta Salad, Tossed Green, Cucumber or Assorted Relish Tray

### Entrees

Choice of Two: \*Roast Round Beef, \*Baked Ham, Beef Stroganoff, Teriyaki Chicken or \*Roast Loin of Pork Potatoes or Rice Pilaf Fresh Vegetable, Rolls and Butter  
*\*Includes Carver*

### Beverages

Table Service- Coffee, Tea and Iced Tea

Choice of Dessert

## Mexican Buffet

Appetizers and Salads: Taco Salad Picked Carrots and Jalapeños, Tossed Green Salad Guacamole, Chips and Salsa

### Entrees

Cheese Enchiladas, Chicken Chimichanga or Beef Burrito, Spanish Rice and Refried Beans, Flour and Corn Tortillas

### Dessert

Choice of Ice Cream or Kahlua Flan

### Beverages

Table Service- Coffee, Tea, and Iced Tea

## Western Buffet

Appetizers and Salads: Coleslaw, Four Bean Salad, Tossed Greens, Vegetable Crudités with Ranch Dip

### Entrees

B-B-Q Ribs (Pork and Beef) B-B-Q Chicken, Herb Roasted Red Potatoes, Baked Beans, Corn on the Cob, Bread and Butter

### Dessert

Hot Apple or Peach Cobbler

### Beverages

Table Service- Coffee, Tea, and Iced Tea

## Italian Buffet

Traditional Caesar Salad, Antipasto Salad, Mozzarella & Provolone Cheese, Imported Romano Cheese, Stuffed Green Olives, Mushrooms, Pepperoncinis, Genoa Salami and Artichoke Hearts

### Pasta

Choice of Three: Fettucine Alfredo, Linguini with Clam Sauce, Rigatoni with Marinara Sauce, Ricotta Cheese Ravioli, Linguini with Garlic Butter

### Entrees

Choice of Two: Chicken Breast Piccata with Lemon, Caper Sauce, Roast Pork with Sun Dried Tomato Sauce, Baked Halibut with Pesto Sauce. Choice of One: Eggplant Parmesan, Vegetarian Lasagna, Garlic Toast, Italian Breadsticks

## Luau Buffet

Fresh Salads: Pineapple and Watermelon, Hawaiian Coleslaw, Ambrosia Salad, Tossed Greens with Two Dressings

### Entrees

Roasted Ginger Pork, Baked Teriyaki Chicken, Mahi Mahi with Pineapple Relish Steamed or Fried Rice, Rolls and Stir Fried Oriental Vegetables (Pea Pods, Bean Sprouts, Bok Choy and Onions)

### Dessert

Choice of Coconut Cream Pie or Piña Colada Cheesecake

### Beverages

Table Service- Coffee, Tea, and Iced Tea

## Soup and Salad Buffet

Homemade Garden Fresh Vegetable Soup  
Homemade Soup of the Day

### Tossed Caesar Salad

Oriental Chicken Salad

Crab Pasta Salad

Choice of Greens with the following condiments: Choice of Two Homemade Dressings, Sliced Mushrooms, Cucumbers, Bacon Bits, Cherry Tomatoes, Shredded Cheddar Cheese, Parmesan Cheese, Pepperoncini Peppers, Croutons, Sliced Onions and Shredded Carrots

Assorted Breads & Rolls

Cookies & Brownies



SAN DIEGO'S  
**Mission Valley Resort**