



Buffet Entrees

\$20.99 (2 entrées) \$23.99 (3 entrées)

- Carved Prime Rib (+\$5 per person)
- Breast of Turkey
sage shallot gravy
- Roast Pork Loin
natural au jus
- Asian Glazed Salmon (+\$2 per person)
- Santa Anna Texas Tri Tip (most popular)
- Herb Roasted Rotisserie Chicken (most popular)
lemon butter glaze
- Paprika Chicken
- Teriyaki Chicken
house teriyaki sauce
- Memphis Style BBQ Chicken
house BBQ sauce

Sides (choice of 1)

- Garlic Mashed Potatoes
- Roasted Herb Red Potatoes
- Warm Red Potato Salad
honey mustard vinaigrette
- Garden Rice Pilaf

Salad (choice of 1)

- Classic Wedge
Blue cheese dressing
- Caesar Salad
- Mixed Green
assorted dressings



- Beehive Chop Salad
house vinaigrette
- Mediterranean Salad
greek vinaigrette
- Seasonal Salad (inquire within)

Dessert (choice of 2)

- Turtle Cake (+\$1 per person)(most popular)
- French Citrus Custard (most popular)
fresh berries
- Beehive Gelato Shooters
- Fruit Crisp (Seasonal)
- Loaded Caramel Brownie
- New York Style Cheesecake
berry compote

Included

- Artisan Bread & Butter
- Seasonal Vegetable
- Beverage & Water service
- Linens for buffet table
- Heavy disposables



Additional linens for guest tables \$5 each.

Full China Service available for \$3 per person (includes: china plates, goblets, flatware and a linen napkin).

Tax is 8.0%.

A 25% gratuity will be added on all full-service caterings.

Staff will arrive approximately 1 hour prior to your event to set up. Once the event starts, the staff will serve you for 2 hours. After 2 hours, we charge \$25 per hour for each staff member.

Drop-off, delivery caterings will be charged \$50 for most locations.