



## **MENU**

All Taste of The Town Buffets Include:

Buffet Setup

Staff to Keep Buffet Stocked

Decorations for the Buffet

Linens for the Buffet

Plates, Napkins, Utensils

(Wedding Plates, Silverware, & Linen Napkins Available)

\*Gluten/Dairy Free Options are Available With Most Menus

\*Vegan & Vegetarian Options are Available Upon Request

## **APPETIZER BUFFET**

Taste of the Town Build Your Own Appetizer Buffet \$16.99-\$24.99 Per Person  
Choice of 2 Displays, 2 Cold Items, & 2 Hot Items (See Below Choices)  
Additional selections \$4.25-\$5.95 per person, based on 100 plus guests

## **DISPLAYS**

### **Specialty Cheese Display**

A Selection of Premium & Domestic Cheese  
Served with Dried Fruits, Mixed Nuts  
& Gourmet Crackers

### **Fresh Vegetable Basket**

A Variety of Market Fresh Vegetables  
Served with Assorted Dips

### **Fresh Fruit Display**

Lavish Display of  
Seasonal Fresh Fruit & Berries

### **Baked Brie Display**

Display of Baked Brie in Puff Pastry  
Garnished with Fresh Fruit & Mixed Nuts  
Served with Gourmet Crackers & Breads

### **Antipasti Display**

Traditional Display of Italian Cured Meats  
Marinated & Grilled Vegetables & Mixed Olives  
Served with Crisps

### **Barbecue Pork Platter Display**

Marinated Pork Loin Served with  
Toasted Sesame Seeds  
Hot Mustard & Plum Sauce

## **COLD ITEMS**

- Buffalo Mozzarella, Tomato & Basil on Crostini
- Jumbo Shrimp with Cocktail Sauce & Lemon
- Smoked Salmon Crostini
- Petite "BLT" Sandwiches on Focaccia
- Sriracha And Bacon-Coated Cheese Ball with Crackers
- Prosciutto wrapped Asparagus
- Assorted Miniature Sandwiches on Focaccia
- Assorted Bruschetta - Roma Tomato with Garlic & Basil, Olive Tapenade

## **HOT HORS D 'OEUVRES**

(Deep Fried options must allow deep fryer at the site location)

- Vegetarian Spring Rolls
- Bacon Wrapped Chicken Bites
- Honey Teriyaki Hot Wings
- Barbecue Pulled Pork Sliders
- Mini Cheeseburger Sliders
- Meatballs (Barbecue, Swedish, Sweet & Sour choose; one style)
- Three Cheese Stuffed Mushrooms
- Spinach & Feta Spanakopita

- Rosemary Shrimp Skewers
- Chicken Sate with Spicy Peanut Sauce
- Dungeness Crab Filled Mushrooms
- Coconut Fried Shrimp, Thai Chili Dipping Sauce

## **RAINER BUFFET MENU** (\$28.99 - \$34.99 Per Person)

### **Select 2 Salads**

#### **Garden Salad**

Garden greens tossed with fresh veggies and served with ranch dressing on the side

#### **Pasta Italiano Salad**

Tricolor bowtie pasta marinated in our roast garlic vinaigrette and tossed with olives, onions, peppers. Feta cheese, parmesan.

**Pasta Pesto Salad** Tricolor bowtie pasta tossed with garlic, fresh basil, baby spinach, cherry tomatoes, parmesan, pine nuts and our handcrafted pesto cream dressing

#### **Fruit Salad**

Fresh fruit in season usually includes red and green grapes, strawberries, pineapples, sliced apples, orange sections; just to name some. \*\*\*\*\*  
Seasonal, so selection may vary due to market conditions

### **Select 2 Entrees**

#### **Roast Prime Rib of Beef**

Tender chef carved roast served with creamy horse radish and au jus

#### **Roast Salmon**

Large filet of fresh salmon broiled and lightly seasoned with fresh herbs

### **Shrimp Scampi**

Large shrimp sautéed with fresh garlic, onions, sweet peppers

### **Stuffed Chicken Breast**

Chicken breast lightly breaded and grilled- stuffed with one choice of Spinach & Feta Cheese

Black Forest Ham & Swiss Cheese

Smoked Gouda & Prosciutto

### **Select Two Sides**

#### **Garlic Mashed Potatoes**

Red potatoes with skins on mashed with butter, milk, and real garlic

#### **Roast Herbed Potatoes**

Garden fresh potatoes tossed with olive oil, fresh herbs, sea salt and fresh ground pepper and roasted till tender

#### **Harvest Rice**

Multigrain rice with herbs and a vegetable stock base

#### **Au Gratin Potatoes**

Russet potatoes sliced thin and baked in a creamy cheddar cheese sauce until tender. Yummy comfort food

#### **Penne Alfredo**

Al Dente cooked penne pasta tossed with our chef crafted alfredo sauce

### **Rainer Buffet Comes with Fresh Baked Dinner Rolls w real butter**

**SURF N TURF BUFFET MENU** (\$34.99 - \$44.99 Per Person)

## **Select 2 Salads**

### **Garden Salad**

Garden greens tossed with fresh veggies and served with ranch dressing on the side

### **Caesar Salad**

Fresh greens tossed in our homemade Caesar Dressing w/ parmesan flakes, croutons, and grated cheese

**Pasta Pesto Salad** Tricolor bowtie pasta tossed with garlic, fresh basil, baby spinach, cherry tomatoes, parmesan, pine nuts and our handcrafted pesto cream dressing

### **Fruit Salad**

Fresh fruit in season usually includes red and green grapes, strawberries, pineapples, sliced apples, orange sections; just to name some. \*\*\*\*\*  
Seasonal, so selection may vary due to market conditions

## **Select 2 Entrees**

### **Roast Prime Rib of Beef**

Tender chef carved roast served with creamy horse radish and au jus

### **New York Steak**

Prime cut New York filets, with light seasoning, served with steak sauce

### **Roast Salmon**

Large filet of fresh salmon broiled and lightly seasoned with fresh herbs

### **Shrimp Scampi**

Large shrimp sautéed with fresh garlic, onions, sweet peppers

### **Lobster**

Wild lobster tail cooked to perfection, with garlic butter

### **Select Two Sides**

#### **Garlic Mashed Potatoes**

Red potatoes with skins on mashed with butter, milk, and real garlic

#### **Roast Herbed Potatoes**

Garden fresh potatoes tossed with olive oil, fresh herbs, sea salt and fresh ground pepper and roasted till tender

#### **Harvest Rice**

Multigrain rice with herbs and a vegetable stock base

#### **Au Gratin Potatoes**

Russet potatoes sliced thin and baked in a creamy cheddar cheese sauce until tender. Yummy comfort food

#### **Penne Alfredo**

Al Dente cooked penne pasta tossed with our chef crafted alfredo sauce

### **Surf N Turf Buffet Comes with Fresh Baked Dinner Rolls w real butter**

## **LOUISIANA SOUTHERN BUFFET MENU**

(\$24.99 - \$29.99 Per Person)

### **Select 2 Salads**

#### **Garden Salad**

Garden greens tossed with fresh veggies and served with ranch dressing on the side

#### **Caesar Salad**

Fresh greens tossed in our homemade Caesar Dressing w/ parmesan flakes, croutons, and grated cheese

#### **Nick's Collard Greens**

Our famous Southern Collard Greens. (Hailed by many as the best collard greens in the greater Tacoma area)

### **Fruit Salad**

Fresh fruit in season usually includes red and green grapes, strawberries, pineapples, sliced apples, orange sections; just to name some. \*\*\*\*\*  
Seasonal, so selection may vary due to market conditions

### **Select 2 Entrees**

#### **Chicken Fried Steak**

Breaded Fried Steak Filets, smothered in country gravy

#### **Chicken Fried Chicken**

Breaded Chicken Fried & smothered in country gravy

#### **Louisiana Fried Chicken**

Southern Fried Chicken, seasoned in country spices & served with BBQ Sauce

#### **Country Fried Shrimp**

Large Shrimp Fried with country seasoning, served with tartar sauce

#### **Country Fried Catfish**

Wild Catfish fried with country seasoning, served with country sauce

### **Select Two Sides**

#### **Country Mashed Potatoes & Gravy**

Potatoes with skins on mashed with butter, milk, and real garlic. Served with country gravy

#### **Fried Herbed Potatoes**

Garden fresh potatoes fried with fresh herbs, sea salt and fresh ground pepper

#### **Country**

Wild rice with herbs and a vegetable stock base

#### **Au Gratin Potatoes**

Russet potatoes sliced thin and baked in a creamy cheddar cheese sauce until tender. Yummy comfort food



**Southern Buffet Comes with Fresh Baked Dinner Rolls w real butter**

## **PASTA BUFFET MENU**

\$19.99 – \$24.99 Per Person (Lasagna is the more expensive option due to prep time)

### **Garden Salad**

Garden greens tossed with fresh veggies and served with ranch dressing on the side

### **Anti Pasto Display**

Fresh and Marinated Vegetables, Olives and Salami

### **Choose 2 Pasta Selections**

#### **Lasagna (Gluten Free Available)**

Choice of Meat, Chicken and Spinach, Vegetarian or Vegan

#### **Penne Pasta w/ Choice of Sauce and Fillings (Gluten Free Available)**

Al Dente cooked penne pasta tossed with our chef crafted Alfredo, Marinara or Pesto Sauce and tossed with your choice of Chicken, Shrimp, Bacon.

#### **Spaghetti & Meatballs (Gluten Free Available)**

Al dente ' Spaghetti noodles lightly tossed with marinara sauce and served with our amazing handcrafted beef / pork meatballs with extra sauce on the side

### **Choose bread**

**Garlic Bread (GF Available)**

**Gourmet Dinner Rolls (GF Available)**

**Bread Sticks (GF Available)**

**Add Baked or Fried Chicken for \$4 Per Person**

**Add Egg Plant or Chicken Parmesan for \$4 Per Person**

**Add Hot or Mild Italian Sausage for only \$3 Per Person**

## **BARBECUE BUFFET MENU**

### **COUNTRY GRILL (\$19.99 – \$25.99 Per Person)**

Boneless BBQ Pork Country Ribs  
Smokin' BBQ Chicken  
Honey-Mustard Coleslaw  
Jimmy's Potato Salad  
Country Corn Bread  
Seedless Watermelon

#### **Substitution Options:**

BBQ Beef Brisket +\$4  
BBQ Pork Belly +\$3  
Fresh Fruit Salad +\$3  
Garden Salad +\$3

BBQ Baked Beans+\$3  
Bacon Mac N Cheese +\$3  
Nicks Amazing Collard Greens +\$3  
Corn on the Cob +\$3

### **PACIFIC GRILL (\$24.99 Per Person)**

Teriyaki Beef Kabobs  
Polynesian Chicken Breast  
Island Fried Rice  
Garden Salad  
with Oriental Sesame Dressing  
Fresh Fruit Display  
Island Rolls & Butter

#### **Add Dessert for \$2.59–\$5.99 Per Person, Depending on Selection**

Banana Pudding, Strawberry Shortcake, Smore Station, Cookies, or Ice Cream

## **DRIVE INN BUFFET MENU**

**Fab 50's Burger Buffet** (\$18.99 to \$24.99 Per Person)

Hamburgers

Cheeseburgers served with melted real cheddar cheese

Bacon Cheese Burgers topped with melted cheddar and our extra thick and smoky bacon

Jo Jo's Idaho potatoes lightly seasoned and oven baked

Jimmy's Potato Salad

Creamy Coleslaw: Shredded cabbage, carrots and purple cabbage tossed with our special dressing

Garden Salad

\*Garden Burgers & Grilled Chicken Breast may be added for an additional \$3.75 per person

## **Old Fashion Diner Buffet Menu** (\$18.99 to \$24.99 Per Person)

Meatloaf

Fried Chicken

Garlic Mashed Potatoes with gravy

Mac & Cheese

Golden Kernel Corn

Corn Bread or Biscuits

Garden Salad

## **FIESTA BUFFET MENU** (\$18.99 – \$21.99 Per Person)

### **Tortillas**

An assortment of soft tortillas-whole wheat, flour, white corn and hard taco shell

### **Grilled Chicken Taco**

Tender chicken grilled with onions, peppers, garlic, lime and special spices

### **Black Angus Beef Taco Meat**

Fresh ground beef with taco seasoning

**Frijoles Rancheros** (Fancy Refried Beans)(Sub for Black Beans)

### **Fiesta Rice**

#### **Accompaniments:**

shredded cheddar, crisp chopped lettuce,  
red ripe tomatoes, black olives,  
chopped red onions, fresh sour cream,  
roast pepper salsa

#### **Hot Sauce Assortment:**

Habanera, Green Chili, Tapatio, Tabasco & more....

## **LUAU BUFFET MENU** (\$24.99 – \$29.99 Per Person)

### **Luuu Buffet**

Kalua Pork  
Teriyaki Chicken  
Egg Rolls  
Sticky White Rice  
Pasta Salad  
Tossed Salad

### **The Royal Oahu**

Kailua Pig  
Lau-Lau Beef  
Teriyaki/Shoyu Chicken  
Yakisoba Noodles  
Sticky White Rice  
Pasta Salad  
Tossed Salad

### **The Royal Maui**

Kailua Pig  
Teriyaki/Shoyu Chicken  
Yakisoba Noodles  
Lomi-Lomi Salmon  
Sticky White Rice  
Pasta Salad  
Tossed Salad

