



BUFFETS

Available for Lunch and Dinner events | 50 person minimum

TWIN PEAKS BARBEQUE BUFFET \$45 PER GUEST

Includes hot rolls and butter, coffee and tea

CHOPPED WEDGE SALAD

Iceberg lettuce, bacon bits, grape tomato, chopped green onion, blue cheese dressing

FINGERLING POTATO SALAD

Celery, onion, fresh dill, whole grain mustard dressing

MACARONI & CHEESE

Four cheese blend, garlic bread crumb crust

BARBEQUED BABY BACK RIBS

Slow roasted over mesquite, house made BBQ sauce

ROASTED CHICKEN

All Natural chicken, rosemary & garlic roasted, house made BBQ sauce

BAKED BEANS

Pinto beans, molasses, brown sugar and applewood smoked bacon

SAUTÉED GREENS

Mixture of braised greens sautéed with shaved garlic

CORN BREAD

House made, served with maple butter

TEX MEX BUFFET \$55 PER GUEST

Includes Corn meal jalapeno biscuits, coffee and tea

CHIPS & SALSA

ORANGE & JICAMA SALAD

Mixed baby greens, cilantro, cayenne lime dressing

BLACK BEANS

Queso cotija

CILANTRO RICE

Tomato, green onion, pepitas

FAJITA STYLE VEGETABLES

Tri-color peppers, onion, zucchini

CHIMICHURRI GRILLED STEAK TACOS

Corn or flour tortillas, with shredded cabbage and pico de gallo

SUNNYSIDE'S FAMOUS FISH TACOS

Choice of beer battered, Cajun or grilled, shredded cabbage, pico de gallo, jalapeño ranch