

# SALAD BAR

*Pricing reflects per 25 guests*

## CHOOSE ONE SALAD:

- **Mixed Green Salad** \$50.00  
with Choice of Two Dressings
- **Coleslaw** \$50.00
- **Sweet Cucumber and Red Onion** \$55.00
- **Potato Salad** \$60.00  
Traditional, German, Niçoise or Southwest
- **Italian Pasta Salad with Vegetables** \$60.00
- **Wild Rice Sage & Cranberry Salad** \$75.00  
with Candied Almonds
- **Moe's House Salad or Caesar Salad** \$75.00
- **Caprese** \$75.00  
Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Balsamic Glaze,  
Salt, and Pepper



# BUILD YOUR OWN BUFFET

## One Entrée

\$16 per person

## Two Entrées

\$22 per person

## Three Entrees

\$27 per person

### ENTRÉES

#### CHOOSE ONE SALAD AND ONE SIDE

- Baked Lasagna (*Meat or Vegetable*)
- Sliced Pork Loin w/ Apple Chutney
- Baked Herb Chicken Jus lie
- Baked Lemon Cod
- Beef Pot Roast
- Beef Stroganoff
- Roast Turkey w/ Sage Dressing
- Potato Crusted Salmon
- Seafood Fettuccini
- Chicken Breast (*Marsala, Cajun, Parmesan or Alfredo*)

### SALADS

- Mixed Green Salad with Choice of Two Dressings
- Coleslaw
- Sweet Cucumber and Red Onion
- Potato Salad (*Traditional, German, Niçoise or Southwest*)
- Italian Pasta Salad with Vegetables
- Wild Rice Sage & Cranberry Salad with Candied Almonds
- Moe's House Salad or Caesar Salad
- Caprese

### SIDES

- Garlic Mashed
- Roasted Red Potatoes
- Rice Pilaf
- Buttered Egg Noodles
- Candied Carrots
- Vegetable Medley
- Asian Green Beans
- Crispy Balsamic Brussels Sprouts
- Moe's Mac N Cheese
- Ratatouille

**EXTRA SALADS OR SIDES ADD \$3 PER PERSON**

*Gluten-friendly preparation available – ask for details.  
All pricing subject to change due to market change and availability.*

# NORTHERN LIGHTS DELI BUFFET

Served with Kettle Chips

\$17 per person

## SALAD SELECTION

### SELECT TWO

- Mixed Green Salad with Choice of 2 Dressings  
*Dressing Choices on last page*
- Moe's House Salad (*Homemade Garlic Dressing*)
- Caesar Salad
- Italian Pasta Salad
- Coleslaw
- Macaroni Salad with Ham and Cheese
- Potato Salad

## SANDWICHES

An array of the following:

- Assorted Meats to include Garlic Roast Beef, Roast Turkey, and Deli Ham
- Assorted Cheeses to include Cheddar, Swiss, Pepper Jack, and Provolone Cheese.
- Lettuce, Onions, Tomatoes, and Pickles
- Mustard, Mayonnaise and Horseradish Sauce
- Fresh Baked Rolls and an Assortment of Breads

## DESSERTS

- Assorted Cookies and Bars

*Gluten-friendly preparation available – ask for details.  
All pricing subject to change due to market change and availability.*



# MOE'S DELUXE DELI BUFFET

Served with Kettle Chips

**\$19 per person**

## **SALAD SELECTION**

### **SELECT TWO**

- Mixed Green Salad with Choice of 2 Dressings  
*Dressing Choices on last page*
- Moe's House Salad (*Homemade Garlic Dressing*)
- Caesar Salad
- Italian Pasta Salad
- Coleslaw
- Macaroni Salad with Ham and Cheese
- Potato Salad

## **SANDWICH FIXIN'S**

*An array of the following:*

- Assorted Meats to include Mayslack's "Infused Garlic"  
Roast Beef, Roast Turkey, Deli Ham, Pastrami, Corned Beef,  
Salami, and Italian Deli Meats
- Assorted Cheeses to include Cheddar, Swiss,  
Pepper Jack, and Provolone Cheeses.
- Lettuce, Onions, Tomatoes, and Pickles
- Mustard, Mayonnaise, Dijon, and Horseradish Sauce
- Rolls, Sub Buns, and an Assortment of Breads

## **SPECIALTY CONDIMENTS**

- Lemon-garlic Aioli, Spicy Brown Mustard, Giardiniera and  
Sliced Banana Peppers

## **DESSERTS**

- Assorted Cookies and Bars

### **ADD-ON A SPECIALTY HOT SANDWICH**

*Add \$4.00 per person per sandwich*

- French Dip, Meatball Subs, Chicken Parmesan Sub,  
Pork Fritter on Pretzel Bun, BBQ Chicken Wrap or  
BBQ Pork Carnitas

*Gluten-friendly preparation available – ask for details.  
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**LUNCH & DINNER BUFFETS**

# TEX MEX BUFFET

*Served with Flour Tortilla*

**\$23.00 per person**  
*Add \$6.00 for Additional Entrée*

## **STARTERS**

### **CHOICE OF TWO**

- Chicken Tortilla Soup
- Shredded Beef Chili
- Black Bean and Corn Relish Salad
- Jicama Coleslaw
- Seven Layer Salad with Cheese, Lettuce, Refried Beans, Black Olives, Spicy Sour Cream, Pico de Gallo, and Corn Tortilla Strips

## **ENTRÉES**

### **CHOICE OF TWO**

- Beef and Bean Burrito with and Green Chili Sauce
- Baked Tequila-Lime Chile Chicken
- Tinga Enchilada Pie
- Baked Cod with Pineapple Salsa
- Salmon Mexicali with a Baby Shrimp and Avocado Cilantro Relish
- Smoked Beef Brisket with Jim Beam Barbeque Sauce
- BBQ Seasoned Boneless Pork Chops
- Ground Beef Taco and Chicken Fajita Bar and the Fixin's

## **SIDES**

### **CHOICE OF TWO**

- Chipotle Mashed Potatoes
- Mesquite Roasted Baby Red Potatoes
- Elote (Mexican Corn on the Cob)
- Corn Bread and Whipped Honey Butter
- Chef Blended Vegetable
- Refried Beans
- Spanish Rice



# LITTLE ITALY

Served with Garlic Bread Sticks, Italian Bread, and Butter

**\$24.00 per person**

Add \$6.00 for Additional Entrée

## **STARTERS CHOICE OF TWO:**

- Caesar Salad
- Antipasto Platter
- Balsamic Roasted Vegetable Platter with Zesty dipping sauce
- Caprese Salad - Tomato, Basil, and Fresh Mozzarella Ball with Olive Oil, Balsamic Glaze, and Black Pepper
- Italian Pasta Salad with Vegetable
- Pepperoni Pasta Salad with Vegetables and Pepperoni
- Minestrone Soup
- Italian Wedding Soup with Mini Meatballs

## **ENTRÉES CHOICE OF TWO:**

- Cioppino – Italian Seafood Stew
- Breaded Chicken Parmesan
- Fennel Crusted Pork Loin
- Baked Bruschetta Cod
- Italian Sausage, Pepper, and Onions in a Madeira Wine Butter Sauce
- Fettuccini alla Bolognese
- Chicken Penne Alfredo
- Italian Herb Baked Chicken
- Quattro Fromaggi Ravioli with a light Tomato-Basil Cream sauce

## **ACCOMPANIMENTS CHOICE OF TWO:**

- Tomato Parisian  
Baked Tomatoes with Buttered Parmesan Breadcrumbs
- Garlic and Sundried Tomato Mashed Potatoes
- Rosemary Oven Roasted Red New Potatoes
- Sautéed Zucchini with Roma Tomatoes, Italian Seasonings, and Garlic in Olive Oil
- Buttered or Pesto Penne Pasta
- Ratatouille – a French Vegetable dish commonly used in Italian Cuisine as well

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# CELEBRATION OF LIFE BUFFETS

*One Entrée Buffet Off-Site Service*

*Pricing includes plastic plates, cutlery, napkins and serving utensils*

*Minimum 50 people*

## **Cold Cuts & Cheese Deli Buffet**

\$13 per person

- Choice of One Salad
- Meat and Cheese Tray  
Ham, Turkey, Roast Beef, Swiss, Cheddar, and Pepper Jack
- Rolls and Breads
- Condiments  
Lettuce, Tomato, Onion, Pickles, Mayo, and Mustard
- Fresh Fruit Tray
- Cookies and Bars

## **Mayslack's Buffet**

\$15 per person

- Choice of One Salad
- Homemade Coleslaw
- World Famous, Slow Roasted, "Garlic Infused" Roast Beef
- Banana Peppers, Raw Onions, Pickles, Horseradish  
and Au Jus
- Polish Rye or White Buns
- Fresh Fruit Tray
- Cookies and Bars

## **Pasta Buffet**

\$15 per person

- Choice of One Salad
- Baked Rigatoni with Red Sauce  
Italian Sausage, Pepperoni and Melted Mozzarella
- Chicken Penne Alfredo
- Fresh Fruit Tray
- French Bread and Butter
- Cookies and Bars

