

BUFFET SELECTIONS

PICNIC PLATTER

\$15

sliced fresh fruit

potato salad

pasta salad

mixed greens with selected dressings

assortment of breads, rolls and butter

mayonnaise, mustard, pickles

lettuce, tomatoes & onions

deli-sliced meats: roast beef, smoked turkey, ham & salami

sliced swiss and cheddar cheese

chef's choice finger desserts

FIESTA BUFFET

\$22

traditional caesar salad

fresh fruit cocktail

corn salad with peppers

tortilla chips

homemade salsa & guacamole

warm flour tortillas

shredded cheese, sour cream, diced onions

chicken fajitas

beef or cheese enchilidas

refried beans

spanish rice

chef's choice dessert

add carne asada

\$5

RUSTICA ROMA

\$22

mixed greens salad with italian & ranch dressings

signature rolls basted with garlic parmesan butter

tomato & red onion salad with buffalo mozzarella, fresh basil & balsamic drizzle

ground meat or vegetarian cheese lasagna

herb baked chicken tossed with mushrooms in a sun-dried tomato cream sauce
italian sausage and peppers in rich marinara sauce
chef's choice pasta
chef's selection desserts
add spinach tortellini with sun-dried tomatoes, pine nuts & basil pesto
\$5

ASIA BISTRO

\$22

california rolls with wasabi, ginger & soy dipping sauce
spring rolls with plum sauce & chinese hot mustard
asian cole salw
orange ginger beef with sesame & green onion
cashew nut chicken with peppers, pineapple & water chestnuts
vegetable chop suey or lo mein
fried or steamed rice
chef's selection desserts
add schezwan or kung pao shrimp
\$5

LUAU

\$22

coconut shrimp with mango-chili dipping sauce
fresh tropical fruit salad
lomi lomi salmon
huli-huli chicken
smoked pulled pork
hawaiian sweet potatoes
polynesian green beans
chef's selection desserts
add caribbean beef
\$5

HOMESTYLE AMERICANA

\$22

buffalo hot wings with bleu cheese dip
fresh fruit platter
garden salad with assorted dressings
signature house rolls with butter
fried chicken with country gravy –or- herb-roasted chicken
pot roast with brown gravy
garlic mashed potatoes
peas & carrots
chef's choice desserts
add grilled pork chop with caramelized apples & onions
\$5

CP'S GRAND BUFFET

\$28

antipasto display (see hors d' ouerves)
peel-n-eat shrimp on ice
mediterranean salad
signature house rolls with butter
crab-stuffed salmon
rib-eye steak with caramelized onions
wild rice pilaf –or- sundried tomato pasta
roasted red potatoes
select vegetables
chef's choice desserts
add duck confit with exotic mushroom wine sauce
\$7