

Buffet prices are based on a minimum of 75 guests. Parties of fewer than 75 can order off the Plated Menu.

THE DAHLIA DINNER BUFFET

PACKAGE INCLUDES;

1 ENTRÉE CHOICE 1 SALAD CHOICE 1 BREAD CHOICE 2 SIDE CHOICES SWEET TEA STATION FREE TASTING (UP TO 6 GUESTS) CHINA PLACE SETTINGS FLATWARE WATER GOBLETS & CHAMPAGNE FLUTES SERVER ATTENDED BUFFETS & BUSSING CAKE CUTTING SERVICE CHAMPAGNE TOAST (CHAMPAGNE NOT INCLUDED)

THE GARDENIA DINNER BUFFET

PACKAGE INCLUDES;

1 APPETIZER CHOICE 1 ENTRÉE CHOICE 1 SALAD & 1 BREAD CHOICE 2 SIDE CHOICES SWEET TEA STATION FREE TASTING (UP TO 6 GUESTS) CHINA PLACE SETTINGS FLATWARE WATER GOBLETS & CHAMPAGNE FLUTES SERVER ATTENDED BUFFETS CAKE CUTTING CHAMPAGNE TOAST (CHAMPAGNE NOT INCLUDED)

THE MAGNOLIA DINNER BUFFET

PACKAGE INCLUDES;

2 APPETIZER CHOICES 2 ENTRÉE CHOICES 1 SALAD & 1 BREAD CHOICE 2 SIDE CHOICES SWEET TEA STATION FREE TASTING (UP TO 6 GUESTS) CHINA PLACE SETTINGS FLATWARE WATER GOBLETS & CHAMPAGNE FLUTES SERVER ATTENDED BUFFETS & BUSSING CAKE CUTTING CHAMPAGNE TOAST (CHAMPAGNE NOT INCLUDED)

Phone: 386-212-9109 | Email: ChefLee@Wildflower301.com



(Served During Cocktail Hour)

BRUSCHETTA ROMA

THIN SLICED, ASSORTED TOASTED CROSTINI BREADS WITH A VARIETY OF TOMATO, MEAT AND CHEESE BRUSCHETTA TOPPINGS AND BALSAMIC GLAZES.

FRESH FRUIT & CHEESE DISPLAY

AN ARRAY OF FRESH, SEASONAL, MELONS AND BERRIES PRESENTED WITH A VARIETY OF SLICED CHEESES. SERVED WITH ASSORTED CRACKERS.

CHARCUTERIE & CHEESE DISPLAY

BEAUTIFULLY DISPLAYED ASSORTED CURED MEATS AND IMPORTED CHEESES, ARTISAN CRACKERS, SLICED BAGUETTES AND CONDIMENTS.

FRESH HERBED VEGGIE SHOOTERS

SHOT GLASSES FILLED WITH ASSORTED DIPS, GARNISHED WITH CRISP VEGGIE STICKS AND FRESH GARDEN HERBS.

HERBS.

COCKTAIL MEATBALLS

SWEDISH STYLE, BOURBON BARBEQUE, OR HAWAIIAN FLAVORED

FIESTA NACHO BAR

CRISP CORN TORTILLA CHIPS, FRESH TOMATO SALSA, HOT NACHO CHEESE SAUCE, DICED TOMATOES, BLACK OLIVES, LIME CREAM SALSA, DICED GREEN ONIONS, JALEPENO PEPPERS, AND BLACK BEAN SALSA.

MEDITERRANEAN HUMMUS STATION

ASSORTED PITA BREADS, ROASTED RED PEPPER, GARLIC-HERB AND LEMON HUMMUS SERVED WITH AN ARRAY OF FRESH VEGETABLES AND ASSORTED OLIVES. BEAUTIFULLY GARNISHED AND DISPLAYED.

DELI SLIDER MEAT & CHEESE DISPLAY

SLICED HAM, TURKEY, SALAMI, PROVOLONE, SWISS AND COLBY CHEESES BEAUTIFULLY DISPLAYED AND GARNISHED. SERVED WITH ASSORTED ASSORTED CONDIMENTS AND SLIDER ROLLS.

ASSORTED MINI QUICHE

GOURMET BACON & SWISS, SPINACH WITH HAM AND CHEESE MINI QUICHE BAKED IN A FLAKY CRUST AND
INDIVIDUALLY GARNISHED.

COCKTAIL SMOKIES

BARBEQUE, ASIAN OR BACON WRAPPED

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🔊 ENTRÉE CHOICES 🥪

ASTA DISHES *

FIVE CHEESE BAKED ZITI W/GROUND BEEF

> SAUTÉED SHRIMP W/LINGUINI

« СНІСКЕП «

GRILLED CHICKEN KEBABS CHICKEN MARSALA

CHICKEN PICATTA

PETITE SMOTHERED SIRLOIN STEAK

SLICED SIRLOIN AU JUS

BAKED HAM W/BROWN SUGAR GLAZE

♦ BARBEQUE ♦

SLOW COOKED PULLED PORK

BEEF BRISKET ... (\$2 ADD.)

BARBEQUED CHICKEN QUARTERS

PULLED CHICKEN

ITALIAN SAUSAGE & PEPPERS W/PENNE PASTA

BAKED STUFFED SHELLS

GINGER-PEACH CHICKEN BOURBON CHICKEN BREAST GARLIC HERB CHICKEN

BACON WRAPPED ROAST PORK LOIN

APPLE JACK GRILLED PORK CHOPS

CHEESY BEEF ENCHILADAS

TEXAS 2 STEP RIBS CHICKEN & ITALIAN SAUSAGE

OD SPECIALTY STATIONS OD

You Can Choose a Specialty Station as Your Main Entree Choice.

GOURMET BURGER BAR

(ADD ALL BEEF HOT DOGS- \$3) * Flame Grilled 8 OZ. Sirloin Patties Served with Buns. Lettuce. Tomatoes. Onions, Pickles, Cheddar and American Cheeses, Ketchup, Mustard, Mayonnaise, Sweet Chili Sauce, Cilantro, Salsa and Jalapeño Peppers. *

ARTISAN GRILLED PIZZA

(CREATE 3 DIFFERENT PIZZAS) * Toppings and Sauces; Meatball, Sausage, Chicken, ham, Pepperoni, Bacon, Red and White Sauces, Mozzarella, Fresh Mozzarella, Feta, Peppers, Onions, Pineapple, Olives, Grilled Vegetables, Fresh Basil, Sun-Dried Tomatoes. *

TIJUANA TACO BAR

(A WILDFLOWER 301 FAVORITE) * Seasoned ground beef, Chipolte-Lime Crema, Hot Sauce, Flour Tortilla Wraps, Jalapenos, Cilantro, Fresh Lime, Sour Cream, Diced Tomatoes, Diced Onions, Lettuce. Shredded Cheese and Guacamole. *



CHICKEN PARMESAN TUSCAN CHICKEN

FETTUCINI ALFREDO

W/GRILLED CHICKEN

VEGETABLE LASAGNA

PECAN CHICKEN W/DIION CREAM SAUCE

SALISBURY STEAK

MAPLE-WHISKEY STEAK TIPS

TERIYAKI GLAZED BEEF KEBABS

W/MUSHROOMS

ACCOMPANIMENTS S

* BREADS *

ASSORTED ROLLS & BUTTER

ITALIAN GARLIC BREAD

OUR SIGNATURE SKILLET BAKED BREADS

(CHOOSE CORNBREAD, BLUEBERRY OR CRANBERRY-ORANGE)

* SALADS *

CAESAR SALAD

CHOPPED ROMAINE WITH SHREDDED PARMESAN, CROUTONS AND CREAMY CAESAR DRESSING.

ARUGULA SALAD

MIXED ARUGULA GREENS, APPLES, PECANS, DRIED CRANBERRIES, MANCHEGO AND HOUSE VINAIGRETTE.

STRAWBERRY & MIXED GREEN SALAD

FRESH SLICED STRAWBERRIES, TOASTED ALMONDS AND GOAT CHEESE WITH CITRUS VINAIGRETTE.

CLASSIC CREAMY COLE SLAW OR POTATO SALAD RECOMMENDED FOR OUR BBQs BUT GREAT WITH ANY MEAL.

* VEGETABLE SIDES *

MARINATED GRILLED MIXED VEGETABLES ROASTED ASPARUGAS ... ADD \$2 BROCCOLINI ... ADD \$2 BROCCOLI CHEDDAR BAKE CINNAMON-SPICED APPLES PARMESAN TOMATO ZUCCHINI BAKE

GARLIC ROASTED HERB

POTATOES

CREAMY MUSHROOM ORZO

SKILLET BAKED MAC &

CHEESE W/SMOKED GOUDA

BROWN SUGAR BAKED

BEANS

SAUTÉED STRING BEANS WITH HEIRLOOM TOMATOES

CORN WITH BASIL BUTTER

LEMON BROCCOLI & CARROTS

ITALIAN ROASTED VEGETABLES

MAPLE BACON BRUSSEL SPROUTS

VEGETABLE MEDLEY

* STARCH SIDES *

PARSLIED NEW POTATOES W/PARMESAN

TANGERINE RICE PILAF

CREAMY SCALLOPED POTATOES AU GRATIN

BUTTERMILK MASHED POTATOES (REGULAR, GARLIC OR CHEDDAR) PENNE PASTA MARINARA

FETTUCINI ALFREDO

MAPLE CINNAMON SWEET POTATOES

SPANISH STYLE YELLOW RICE

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