

STADIUM 34

KITCHEN • COCKTAILS • SPORTS



**DINNER
BUFFETS**

ITALIAN

CHOOSE TWO ENTRÉES

MEAT OR VEGETABLE LASAGNA

FETTUCCINIE OR BOWTIE ALFREDO

PENNE MARINARA

CHICKEN RIGATONI

CHICKEN OR VEGETARIAN PASTA ROLLS

CHEESE TORTELLINI WITH CREAMY PESTO

CHEESE RAVIOLI WITH TOMATO BASIL CREAM

PENNE A LA CHECCA

POTATO GNOCCHI WITH BOLOGNESE SAUCE

STUFFED PASTA SHELLS

SPAGHETTI CARBONARA

TRI-COLOR PASTA WITH GRILLED VEGETABLES

ROSEMARY GRILLED CHICKEN (upgrade \$2.00)

ITALIAN MARINATED CHICKEN BROCHETTES (upgrade \$2.50)

CHICKEN PARMIGIANA (upgrade \$3.00)

CHICKEN TUSCANY (upgrade \$3.00)

CHOOSE TWO SIDES

GRILLED MARINATED VEGETABLES

SPINACH AND TOMATO FLORENTINE

RATATOUILLE

GREEN BEANS WITH TOMATOES AND ONIONS

FRESH VEGETABLE MEDLEY

CAPRESE SKEWERS (upgrade \$1.00)



CHOOSE ONE SALAD

CAESAR SALAD

MIXED GREEN SALAD

MEDITERRANEAN SALAD (upgrade \$2.00)

WILD MUSHROOM SALAD (upgrade \$2.00)

Served with dinner rolls & butter.

15-24\$18.00 25-49 \$17.00 50+ \$16.00

ITALIAN DESSERT STATION

A collection of cannolis, cream puffs, fruit tarts, chocolate dipped biscotti & mini tiramisu cupcakes.

minimum 25\$8 / person

minimum 100\$6 / person

ITALIAN

EXHIBITION PASTA STATION

Excellent for intimate groups. Requires 1 on-site chef per 30 guests. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes Caesar salad, dinner rolls & butter.

CHOOSE THREE PASTAS:

Penne, tortellini, linguini, rigatoni, bow tie.

CHOOSE THREE SAUCES:

Marinara, creamy pesto, alfredo, roasted red bell pepper, sundried tomato, pesto.

ACCOMPANIMENTS:

Fresh tomato, olive oil, white wine brandy, salt & pepper, mushrooms, crushed red pepper, capers, black olives, parmesan cheese, julienne vegetables, fresh garlic, parsley, basil.

25+ \$20.00

UPGRADES

GRILLED CHICKEN

..... \$2.50 / person

CLAMS, SCALLOPS, BAY SHRIMP, AND CHICKEN **Requires Two Day Notice*

..... \$9.00 / person

ACTION PASTA STATION

Your choice of two pastas or create two of your own to be cooked in front of your guests. Requires an On-Site Chef. Perfect for large groups. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

PENNE PASTA

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Jay's Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Chicken breast, mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped parmesan cheese.

TORTELLINI CORSICA

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

24-49 \$16.00 50+\$15.00

LATIN

CHOOSE TWO ENTRÉES

CHICKEN OR BEEF ENCHILADAS (verde or ranchero)

CHEESE ENCHILADAS RANCHERO

BEEF OR CHICKEN FLAUTAS

CHICKEN VERDE

BEEF CORTEZ

CHICKEN MOLE

CHILI RELLENO (upgrade \$2.00)

TEQUILA LIME CHICKEN (upgrade \$2.50)

SOUTHWEST CHICKEN (upgrade \$2.50)

RANCHERO CHICKEN (upgrade \$2.50)

POLLO ASADO TACOS (upgrade \$1.00)

CARNITAS TACOS (upgrade \$1.00)

Requires on site chef:

AL PASTOR TACOS (upgrade \$2.00)

CARNE ASADA TACOS (upgrade \$2.50)

CHOOSE THREE SIDES

BLACK BEANS

REFRIED BEANS

RANCH STYLE BEANS

SPANISH RICE

CILANTRO LIME RICE

SWEET CORN CAKE

SPICY FLAME - GRILLED CORN

FRESH FRUIT

MEXICAN CAESAR SALAD

Includes tortilla chips, salsa & sour cream.

15-24\$19.00 25-49\$18.00 50+\$20.00

LATIN DESSERT STATION

A collection of petite tres leches cakes, mini caramel custard flan, coconut pineapple macarons, dulce de leche chocolate tarts & Mexican cookies.

minimum 25 \$8 / person minimum 100\$6 / person

SOUTHERN BUFFET

ENTRÉES

GLAZED HAM

PORK LOIN WITH BOURBON GLAZE

BBQ CHICKEN

HERB MARINATED CHICKEN

COUNTRY STYLE BQ RIBS

16-HOUR SMOKED BEEF BRISKET **Requires Two Day Notice (upgrade \$4.00)*

STUFFED PORK CHOPS (upgrade \$3.00)

BBQ SPARE RIBS (upgrade \$2.00)

One Entrée:

15-24 \$16.00

25-49\$15.00

50+ \$14.00

Two Entrées:

15-24 \$20.00

25-49 \$19.00

50+ \$18.00

CHOOSE THREE SIDES

COLLARD GREENS

BLACK EYED PEAS

RED BEANS & RICE

CANDIED YAMS

DIRTY RICE

CREAMED SPINACH

JIFFY CORN BAKE

MACARONI & CHEESE

SOUTHERN GREEN BEANS

CHEESEY POTATOES OR GRITS

MASHED POTATOES & GRAVY

COLE SLAW

WATERMELON WEDGES

MIXED GREEN SALAD

SOUTHERN CHOPPED SALAD

CHOOSE ONE

FRESH BAKED ROLLS & BUTTER

CORN BREAD MUFFINS & HONEY BUTTER

BBQ

ENTRÉES

BBQ CHICKEN

16-HOUR SMOKED BEEF BRISKET **Requires Two Day Notice*

BBQ PULLED PORK

ST. LOUIS PORK RIBS

BBQ TRI-TIP (upgrade \$4.00)

BABY BACK RIBS (upgrade \$3.00)

CHICKEN BROCHETTES (upgrade \$1.75)

CHOOSE THREE SIDES

MACARONI & CHEESE

BAKED BEANS

FRESH FRUIT

COLE SLAW

MACARONI SALAD

POTATO SALAD

FRUIT SALAD

CAESAR SALAD

MIXED GREEN SALAD

CHOOSE ONE

FRESH BAKED ROLLS & BUTTER

CORNBREAD MUFFINS & HONEY BUTTER

One Entree:

15-24\$17.00 25-49 \$16.00 50+ \$15.00

Two Entrees:

15-24\$21.00 25-49 \$20.00 50+ \$19.00

BUILD YOUR OWN BURGER **Requires on site chef*

Served with Hamburger Buns, lettuce, tomatoes, onion, pickles, American and Swiss cheese, condiments, and choice of three sides.

25-49\$15.00 50-99 \$13.00 100+ \$11.00

GOURMET TOPPINGS Avocado.... \$2.00/ person

Caramelized Onions, Bacon, Blue Cheese, & Red Pepper Aioli\$2.50 / person

ADDITIONS **Requires on site chef*

HOT DOGS 1/4 pound \$2.50 each

CHILI DOGS upgrade \$1.50

CHICKEN BROCHETTES \$1.75 each

ALL AMERICAN DESSERT STATION

A collection of s'more pops, mini cheesecakes, old fashioned cookies, rice krispy treat pops & assorted mini cupcakes.

minimum 25\$8 / person minimum 100 \$6 / person

