

CAPE CODDER

RESORT & Spa

ALL AMERICAN BARBECUE BUFFET LUNCH

Red Bliss Potato Salad
Pasta Salad Primavera with Vinaigrette Dressing
Fresh Garden Salad with Specialty Dressing
Fresh Corn on the Cob
Hamburgers and Hot Dogs
BBQ Chicken on the Bone
Cape Cod Potato Chips
Lettuce-Tomato-Red Onion Tray with Assorted Sliced Cheeses
All Condiments and Fresh Baked Rolls
Chilled Watermelon

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas

\$22

MEXICAN FIESTA BUFFET LUNCH

Baskets of Warm Tortilla Chips and Salsa on each table
Soupa de Albondigas: Vegetable Soup with Mini Meatballs
Chicken, Corn and Black Bean Quesadillas
MAKE YOUR OWN TACO BAR
Spiced Ground Beef
Shredded Chicken Breast
Diced tomatoes, Onions, Shredded Lettuce, Olives,
Shredded Monterey Jack and Cheddar Cheeses
Sour Cream and Guacamole
Mexican Rice and Refried Beans

Tropical Fruit Display with Creamy Lime Dipping Sauce

Or upgrade your dessert to our delectable Banana Burritos encrusted in Cinnamon Sugar
for an additional \$1 per person

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas

\$22

Luncheon Menus are served from 11am-4pm and are priced for a 1 hour serve time.

*Buffets require a 35 Person Minimum. All Guarantees are Due 3 Business Days Prior to Your Event
All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and
7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or
service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being
paid a higher hourly rate.*