

CAPE CODDER
RESORT & Spa

BACK YARD BARBECUE DINNER BUFFET

Red Bliss Potato Salad
Pasta Salad Primavera *with Vinaigrette*
Creamy Cole Slaw
Fresh Corn on the Cob
Hamburgers and Hot Dogs
Barbecue Chicken
Barbecued Baby Back Ribs
Italian Sausage
Lettuce-Tomato-Red Onion tray with Sliced Cheeses for the Burgers
Condiments and Rolls
Chilled Watermelon
Strawberry Shortcake
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$29

BAJA MEXICAN DINNER BUFFET

Baskets of Warm Tortilla Chips with Salsa *on each table*

Chili

Chicken, Corn, and Black Bean Quesadillas

MAKE YOUR OWN TACO BAR

Spiced Ground Beef
Shredded Chicken Breast
Diced Tomatoes, Onions, Shredded Lettuce, Olives,
Monterey Jack and Cheddar Shredded Cheeses, Sour Cream and Guacamole

Mexican Rice and Refried Beans

To enhance your buffet, may we suggest:

Beef or Chicken Fajitas: *Please add \$2 per person Surcharge*

DESSERT

Cheesecake with Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$28

“Our own Sangria available by the pitcher” – Price: Please Inquire

Buffet requires a 35 Person Minimum. The Buffets above are priced for 1 Hour Serve Time.

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.