



## OUTRIGGERS RESTAURANT

# EVENT BUFFET MENU

## BUFFET PACKAGES

**\$42.99 PER PERSON**

Includes:

- White linens & tableware
- 4-hour private room
- Coffee & tea service
- 45-minute setup time prior

(Tax, gratuity & alcohol will be added to the final bill)

## BUFFET SELECTIONS

Includes: bread & butter baskets, house salad, roasted potatoes & vegetables

(Choose one from each category)

### Chicken

Chicken Francese - egg-battered chicken breast sautéed in a lemon, butter & white wine sauce.

Chicken Marsala served with mushrooms in a Marsala wine sauce

Chicken Picatta with lemon, butter, white wine & capers

Chicken Parmigiana - breaded cutlet in marinara sauce with melted mozzarella

### Fish

Grilled Salmon in a creamy dill sauce

Baked Scrod - crispy, breaded filet with a sherry sauce

Stuffed Filet of Sole with crabmeat stuffing

### Beef / Pork

Sausage & Peppers

Sliced Roast Beef served with brown gravy

Petite Top Sirloin served with sautéed mushrooms

Sliced Pork Loin

### Pasta

Fusilli served with broccoli, olive oil & fresh garlic

Penne available in a marinara or vodka sauce

## ADD ONS

### APPETIZERS

**Package 1** **\$12.99 PER PERSON**

Antipasto Station  
Deviled Eggs

**Package 2** **\$15.99 PER PERSON**

Antipasto Station  
Deviled Eggs  
Mini Franks  
Vegetable Spring Rolls

**Package 3** **\$22.99 PER PERSON**

Antipasto Station  
Deviled Eggs  
Sausage-Stuffed Mushrooms  
Teriyaki Chicken Satés  
Mini Franks  
Vegetable Spring Rolls  
Fried Calamari  
Clams Casino  
Mini Stuffed Shrimp  
Teriyaki Meatballs  
Smoked Salmon Crostini

**Desert Station** **\$4.00 PER PERSON**

\*There is no charge to bring your own desert.

## BEVERAGE PACKAGES

Open tab on cocktails

Cash Bar

Beer & Wine Only (tab added upon consumption)

Open Bar (1 hour) followed by Cash Bar

Soda Pitchers (\$7.99/each)

## POLICIES

Please notify us of any allergies in advance otherwise we cannot guarantee compliance.

Outside decor is allowed with the exception of table confetti or taping items to walls & ceilings.

Final headcount is required 3 days prior to the event.

Minimum guest count for a private room: 30.

Extra time in room: \$100/per hour.

\$200 deposit required to reserve. Non-refundable within 21 days of the event.



## OUTRIGGERS RESTAURANT

# BRUNCH BUFFET

## BUFFET PACKAGES

**\$39.99 PER PERSON**

Includes:

- White linens & tableware
- 4-hour private room
- Coffee, TEA & service

(Tax, gratuity & alcohol will be added to the final bill)

## BUFFET SELECTIONS

INCLUDES ALL ITEMS LISTED

### Eggs

(choose one)

Eggs Benedict - Additional \$2.00/per person

Scrambled Eggs

### French Toast

### Sausage & Bacon

### Roasted Potatoes

### Vegetables

### Assorted Muffins

### Fresh Fruit

### Chicken

(choose one)

Chicken Francaise - lightly egg battered chicken breast sautéed with lemon, butter and white wine.

Chicken Picatta - Sautéed with lemon, butter, white wine and capers.

### Pasta

(choose one)

Fusilli Pasta - tossed with broccoli, olive oil and garlic

Penne Pasta - with your choice of marinara sauce or vodka sauce

## ADD ONS

### CARVING STATION

(choose one)

**Roasted Ham** **\$6.99 PER PERSON**

**New York Strip** **\$14.99 PER PERSON**

### SALAD BOWLS

(choose one)

**House Salad** **\$3.99 PER PERSON**

Mixed greens, kalamata olives, cucumbers, tomato and red onion served with balsamic vinaigrette and bleu cheese dressing

**Caesar Salad** **\$4.99 PER PERSON**

Romaine lettuce, shaved parmesan, croutons served with a house made dressing

**Desert Station** **\$4.00 PER PERSON**

\*There is no charge to bring your own desert.

## BEVERAGE PACKAGES

Open tab on cocktails

Cash Bar

Beer & Wine Only (tab added upon consumption)

Open Bar (1 hour) followed by Cash Bar

Soda Pitchers (\$7.99/each)

Mimosa Station (\$25/bottle of champagne) includes carafes of assorted juices to add to your mimosas.

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## OUTRIGGERS RESTAURANT

To inquire about an event, please fill out this form and drop it off to Outriggers Restaurant or email it to [outriggersrestaurant@gmail.com](mailto:outriggersrestaurant@gmail.com)

# EVENT REGISTRATION FORM

## EVENT POLICIES

Please notify us of any allergies in advance otherwise we cannot guarantee compliance.  
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Minimum guest count for a private room: 30.  
Extra time in room: \$100/per hour.  
\$200 deposit required to reserve. Non-refundable within 21 days of the event.

Please fill out the information below after you had read our policies carefully. Please note: your event is **not** confirmed until you have heard from us and provided the \$200 deposit.

Please contact us directly with any questions.

## YOUR INFORMATION

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time of Event: \_\_\_\_\_

Allergy Information: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Signature: \_\_\_\_\_

## TO BE FILLED OUT BY RESTAURANT ONLY

Deposit Type: (cash, check, credit card)

Received by: \_\_\_\_\_

Date received: \_\_\_\_\_