

HORS D'OEUVRES

SELECT FRESH VEGETABLE TRAY WITH RANCH DIP - \$2 per person

FRESH SLICED FRUIT TRAY WITH YOGURT DIP - \$3 per person

ANTIPASTO TRAY WITH SLICED BREADS - \$4 per person

SLICED MEAT TRAY (TURKEY, HAM, ROAST BEEF AND SALAMI) - \$4 per person

SLICED ROAST BEEF AND WARM ROLLS SERVED WITH CREAMED HORSERADISH - \$5 per person

SMOKED SALMON - \$4 per person

HOT ARTICHOKE CRAB DIP SERVED WITH TOASTED PITA TRIANGLES - \$3 per person

SPECIALTY CHEESES SERVED WITH GOURMET CRACKERS AND BREADS - \$3 per person

FRESH MADE TRI-COLOR TORTILLA CHIPS SERVED WITH MARGARITA SALSA - \$30 (to serve 50)

MINI ASSORTED QUICHE - \$60 (to serve 50)

BAKED BRIE TOPPED WITH SEASONAL FRUIT SERVED WITH CRACKERS - \$60 (to serve 50)

TEA SANDWICHES - \$60 (50 pieces)

SPANAKOPITA (SPINACH & CHEESE) BAKED IN FILO DOUGH & DILL SAUCE - \$60 (50 pieces)

PORK POT STICKERS WITH DIPPING SAUCE - \$60 (50 pieces)

LARGE MUSHROOM CAPS FILLED WITH SEASONED CRAB STUFFING - \$60 (50 pieces)

HEARTY MEATBALLS IN A CREAMY ROSEMARY CHARDONNAY SAUCE - \$60 (50 pieces)

GRILLED CHICKEN SATAY TOPPED WITH HONEY GINGER SAUCE - \$60 (50 pieces)

JUMBO SHRIMP ON ICE SERVED WITH COCKTAIL SAUCE - \$60 (25 pieces)

COCONUT PRAWNS SERVED WITH MANGO CHUTNEY - \$60 (25 pieces)

SMOKED HAM, CREAM CHEESE, RED PEPPER AND CHIVE PINWHEELS - \$50 (50 pieces)

ASSORTED CANAPES ON TOASTED SOURDOUGH BAGUETTES - \$50 (50 pieces)

BanBury Charges a 20% service fee & 6% sales tax on the total amount of the invoice

BUFFET

EACH BUFFET SELECTION INCLUDES A BAKERY BASKET,
GREEN SALAD WITH DRESSINGS,
AND CHOICE OF SOFT DRINK, ICE TEA, LEMONADE OR COFFEE

PRIME RIB AND SALMON 25

HAND CARVED PRIME RIB WITH AU JUS AND CREAMED HORSERADISH,
BROILED FRESH SALMON WITH TEQUILLA MARGARITA SAUCE,
SERVED WITH GARLIC MASHED POTATOES AND CHEF'S CHOICE VEGETABLES

PRIME RIB AND CHICKEN 25

HAND CARVED PRIME RIB WITH AU JUS AND CREAMED HORSERADISH,
GRILLED BREAST OF CHICKEN TOPPED WITH A DIJON DILL SAUCE,
SERVED WITH GARLIC MASHED POTATOES AND CHEF'S CHOICE VEGETABLES

TRI TIP AND BBQ CHICKEN 25

SLOW ROASTED TRI TIP AND SMOKEY CHICKEN BREAST, LEG AND THIGH
SLATHERED IN BBQ SAUCE, ROASTED RED POTATOES, BACON AND JALAPENO
ALL TOSSED IN RANCH DRESSING, HOUSE COLESLAW, AND
CAJUN RUBBED CORN ON THE COB

TERIYAKI CHICKEN AND SESAME BEEF 21

GRILLED BREAST OF CHICKEN WITH A TERIYAKI DEMI-GLAZE,
THIN SLICED TRI-TIP STEAK MARINATED IN LIGHT OIL BLENDS AND GRILLED,
SERVED WITH LAVENDER RICE AND STIR-FRY VEGETABLES

CITRUS HALIBUT AND HERB BAKED CHICKEN 24

SEASONED FRESH HALIBUT FILET WITH A LIGHT CITRUS SAUCE,
BLEND OF FRESH HERB BREADED CHICKEN BREAST, SERVED WITH
GARLIC ROASTED RED POTATOES AND GREEN BEANS ALMADINE

BAKED HAM AND TURKEY BREAST 21

BAKED PINEAPPLE BOURBON GLAZED HAM AND ROASTED TURKEY BREAST
SERVED WITH CHEF'S CHOICE VEGETABLES AND AU GRATIN POTATOES

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BUFFET

LITTLE ITALY DINNER 19

GRILLED CHICKEN BREAST, PENNE WITH ALFREDO SAUCE, MEAT LASAGNA, THREE CHEESE RAVIOLI WITH PESTO AND GRILLED ITALIAN VEGGIES SERVED WITH CAESAR SALAD AND FRESH GARLIC BREADSTICKS

PORK ROULADE 19

TENDER PORK STUFFED WITH SPINACH, ONIONS, SWEET PEPPERS, MUSHROOMS, AND A DEMI GLAZE, GARLIC ROASTED RED POTATOES, AND CHEF'S CHOICE VEGETABLES

ROASTED PORK LOIN 20

BEAN RAGOUT OVER TENDER PORK LOIN, GRILLED PARMESAN POLENTA CAKES, AND CHEF'S CHOICE VEGETABLES

CHICKEN DIJON 19

GRILLED CHICKEN, SCALLIONS, CAPERS, DICED TOMATOES, TOSSED IN WHITE WINE CREAMY DIJON SAUCE, MUSHROOM HERBED TOASTED ORZO, AND CHEF'S CHOICE VEGETABLES

RICOTTA AND ARTICHOKE BAKED CHICKEN 20

RICOTTA AND ARTICHOKE BAKED CHICKEN, CHERRY TOMATO GARLIC CAPER SAUCE, BOWTIE PASTA, SUN DRIED TOMATO PESTO CREAM, AND PARMESAN TEXAS TOAST POINTS

ASIAN SPICED TURKEY OSSOBUCO 20

ASIAN SPICED TURKEY OSSOBUCO BRAISED IN HOISIN, VEGETABLE STOCK, TOPPED WITH FRESH GREMOLATA, MUSHROOM HERBED RISOTTO, AND STIR-FRY VEGETABLES

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