

Main Event

MENU

Buffets Include:

CBC Signature Salad Bowl
Diced tomatoes, applewood-smoked bacon, cucumbers, egg, feta with Tuscan dressing

Rolls with Butter

Add a side for \$4 per person

ROASTED REDSKIN POTATOES

BUTTERED GREEN BEANS

PENNE WITH MARINARA

RICE PILAF

PENNE WITH ALFREDO

COLESLAW

GARLIC MASHED POTATOES

BAKED BEANS

JALAPENO MAC & CHEESE

CHEDDAR MAC & CHEESE

AU GRATIN POTATOES

MEDLEY OF VEGETABLES

PENNE ALLA VODKA

BROCCOLI, CARROT, AND CAULIFLOWER TRIO

ROASTED VEGETABLES

STEAMED BROCCOLI

MAPLE-KISSED ROASTED BABY CARROTS

ROOT VEGETABLES

THE BUFFET EXPERIENCE

PREMIER LUNCH BUFFET

Select Two Entrees & Two Sides
Available from 11am to 2pm daily

ELITE LUNCH BUFFET

Select Three Entrees & Two Sides
Available from 11am to 2pm daily

PREMIER DINNER BUFFET

Select Two Entrees & Two Sides
Available After 2pm Daily

ELITE DINNER BUFFET

Select Three Entrees & Two Sides
Available After 2pm Daily

ENTREES

PENNE PRIMAVERA

Penne Pasta, Tossed with Seasonal Vegetables & Fresh Herbs in an Alfredo Garlic Sauce

MEAT & CHEESE LASAGNA

House-Made Meat & Cheese Lasagna

VEGETABLE ALFREDO LASAGNA

Lasagna with Carrot, Squash, Zucchini, Mushroom & Red Pepper with Alfredo Sauce

ANDORA CHICKEN

Boneless Chicken Breast with Roasted Tomatoes, Artichokes, Capers & Banana Peppers in a White Wine Garlic Sauce

CHICKEN MARSALA

Boneless Chicken Breast with Marsala Wine & Mushrooms

CHICKEN PICATTA

Boneless Chicken Breast with Capers in a Light Lemon Wine Sauce

CHICKEN PARMESAN

Grilled or Fried Chicken with Marinara Sauce, Mozzarella & Parmesan Cheeses

CRISPY CHICKEN TENDER BITES

Hand-Breaded, Jumbo Chicken Chunks Fried to a Golden Brown

PULLED PORK

Slow Cooked & Sauced with our Famous BBQ Sauce

PULLED CHICKEN

Slow Cooked & Sauced with our Famous Sweet and Smoky Sauce

WAGYU MEATLOAF

Tender Wagyu Beef Meatloaf, Wrapped in Bacon & Glazed with Adobe Sauce

SLICED PORK TENDERLOIN

Roasted with Garlic

Choice of Preparation: Rosemary & Sea Salt, Mango Habanero, or Chipotle Lime

BLACKENED CHICKEN PASTA

Penne with Cajun Cream Sauce, Blackened Chicken Tenders, Broccoli, & Tomato

KONA CRUSTED PORK RIBEYE

Boneless Pork Ribeye Crusted with a Coffee Rub Seasoning Blend

ALASKAN COD ENGLISH STYLE

Baked with Buttered Breadcrumbs, Served with Tartar Sauce

SLOW-BRAISED POT ROAST

Tender Beef, Slow Cooked Infused with Herbs & Spices, accompanied with Root Vegetables & Savory Gravy

TOSCANA MEATBALLS

A Blend of Pork, Beef & Veal, Romano Cheese, Bread Crumbs topped with Fresh Herbs

STEAK PIZZAIOLA

Tender Beef Simmered in a Rustic Tomato Sauce with Garlic, Peppers, Onions, & Italian Herbs

VIRGINIA HAM

Oven-roasted Virginia Ham, Thinly Sliced & Served with a Light Brown Sugar Glaze

BEEF STROGANOFF

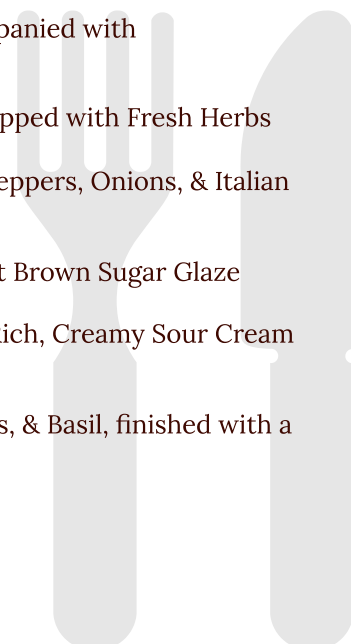
Tender Strips of Beef Sautéed with Mushrooms & Onions in a Rich, Creamy Sour Cream Sauce, Served over Buttered Egg Noodles

CHICKEN CAPRESE

Grilled Chicken Breast topped with Fresh Mozzarella, Tomatoes, & Basil, finished with a Balsamic Glaze

ITALIAN SAUSAGE

Choice of: Hot or Sweet with Peppers & Onions



Main Event

MENU

ENTREES

COCONUT RICE BOWL (V)

Curried Jasmine Rice Cooked in Coconut Milk & Topped with Tofu & Seasonal Vegetables

CHIPOTLE PORTOBELLO TACOS (V)

Tender Portobello Mushrooms Roasted in a Bold Chipotle Sauce, Served with Fajita Vegetables

SEASONAL RATATOUILLE (V)

Served over Rice or Pasta

VEGAN LASAGNA (V)

with Mushroom Bolognese

ZOODLES (V)

with Mushroom & Cashew Bolognese

LENTIL BOLOGNESE (V)

Over Gluten-Free Pasta with Vegan Parmesan Cheese

VEGETABLE SHAWARMA (V)

Middle Eastern Spiced Roasted Vegetables with Pita Bread or Greens & Lemon Tahini Dressing

VEGGIE BURGERS (V)

Hearty Plant-Based Patties Grilled & Served with Fresh Toppings on Buns

BLACK BEAN BURGERS (V)

Flavorful Grilled Black Bean Patties with a Blend of Herbs & Spices & Served on Buns with Fresh Toppings

GRILLED VEGETABLE WRAP (V)

Zucchini, Squash, Peppers, Onions, & Mushrooms Grilled & Wrapped with Mixed Greens & Light Herb Aioli

BBQ ROASTED CAULIFLOWER (V)

Oven-roasted Cauliflower Florets Caramelized with a Smoky House-made BBQ Glaze, Finished with Fresh Herbs

UPGRADED ENTREES

TERIYAKI GLAZED SALMON

Grilled Salmon Finished with a Teriyaki Glaze

SPICY SHRIMP WITH PENNE

Tossed in Tomato & Banana Pepper Cream Sauce

FILET TIPS

With A Mushroom & Red Wine Demi-Glace

JUMBO LUMP CRAB CAKE

Andora's Signature Crab Cake Served with Red Onion Caper Sauce (1 per guest)

DEEJAY'S BBQ BABY BACK PORK RIBS

Hickory Smoked and Sauced (4 bones per guest)

(V) = Vegan

Plates & Plasticware are included upon request.

Prices are Per Person and are for Pick-Up.
For Deliveries there is a 12% Service Charge for delivery and setup.

All prices are subject to 7% sales tax.
Ask your sales manager for more information about full service.

