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[www.RushHourKarting.com](http://www.RushHourKarting.com)



## **Buffet Options**

### **Herbed Rubbed Beef Tenderloin**

Demi-glace thick medallions of beef, served with roasted ratatouille, garlic-whipped potatoes, and wild field green salad with tomatoes, cucumbers, Bermuda onions and herb vinaigrette. Dinner rolls and assorted pies for dessert.

23.00 per person

### **Seared Tilapia**

Smoked tomato aioli with farfalle pasta and wild mushrooms, romaine and iceberg salad with hearts of palm and garlic vinaigrette. Served with corn muffins and cheese cake for dessert.

22.00 per person

### **The Middle Eastern Market**

Marinated char grilled chicken, beef and kafta kebobs, toasted almonds and pignoli spiced rice, fattouch salad with lemon sumac vinaigrette, Hommus, with grilled soft pita. Assorted Baklava for dessert.

23.00 per person

### **The Western**

Beef Barbeque Short Ribs with garlic whipped potatoes, sautéed carrots, and wild field greens with tomatoes, cucumbers, Bermuda onion and ranch dressing. Served with dinner rolls and apple or blueberry peach cobbler.

20.00 per person

### **The Mediterranean**

Herbed boneless chicken breast stuffed with spinach, chèvre and sundried tomatoes, napped with a fresh tomato basil sauce and served with farfalle pasta, gently tossed with extra virgin olive oil and wild field green salad with gorgonzola crumbles, sundried tomato and sugared walnuts, with a fresh vinaigrette. Velvety Tiramisu for dessert.

22.00 per person

### **The Hearty Italian**

Chicken lasagna infused with woodland-mushroom essence, grilled seasonal vegetables, and rustic with sweet Italian sausage and seasoned beef, herbed tomato sauce bubbling with a blend of asiago, parmesan and mozzarella cheeses served with a Caesar salad with fancy parmesan. Served with garlic bread and cannoli for dessert.

19.00 per person

## ***Buffet Options (cont'd)***

### **The Carolinian**

Pit cooked North Carolina pulled barbeque with eastern style BBQ sauce, Baked barbeque, boneless chicken breast, bubbling baked beans, country coleslaw, potato salad, corn muffins and apple or peach cobbler for dessert.

20.00 per person

### **The Mexican**

Tender enchiladas filled with shredded, baked chicken infused with Poblano and ancho chilies, crispy Taquitos filled with slowly cooked Mexican barbacoa, authentic Mexican rice, seasoned pinto and black Beans, guacamole dip, Pico de Gallo and homemade corn tortilla chips. Vanilla flan for dessert.

21.00 per person

### **The Caribbean**

Char grilled Jerk Chicken, seared Pork Tenderloin served with Mango Salsa, seasonal baked vegetables, seasoned red beans and rice, seven layer salad. Served with bread, butter, and a dessert.

24.00 per person

### **The Indian**

Tandoori chicken breast kabobs, spicy beef samosas with raita (garlic, mint and yogurt sauce), biryani vegetarian rice, cucumber and tomato salad, naan bread. Assorted Indian sweets for dessert.

18.00 per person

### **All American**

Char-grilled half pound fresh Angus sirloin burgers and all beef jumbo hot dogs, homemade piping hot chili, country coleslaw, potato salad, Kaiser and brioche buns, old fashion chips, seasoned French fries, and all the fixings. Assorted fresh baked gourmet cookies.

13.00 per person

### **The English**

North Atlantic Battered fillet of Cod, with slab-cut fries, tartar sauce and malt vinegar, served with crunchy slaw and fresh English trifle for desert.

14.00 per person

### **French Picnic**

Quiches of blue cheese with caramelized sweet onion, quiche Florentine, and quiche Lorraine with ham and fontina cheese, spring lettuce and endive salad, with herbed-mustard vinaigrette. Served with French baguette with butter. Napoleon pastry and fresh fruit salad for dessert.

17.00 Per person

## ***For Your Fingers***

### **Finger Sandwiches**

Black forest ham, whole turkey, prime roast beef, on assorted fresh baked rolls with cheese, lettuce, and tomato.

15-20 people	49.00
20-40 people	90.00

### **Petite Chicken Walnut Salad Croissants**

Made from scratch skinless boneless chicken breast tossed lightly in mayo, with walnuts and fresh celery inside a fresh baked croissant.

15-20 people	59.00
30-40 people	115.00

Also available in a baked **Phyllo pastry shell**.

15-20	49.00
30-40	90.00

### **Old School Saucy Meatballs**

Choose from pineapple sweet and sour, Pomodoro sauce, or Swedish.

15-20 people	45.00
30-40 people	85.00

### **Premium Deli Meat Tray**

Assorted Premium deli meats with cheeses, fresh baked rolls, and condiments.

15-20 people	99.00
30-40 people	180.00

### **Fresh Seasonal Fruit Tray**

Succulent assortment of fresh seasonal fruits with a dip.

15-20 people	37.00
30-40 people	70.00

### **Crudités**

Arrangements of celery and carrot sticks, broccoli and cauliflower florets, tomato, cucumber, and mushrooms. Choose 2 dips from: Hommus, cool ranch, onion, or feta dip.

15-20 people	30.00
30-40 people	60.00

## ***For Your Fingers (cont'd)***

### **Cheese Board with Breads and Crackers**

Aged Gouda, Swiss, Cheddar, and Colby Jack with assorted gourmet crackers and bread slices.

15-20 people	57.00
30-40 people	105.00

### **Succulent Wings**

Made from scratch choice of Buffalo, BBQ, or Teriyaki style, served with cool ranch and blue cheese dips, with celery and carrot sticks.

100 wings	80.00
200 wings	150.00

### **Yummy Smoked Cocktail Sausages**

Grilled baby smoked sausages tossed in our spicy and sweet BBQ sauce.

15-20	45.00
30-40	85.00

### **Baby Chicken Tenders**

Seasoned juicy tenders, cooked to golden, served with assorted dips.

15-20	57.00
30-40	110.00

### **Miniature Quesadillas**

Grilled chicken and cheese quesadillas served with Pico de Gallo and sour cream.

15-20	55.00
30-40	110.00

### **Miniature Eggrolls**

Assorted spring and shrimp eggrolls accompanied with pineapple sweet and sour, hot mustard, and spicy Korean.

15-20	55.00
30-40	110.00