

APCS BUFFET SAMPLE MENU

Latin Inspired **MENU**



PROTEINS

Select

Beef Picadillo (GF)

Roasted Chicken (GF)

Two

Mojo Jackfruit (GF/Vegan)

SIDES

Select

Yucca Gratin (GF, V)

Black Beans (GF/DF/Vegan)

Cilantro Lime Rice (GF/DF/Vegan)

Two

Sweet Plantains/Maduros

(GF/DF/Vegan)

SALAD

Chipotle Cabbage & Corn Salad with
Fresh Avocado (GF/DF)

Sliced Avocado, Olive Oil, Maldon Sea
Salt (V/Vegan)

DESSERTS

Coconut Tres Leches Cake (GF/DF/V)

Vegan Desserts available upon Request

APCS SAMPLE BUFFET MENU

Halloween Themed **MENU**



PROTEINS

Select
Two

- BBQ “Bat” Wings (Chicken Wings) (GF)
- Chopped or Sliced Beef Brisket (GF, DF)
- BBQ Jack Fruit & Roasted Pumpkin (Vegan)

SIDES

Select
Two

- Asparagus “Witch Fingers” (Almandine)
- “Eyeball” Potato Salad (Olive & Egg)
- “Witches Cauldron” Mac & Cheese (Queso Verde)
- Candy Corn-Bread (Sweet & Savory)
- Creepy Cole Slaw

DESSERTS

- Dirt Nap Chocolate Trifle Cups, Blood
Cherry Jam

APCS BUFFET SAMPLE MENU

Hibachi Style MENU



PROTEINS

Select

Sesame Roasted Chicken, Light & Dark (GF,DF)

Spicy Shrimp (GF,DF)

Two

Steak (GF, DF)

Teriyaki-Style Tofu (GF/DF/Vegan)

SIDES

Select

Vegetable Fried Rice (GF/DF/Vegan)

Fresh Hibachi Vegetables (GF/DF/Vegan)

Two

Chilled Chile-Garlic Rice Noodle

Salad (GF/DF/Vegan)

SALAD

Romaine Salad, Cherry Tomatoes, Cucumber, Shaved Carrots, Cilantro served with a Hibachi Style Ginger Dressing (GF/DF/Vegan)

DESSERTS

Select

Cheesecake Mousse Cups, GF Graham Streusel, Strawberry Compote

Double Chocolate - Walnut Brownies (GF)

One

Vegan Desserts available upon request

APCS BUFFET SAMPLE MENU

Mediterranean MENU



PROTEINS

Select

Greek Roasted Chicken, Light & Dark (GF/DF)

Shaved Beef Gyro (GF/DF)

Two

Oven Baked Falafel (DF, Vegan)

SIDES

Select

Roasted & Marinated Vegetables (GF, DF, V)

Greek Roasted Potatoes, Lemon-Oregano (GF, DF, V)

Two

Hummus & Tatziki Platter: Crudites,
Pita, Olives, Pepperoncini (DF, V)

Dolmades & Babbaganoush Platter:

Crudites, Pita, Olives, Pepperoncini (DF, V)

All option can be made Vegan by request

SALAD

Classic Greek Salad (GF, V)

Mediterranean Chickpea
Salad (Vegan)

DESSERTS

Select

Baklava, Orange Blossom Honey

Citrus Revani Cake, Rose Petals

One

Tahini Chocolate Pudding (Vegan)

APCS BUFFET SAMPLE MENU

Filipino Style MENU



PROTEINS

*Select
Two*

Bola Bola Beef Meatball, Banana Catsup Dipping Sauce (DF)

Chicken Adobo Braised Chicken Thighs, Sweet Soy Marinade (GF, DF)

Filipino Tofu SigSig Crispy Tofu, Peppers, Onion, Chili Mushroom Sauce (GF, DF, Vegan)

SIDES

Laurel Scented White Rice, Fried

Garlic Chips, Scallions (DF)

Adobong Sitaw Long Green Beans, Chili

Crisp (GF, DF)

Eggplant Adobo (Vegan)

SALAD

Chilled Bihon Rice Noodle Salad,

Seasonal Vegetables, Sweet Chili

Lime Vinaigrette (DF, GF, V)

Pancit Canton Noodle Salad, Broccoli,

Snap Peas, Carrots, Cabbage (Vegan)

DESSERTS

*Select
One*

Mini Ube Cupcake, Coconut Buttercream

Pandan Crinkle Cookie

Vegan & Vegetarian Desserts available upon request

APCS BUFFET SAMPLE MENU

Italian Themed MENU



PROTEINS

*Select
Two*

Chicken Primavera Pasta | *Cavatappi Pasta, Roasted Chicken, Fresh Garlic, Bell Peppers, Broccoli, Carrots, Zucchini, Yellow Squash, Red Onions, & Fresh Basil, Creamy Red Sauce*

Turkey or Vegetarian Lasagna | *Green Bell Peppers, Onions, Carrots, Broccoli, Zucchini, Yellow Squash, Fresh Basil & Mozzarella (V, Vegan by request)*

Stuffed Shells with Tofu Ricotta,
Spinach & Fennel (Vegan)

BREAD

*Select
One*

House Made Garlic Bread
House Made Rosemary Garlic
Focaccia

DESSERTS

*Select
One*

Mini Chocolate Mousse
Tiramisu Cups
Seasonal Panna Cotta

Options can be made Vegan upon request

SALAD

*Select
One*

Mixed Green Salad | *Spring, Romaine, & Leaf Lettuces, Cucumber, Chickpeas, Shredded Carrots, Cherry Tomatoes, Balsamic Vinaigrette Dressing (GF, DF, Vegan)*

Traditional Caprese Salad, Sliced
Tomatoes & Mozzarella, Basil,
Balsamic Reduction (V)

APCS BUFFET SAMPLE MENU

Soul Food **MENU**



PROTEINS

Select

Oven Roasted Chicken Wings

BBQ Pulled Pork

Two

Vegan Blackened Tofu (GF, DF, Vegan)

SIDES

Select

House Made Macaroni & Cheese (V)

Southern Skillet Cornbread (V)

Two

Braised Collard Greens, Truffle Tobasco (Vegan, GF, DF)

Sauteed Green Beans (Vegan, DF, GF)

Option can be made Vegan by request

DESSERTS

Select

Chocolate Cream Pie

Banana Cream Pie

One

Vegan Apple Crumble, Dairy

Free Cream (Vegan)

Select

One

SALAD

Southern Style Cobb Salad with Corn, Cheese, Bacon, Tomatoes, Eggs, & Pecans (GF/DF)

Kale Caesar Salad, Spiced Crispy Chickpeas, Vegan Caesar Dressing (Vegan)

APCS BUFFET SAMPLE MENU

Boxed Lunch **MENU**



PROTEINS

Italian Classic | *Turkey with Provolone, Hoagie Roll, Shredded Lettuce*

Mediterranean Tuna Salad | *Wheat Bread*

Capri Chicken & Mozzarella | *Wheat Bread*

Traditional BLT | *Sourdough Bread*

Southwestern Chicken Ranch Wrap | *Black Beans, Corn, Pepper Jack Cheese, Bacon, House made Ranch Dressing*

Honey Ham & Brie | *Baguette, Cured Ham, Brie, Caramelized Onions, Mayonnaise, Arugula*

Vegan Veggie Wrap | *Spinach Tortilla (Vegan)*

Toasted Caprese Sandwich | *Sliced Tomatoes & Mozzarella, Toasted Ciabatta Roll, Basil, Balsamic Reduction (V, Vegan upon request)*

SIDES/SALADS

Assortment of Kettle Chips (Vegan, DF)

Traditional Potato Salad (Vegan upon request)

Tabouleh Salad | *Couscous, Tomato, Cucumber, Mint, Parsley, Lemon (V, DF)*

DESSERT

Assortment of Freshly
Baked Cookies

*Select
Three*

*Select
Two*

APCS BUFFET SAMPLE MENU

Cold Cocktail MENU



SMALL BITES

Cheese & Fresh Fruit Selection Tray (V)

Charcuterie & Fresh Fruit Selection Tray

Vegetable Filo Cup (V)

Caprese Skewers (V)

Vegetable Crudites | Celery, Red Bell Peppers, Carrots, Yellow Squash, Zucchini, Cucumbers, Broccoli, served with House Made Ranch Dip (V, GF)

Spinach Wrap / Ham & Cheese Pinwheels

Mini Quiche Lorraine | (Ham & Gruyere)

Mini Mushroom & Leek Quiche (V)

Deviled Eggs, Smoked Paprika, Chive (V, GF)

Vegan Options provided upon request

DESSERTS

Mini Cheesecake Bites

Mini Ganache Cups

Mini Vegan Cheesecakes, Blueberry or Chocolate (Vegan)

APCS BUFFET SAMPLE MENU

Bottomless Brunch MENU



PROTEINS

Scrambled Eggs (GF/V)

Smoked Salmon & Fresh Bagels **Tomato Lox available for Vegan Guests**

Breakfast Sausage

Roasted Vegetable Frittata (V)

Sausage Gravy & Biscuits

Vegan Sausage & Spinach Frittata (Vegan)

Avocado Toast Two Ways | Traditional & Roasted Chickpea with Pickled Red Onions (Vegan)

SIDES

Butterball Roasted Potatoes | *Garlic, Thyme (GF, V, DF)*

Roasted Seasonal Vegetables (GF, Vegan, DF)

Fresh Fruit Salad (GF, Vegan, DF)

French Toast & Pancakes | *Nutella Syrup, Caramelized Bananas (V, Vegan upon request)*

Yogurt Parfait with Assorted Toppings (V)

Vegan Polenta with Chimichurri (Vegan)

Select

Two

Select

Two