



TOP SHELF SPORTS LOUNGE

EVENT BUFFETS

FIFTEEN CHEF-BUILT BUFFET MENUS

One plate, one trip through the line. Every menu is a complete themed buffet — salad, two proteins, starch and vegetable, with the toppings bar to match. Delivered, or fully staffed on request.

MINIMUM OF 20 GUESTS

WHICH MENU DO I WANT?

- | | | |
|--------------------------------|--------------------|---|
| ● Delivery & Pickup | 10+ guests | Dropped off or ready for pickup — you set it out and serve. |
| ● Event Buffets | 20+ guests | One plate, one trip through the line — a complete themed buffet, delivered or fully staffed. |
| ● Full-Service Events | 100+ guests | Coursed service — passed hors d'oeuvres, then a buffet of appetizer, salad, entrée and sides. |

Bar packages, staffing, china, glassware and linens can be added to any of the three — see the **Bar, Staffing & Rentals** sheet.

MENU 01

Build-Your-Own Gyro & Greek Salad Bar

26

PER GUEST

Greek · action station · lamb-and-beef blend

Classic Greek Salad

Romaine and crisp iceberg, vine-ripe tomato, cucumber, Kalamata olives, red onion, pepperoncini, feta, oregano-lemon vinaigrette

Marinated Chicken Souvlaki Brochettes

Boneless chicken thigh marinated in lemon, olive oil, garlic, and oregano

Roasted Mediterranean Vegetables GF/VG

Zucchini, squash, red onion, bell pepper, blistered cherry tomatoes

Shaved Lamb & Beef Gyro

Seasoned with oregano, garlic, and rosemary; served with grilled lemons

Warm Lemon-Oregano Rice GF/VG

Long-grain rice with olive oil, fresh lemon, parsley, and oregano

TOPPINGS & SIDES

Warm pita, tzatziki, hummus, shredded romaine, diced tomato & cucumber, pickled red onion, Kalamata olives, crumbled feta, lemon wedges

VEGETARIAN ADD-ON

Crispy Falafel

GLUTEN-FREE PATH

Greek salad bowl over lemon-oregano rice — skip the pita

MENU 02

Pan-Asian Bowl Bar

28

PER GUEST

Korean · Thai · Southeast Asian fusion bowl station

Sesame-Ginger Slaw GF/VG

Green and red cabbage, shaved carrot, scallion, toasted sesame, ginger rice wine vinaigrette

Thai Basil Chicken (Gai Pad Krapow)

Stir-fried with garlic, chili, basil, soy, and fish sauce

Stir-Fried Garlic Vegetables GF/VG

Broccoli, snap peas, red peppers, water chestnuts in soy ginger

Beef Bulgogi

Thinly sliced petite tenderloin marinated in soy, pear, garlic, sesame, and brown sugar

Coconut-Lime Jasmine Rice GF/VG

Jasmine rice simmered in coconut milk, finished with lime zest

TOPPINGS & SIDES

Kimchi, quick-pickled daikon & carrot, bean sprouts & edamame, crispy fried onions, toasted sesame seeds, scallion-Thai basil-cilantro, lime wedges, gochujang · soy-ginger · sriracha

VEGETARIAN ADD-ON

Sesame-Soy Crispy Tofu

GLUTEN-FREE PATH

Proteins prepared with tamari on a separate pan; bowl over coconut-lime rice

MENU 03

Vietnamese Banh Mi & Vermicelli Bowl Bar

26
PER GUEST

Vietnamese · sandwich + cold-noodle bowl combo

Green Papaya & Herb Salad

Shredded green papaya and carrot, Thai basil, mint, cilantro, nuoc cham vinaigrette

Five-Spice Grilled Chicken

Marinated chicken thigh with five-spice, garlic, lime, and soy

Steamed Jasmine Rice GF/VG

Lemongrass Pork

Caramelized pork shoulder marinated in lemongrass, fish sauce, garlic, and brown sugar

Cold Rice Vermicelli GF/VG

Round bun noodles tossed with lime

TOPPINGS & SIDES

Toasted demi-baguettes, house mayo, pickled daikon & carrot, cucumber spears, sliced jalapeño, cilantro-mint-Thai basil, nuoc cham, sriracha, lime wedges

VEGETARIAN ADD-ON

Coconut-Lemongrass Tofu

MENU 04

Hawaiian Plate Lunch Bar

26
PER GUEST

Pacific · plate-lunch tradition with island sides

Lomi-Style Tomato & Cucumber Salad GF/VG

Vine-ripe tomato, cucumber, sweet onion, sea salt, lime

Slow-Roasted Kalua-Style Pork

Pork shoulder rubbed with sea salt and smoked, pulled and finished with soy-pineapple jus

Grilled Pineapple & Sweet Onion GF/VG

Caramelized pineapple rings with sweet onion and chili-lime salt

Huli Huli Chicken

Boneless chicken thigh marinated in pineapple, soy, ginger, brown sugar — grilled and glazed

Steamed Short-Grain Rice GF/VG

Traditional plate-lunch style — soft, sticky, served warm

TOPPINGS & SIDES

Hawaiian sweet rolls, classic mac salad, quick-pickled cabbage slaw, sliced scallion, furikake, spicy mayo, soy-ginger sauce, house teriyaki, lime wedges

VEGETARIAN ADD-ON

Teriyaki-Glazed Portobello

GLUTEN-FREE PATH

Plate with rice, any protein, pineapple, and pickled slaw — skip the sweet roll and mac salad

MENU 05

Caesar, Chopped Salad & Grain Bowl Bar

California · entrée-salad and grain-bowl assembly line

Chopped Romaine Base

Crisp chopped romaine tossed at the bar to order

Lemon-Herb Grilled Chicken

Marinated chicken breast sliced thin, finished with sea salt and lemon zest

Cilantro-Lime Brown Rice GF/VG

Fluffy brown rice tossed with cilantro and lime

Baby Kale & Super Greens Base GF/VG

Chili-Lime Flank Steak

Marinated and grilled flank, sliced against the grain

26

PER GUEST

TOPPINGS & SIDES

Cherry tomatoes, cucumber, shaved carrot, avocado, black bean corn salsa, pickled red onion, crumbled feta & shaved parmesan, house croutons — dressings: green goddess · lemon-honey vinaigrette · chipotle ranch · classic Caesar

VEGETARIAN ADD-ON

Crispy Smoked Chickpeas (GF)

GLUTEN-FREE PATH

Build over kale, romaine, or brown rice with any protein — skip the croutons

MENU 06

Smokehouse BBQ Lunch Bar

American smokehouse · pulled, sliced, sauced

Buttermilk Coleslaw GF

Shredded cabbage and carrot in a tangy-sweet buttermilk dressing

Smoked Beef Brisket

Salt-and-pepper rubbed and slow-smoked

Brown Sugar Baked Beans GF

Slow-cooked with onion, molasses, and smoked paprika

BBQ Pulled Pork

Pork shoulder rubbed with brown sugar and spice, smoked low and slow

Smoked Mac & Cheese

Cavatappi in a smoked-cheddar and gruyere sauce, crispy top

27

PER GUEST

TOPPINGS & SIDES

Hawaiian rolls, house BBQ sauces (Sweet Baby Ray's · Carolina Mustard · Habanero Guava BBQ), pickled red onion, bread-and-butter pickles, sliced jalapeños

VEGETARIAN ADD-ON

Smoked Jackfruit

GLUTEN-FREE PATH

Plate with brisket or pulled pork, baked beans and slaw — skip the bun and mac

MENU 07

Build-Your-Own Taco Bar

Tex-Mex · build-your-own taco station

Southwest Salad

Mixed greens in chipotle ranch with black bean corn pico, avocado, colby-jack, tortilla strips, red pepper

Southwest Chicken

Marinated chicken thigh with cumin, chili, garlic, and lime

Seasoned Beef Taco Meat

Ground beef simmered with cumin, chili powder, garlic, onion, and tomato

Mexican Dirty Rice GF/VG

Rice cooked with peppers, onion, tomato, and spices in vegetable broth

24

PER GUEST

TOPPINGS & SIDES

Warm flour tortillas, soft corn tortillas (GF) & crispy corn shells (GF), melted pepper jack cheese sauce, pico de gallo, salsa roja, guacamole, shredded cheese, sour cream & lime crema, shredded lettuce, sliced jalapeño, cilantro, lime wedges

VEGETARIAN ADD-ON

Chipotle Black Beans & Roasted Pepper Medley

GLUTEN-FREE PATH

Corn tortillas or lettuce bowl with any protein, rice, and all toppings

MENU 08

Italian Grill, Salad & Pasta Bar

Italian · chopped salads · grilled & sauced

Italian Chopped Salad

Romaine and iceberg, tomato, red onion, Kalamata olives, pepperoncini, salami, provolone, red-wine vinaigrette

Italian Sausage with Peppers & Onions GF

Mild Italian sausage with sautéed bell peppers and onion

Roasted Italian Vegetables GF/VG

Zucchini, yellow squash, bell pepper, red onion, garlic, and herbs

Grilled Italian Chicken Breast

Marinated in herbs and olive oil, finished with fresh mozzarella and nut-free basil pesto

Cavatappi Pasta VG

Cooked al dente, served with marinara and alfredo sauces on the side

26

PER GUEST

TOPPINGS & SIDES

Warm garlic bread, grated parmesan, crushed red pepper, fresh basil, marinara & alfredo, aged balsamic glaze, pepperoncini

VEGETARIAN ADD-ON

Stuffed Portobello Florentine

GLUTEN-FREE PATH

Chopped salad, chicken, sausage, and roasted vegetables — skip the pasta and bread

MENU 09

Tex-Mex Plate & Bowl Bar

Tex-Mex · in-house proteins · plate or bowl assembly

Mango, Avocado & Arugula Salad

Baby arugula, mango, avocado, cucumber, toasted pepitas, lemon-honey vinaigrette

Chicken Tinga

Braised chicken in a chipotle-tomato sauce

Yellow Rice Pilaf GF

Saffron-infused rice with sweet peas, carrots, and chicken broth

Braised Beef Barbacoa

Slow-cooked beef cheek and shoulder with dried chilies, cumin, and oregano

Roasted Corn & Pepper Medley GF/VG

Sweet corn, red bell pepper, poblano, and red onion

26

PER GUEST

TOPPINGS & SIDES

Warm flour tortillas, crispy corn tortilla chips (GF), shredded lettuce, shredded cheese, sour cream, pickled red onion, cilantro, lime wedges, chipotle aioli & avocado aioli

VEGETARIAN ADD-ON

Seasoned Black Beans & Vegetables

GLUTEN-FREE PATH

Bowl over yellow rice with corn medley and any protein — skip the flour tortillas

MENU 10

Havana Bowl Bar

Cuban · build-your-own bowl · choose two proteins

Southwest Salad

Mixed greens in chipotle ranch with black bean corn pico, avocado, colby-jack, tortilla strips, red pepper

Seasoned Black Beans GF/VG

Slow-simmered with onion, garlic, and Cuban spices

Green Rice GF/VG

Long-grain rice cooked with cilantro, lime, and roasted poblano

Roasted Broccoli GF/VG

25

PER GUEST

CHOOSE TWO PROTEINS

- Shredded Chicken
- Mojo Roast Pork
- Marinated Steak +2
- Brisket +2
- Blackened Shrimp +3
- Seared Ahi Tuna +3

TOPPINGS & SIDES

Cuban bread, crispy plantain chips (GF/VG), grilled onions, shredded lettuce, pico de gallo, shredded cheese, sour cream, avocado-lime aioli, chipotle aioli

VEGETARIAN ADD-ON

Marinated Button Mushrooms

GLUTEN-FREE PATH

Bowl over green rice — skip the Cuban bread

MENU 11

Power Play Bowl Bar

Build-your-own bowl station · includes assorted bread rolls

Bases — choose 3

Superfood blend · romaine · rice · spinach · quinoa (all GF/VG)

Grilled Veggie Toppings — choose 2 GF/VG

Grilled onions · grilled peppers · button mushrooms · roasted broccoli

Proteins — choose 2

Grilled chicken · blackened chicken · grilled portabella (VG) · marinated steak · blackened shrimp +1 · seared tuna +2 (all GF)

Dressings

Included: lemon honey vinaigrette · creamy Italian — extra (choose 1): chipotle ranch · avocado lime sauce

27

PER GUEST

TOPPINGS & SIDES

Red onion, tomatoes, toasted almonds, matchstick carrots, cucumber slices, feta cheese, avocado

GLUTEN-FREE PATH

Any base with any GF-marked protein, dressing, and toppings — skip the bread rolls

MENU 12

Mac & Cheese Bowl Bar

Comfort classic · our signature restaurant mac

Garden Salad

Mixed greens tossed in your choice of dressing, tomatoes, diced red pepper, carrots, cucumber, red onion, colby-jack and croutons

Assorted Rolls

Served with butter pats

Cavatappi in Pepper Jack Cheese Sauce

Our signature mac base

24

PER GUEST

PROTEINS choose 2, with their toppings

Chicken Tenders

Buffalo sauce, bleu cheese crumbles

Pulled Pork

Sweet BBQ sauce, crispy onion strings

Brisket +2

Habanero guava BBQ, pickled jalapeños

TOPPINGS & SIDES

As listed with each protein build

VEGETARIAN ADD-ON

Cauliflower Bites — hand-breaded, buffalo sauce, bleu cheese crumbles

GLUTEN-FREE PATH

Garden salad plate — the mac itself has no gluten-free version

MENU 13

Top Shelf Showcase

Game-day sampler of the restaurant's signatures

Power Play Salad

Kale and cabbage in lemon-honey vinaigrette and creamy Italian, toasted almonds, carrots, tomato, red onion, avocado, cucumber, quinoa, feta, balsamic glaze

Ybor Eggrolls

Mojo roast pork, ham, gruyere, pickles and mayo/mustard sauce — garnished with chipotle and avocado lime sauces

CBR Sliders (Chicken Bacon Ranch)

Our Chicken Wings — House Style

Marinated overnight in mojo, garlic, and oregano, grilled

Top Shelf Chips

Melted gorgonzola crumbles, diced tomatoes, green onions, buttermilk bleu cheese and balsamic drizzle

Cuban Bread with Butter Pats

26

PER GUEST

VEGETARIAN ADD-ON

Black Bean Hummus with grilled pita chips, plantain chips & cucumber

GLUTEN-FREE PATH

House-style wings, Power Play salad & Top Shelf chips — skip the eggrolls, sliders, and Cuban bread

MENU 14

West Coast

Island-teriyaki buffet

Napa Valley Salad

Green onions, cabbage, mandarin oranges, red pepper, wonton strips, soy-ginger dressing

Teriyaki Chicken with Grilled Pineapple

Roasted Broccoli

Bourbon Glazed Meatballs

Mixed Vegetable Fried Rice

Hawaiian Dinner Rolls

26

PER GUEST

VEGETARIAN ADD-ON

Teriyaki-Glazed Portobello

GLUTEN-FREE PATH

Napa Valley salad, teriyaki chicken prepared with tamari, roasted broccoli — skip the fried rice and rolls

MENU 15

The Executive Grill

28

PER GUEST

Steakhouse · herb-grilled petite tenderloin & citrus chicken

Iceberg Wedge Salad

Gorgonzola crumbles, applewood bacon, grape tomato, red onion, buttermilk bleu cheese dressing

Herb-Marinated Petite Tenderloin

Rosemary, garlic, and cracked pepper — grilled and sliced

Citrus Grilled Chicken Breast GF

Grilled, citrus beurre blanc

Rosemary Roasted Potatoes GF/VG

Balsamic-Parmesan Broccoli GF

TOPPINGS & SIDES

Warm dinner rolls, horseradish cream, au jus, lemon wedges

VEGETARIAN ADD-ON

Herb-Grilled Portobello

GLUTEN-FREE PATH

Tenderloin, chicken, potatoes, and broccoli are gluten-free — gluten-free rolls on request

ADD TO ANY MENU

Dessert Add-On

3

PER GUEST

3 per guest · choose one platter

CHOOSE ONE

• Jumbo Cookie Platter

• Assorted Brownies

• Mini Cheesecakes

• Assortment of All Three