

WINTER · SPRING · SUMMER · FALL

ez

ezBuffet

CATERING & EVENT SERVICES

One call. We do it all.

CATER · STAFF · MANAGE · PLAN

2026 SEASONAL MENU

Minglers, Mixers & Menus

"ezSemple and Hassle-free since '93"

Since 1993
hosting events · DC, MD & VA since 1997

3,500+
resident and corporate events

All-in
setup, service and labor included

MUSIC BY HITSOULROCKUR MUSIC™

Allen-Hawkins Holdings c/o SEASAM · Proudly serving Washington DC, Maryland & Virginia

Book online: ezbuffet.com/v2 · 202.415.2515

Ez-Buffets

Full service only. Per person, before taxes, tips, fees, discounts, add-ons and substitutions.

Mix, Mingle & Let It Roll, Vegas Style

$42.50 and up, per person

Tapas: small plates (up to 5 dishes)

- Fresh fruit, veggies, cheese and crackers with Ranch
- Garden Spring Rolls
- Jumbo Shrimp Cocktail
- Italian Beef Meatballs with dipping sauces
- Thai Beef Cucumber Shots
- Jerk Chicken Empanadas
- Bayside Shrimp Salad Cups
- Mini Taquitos
- Smashed Potato & Meatball Cups
- Skewers (chicken, beef, veggie)
- Noodle Soufflé
- Chicken & Waffle Sliders
- Pastry Dogs
- Paella (shrimp, scallops, beef sausage, grilled chicken breast)
- Pasta Salad Supreme (veggie)
- Butter Croissants and Dinner Rolls

Sweets & treats (choose 3)

- Cheesecake Slices and Squares
- Assorted Pies and Pastries
- Holiday Cupcakes
- Assorted Cookies
- Sea of Chocolate with miniature pound cakes and fruit for dipping
- Sweet & Treats Soufflé Cups (chocolate mousse, banana pudding, strawberry shortcake, lemon drop)

Included

Beverages: bottled waters, assorted sodas, non-alcoholic eggnog, Holly Berry Punch

Decor: Vegas-inspired theme

Tableware: premium decorative disposables

Staff: 3–5 for labor, setup and service, one bartender included

Entertainment: soulful jazz and Motown-inspired mix, casino tables (Let It Roll craps × 1, blackjack × 2), photo booth

Additional food options (request a quote)

Sliced Roast Beef with Au Jus and Horseradish Sauce · Sliced Turkey Smothered in Gravy · Cajun Fried Turkey · Honey Glazed Spiral Ham · Chicken Marsala · Teriyaki Glazed Salmon · Taquitos (beef, chicken, cheese) · Mozzarella Sticks · Pasta Alfredo with Grilled Chicken and/or Bayside Petite Shrimp · Medley of Grilled Seasonal Vegetables · String Beans · Roasted Garlic Mashed Potatoes · Mac & Cheese (trio blend) · Grandma's Cranberry Relish · Cornbread Stuffing · House or Caesar Salad · Antipasto Salad

Additional entertainment options

Self-Play Virtual DJ · Photo Booth · Magician · Saxophonist · Pianist · Keyboardist · Live DJ · Quartet (call for price)

Seasonal Special: Eat, Sip, Enjoy... Tapas, Pastas & Wine Bar (full dinner) — $42.50

- **Pastas:** angel hair and fettuccine with Alfredo, marinara or Veggie Supreme sauce; add shrimp, beef and turkey meatballs or grilled chicken; meat and veggie lasagna cups, pasta salad, garlic rolls
- **Desserts:** cannoli, cookies, strawberry and chocolate skewers
- **Beverages:** Holly Berry Punch, bottled waters, Italian red and white wines, eggnog, virgin and spiked (100 servings max)
- **Included:** staff × 3–4, serving dishes and utensils, paper products and condiments, seasonal decor, virtual DJ with pre-recorded tunes, photo booth

Also in our 2026 lineup

Listen, Learn & Network Party from $750 for up to 50, with a live HitSoulRockUr artist · **HitSoulRockUr Music™ Showcase** $38.50 · **Sports Pub & Grub** $37.50 · **BBE Kingz Best Brunch Ever** from $55 · **Hot Cakes & Patties** $37.50 · **Top Dogs Promo** $10. Details are in our 2026 Event Packages brochure.

Ez-Mixers

Full service only. Per person, before taxes, tips, fees, discounts, add-ons and substitutions.

1. Every Day's a Funday: Sundaes & Floats — $10

- Make-your-own sundae bar and soda floats: choice of 4 ice cream flavors
- Syrups (chocolate, caramel, strawberry, maple, butterscotch), powdered sugar
- Mix-ins: choco chips, nuts, graham cracker, sprinkles, gummies, marshmallows, whipped cream, cherries
- Assorted sodas and bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Waffle Sundaes: $15 per person

2. Nacho Avg. Day — $12.50

- Nachos: beef, refried beans, lettuce, cheese, sour cream, salsas and dips, nacho cheese, tortilla chips
- Berry Festive Punch (virgin), sodas and bottled waters
- Setup, service & labor included
- Up-tempo Latin playlist

3. Grab & Go Tacos — $14.50

- Soft and hard-shell tacos: beef, refried beans, lettuce, cheese, sour cream, salsas and dips, nacho cheese, tortilla chips
- Berry Festive Punch (virgin), sodas and bottled waters
- Setup, service & labor included
- Up-tempo Latin playlist

4. Nacho Avg. Tacos & Tequila — $18

- Tacos: beef, shrimp and veggie, salsas, nacho cheese, refried beans, lettuce, cheese, sour cream, grilled onions and peppers, tortilla chips and dips
- Berry Margarita (virgin), sodas and bottled waters
- Setup, service & labor included
- Up-tempo Latin playlist

Add tequila +$5

5. La Vida Grande: Tacos, Nachos & More — $35.50

- Steak fajitas with peppers and onions, soft and crunchy taco bar (ground beef and pulled chicken)
- Shredded lettuce, cheese, sour cream, refried beans, rice, seasonings, salsas and sauces
- Nacho chips and cheese
- Setup, service & labor included
- Up-tempo Latin playlist

6. Just Wing'ing It — $17

- Wings, assorted sauces, cole slaw, dinner rolls, veggie trays, chips
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Add assorted beers +$4

7. Hanging in the Hang Suite — $17

- Italian meatballs, assorted wings, yellow rice, veggie tray, chips and dips
- Assorted sodas, bottled waters
- Setup, service & labor included
- The Pop-Up Guest virtual DJ (sound station, 100–2400 watts)

Add beer, wine or rum punch +$6

8. Grab'n'Go Mix or Mingle Happy Hour — $20.50

- Sweet & savory Tuscan meatballs and mashed potato cups, "Belly-Good" wing dings and dipping sauces
- Gourmet deli meat and cheese platter, fruit and veggie platter, pita chips and dips
- Dessert tray (cookies, cupcakes, brownies)
- Strawberry mango punch, sodas, bottled waters
- Setup, service & labor included
- The Pop-Up Guest virtual DJ (sound station, 100–2400 watts), where residents share their playlists

Add beer, wine or rum punch +$6

9. Grab'n'Go Breakfast (hot) — $17.50

- Scrambled eggs, turkey sausage or bacon, shredded hash browns, pastries, mini muffins, croissants
- Bottled waters, apple and orange juices
- Cutlery, salt, pepper, hot sauce and ketchup packs, to-go containers
- Setup, service & labor included
- Music: smooth sounds pre-recorded playlist

Add coffee +$2

10. Grab-a-Snack'n Go (mornings) — $6.50

- Muffins, cereal bars, bagels, cream cheeses, danishes and pastries, whole fruit
- Bottled waters and juices
- Setup, service & labor included

Add coffee +$2

11. Dipp'n Donuts — $7

- Fresh baked cake donuts, assorted glazes and toppings
- Coffee, bottled waters and juices
- Setup, service & labor included
- Music: smooth sounds pre-recorded playlist

12. Pull-Up a Chair In & Outdoor Cinema — $20.50

- Beef and turkey hot dogs, nacho chips, cheese, chili, popcorn
- Assorted sodas, bottled waters
- Chairs included
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Movies, screens and projector not included; call for a quote

13. Pop-In Movie (lounge or empty apartment) — $10.50

- Beef and turkey hot dogs, nacho chips, cheese, chili, popcorn
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Movies, screens and projector not included; call for a quote

14. The Pop-Up Car Wash — from $500

- The property pays $500 for setup, snacks, chips, popcorn, sodas and waters. Residents pay $5 per car, tips welcome
- Exterior wash and towel dry (tire shine and mats not included)
- Small tent, two chairs, cooler and ice
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

15. Grill Master's: You Buy, We Grill, We Fry — $475

- Supplies for up to 100 people: grill master plus 1–2 staff, paper products, plastic ware, condiments, grilling utensils, wire chafers, foil pans, table and linens
- 1 grill and 1 fryer included, entertainment optional

Grill master only $65/hr · Servers or cleanup crew $35/hr each · Shop and drop off only $200

16. Cookout (basic) — $17.50

- Beef hot dogs, hamburgers, BBQ veggie baked beans, assorted chips
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

17. Barbecue (basic) — $22.50

- Pulled beef, pulled chicken, pulled pork, cole slaw, veggie pasta salad, BBQ veggie baked beans, assorted chips
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Custom BBQ menu: call for a quote

18. Who's That DJ? Pop'n Play Virtual DJ — $125/hr

- Popcorn and assorted seasonings
- Assorted sodas, bottled waters
- Setup, service & labor included
- The Pop-Up Guest virtual DJ (sound station, 100–2400 watts), where residents share their playlists

3-hour minimum

19. Top Dogs: Mustard, Ketchup & Relish — $16.50

- Beef and turkey hot dogs, chili sauce, cheese, onions, assorted chips
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

20. Stir Fry Zing, Wings & Sushi — $33.50

- Chicken and beef stir fry, white rice, Asian zing wings, assorted sushi platters
- Assorted sodas, bottled waters
- Setup, service & labor included
- Music: chart-toppers pre-recorded playlist

Year-Round Event Packages

Per person, before taxes, tips, fees, discounts, add-ons and substitutions. Paper products, plastic ware and condiments included unless noted.

21. Client Mixer, tapas style — $18.50

- Sweet & savory Tuscan meatballs, shrimp cocktail, gourmet deli meat and cheese platter, veggie platter
- Desserts: cookies, cupcakes
- Beverages not included
- Staff × 1–2. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

22. Client Mixer, tapas style — $20.50

- Tuscan meatballs and mashed potato cups, "Belly-Good" wing dings and dipping sauces, gourmet deli meat and cheese platter, fruit and veggie platter, pita chips and hummus
- Dessert tray (cookies, cupcakes, brownies)
- Holly Berry Punch, assorted sodas, bottled waters
- Staff × 2–3. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

23. Client Mixer, tapas style — $24.50

- Tuscan meatballs, Pasta Supreme Salad (gluten-free), jumbo shrimp cocktail, gourmet deli meat and cheese platter, fruit and veggie platter, pita chips and hummus
- Desserts: cookies, cupcakes
- Holly Berry Punch, assorted sodas, bottled waters
- Staff × 2–3. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

24. Client Mixer, tapas style — $25.50

- Tuscan meatballs, chicken skewers, Pasta Supreme Salad (gluten-free), jumbo shrimp cocktail, gourmet deli meat and cheese platter, fruit and veggie platter, pita chips and hummus
- Desserts: cookies, cupcakes
- Holly Berry Punch, assorted sodas, bottled water
- Staff × 2–3. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

25. Client Mixer, tapas style — $27.50

- Asian pepper wings, Italian meatballs, grilled shrimp skewers with dipping sauces, spanakopita, paella (rice, chicken, sausage), fruit and cheese tray
- Desserts: themed cupcakes and cookies
- Holly Berry or sparkling punch, assorted sodas, bottled waters
- Staff × 4–6. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

26. Little Italy Pasta Bar (light dinner) — $21.50

- Chicken Alfredo with white wine cream sauce, Italian meatballs with Tuscan tomato sauce, garlic grilled shrimp, spicy Italian sausage, dinner rolls, traditional Caesar salad, veggie, fruit and cheese platters
- Desserts and beverages not included
- Staff × 2–4. Tables, serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

27. Pasta Bar (full dinner) — $29

- Chicken Alfredo with white wine cream sauce, Italian meatballs with Tuscan tomato sauce, garlic grilled petite shrimp, spicy Italian sausage, dinner rolls, traditional Caesar salad, veggie, fruit and cheese platters
- Dessert tray (brownies, cupcakes, cookies)
- Punch, eggnog, assorted sodas, bottled waters
- Staff × 3–4. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes, photo booth

28. Client Soirée: Pasta & Wine Bar (full dinner) — $34.50

- Angel hair and fettuccine with Alfredo, marinara or Veggie Supreme sauce; add shrimp, beef and turkey meatballs or grilled chicken; beef lasagna, Caesar salad and bar, garlic bread and rolls
- Cannoli, cookies, strawberry and chocolate skewers
- Holly Berry Punch, bottled waters, Italian red and white wines, eggnog, virgin and spiked (100 servings max)
- Staff × 3–4. Serving dishes and utensils, seasonal decor. Virtual DJ with pre-recorded tunes

29. Traditional Client Dinner (full dinner) — $36.50

- Tuscan meatballs, pasta salad, fried turkey, ham, mashed potatoes, three-cheese mac & cheese, green beans, cranberry sauce
- Cookies, cupcakes
- Holly Berry Punch, bottled waters, beers and assorted wines (100 servings max)
- Staff × 3–4. Serving dishes and utensils, seasonal decor. Entertainment optional

30. Oh My... a Pajama Day Breakfast (full breakfast) — $29.50

- Krispy chicken and half-moon waffle bar with strawberries, blueberries, bananas, mixed berries and powdered sugar; turkey sausage or bacon, scrambled eggs, bagels, cream cheeses, muffins
- Pies (pumpkin, apple, pecan), cakes (chocolate, red velvet, cheesecake), cupcakes (vanilla, red velvet, gingerbread), cookies, hand-dipped pretzels, Kahlua dip with strawberries
- Fresh apple cider with apple slices, cinnamon sticks and lemon wedges, coffee, punch, bottled waters
- Staff × 3, setup and service, seasonal decor, soft jazz tunes

À La Carte Menu

Appetizers, entrées, sides and desserts. Items may not be available at the time of your request or may be out of season. Request a quote.

Appetizers

Assorted dips: broccoli and cheese, crab, salmon, spinach and artichoke, hummus

Party wings (BBQ, buffalo, fried beer battered)

Marinated meatballs

Steak, chicken or shrimp skewers or kabobs

Nacho supreme

Chicken and steak quesadillas

Potato skins, cheddar and bacon

Fried mushrooms

Crab cakes or crab balls

Golden chicken tenders

Seafood: shrimp, scallops, clams (steamed, fried or cocktailed)

Tortilla chips, pita bread, rolls

Cold hors d'oeuvres

CK1 Smoked Trout and Horseradish Tartlets with Honey Roasted Shallots

CK2 Apricots with Maytag Bleu Cheese and Spiced Walnuts

CK3 Jamaican Jerk Chicken on a Sweet Potato Chip

CK4 Petite Lobster and Avocado Sandwich

CK5 Bruschetta with Wild Mushrooms, Caramelized Onions and Truffle Oil

CK6 Mini Buttermilk Biscuits with Smoked Ham and Whole Grain Mustard

CK7 Belgian Endive with Roasted Red Pepper Goat Cheese and Chives

CK8 Tuna Tartare with Soy and Black Sesame Seeds on a Seaweed Cracker

CK9 Beef Carpaccio with Fried Capers and Sweet Red Onion

Cold hors d'oeuvres (continued)

CK10 Roasted Baby Potatoes with Lumpfish Caviar and Crème Fraîche

CK11 Shrimp with Lemongrass, Cilantro, Tangerine and Toasted Peanuts

CK12 Spicy Lobster Salad in Steamed Snow Pea Pods

CK13 Filo Cups with Port-Soaked Pears and Camembert

CK14 Nori Roll with Lump Crab and Julienne Vegetables

CK15 Honey Lacquered Duck Canapé with Mandarin Orange Relish

CK16 Grilled Asparagus Tips and Prosciutto with Tomato Vinaigrette

CK17 Curried Chicken with Raisins and Almonds on a Pappadam Cracker

CK18 Avocado and Smoked Shrimp Toast with Chipotle Chiles

CK19 Pan-Seared Tuna Canapé with Dried Cherry Relish

CK20 Spicy Mango and Roasted Chicken Tartlet with Toasted Coconut

CK21 Bruschetta with Sun-Dried Tomato and Olive Tapenade

CK22 Selected Oysters on the Half Shell with Spicy Watermelon Salsa

CK23 Smoked Salmon with Lemon Cream Cheese and Spinach Tortilla

CK24 Chicken and Apple Salad with Toasted Walnuts

CK25 Italian Sausage Canapé with Red Onion Jam and Lemon Aioli

Hot hors d'oeuvres

CK26 Petite Maryland Crab Cakes with Lemon Aioli

CK27 Chef's Selection of Mini Quiche

CK28 Mushrooms Stuffed with Spicy Italian Sausage

CK29 Baby Spinach and Feta Wrapped in Filo

CK30 Potato Crusted Chicken with Bourbon Barbecue Sauce

CK31 Pan Seared Foie Gras with Poached Pear Salsa

CK32 Smoked Chicken and Pepper-Jack Chimichanga with Chile Dip

CK33 Barbecued Chicken Spring Rolls with Roasted Corn Sauce

CK34 Sesame Chicken with Pineapple-Ginger Dipping Sauce

CK35 Jumbo Coconut Shrimp with Mango Dipping Sauce

CK36 Empanadas of Roasted Eggplant, Oven-Dried Tomatoes and Mozzarella

CK37 Grilled Beef Satay with Roasted Pepper Goat Cheese Sauce

CK38 Peking Duck Wontons with Hoisin Dip

CK39 Korean Barbecued Baby Back Ribs with Toasted Sesame Seeds

CK40 Marinated Lamb Brochettes with Honey and Herbs

CK41 Skewers of Curried Chicken with Yogurt-Coconut Dipping Sauce

Hot hors d'oeuvres (continued)

CK42 Curried Lamb Spring Roll with Herbed Cheese and Hummus Dip

CK43 Fire Roasted Vegetables and Parmesan with Herbed Polenta

CK44 Mini Turnover with Smoked Mussels, Green Onions and Wild Mushrooms

CK45 Warm Canapé of Pan-Seared Sea Scallops with Soy-Ginger Glaze

CK46 Fried Lobster Ravioli with Sherry-Herb Dip

CK47 Oven Roasted Vegetable Tart with Smoked Mozzarella and Basil

CK48 Pierogi with Caramelized Onions, Roasted Garlic and White Cheddar

CK49 Lobster Quesadilla with Boursin, Sautéed Leeks and Lemon Zest

CK50 Chicken and Ginger Steamed Dumpling with Soy Dipping Sauce

Stationary hors d'oeuvres

CK51 Marinated Vegetable Crudités with Creamy Herb Dip

CK52 Roasted Garlic and Sun-Dried Tomato Hummus

CK53 Antipasto: Assorted Meats, Cheeses and Marinated Vegetables

CK54 Vine-Ripened Tomato-Cilantro Salsa with Corn Tortillas

CK55 English Cucumbers and Red Pepper-Garlic Caper Dip

CK56 Spinach and Artichoke Dip with Roasted Peppers

CK57 Roasted Eggplant and Tahini Dip

CK58 Port Wine and Pear Cheese Spread with Spiced Walnuts

CK59 Cheddar and Ale Dip with Roasted Onions and Garlic

CK60 Smoked Salmon Dip with Capers and Lemon Zest

CK61 Assorted Smoked Meat and Cheese Display

CK62 Assorted Smoked Seafood and Shellfish Display

CK63 Maryland Lump Crab and Roasted Corn Dip

CK64 Smoked Trout Rillettes with Caramelized Onions

CK65 Black Bean Dip with Smoked Chiles

CK66 Baked Camembert En Croute with Spiced Apple Butter

CK67 Italian Sausage, Ricotta and Roasted Eggplant Dip

CK68 Clam and Bacon Dip with Green Onions and Cracked Pepper

CK69 Louisiana Crawfish Dip with Oven Dried Tomatoes and Okra

CK70 Caribbean Curried Shrimp and Corn Dip with Myers's Rum

CK71 International Cheese Display with Dried Fruit Assortment

CK72 Hawaiian Pineapple Salsa with Chiles and Plantain Chips

CK73 Assorted Mixed Nuts, Chips and Asian Snack Mix

CK74 Portobello Mushroom and Roasted Onion Dip with Goat Cheese

CK75 Roasted Red Pepper Dip with Artichokes and Fresh Herbs

Traditional salad bar

SC76 Greek Salad: feta, black olives, tomatoes and hard-boiled egg over romaine with Greek dressing

SC77 Chef Salad: smoked turkey, crisp bacon, mozzarella and cheddar, tomato on mixed greens

SC78 Asian Sesame Salad: sesame chicken, roasted red pepper, Chinese noodles, mandarin orange and water chestnuts over mixed greens

SC150 Grilled Chicken Caesar: grilled chicken, parmesan, crispy bacon and croutons over romaine

SC79 Solar Signature Salad: romaine, crispy bacon, smoked turkey, hard-boiled egg, tomatoes, blue cheese, balsamic vinaigrette

Additional salad options

SC80 Shanghai Wheat Noodles with Ginger-Scallion Sauce

SC81 Oven Roasted Potatoes with Pancetta, Cheddar and Herbs

SC82 Mixed Greens with Tomato, Onion and Citrus Vinaigrette

SC83 Spicy Black Beans with Cilantro and Cumin-Lime Dressing

SC84 Bangkok Potatoes with Red Curry, Basil, Lime and Thai Chiles

SC85 Lentils with Italian Sausage, Sun-Dried Tomatoes and Olives

SC86 Cucumbers, Tomatoes and Red Onions with Champagne Vinaigrette

SC87 Citrus Couscous with Dried Fruit Medley

SC88 Chilled Asparagus with Grilled Tomato Vinaigrette

SC89 Angel Hair Pasta with Pulled Chicken, Shallots and Pesto

SC90 Baby Spinach and Roasted Beets with Pancetta and Roquefort

SC91 Rappini with Grilled Onions and Toasted Almonds

SC92 Marinated Calamari with Diced Tomatoes, Roasted Garlic and Cilantro

SC93 Orzo Pasta with Grilled Vegetables, Basil and Ricotta Salata

SC94 Wheat Berry with Smoked Duck, Apricots and Fresh Herb Dressing

SC95 Garbanzo Beans with Snow Peas, Oregano, Olives and Sesame Dressing

SC96 Barley with Wild Mushrooms, Smoked Chiles and Sage

SC97 Romaine with Artichokes, Sun-Dried Tomatoes, Feta and Herb Vinaigrette

SC98 Mixed Greens with Prosciutto, Ricotta Salata and Balsamic Vinaigrette

SC99 Penne Pasta with Pepperoni, Tomatoes, Spinach and Parmesan

SC100 Green Beans with Roasted Red Pepper Vinaigrette and Shiitake Mushrooms

SC101 Tuscan Bread with Prosciutto, Arugula and Asiago Cheese

SC102 Oven Roasted Wild Mushrooms and Shallots with Herb Vinaigrette

Additional salad options (continued)

SC103 Cellophane Noodles with Chicken, Green Onions and Roasted Peanut Sauce

SC104 Wild Rice with Oven-Roasted Duck and Citrus

Specialty entrées

Dijon-Fontina Chicken: breast stuffed with fontina, honey baked ham and baby spinach, Dijon cream

Bangkok Thai Chicken: grilled breast in ginger-lemongrass broth, roasted peanuts, green onions

Chicken Pinot Noir: sautéed breast, red wine reduction

Cantonese Barbecued Chicken: grilled breast, hoisin-ginger barbecue sauce

Citrus Roasted Game Hen: marinated in citrus juice, honey and herbs

Portobello Chicken: sautéed breast, wild mushroom sauce, fresh sage

Turkey Scaloppini: sautéed medallions, dried cranberry relish

Lemon-Caper Salmon: grilled Atlantic salmon, lemon-caper sage

Southwestern Lobster: steamed Maine lobster, smoked tomato and roasted corn sauce with chiles

Bourbon Pecan Swordfish: broiled, bourbon pecan crust

Maple Bourbon Chicken: oven roasted breast, maple and rum glaze

Chicken Old South: breast with cornbread and sausage stuffing

Raspberry BBQ Chicken: oven roasted, tangy raspberry BBQ glaze

Chicken Florentine: breast stuffed with spinach, feta, olives and red pepper

Blackened Mahi-Mahi

Tuna: seared rare with Cajun seasonings and wasabi vinaigrette

Stuffed Tilapia: grilled, spinach and ricotta stuffing

Watermelon-Mango Salmon: grilled, watermelon-mango glaze

Stuffed Pork Tenderloin: white wine peppercorn sauce

“Southern comfort” foods

Fried turkey, 15–20 lb

Roasted turkey, 15–20 lb

Whole chickens (baked, BBQ or tipsy)

Tipsy chicken: whole chicken seasoned with a beer-licious zest (Budweiser, Corona or Miller Genuine Draft)

Stuffed chicken breast (crabmeat, broccoli and three cheeses)

BBQ or baked chicken

Honey glazed ham

BBQ ribs

Shrimp, chicken and sausage jambalaya

Chicken or turkey pot pie

Stuffed fish: tilapia, salmon or whiting, baked and stuffed with crabmeat

Sides on the side

Pasta salad with shrimp

Seafood salad

Cole slaw

Macaroni & cheese

Candied yams with marshmallows

Scalloped potatoes

Potatoes au gratin

Mashed potatoes with garlic

Homemade mashed potatoes and gravy

Baked potatoes with toppings

Rice · rice pilaf · Caribbean rice

Wild rice with portabella mushroom

Sautéed squash and zucchini

Sautéed spinach with butter and garlic

Mixed Mediterranean vegetables

Corn confetti

Southern-style savory greens (onions, carrots, potatoes, turkey bacon, mushrooms)

Desserts

Deluxe Dessert Platter: New York cheesecake, tiramisu, key-lime cheesecake, carrot cake, chocolate fondant cake, white chocolate mousse, napoleon cake, fresh strawberries

Gourmet Dessert Platter: fresh baked cookies and brownies with fresh strawberries

Petit fours, pound cakes and cheesecakes

Homemade pies: strawberry, cherry, banana, cookies & cream, apple, sweet potato

Homemade cookies: oatmeal raisin, chocolate chip, peanut butter, sugar

Homemade brownies: plain or walnut

Platters & breakfast specialties

Crudités, Fruit & Cheese Platter: imported cheese, seasonal fruit, crackers, garden vegetables with zesty dips

Assorted Bagel Platter: strawberries, cream cheese, butter and jam

Assorted Muffin Platter: butter and assorted jam

Continental Platter: bagels, muffins, croissants, Danish, scones, strawberries, butter, cream cheese and jam

Executive Breakfast Platter: seasonal fruit, bagels, muffins, Danish, croissants, scones, cream cheese, butter and jam (add yogurt and boiled eggs)

Beverages

Fresh squeezed orange juice or breakfast juices

Gourmet coffees: regular, flavored and decaffeinated

Imported and specialty teas, hot water carafe

Assorted sodas and bottled waters

Booking & Acknowledgement Form

Print it, fill it in and send it back, or book online at **ezbuffet.com/v2**.

Authorized person (print) _____ Sign _____

Host / property name _____ Event / menu code _____

Customer / co-sponsor (if any) _____ Preferred date _____

Alternate date(s) _____ Expected headcount _____

Overall budget, range or spend per person _____

Servings the host / property pays for _____ Servings the co-sponsor pays for _____

Start time _____ End time _____

Planning

- A safe way to plan is one serving per person: book for 100 people and we provide 100 servings. Seconds are your call, so let us know if guests can have them. A minimum headcount may be required. Pricing includes full setup, service and labor, to help ensure safe spacing and portion control.
- Working with a co-sponsor may qualify you for a sponsor discount.
- Most events are booked for 2.5 hours: 2 hours of event time, plus 30 minutes for running over and cleanup. We begin cleanup shortly before your end time and aim to be finished within those 30 minutes.
- **Promoting your event:** Advertise a clear start time and leave the end time open, like "Starts at 5 o'clock, while the food lasts." Food is served until the servings you booked are gone, so late arrivals may miss out. Want to promote a set end time? Lock it in by adding extra servings, for a little more.
- Please allow a 20-minute grace period if your function is delayed by circumstances beyond our control (traffic, accidents, construction, medical emergencies, bad weather, building access, elevator, staircase or loading dock issues, or changes in location and setup areas). If your event starts more than 20 minutes late, we'll extend it by the delayed time × 2 (e.g., 10 minutes = a 20-minute extension).

Things to know

- Open dates and their availability may change. We can hold a date tentatively for up to 72 hours without a deposit or a non-refundable booking fee.
- If our office can't reach the client or point of contact within 5 business days to discuss the proposal (dates, menu, price, payment schedule), any holds are released and the dates become available to other clients.
- All requests are first come, first reserved. Your event is not fully booked or added to our calendar until our office receives a signed proposal and the agreed deposit, or payment in full.
- We no longer accept paper checks for services not booked at least 30 days ahead, without prior approval or arrangements.
- Payment links can be sent to all paying parties (client, co-sponsors and other third parties) for bill splitting, one-time payments, balances due and deposits.
- We can only accept proposals signed by authorized personnel from your organization (e.g., property, leasing, office or event manager).

ezBuffet
CATERING & EVENT SERVICES
One call. We do it all.

"ezSemple and Hassle-free since '93"
Darrin T. Hawkins, Founder & President · 202.415.2515 · darrin@allenhawkinsholdings.com
Book online: **ezbuffet.com/v2** · www.allenhawkinsholdings.com · Certificate of insurance available on request

© 2026 SEA, Allen-Hawkins Holdings. All rights reserved. HitSoulRockUr Music™, AiMHi™, StoryBdz™, BuzzTapFind™ and the fire medallion logo are trademarks of SEA, Allen-Hawkins Holdings.