

— MENU —

Every special event deserves great food and drinks. Dave and Buster's has a well-deserved reputation for outstanding food. Our buffet menus are freshly made by a talented team of chefs and are designed to coordinate with your event, timetable and budget. Along with the great food at Dave and Buster's, we also offer refreshing beverage choices. Simply select from one of our beverage service options to add the perfect finishing touch to your event.

CHEF-CRAFTED BUFFETS

DELUXE COCKTAIL BUFFET

Grilled shrimp skewers glazed with garlic lemon butter
Four cheese pizza bites with basil pesto
Grilled fajita steak kebabs
served with creamy avocado sauce
Goldfingers served with chipotle-honey sauce
Fresh vegetables served with ranch dip
Assorted cheeses with crackers
Fresh fruit display
Mediterranean pinwheels with roasted red pepper, spinach and Boursin cheese
Baked artichoke and Parmesan cheese dip with crackers

COCKTAIL BUFFET

Chilled cocktail shrimp
Grilled fajita steak kebabs
served with creamy avocado sauce
Goldfingers served with chipotle-honey sauce
Fresh vegetables served with ranch dip
Assorted cheeses with crackers
Fresh fruit display
Roasted vegetable and spinach dip with tortilla chips

CORNER POCKET APPETIZER BUFFET

Goldfingers served with chipotle-honey sauce
Tortilla chips with queso and fire-roasted salsa
Fresh vegetables served with ranch dip
Four cheese pizza bites with basil pesto
Bar Burgers-
mini cheeseburgers served on Hawaiian rolls
with our own secret sauce
Assorted cheeses with crackers

Tax and gratuity are an additional charge, and pricing is subject to change.

CHEF-CRAFTED BUFFETS

ITALIAN FEAST

Italian rosemary roasted chicken
House salad or Caesar salad
Linguini Alfredo and cavatappi pasta with marinara
Four cheese pizza bites with basil pesto
Garden vegetable medley
Fresh baked rolls with butter

GRILLED CHICKEN BUFFET

Lemon herb grilled chicken breast
served with Chardonnay herb cream sauce
House salad or Caesar salad
Rice pilaf
Sautéed green beans
Garden vegetable medley
Fresh baked rolls with butter

MESQUITE BBQ BUFFET

BBQ chicken quarters
Slow smoked sliced beef brisket
served with BBQ sauce
Tortilla chips with queso and fire-roasted salsa
Hickory smoked beans
Corn-on-the-cob
Potato salad
Fresh baked rolls with butter

ROAST BEEF BUFFET

Roast beef au jus and horseradish sauce or peppercorn sauce
House salad or Caesar salad
Red skin mashed potatoes
Garden vegetable medley
Corn O'Brien
Fresh baked rolls with butter

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CHEF-CRAFTED BUFFETS

PRIME RIB DINNER

*Prime rib roasted medium
Au jus and horseradish sauce or peppercorn sauce
House salad or Caesar salad
Garlic herb roasted potatoes
Spinach Madeline
Corn O'Brien
Fresh baked rolls with butter*

RIVER & RANCH BUFFET

*Grilled shrimp skewers glazed with garlic lemon butter
Lemon herb grilled chicken breast served with Chardonnay herb cream sauce
Spinach salad with mushrooms, red onions, candied pecans and
smoked crispy bacon tossed with honey mustard dressing
Linguini with garlic butter
Garden vegetable medley
Sautéed green beans
Fresh baked rolls with butter*

FIESTA BUFFET

*Grilled fajita steak and chicken with peppers and onions
Spicy taco beef and spicy chicken
Crispy taco shells and soft flour tortillas
Shredded lettuce, sliced red onions, grated cheese
jalapeños, black olives, pico de gallo, guacamole and sour cream
Tortilla chips with queso and fire-roasted salsa
Spanish rice and black beans*

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CHEF-CRAFTED BUFFETS

THE ZARGA BUFFET

Fresh fruit display
Assorted cheeses with crackers
Grilled fajita steak kebabs
served with creamy avocado sauce
Tortilla chips with queso, guacamole, and fire-roasted salsa
Goldfingers served with assorted sauces
Smoked turkey cocktail croissants served with a relish platter of sliced tomatoes,
lettuce, red onion, sliced pickles, mustard and mayonnaise

THE ALEXANDER BUFFET

Tortilla, chipotle and lime crusted tilapia
served with an avocado pico de gallo
Italian rosemary roasted chicken
Honey glazed baby carrots
House salad
Kung Pao sesame noodle salad
Garlic herb roasted potatoes
Freshly baked rolls with butter

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Assorted Danish and mini muffins
Warm bagels served with cream cheese, whipped butter and jelly
Fresh fruit display
Assorted juices

D&B BREAKFAST BUFFET

Assorted Danish and mini muffins
Warm bagels served with cream cheese, whipped butter and jelly
Fresh fruit display
Scrambled eggs
D&B breakfast sausage
Crisp bacon
Country fried redskin potatoes
Assorted juices

SOUTHWESTERN BREAKFAST BUFFET

Southwestern breakfast burritos – soft warm flour tortillas
served with an assortment of your favorite
“South of the Border” breakfast ingredients
Fresh fruit display
Assorted mini muffins
Assorted juices

BREAKFAST BUFFETS

D&B SIGNATURE BRUNCH

*Chef carved brown sugar glazed ham
"Chef's Omelet Station"
freshly cooked to order with a delicious assortment of fillings
Crisp bacon
D&B breakfast sausage
Country fried redskin potatoes
Toasted English muffin served with whipped butter and jelly
Blackened chicken pasta
Goldfingers served with chipotle-honey sauce
Fresh fruit display
Assorted Juices*

D&B BREAKFAST ADDITIONS

Compliment your breakfast buffet with any of our great additions:

*D&B breakfast sausage
Crisp bacon
Warm bagels served with cream cheese, whipped butter and jelly
Country fried redskin potatoes
Grilled ham & cheese croissants
Scrambled eggs*

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LUNCH BUFFETS

Lunch buffets are available until 2:30 pm

BLACKENED CHICKEN PASTA

*Blackened chicken breast sautéed with fresh mushrooms and Roma tomatoes in a Cajun Alfredo sauce with linguini pasta
Caesar salad
Fresh baked rolls with butter*

THE NEW YORK DELI LUNCH

*An assortment of meats and cheeses
Served with a choice of fresh breads, freshly baked rustic ciabatta rolls, and tortillas
and accompanied by a platter of your favorite sandwich relishes
Caesar salad
Potato chips*

THE TUSCAN PICNIC

*Herb grilled chicken breasts
Served with freshly baked rustic ciabatta rolls and Mediterranean relishes
A trio of freshly tossed salads;
Caesar salad, Pesto pasta salad and Spinach salad with mushrooms, red onions, candied pecans and smoked crispy bacon tossed with honey mustard dressing*

ITALIAN ROSEMARY ROASTED CHICKEN

*Italian rosemary roasted chicken
Served with cavatappi pasta with marinara
Caesar salad
Fresh baked rolls with butter*

THE MONTE CARLO

*Grilled chicken breast "Monte Carlo" topped
with roasted red peppers, fresh basil and Boursin cheese
Garlic herb roasted redskin potatoes
Caesar salad
Fresh baked rolls with butter*

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BREAK OPTIONS

All breaks are served with fresh brewed decaffeinated and regular coffee, assorted gourmet teas and a bowl of whole fresh fruits.

THE TEXAS TRIO

*Tortilla chips with queso, guacamole
and fire-roasted salsa*

VEGGIES, CHIPS 'N' DIPS

*Fresh vegetables served with ranch dip
Potato and tortilla chips
Fire-roasted salsa*

TAKE ME OUT TO THE BALLPARK

*Fresh baked soft pretzels served with spicy jalapeño and American mustard
Potato chips and ranch dip
Savory snack mix and fresh popcorn
Bowls of plain & peanut M&M's*

DESSERT DREAMS

*Assorted gourmet cake squares and chocolate nut brownies
Freshly baked cookies*

Break menus may only be ordered in addition to another buffet.

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DESSERTS

CHOCOLATE MOUSSE

Creamy milk chocolate mousse topped with vanilla cream and chocolate chips

WARM FRUIT COBBLER WITH FRESH WHIPPED CREAM

Baked fresh and served with a side of fresh whipped cream

BROWNIES AND COOKIES ASSORTMENT

*Chocolate nut brownies
freshly baked cookies and delicious strawberries*

RASPBERRY CHOCOLATE PARFAIT

*Layers of chocolate mousse, vanilla cream and raspberries,
topped with raspberry sauce and chocolate chips*

FRESH BERRY POUNDCAKE

*Slices of moist, rich poundcake with raspberries and fresh strawberries
served with a bowl of whipped cream for a "build your own" treat*

ASSORTED GOURMET CAKE SQUARES

A gourmet assortment of delicious desserts

*Ask our Special Events Team about our fabulous desserts
on our regular menu at a special price.*

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BEVERAGE SERVICE

Choose from one of our beverage options:

OPEN BAR SERVICE

Charges based on consumption, with an 18% gratuity added to the total beverage tab.

DRINK TICKET SERVICE

*Each guest receives a predetermined number of tickets.
Charges based on ticket redemption with no charge on unused tickets.
An 18% gratuity is added to the total beverage tab.*

CASH BAR OR NONALCOHOLIC BEVERAGE SERVICE

Guests are responsible for their own beverage purchases.

WINE SERVICE

*Compliment your meal with the perfect wine selection.
Ask your Special Events team to see our extensive wine list.*

REFRESHING BOTTLE CHOICES:

*Bottled fruit juices
Canned sodas
Fruit flavored beverages
Cartons of chilled regular milk
Bottled still and sparkling waters*

*In addition to your primary beverage service, you may add unlimited coffee,
sodas and tea to your event.*

D&B FAVORITE ADDITIONS

Other great ways to add your own flair to our buffet selections:

HORS D'OEUVRES

CHILLED COCKTAIL SHRIMP

Served with cocktail sauce

GRILLED SHRIMP SKEWERS

*With a chipotle-honey glaze
or garlic lemon butter*

MEDITERRANEAN PINWHEELS

*With roasted red peppers, Boursin cheese,
spinach, artichokes, black olives and fresh basil*

GRILLED FAJITA STEAK KEBABS

Served with creamy avocado sauce

\$5.50 per person

GRILLED FAJITA CHICKEN KEBABS

Served with creamy avocado sauce

\$5.50 per person

CALIFORNIA WRAPPERS BITES

*Sliced turkey breast, smoked ham, Swiss cheese,
crispy bacon with cool avocado, lettuce
and tomato with a creamy ranch dressing
wrapped in a jalapeño cheese tortilla*

TORTILLA CHIPS WITH QUESO

TORTILLA CHIPS WITH FIRE-ROASTED SALSA

FOUR CHEESE PIZZA BITES WITH BASIL PESTO

BAR BURGERS

*Mini cheeseburgers served on Hawaiian rolls
with our own secret sauce*

BLACKENED BAR CHICKS

*Mini chicken sandwiches served on Hawaiian
rolls with our own secret sauce*

GOLDFINGERS

*Bite size crispy fried chicken tenders served
with chipotle-honey sauce*

COCKTAIL CROISSANTS

*Filled with your choice of
chicken salad or smoked turkey*

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D&B FAVORITE ADDITIONS

FRESH VEGETABLE DISPLAY

Served with ranch dip

ARTICHOKE AND PARMESAN CHEESE DIP

Served with crackers

ASSORTED CHEESE DISPLAY

Served with crackers

ROASTED VEGETABLE AND SPINACH DIP

Served with tortilla chips

ASSORTED FRESH FRUIT DISPLAY

STATIONS

“BUILD YOUR OWN” MINI BURGERS

“BUILD YOUR OWN” TACO STATION

BAKED POTATO BAR

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D&B FAVORITE ADDITIONS

THE MAIN COURSE

LEMON HERB GRILLED CHICKEN

Served with a Chardonnay herb cream sauce

BLACKENED CHICKEN BREAST

Served with a Béarnaise sauce

SLOW SMOKED SLICED BEEF BRISKET

Served with BBQ sauce

ROAST BEEF AU JUS

Served with a horseradish sauce or peppercorn sauce

JACK DANIELS™ BBQ CHICKEN

Chicken breast, grilled and glazed with our sweet Jack Daniels BBQ sauce

ITALIAN ROSEMARY ROASTED CHICKEN

Roasted chicken quarters with Italian herbs

PARMESAN CHICKEN WITH MARINARA

Boneless chicken breast in a crispy asiago and fresh herb breading with melted cheese and marinara

BLACKENED CHICKEN PASTA

Blackened chicken breast sauteed with fresh mushrooms and Roma tomatoes in a Cajun Alfredo sauce with linguini pasta

TORTILLA, CHIPOTLE AND LIME CRUSTED TILAPIA

Served with an avocado pico de gallo

LEMON CRUMB BAKED SALMON

Served with lemon tarragon sauce

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D&B FAVORITE ADDITIONS

SALADS

House or Caesar salad

*Spinach salad with mushrooms, red onions, candied pecans and smoked crispy
bacon tossed with honey mustard dressing*

Kung Pao sesame noodle salad or Pesto pasta salad

POTATOES AND GRAINS

Rice pilaf

Red skin mashed potatoes

Garlic herb roasted potatoes

Linguini with garlic butter

Potato salad

Black beans

Spanish rice

VEGETABLES

Spinach Madeline

Garden vegetable medley

Hickory smoked beans

Corn O'Brien

Sautéed green beans

Buttered corn-on-the-cob

Honey glazed baby carrots

CHOOSE YOUR SAUCE

Peppercorn sauce

Béarnaise sauce

Sun-dried tomato and thyme sauce

Creamy asiago mushroom and basil sauce

Chardonnay herb cream sauce

Lemon tarragon sauce

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