

Lunch and Dinner Buffets



541.761.1626 | firesidecateringco.com | Check availability

12-person minimum on all buffets | Pricing is per person

Paper Products Included: Fiber heavy-duty plates, clear plastic silverware, and napkins.

Catering Services Included: Local delivery (delivery fee out of Grants Pass area), buffet set-up with linens, decor, and chafing racks, buffet take-down, and clean-up.

Special Dietary Requests: We can accommodate allergies and dietary restrictions. Ask about our gluten-free, dairy-free, and vegetarian options.

Nacho Bar | \$16

Tortilla chips with seasoned ground beef, refried beans, creamy nacho cheese, black olives, green onions, salsa, sour cream, and guacamole. Add seasoned shredded chicken or pork carnitas to this buffet for an additional \$3 per person.

BBQ Teriyaki Hawaiian Buffet | \$17

Tender-grilled and sliced teriyaki chicken thighs served with white rice, Hawaiian macaroni salad, and honey sesame green salad, or apple pecan salad.

Coconut Chicken Curry Buffet | \$17

Grilled chicken thighs in a decadent Coconut curry sauce served with white rice, roasted green beans, and honey sesame green salad, or apple pecan salad.

Little Italy Buffet | \$18

Choose 1: Chicken alfredo rigatoni pasta, beef lasagna, shrimp scampi linguini, creamy pesto tortellini, or million-dollar spaghetti. Served with a fresh Caesar salad with our housemade creamy Caesar dressing, and crusty garlic bread. Add a second entrée for \$3 per person.

Artisan Sandwich Buffet | \$17

Artisan sandwiches served on kaiser rolls with lettuce, tomato, cheese and condiments on the side. Choose turkey, ham, pastrami, or an assortment of all. Choose 2 sides: potato salad, macaroni salad, italian pasta salad, apple pecan green salad, calico baked beans, or kettle chips with french onion dip. Add soup for \$3.00 per person.

Burger Picnic Buffet | \$17

1/4 lb Angus burgers on a brioche bun with cheddar cheese, lettuce, tomatoes, onions, pickles, mayo, ketchup, and mustard served on the side. Choose 2 sides: potato salad, macaroni salad, italian pasta salad, apple pecan green salad, calico baked beans, or kettle chips with french onion dip.

Lemon Pistachio Chicken | \$21

Pistachio and parmesan-crusted chicken breast with lemon burre blanc sauce. Served with wilted baby spinach, your choice of red skin mashed potatoes, lemon butter orzo, or creamy parmesan polenta. Also includes Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Country Style BBQ | \$19

Smoked BBQ pulled pork or sliced smoked BBQ brisket sandwiches with cole slaw on a brioche bun. Choose 2 sides: potato salad, macaroni salad, italian pasta salad, apple pecan green salad, calico baked beans, or kettle chips with french onion dip.

Chicken & Biscuit Dumplings | \$16

Thick and flavorful creamy chicken gravy is brimming with vegetables, and juicy shredded chicken breast, topped with fluffy biscuits. Includes a Caesar or apple pecan salad and red-skinned mashed potatoes.

Santa Fe Grilled Chicken | \$19

Grilled chicken breast stuffed with whole green chili and melted pepperjack cheese, and topped with chipotle aioli sauce. Served with Spanish rice, charro beans, and a southwest Caesar salad.

Mom's Meatloaf | \$18

An American classic served with a seasonal vegetable medley, red-skinned mashed potatoes or creamy parmesan polenta, green garden salad with ranch and balsamic vinaigrette, and freshly baked rolls with cinnamon honey butter.

BBQ'D Chicken Picnic Lunch | \$18

Grilled bbq chicken breast served with baked beans, corn on the cob, rosemary red potatoes, Caesar or apple pecan salad, and crusty garlic bread.

Mac and Cheese Bar | \$20

Silky five cheese mac and cheese with topping choices: real bacon pieces, grilled chopped chicken, garlic shrimp, green onions, tomatoes, french fried onions, roasted broccoli, jalapenos, and hot sauce. Served with a choice of Caesar, apple pecan, or garden salad with ranch and balsamic vinaigrette.

Chicken Shawarma Bowls | \$17

Grilled chicken thighs with Moroccan spices, Lebanese rice pilaf, cold vegetable medley: tomatoes, cucumber, and red onion, and white tzatziki garlic sauce served on the side. Served with honey sesame green salad, or garden salad with ranch and balsamic dressing.

Chicken Cordon Bleu | \$22

Herbed panko-crust chicken breast stuffed with country ham and Swiss cheese and topped with hollandaise sauce. Served with roasted green bean almondine, a choice of garlic mashed potatoes or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Apple Cider Porkchops | \$20

Pan-fried pork chops with apple slices and a creamy cider sauce. Served with roasted balsamic Brussel sprouts, a choice of red-skinned mashed potatoes, rosemary roasted red potatoes, or creamy parmesan polenta. Caesar or apple pecan salad, and crusty garlic bread.

Salisbury Meatballs | \$17

Homestyle meatballs coated in a rich brown gravy with caramelized chopped onion and topped with fresh parsley. Paired with a seasonal vegetable medley, red-skinned mashed potatoes or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Chicken Marsala | \$21

Pan seared chicken breast topped with sauteed mushrooms and marsala wine sauce, served with roasted asparagus, a choice of red-skinned mashed potatoes, rosemary roasted red potatoes, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Baked Potato Bar | \$17

Stuff your own Idaho spud with your choice of chili, broccoli cheese sauce, grilled chicken, butter, sour cream, green onions, real chopped bacon, and shredded cheese. Served with Caesar salad or apple pecan salad and freshly baked rolls with cinnamon honey butter.

Grilled Chicken Breast | \$20

(Choose - Herb roasted, Honey Mustard, or Lemon Pepper Hollandaise)

A tender grilled chicken breast served with a seasonal vegetable medley, a choice of red-skinned mashed potatoes, rosemary roasted red potatoes, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter

Chicken Enchilada Bake | \$19

Shredded chicken breast enchilada bake in red or green sauce topped with melted cheddar cheese. Served with charro beans, Spanish rice, southwest Caesar salad, and sour cream.

Beef Stroganoff | \$20

Classic Beef Stroganoff with tender cubes of beef, mushrooms, and onions in an indulgent creamy stroganoff sauce, served over buttered egg noodles. Served with roasted asparagus, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Herb-Crusted Pork Loin | \$23

An herb-crusted sliced pork loin served with a seasonal vegetable medley, a choice of red-skinned mashed potatoes, rosemary roasted red potatoes, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Grilled Gingered Flank Steak | \$24

BBQ grilled flank steak with hoisin candied ginger and scallion sauce. Served with a seasonal vegetable medley, white rice, red-skinned mashed potatoes, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Baked Parmesan Cod Fillet | \$25

Parmesan panko-crusted baked cod served with wilted baby spinach, a choice of red-skinned mashed potatoes, lemon butter orzo, or creamy parmesan polenta, Caesar or apple pecan salad, freshly baked rolls with cinnamon honey butter.

Garlic Butter Roasted Salmon | \$30

Tender salmon fillet baked with a creamy garlic butter sauce and served with roasted asparagus, a choice of red-skinned mashed potatoes, lemon butter orzo, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.

Oven Roasted Prime Rib | \$36

Oven-roasted garlic, herb, peppercorn beef prime rib sliced thick and served with creamy horseradish. Paired with green bean almondine, a choice of yukon gold mashed potatoes, rosemary roasted red potatoes, or creamy parmesan polenta, Caesar or apple pecan salad, and freshly baked rolls with cinnamon honey butter.