

REX'S HOME STYLE BUFFET

26.95 PER PERSON - MINIMUM 25 PEOPLE

SALADS

CHOOSE ONE

REXOLA'S SALAD

TOMATO, RED ONION, FETA CHEESE, MANZANELLA OLIVES, PEPPERONCINI, CRISP GREENS AND LEMON GARLIC DRESSING

CAESAR

CRISP ROMAINE, CAESAR DRESSING, GRATED ROMANO AND GARLIC CROUTONS

VERY BERRY

SEASONAL BERRIES, BABY SPINACH, AND GOAT CHEESE CRUMBLES WITH CITRUS VINAIGRETTE

CHEF'S SALAD

CRISP GREENS WITH APPLE WOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, TOMATOES, TOBACCO ONIONS, BLUE CHEESE

RODEO CRUNCH

(ADD 1.00 PER PERSON)

CRISP GREENS, CORN, BLACK BEANS, DICED SWEET PEPPER, AVOCADO, CHEDDAR, ROMA TOMATO, GRILLED TORTILLAS BBQ PULLED SHORT RIB AND CILANTRO LIME VINAIGRETTE

ENTREES

CHOOSE TWO ENTREES FOR YOUR BUFFET

ACCOMPANIED BY OUR CHEF'S CHOICE OF VEGETABLE AND RICE OR POTATO
HOUSE BREAD INCLUDED

CHICKEN FRIED CHICKEN

BONELESS BREAST MARINATED IN BUTTERMILK AND "CRY BABY" HOT SAUCE, PAN FRIED WITH NATURAL GIBLET GRAVY

SLOW BRAISED SHORT RIBS

SLOW BRAISED AND SERVED WITH GARDEN VEGETABLES AND NATURAL JUS

HOOBIN' TROUT

FRESHWATER TROUT

SIMPLY SALMON

NORWEGIAN SALMON WITH TOMATO FONDUE

CHAR GRILLED PORK TENDERLOIN

BEER BRINED TENDERLOIN, APPLE JAM

DESSERTS

CHOOSE TWO

HOME MADE COOKIES

FUDGE BROWNIES

SEASONAL CUT FRUIT

ADDITIONAL SIDE OFFERINGS OR ENTRÉE SELECTIONS \$4.95 PER PERSON
PLEASE ADD 8.4% SALES TAX AND 18% GRATUITY

