

~ Dinner Buffets ~

South Style

BBQ Braised Pork
Shoulder with Steamed
Buns

Southern Fried Chicken or
Country Fried Steak with
Peppered Gravy

Blackened or
Fried Catfish
Over Onion Straws with
Tarter Sauce

Creamy Cole Slaw

Melted Collard Greens

Bourbon Glazed Carrots
or Baked Beans with
Bacon and Onions

Cornbread and Fresh
Biscuits served with
Butter and Clover Honey

Shortcake Station

Iced Tea

Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas

26 per Guest

The All American

Jumbo Hot Dogs
Grilled Hamburgers
Steamed Buns

Lettuce, Tomatoes,
Sliced Cheese,
Diced Onions, Relish,
Mustard, Ketchup
and Mayonnaise

Creamy Cole Slaw

Buttered Corn on the Cob

Baked Beans with
Bacon and Onions

Southern Style Red Potato
Salad with Relish and
Olives

Hot Fruit Cobblers
with Ice Cream for an
(Additional **3 per Guest**)

Iced Tea

Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas

25 per Guest

The Executive

Fresh Spring Mixed
Greens Salad with
Garnishes and
Choice of (2) Dressings

Orecchiette Pasta with
Seasonal Vegetables

Fresh Fruit Salad

Iron Seared Atlantic
Salmon over Garlic Spiked
Spinach with Béarnaise

Marinated Grilled Flank
Steak over Sweet Potatoes
Anna with Truffled Jus

Thyme Roasted Airline
Chicken Breast over
Shiitake Mushroom
Risotto with Sauce Fine
Herbs

Blue Cheese, Horseradish
or Sharp Cheddar and
Chive Mashed Potatoes

Roasted Vegetable Medley
with Garlic and Rosemary

Assorted Rolls & Butter

Assorted Cakes & Pies

Iced Tea

Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas

32 per Guest

Buffets are for a Minimum of 30 Guests, Buffets may be Served for Less than the Minimum for an Additional Charge of **2 per Guest**. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges