

BOUNTIFUL BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience. We suggest the addition of china and attendants for more formal occasions.

Minimum guest count of 20 guests.

BUTCHER BLOCK DELI

\$10.99

sliced roast beef, ham, turkey, Swiss, and provolone cheeses, grilled portobello strips, relish tray with lettuce, tomatoes, onions, pickles, condiments, potato chips, selection of cookies or brownies, and assorted sodas or bottled water. choice of potato salad or our pasta salad to accompany your meal.

SALAD STATION

\$12.99

your choice of two salad favorites:

cobb, Caesar, strawberry fields, Asian, or steakhouse

served with fresh fruit, bruschetta pasta salad, assorted dinner rolls with butter, dessert bars, lemonade, and fruit infused water.

your choice of the following protein:

blackened salmon, lemon garlic shrimp, marinated chicken breast, grilled marinated flat-iron steak, or grilled marinated tofu.

SOUTHERN TRADITIONS

\$16.49

crisp mixed salad greens served with ranch and Italian dressings, traditional cole slaw, Cajun or traditional fried chicken pieces, dirty mashed potatoes with gravy, southern green beans, and corn bread with butter, peach cobbler, and iced tea and water.

TUSCAN HARVEST

\$16.99

Caesar salad with garlic croutons and Caesar dressing, caprese platter, parmesan bruschetta pasta bowl, chicken balsamic, zucchini with lemon shallot sauce, parmesan focaccia with herb olive oil, tiramisu, iced tea and water.

BACKYARD BARBECUE

\$16.99

quarter pound hamburgers and all beef hot dogs served with buns, condiments and relish tray of lettuce, tomatoes, onions, pickles, sliced cheese, house made potato chips, assorted cookies, fudge brownies, and lemonade & water

choose potato salad or our house pasta salad to accompany your barbecue!

BOUNTIFUL BUFFETS

TAILGATE BARBECUE

\$18.99

beef steak tomatoes with vinaigrette, twice baked potato salad, pulled barbecued pork, barbecued chicken, corn on the cob, baked beans, apple pie dessert bars, and iced tea & water.

SOUTHWESTERN FIESTA

\$16.99

served with spiced chicken, seasoned beef, Spanish rice, spicy black beans and flour tortilla with toppings of shredded lettuce, diced tomatoes, diced onions, sour cream, shredded cheddar cheese, salsa, tortilla chips & cinnamon tortilla chips and lemonade & water.

GARDEN'S BOUNTY BUFFET

\$16.99

baby spinach with sliced pear, sun-dried cherries & cranberries, toasted pecans, grilled seasonal vegetable platter, herb and lemon marinated grilled chicken breast, mashed potato & goat cheese gratin, assortment of breads including toasted flat bread, pear and sour cherry tart with whipped cream, and iced tea & water.

LITTLE ITALY

\$16.99

Caesar salad, Italian marinated roasted chicken, vegetarian pasta bake, seasonal vegetable medley, garlic bread, mini cannoli, and iced tea & water.

LOW COUNTRY BOIL

\$17.99

cole slaw, cheddar biscuits, shrimps, smoked sausages, sweet corn, new potatoes, red rice, assorted dessert bars, and iced tea & water.

DESIGN YOUR OWN BUFFET

Served with chef's seasonal vegetable, dinner rolls with butter, dessert, and iced tea & fruit infused water with your choice of an entrée and a starch.

CLASSIC ONE ENTRÉE \$16.49

CLASSIC TWO ENTRÉE \$19.99

PREMIUM ONE ENTRÉE \$21.99

PREMIUM TWO ENTRÉE \$25.99

Buffets require a 20 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet. China and service upgrade with house linen, house china, glassware, and flatware for \$7.50 per guest.

SALAD

choice of one:

house garden salad
classic Caesar with shaved Parmesan
spinach salad with caramelized onions and herbed croutons

CLASSIC ENTRÉES

herb marinated grilled chicken breast
pan seared lemon garlic chicken
chicken marsala
pan seared tilapia with arugula pesto
seafood primavera with scallops and shrimp
baked cod with lemon butter
grilled marinated flat-iron steak
mustard crusted pork loin
vegetable primavera pasta
greek styled vegetable kabobs
vegetable pad thai

PREMIUM BUFFET

herb and mascarpone filled roasted chicken
merlot braised short ribs
cider braised pork chop with apple compote
wild salmon filet baked in parchment with chablis butter
shellfish cioppino
spinach and domestic brie wrapped in puff pastry with sweet onion marmalade
eggplant moussaka
wild mushroom strudel

DESIGN YOUR OWN BUFFET

STARCH

choice of one:

horseradish whipped potatoes
buttermilk whipped potatoes
brown sugar glazed sweet potatoes
herb roasted red potatoes
wild rice pilaf
basmati rice
creamy parmesan polenta

CHEF'S CHOICE OF FRESH SEASONAL VEGETABLE

PASTRY CHEF'S CHOICE OF DESSERT