## ~ 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

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

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Italian Feast...

Traditional Caesar Salad

Classic Meat Lasagna with a Blend of Cheeses or Rigatoni with a Bolognese Sauce

Chicken Marsala with Portabella and Crimini Mushrooms or Chicken Piccata with a Lemon Caper Sauce

"Cioppino" Tuscan Style Fish Stew with Braised Tomato and Garlic Aioli

Antipasto made with Marinated Italian Vegetables (Add Cured Italian Meats and Artisan Cheeses for Additional 3 per Guest)

Lemon Scented Seasonal Vegetable Medley with Mint and Basil

Garlic Bread or Grilled Ciabatta and Focaccia

Choice of Cannoli, Tiramisu, Rice Pudding or Panna Cotta

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

31 per Guest

## South of the Border...

Make your own Fajitas...

Thinly Sliced Peppered Beef and Marinated Sliced Chicken Served with Warm Flour and Corn Tortillas

"Fish Tacos" Marinated and Grilled Tilapia with all the Condiments, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapenos, Guacamole, Sour Cream, Cheddar Cheese, Monterey Jack Cheese and Black Olives

Tortilla Chips with Chili con Queso, Refried Beans with Cheddar Cheese, Spanish-Style Rice, Black Bean and Corn Salad, Sliced Fresh Fruit

Caramel Flan or Sopaipillas

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

30 per Guest

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### Far East Exploration...

General Tsao's Pork Lightly Fried Pork with Broccoli, Red Chilies, Peanuts and Sweet and Sour Sauce

Mu Shu Chicken served with Asian Wraps and Plum Sauce

Hong Kong Style Sea Bass Over Gingered Bok Choy

Honey Glazed Pork Ribs

Vegetable Fried Rice

Hot and Sour Chinese Cabbage or Vegetable Stir-fry

Orange Slices/Fortune Cookies/Chopstix

Chinese Green Tea or Iced Tea Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

38 per Guest



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