## ~ Dinner $\operatorname{Buffets} \sim$

South Style<br>BBQ Braised Pork Shoulder with Steamed Buns<br>Southern Fried Chicken or<br>Country Fried Steak with<br>Peppered Gravy<br>Blackened or<br>Fried Catfish<br>Over Onion Straws with<br>Tarter Sauce<br>Creamy Cole Slaw<br>Melted Collard Greens<br>Bourbon Glazed Carrots or Baked Beans with Bacon and Onions<br>Cornbread and Fresh<br>Biscuits served with<br>Butter and Clover Honey<br>Shortcake Station<br>Iced Tea<br>Fresh Brewed Coffee,<br>Decaffeinated Coffee<br>and Specialty Teas<br>\section*{26 per Guest}

The $\mathcal{A l l}$ American

Jumbo Hot Dogs
Grilled Hamburgers
Steamed Buns
Lettuce, Tomatoes, Sliced Cheese, Diced Onions, Refish, 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 Coб6lers
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 AtIantic
Salmon over Garlic Spiked Spinach with Béarnaise

Marinated Grilled Flank Steak over Sweet Potatoes Anna with Truffled Jus
Thyme Roasted Airfine
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 $\mathcal{Q} \mathcal{Z}$ Butter
Assorted Cakes $\mathcal{L}$ 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 Freshiness of your Food, Prices are Gased on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges

## ~ Dinner Buffets ~

## 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 Vegeta6le 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 Sficed Chicken
Served with Warm Flour and Corn Tortillas
"Fish Tacos" Marinated and Grilled Tilapia with all the Condiments, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapenos, Guacamofe, 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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## ~ Dinner $\operatorname{Buffets} \sim$

## Far East Exploration...

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

Mu Shu Chicken served with Asian Wraps
and PPum Sauce
Hong Kong Style Sea Bass
Over Gingered Bok Choy
Honey Glazed Pork Ribs
Vegetable Fried Rice
$\mathcal{H}$ ot and Sour Chinese Cabbage or Vegetable Stir-fry
Orange Sfices/Fortune Cookies/Chopstix
Chinese Green Tea or Iced Tea
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas


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