

DINNER BUFFET

(50 person minimum – surcharge added for smaller groups)

Appetizer - Choose One (1)

Spinach & Artichoke Dip with Toast Points
Vegetable & Dip Tray Fresh Fruit & Melon Tray
Assorted Cheese & Cracker Tray Mixed Fruit & Cheese Tray

Salads – Choose Three (3)

Creamy Cole Slaw Tossed Greens & Dressings
Italian Pasta & Feta Mustard Potato Salad
Summer Cucumber & Onion
Mixed Bean Salad Mixed Fruit & Nut Salad

Entrée's – Choose Two (2)

Crab Stuffed Tilapia with Lemon Herb Butter
Eggplant Parmesan Burgundy Beef Tips with Pasta
Spaghetti with Beef Meat Sauce
Breast of Chicken Hunter Style with Long Grain & Wild Rice Cajun Catfish
Jumbo Five Cheese Tortellini Alfredo Baked Lemon Pepper Cod
Ziti with Marinara & Mozzarella Barbecued Chicken
Barbecued Pork Chops
Pork Loin with Apples & Onions or Golden Onion Sauce
Jumbo Shells with Meat Sauce Southern Fried Chicken

Vegetables - Choose Three (3)

Pasta & Cheddar Herb Roasted Bliss Potatoes
Broccoli & Spinach Casserole Vegetable & Herb Rice
Sauteed Garlicky Green Beans Sun-Dried Tomato Risotto
Baked Potatoes Buttered Corn on the Cob Country Style Brown Beans
Honey Glazed Carrots Country Style Green Beans
Cajun Red Beans & Rice Parsley Bliss Potatoes

Desserts – Choose Two (2)

Chocolate Layer Cake Carrot Cake Strawberry Shortcake
Pecan Pie Apple Pie Cookies & Brownies
Chef's Bourbon Walnut Chocolate Chess Pie
[add Cheesecake with Fruit Topping, Chocolate Mousse Cake,
or Chocolate Lava Cake
[Gluten-Free Brownies w/Raspberry Glaze upon request]

Chef's Carving Station - Choose One (1)

Slow-Roast Strip Loin of Beef Au jus Baked Pit Ham
Roast Breast of Turkey

Buffet Includes Warm Dinner Rolls & Beverages:
Coffee, Iced Tea and Lemonade

PREMIERE DINNER BUFFET

(40 person minimum---surcharge added for smaller groups)

*Premiere Buffet Includes Assorted Breadbasket & Beverages:
Coffee, Iced Tea and Lemonade*

APPETIZERS – CHOOSE TWO (2)

*Ahi Tuna Teriyaki & Wasabi Puff Pastry & Brie
Oysters Rockefeller Greek Spanakopita
Cajun Crawfish Cakes Petite Blue Crabcakes
Crab-Stuffed Mushrooms Jumbo Shrimp Cocktail*

SALADS – CHOOSE TWO (2)

*Creamy Waldorf Salad Mixed Mesclun Greens with Dressings
Field Greens, Walnuts & Raspberry Vinaigrette Deluxe Caesar Salad
Parmesan Pasta & Seafood Salad Creamy Cucumber & Ham Salad
Greek Pasta Salad*

VEGETABLES - CHOOSE THREE (3)

*Hericot Verte Green Beans Almondine Risotto Rice Parmesan
Bundled Asparagus w/ Lemon Cream Braised Bliss Potatoes w/ Herb & Leeks
Sautéed Carrots Vichy Long Grain & Wild Rice Fresh Vegetable Medley
Twice Baked Potatoes with Pepperjack Cajun Red Beans & Rice
Loaded Twice Bakes with Cheddar, Bacon, Green Onion, and Sour Cream*

ENTRÉE'S - CHOOSE TWO (2)

*Cajun Crawfish Cakes w/ Remoulade Jumbo Shrimp Scampi w/ Lemon Rice
Baked Cod with Lobster crumb Topping Chesapeake Blue Crabcakes
Breast of Duckling Grand Marnier Orange Sauce
Tortellini & Portabella Alfredo Braised Scallops & Mushrooms Franjelica
Salmon with Choice of Sauces— Lemon Caper Piccata, Lemon Pepper
Roasted Portabella Mushroom w/ Butterkäse Cauliflower Gratin
Roast Beef Tenderloin in Madeira Pork Roasted with Apple Onion Sauce
Breast of Chicken Oscar with Lump Crab, Asparagus, & Hollandaise*

CHEF'S STATION - CHOOSE ONE (1)

*Prime Rib of Beef Au Jus
Roast Tenderloin of Beef with Red Wine & Wild Mushroom Sauce*

DESSERTS - CHOOSE TWO (2)

*Chocolate Ganache Brownie with Sweet Cherries
Raspberry Cheesecake Chocolate Fudge Cake with Raspberry
Flambé Cheesecake (choose Bananas Foster or Strawberries Romanoff)
Chocolate Mousse Cake
Key Lime Pie Chef's Bourbon Walnut Chocolate Chess Pie
[Gluten-Free Brownies w/Raspberry Glaze]*
