



Lunch Buffet Selections

All lunch buffets are accompanied by your choice of salad, vegetable and starch of the day, a dessert selection as well as water and tea service

BUFFET PRICING

priced per person

12.50

One (1) Entrée Selection

14.25

Two (2) Entrée Selection

16.25

Three (3) Entrée Selection

SALAD SELECTIONS *(choose 1)*

GARDEN TOSSED SALAD

including cucumbers and diced tomatoes served with two (2) dressings of your choice

BLT SALAD

a blend of romaine & iceberg combined with diced tomatoes, bacon bits, served with two (2) dressings of your choice

TRADITIONAL CAESAR SALAD

made with chopped romaine, parmesan cheese and croutons with Caesar dressing

SIGNATURE PECAN SALAD *(Add \$1.00)*

made with spring mix, candied pecans, bleu cheese crumbles and dried cranberries served with House Herb Vinaigrette dressing

SPINACH SALAD *(Add \$1.00)*

topped with bacon crumbles and sliced mushrooms with two (2) dressings of your choice

SPRING SALAD MIX *(Add \$1.00)*

layered with mandarin oranges, black olives, pecan halves and cherry tomatoes

TANGY COLE SLAW

VEGETABLE SELECTIONS *(choose 1)*

Sweet Whole Kernel Corn

Squash and Zucchini Blend

Baby Lima Beans

Green Bean Casserole

Corn on the Cob

Collard Greens

Honey Glazed Carrots

Black Eyed Peas

Braised Shredded Brussel Sprouts (Add \$1.00)

Succotash

Okra and Tomatoes

Peas and Carrots

Southern Green Beans

Haricot Vert (Add \$1.00)

Vegetable Medley (Add \$1.00)

Broccoli

DESSERT (*choose 1*)

Blueberry Apple OR Peach Cobbler

Pecan Pie

Pumpkin Pie

Key Lime Pie (Add \$0.50)

Lemon Cake

Chocolate Cake

German Chocolate Cake

Black Forest Bowl Cake

Strawberry Shortcake

Banana Pudding

Red Velvet Cake

Strawberry Bowl Cake

Chocolate Bowl Cake

New York Cheesecake (Add \$0.50)

Coconut Cake

Apple Pie

Fresh Baked Cookies

Homemade Fudge

Brownies

ENTRÉE SELECTIONS (*choose 1, 2 or 3*)

POULTRY

Fried Chicken

- Herb Roasted Chicken
- Encrusted Chicken Parmesan OR Pecan
- Grilled Chicken Hawaiian OR Sweet Jamaican
- Glazed Chicken Honey Pecan, Honey Garlic OR Honey Dijon
- Blackened Chicken Pasta

BEEF

- Home Style Meatloaf
- Sliced Roast Beef with Mushroom Gravy
 - Beef Tips with Mushroom Gravy
- Salisbury Steak with Mushroom Gravy
 - Beef Lasagna

SEAFOOD

Shrimp and Grits
Grilled OR Baked
Salmon Shrimp Creole with White Rice
Baked Tilapia
Garlic Shrimp Bake
Shrimp & Cheese Tortellini

PORK

Pulled Pork BBQ
Smothered Pork Chops
Ranch Pork Chops
Roasted Herb Pork Loin with Mushroom Gravy
Sweet Italian Sausage with Roasted Peppers & Onions

STARCHES *(choose 1)*

Baked Beans
Egg Noodles
Whole Baked Sweet Potatoes (Add \$1.00)
Twice-Baked Stuffed
Potatoes (Add \$1.00)
Tangy Cole Slaw
Potato Salad
Pasta Salad
Sweet Potato Casserole
Macaroni and Cheese
Rice Pilaf
White Rice
Wild Rice Blend
Vegetable Fried Rice
Roasted Parmesan Red-Skinned Potatoes
Garlic Mashed Potatoes
Twice Baked Mashed Potatoes

Add a Baked Potato Bar with four (4) assorted toppings for an additional \$3.00 pp

DELI BUFFET *\$12.95 per person*

Garden Salad or Caesar Salad
Two cold Salads or One Soup du Jour
Assorted Sliced Deli Meats and Cheeses
Lettuce, Sliced Tomato and Onions
Sliced Assorted Breads
Appropriate Condiments
Assorted Freshly Baked Cookies and Fudge Brownies
Iced Tea and Water

