

Lunch Buffet

Available Monday through Friday - 11:00 a.m. until 2:00 p.m.
Buffet Lines are open for 1 hour (*For large groups, time will be adjusted if needed*)
Buffet Includes Salad, 1-Vegetable, 1-Starch, Entrée, Rolls & Butter and Dessert
Additional Starch or Vegetable may be added for \$1.75 p.p.

One Entrée
\$16.50 ++ per guest.
Two Entrée
\$18.95 ++ per guest
Three Entrée
\$22.95 ++ per guest

Menu Prices and Selections Are Subject to Change Without Notice until a Signed Contract has been received.

Depending on group size, we often arrive at least 1 to 1.5 hours before scheduled service time.
Allowing appropriate time to set up.

A 3% Processing Fee will be added to grand total for all Debit and Credit Card Transactions
The Service Charge is not a Gratuity. Gratuity for service staff is at the discretion of the Client
and may be added to final bill or Cash given to Team Captain at the conclusion of the function
and are always greatly appreciated

All Functions will have State & Local Taxes Plus Service Fee or Disposable Drop Off/ Set Up
Fees Added

Salad Selections

Garden Tossed Salad

A Blend of Iceberg Lettuce & Spring Mix Layered with Cucumbers, Tomatoes and Shredded Carrots

Spring Salad

Iceberg and Spring Mix, Crumbled Bacon, Sliced Mushrooms, Cherry Tomatoes

Add'l \$1.25 p.p.

Choice of 2 Dressings

Ranch, Balsamic Vinaigrette, Golden Italian, Honey Mustard, 1000 Island, Vidalia Onion, 1000 Island

Caesar Salad

Chopped Romaine, Grated & Shredded Parmesan Cheese, Croutons with Caesar Salad Dressing

The Three Rivers Salad

Spring Mix, Fresh Strawberries, Crumbled Goat Cheese, Candied Pecans, House Herb Vinaigrette
Dressing
Add'l \$1.75 p.p.

Signature Candied Pecan Salad
Spring Mix Layered with Candied Pecans, Dried Cranberries, Bleu Cheese Crumbles, Herbed
Vinaigrettes Dressing
Add'l \$1.50 per guest

House-Made Pasta Salad

Tangy Cole-Slaw

Potato Salad

Poultry Entrée Selections

Herb Roasted Chicken
Blackened Chicken Alfredo w/ Penne Pasta
Parmesan Encrusted Chicken Breast w/ Plum Sauce
Southern Fried Chicken
Grilled Chicken Breast with Sauteed Peppers and Onions
Chicken Marsala
Chicken Piccata
Vista Chicken (*add \$1.50 per guest*)
(Chicken Breast, Sundried Tomatoes, Spinach, Goat Cheese Crumbles)

Beef Entrée Selections

Beef Tips in Mushroom Gravy
Beef Burgundy
Beef Lasagna
House-Made Meatloaf
Meat Balls in Marinara Sauce w/ Penne Pasta
Hand-Made Salisbury Steak in a Mushroom Gravy
London Broil with Au Jus (*add \$2.00 p.p.*)

Pork Entrée Selections

Sauteed Italian Sausage w/ Bell Peppers & Onions
Our Signature 18 hr. Slow Roasted Pulled BBQ w/ BBQ Sauces
Herb Roasted Sliced Pork Loin with Au Jus
Pork Chops w/ Mushroom Gravy

Seafood Entrée Selections

Our Award-Winning Shrimp and Grits

Shrimp & Scallops Seafood Alfredo with Penne Pasta
Shrimp & Scallops Seafood Marinara with Rotini Pasta
(All pasta dishes are served with grated parmesan Cheese)
Bourbon Glazed or Baked Salmon Piccata (add 2.50 per guest)

Vegetable Selections

Baby Lima Beans
Succotash
Cream Style Corn
Honey Glazed Carrots
Sweet Whole Kernel Corn
Collard Greens
Southern Green Beans
Fresh Broccoli
Zucchini and Squash
Vegetable Medley

*A blend of Fresh Asparagus, Zucchini, Squash, Tomatoes and Mushrooms
(add \$1.50 p.p.)*

Starch Options

Parmesan Oven Roasted Red-Skinned Potatoes
Garlic Skin-On Mashed Potatoes
Skin-On Mashed Potatoes
Buttered Penne Pasta
White Rice
Wild Rice Blend
Rice Pilaf
Baked Beans
Fried Rice
Macaroni and Cheese

Add Baked Potato Bar \$3.50 p.p.
(Comes with shredded cheddar, sour cream, butter and bacon bits)
(this replaces above starches)

Dessert Selections

Old Fashioned Banana Pudding with Sliced Bananas and Wafer Cookies
Chocolate Pudding with Whipped Cream
Assorted Fresh Baked Cookies
Home-Made Ghiradelli Triple Chocolate Fudge Brownies
Strawberry Bowl Cake
Chocolate Bowl Cake
Strawberry Short Cake
Pecan Pie
Premium Desserts
Apple Pie
Blueberry Cobbler
Peach Cobbler
German Chocolate Squares

Add \$1.50 p.p.

Chocolate Chocolate Layer Cake

New York Style Cheesecake with Strawberry Glazes

Carrot Cake

Red Velvet Cake

Blackberry Cobbler

Add \$2.00 p.p.

Beverages Selections

Freshly Brewed Sweet and Un-Sweetened Tea \$5.99 per Gallon

Lemonade \$6.99 per Gallon

(Serves approx. 15 Guests in iced 14 oz. Cups)

Beverages come with Cups, Ice, Stirrers and Assorted Sweeteners

Assorted Soft Drinks and Bottled Water

\$1.50 ++ per guest

Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Fresca, Sprite, Diet Sprite, Pepsi, Diet Pepsi,

Ginger Ale

Aquafina Bottled Water (16.9 oz.)

Must be ordered in 6 packs per selection

Please specify how many of each you would like

Comes with 14oz. clear cups and Ice