

# ***Dinner Buffet Menu***

(Available Monday through Friday 4:00 p.m. to 8:30 p.m.)

Saturday and Sunday from 11:00 a.m. until 8:30 p.m.

Dinner Buffet line open for 1.5 hours

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## **Dinner Buffet includes:**

Salad, 2 Vegetables, Starch, Protein, Fresh Baked Rolls & Butter and Dessert.

### **Salad Selections**

#### **Garden Salad**

A blend of spring mix & iceberg lettuces layered with sliced tomatoes, cucumbers and shredded carrots

#### **BLT**

A blend of romaine and iceberg lettuce combined with bacon bits and tomatoes

#### **Spring Salad**

Iceberg and spring mix blend with strawberries, black olives and cherry tomatoes

Add \$1.25 p.p.

#### **Spinach Salad**

Fresh Spinach topped with crumbled bacon, sliced mushrooms and cherry tomatoes

Add \$1.25 p.p.

For above salads select 2 dressing options

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

#### **Signature Candied Pecan Salad**

Spring mix layered with candied pecans, bleu cheese crumbles and raisins served with our house herbed vinaigrette dressing

Add \$1.50 p.p.

#### **Classic Caesar Salad**

Chopped romaine lettuce, grated and shredded parmesan cheese and croutons with Caesar dressing

### **Vegetable Selections**

*(Select 2)*

Sweet Whole Kernel Corn

Fresh Squash & Zucchini Blend

Southern Green Beans

Baby Lima Beans

Collard Greens

Cream Style Corn

Corn on the Cob

Vegan Green Beans

Succotash

Broccoli Florets

Black Eyed Peas

### **Specialty Vegetables**

*(add \$1.25 p.p.)*

**Vegetable Medley**

(Mushrooms, tomatoes, asparagus, onions, bell pepper, zucchini and squash)

Braised Shredded Brussel Sprouts

**Starch Selection**

*(Select one)*

Parmesan Red-Skinned Potatoes

Macaroni & Cheese

Parsley Buttered Whole White Potatoes

Skin-on Mashed Potatoes

Skin on Garlic Mashed Potatoes

Wild Rice Blend

Rice Pilaf

White Rice

Fried Rice

Twice Baked Mashed Potatoes *(Add \$.50 p.p.)*

Add a Baked Potato Bar *(replaces above starch)*

\$3.00 p.p.

Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Butter Balls and Chives

**Poultry Selections**

Parmesan Encrusted Chicken w/Plum Sauce

Chicken Marsala

Honey Garlic Chicken

Chicken Piccata

Southern Fried Chicken

Memphis Sticky Chicken

Hawaiian Chicken

Honey Dijon Chicken

Blackened Chicken Alfredo

Pecan Encrusted Chicken *(Add \$1.00 p.p.)* Herb Roasted Chicken (Bone-in or Breast)

**Beef Selections**

Homestyle Meatloaf

Beef Lasagna

Beef Burgundy and Mushrooms

Beef Tips in Mushroom Gravy

Sliced Roast Beef with Mushroom Gravy

Beef Stroganoff

London Broil with Au Jus *(add \$2.00 p.p.)*

**Pork Entrée Selections**

Smothered Pork Chops with Mushrooms & Onions

Signature Seasoned 18 Hour Slow Roasted Pulled BBQ w/BBQ Sauces

Italian Sausages and Peppers

Herb Roasted Pork Loin with Au Jus

**Seafood Entrée Selections**

Our Award-Winning Shrimp and Grits

Seafood Pasta

*(Shrimp, Baby Scallops w/ Penne Pasta in a*

*rich Alfredo sauce or Marinara Sauce)*  
Baked Tilapia with Lemon Butter Sauce  
Shrimp Creole  
Baked Salmon Piccata or Bourbon Glazed Salmon (*add \$2. p.p*)

**Dessert Selections**

Ghiradelli Triple Chocolate Fudge Brownies  
Freshly Baked Assorted Cookies  
Strawberry Shortcake Strawberry Bowl Cake  
Pecan Pie Apple Pie  
Old-Fashion Banana Pudding with Sliced Bananas and Wafer Cookies  
Peach or Apple Cobbler (Add \$1.00 p.p.)  
Premium Desserts add \$2.00 p.p.  
Chocolate Chocolate Layer Cake  
New York Style Cheese with Strawberry Glaze  
Red Velvet Cake  
Carrot Cake Blackberry Cobbler

Wedding Cake Cutting Fee \$3.50 p.p. (w/o dessert) \$2.50 p.p.  
Includes cake cutting, plates, cocktail napkins, forks  
Client is responsible to provide their own Cake Knife and Server for pictures

**Buffet Prices.**

1 Entrée Buffet \$28.95  
2 Entrée Buffet \$31.95  
3 Entrée Buffet \$35.95

*All prices are per person plus, state & local taxes and service/admin fees  
Gratuity is at the discretion of the client and may be added to the final bill or cash given to the  
Team Leader at the end of the evening.*