



## *Buffet Selections*

### **Luncheon**

*per person*

One Entrée Selection \$12.50

Two Entrée Selection \$14.25  
\$16.25

Three Entrée Selection

### **Dinner**

*per person*

One Entrée Selection \$18.95

Two Entrée Selection \$21.95  
\$24.95

Three Entrée Selection

### **Salad Offerings**

Choose One Salad and Two Dressings

*Ranch ~ Balsamic Vinaigrette ~ Creamy Golden Italian ~ Thousand Island ~ Bleu Cheese ~  
Honey Mustard ~ House Herb Vinaigrette ~  
Traditional Caesar*

### **Garden Tossed**

A blend of iceberg lettuce and spring mix layered with sliced cucumbers and tomatoes

### **BLT**

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

### **Classic Caesar Salad**

Chopped romaine lettuce tossed with grated & shredded parmesan cheeses and croutons, served with a traditional Caesar salad dressing on the side

### **Signature Candied Pecan Salad**

*add \$1.00 per person*

Spring mix layered with candied pecans, bleu cheese crumbles and raisins, served with our homemade herb vinaigrette dressing on the side

### **Spinach Salad**

*add \$1.00 per person*

Baby destemmed spinach topped with crumbled bacon, sliced mushrooms and cherry tomatoes

### **Spring Salad**

*add \$1.00 per person*

A blend of Iceberg and spring mix blended layered with sliced strawberries, black olives and cherry tomatoes

### **Button Mushroom Salad**

Fresh button mushrooms blended with red, yellow & orange bell peppers, tossed with cherry tomatoes, parsley, olive oil and lemon juice

### **Tangy Cole Slaw**

Shredded green & purple cabbage with shredded carrots in our house-made creamy slaw dressing

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### **Chicken Entrée Offerings**

Memphis Style Sticky	Southwestern
Mediterranean	Honey Pecan
Honey Garlic	Piccata
Marsala	Blackened Pasta
Signature Vista	Southern Fried
Herb Roasted	Pecan Encrusted
Parmesan Encrusted	Hawaiian
Sweet Jamaican	Honey Dijon

### **Beef Entrée Offerings**

Sliced London Broil in mushroom gravy	Homestyle Meatloaf
Burgundy	Stroganoff
Kabobs	Lasagna
Tips in mushroom gravy	Sliced roasted in mushroom gravy
Salisbury steak in mushroom gravy	

### **Pork Entrée Offerings**

Smothered Chops  
Signature Seasoned 18 hour Slow Roasted Pulled BBQ  
Italian Sausage with peppers & onions  
Baked with fire roasted peach & tomato chutney  
Herb Roasted Loin with mushroom gravy or sweet Jamaican relish

### **Seafood Entrée Offerings**

Signature Shrimp & Grits	Bourbon Glazed Salmon
Seafood Fettuccini	Grilled or Bake Salmon
Petit Crab Cakes	Blackened Catfish
Shrimp Creole with white rice	Baked Tilapia
Cheese Tortellini with Shrimp	Baked Grouper

### **Vegetable Selection**

*Choose 1 for lunch ~ 2 for dinner*

Sweet Whole Kernel Corn  
Squash & Zucchini Blend  
Southern Green Beans  
Baby Lima Beans  
Okra & Tomatoes  
Honey Glazed Carrots  
Broccoli Florets

Cream Style Corn  
Corn on the Cob  
Green Bean Casserole  
Succotash  
Peas & Carrots  
Black Eyed Peas  
Collard Greens

### **Specialty Vegetable Selection**

*Please add \$1.00*

Haricot Vert  
Vegetable Medley  
Braised Shredded Brussel Sprouts

### **Starch Selection**

*Choose 1*

Pasta Salad  
White Rice  
Rice Pilaf  
Macaroni & Cheese  
Baked Beans  
Sweet Potato Casserole  
Egg Noodles

Potato Salad  
Wild Rice Blend  
Vegetable Fried Rice  
Garlic Mashed Potatoes  
Twice Baked Mashed Potatoes  
Parmesan Red-skinned Potatoes  
Parsley buttered Whole White Potatoes

Twice Baked Stuffed Potato ~ add \$1.00 per person

Baked Potato Bar ~ add \$3.00 per person

~All buffets included iced tea & water along with  
freshly baked dinner rolls & butter

### **Dessert Selection**

## **Cakes**

Chocolate Chocolate ~ Golden Chocolate  
German Chocolate ~ Red Velvet  
Lemon ~ Coconut  
Strawberry Shortcake ~ Black Forest Bowl Cake  
Strawberry Bowl Cake ~ Chocolate Bowl Cake

## **Pies**

Apple ~ Pecan ~ Pumpkin ~ Lemon Meringue ~ Boston Cream

## **Cobblers**

Apple ~ Peach ~ Blueberry

## **Simply Special**

Old-fashion Banana Pudding  
Fresh Baked Assorted Cookies  
Homemade Triple Fudge Brownies

## **Simply Elegant**

*additional charge per person*

Key Lime Pie...additional .50  
New York Cheesecake...additional .50  
Crème Brule Cheesecake...additional 3.00  
Tiramisu...additional 3.00  
French Silk Pie...additional 3.00  
Heath Bar Pie...additional 3.00