

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

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

Spinach Salad

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

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

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

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 a Baked Potato Bar *(replaces above starch)*

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 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

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

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

Premium Desserts

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)

Includes cake cutting, plates, cocktail napkins, forks

Client is responsible to provide their own Cake Knife and Server for pictures