

DINNER BUFFET

(50 person minimum – surcharge added for smaller groups)

Appetizer - Choose One (1)

Spinach & Artichoke Dip with Toast Points
Vegetable & Dip Tray Fresh Fruit & Melon Tray
Assorted Cheese & Cracker Tray Mixed Fruit & Cheese Tray

Salads – Choose Three (3)

Creamy Cole Slaw Tossed Greens & Dressings
Italian Pasta & Feta Mustard Potato Salad
Summer Cucumber & Onion
Mixed Bean Salad Mixed Fruit & Nut Salad

Entrée's – Choose Two (2)

Crab Stuffed Tilapia with Lemon Herb Butter
Eggplant Parmesan Burgundy Beef Tips with Pasta
Spaghetti with Beef Meat Sauce
Breast of Chicken Hunter Style with Long Grain & Wild Rice Cajun Catfish
Jumbo Five Cheese Tortellini Alfredo Baked Lemon Pepper Cod
Ziti with Marinara & Mozzarella Barbecued Chicken
Barbecued Pork Chops
Pork Loin with Apples & Onions or Golden Onion Sauce
Jumbo Shells with Meat Sauce Southern Fried Chicken

Vegetables - Choose Three (3)

Pasta & Cheddar Herb Roasted Bliss Potatoes
Broccoli & Spinach Casserole Vegetable & Herb Rice
Sauteed Garlicky Green Beans Sun-Dried Tomato Risotto
Baked Potatoes Buttered Corn on the Cob Country Style Brown Beans
Honey Glazed Carrots Country Style Green Beans
Cajun Red Beans & Rice Parsley Bliss Potatoes

Desserts – Choose Two (2)

Chocolate Layer Cake Carrot Cake Strawberry Shortcake
Pecan Pie Apple Pie Cookies & Brownies
Chef's Bourbon Walnut Chocolate Chess Pie
[add Cheesecake with Fruit Topping, Chocolate Mousse Cake,
or Chocolate Lava Cake @ \$1.75 per person]
[add Gluten-Free Brownies w/Raspberry Glaze @ \$2.80 each]

Chef's Carving Station - Choose One (1)

Slow-Roast Strip Loin of Beef Au jus Baked Pit Ham
Roast Breast of Turkey

Buffet Includes Warm Dinner Rolls & Beverages:
Coffee, Iced Tea and Lemonade

PREMIERE DINNER BUFFET

(40 person minimum---surcharge added for smaller groups)

*Premiere Buffet Includes Assorted Breadbasket & Beverages:
Coffee, Iced Tea and Lemonade*

APPETIZERS – CHOOSE TWO (2)

<i>Ahi Tuna Teriyaki & Wasabi</i>	<i>Puff Pastry & Brie</i>
<i>Oysters Rockefeller</i>	<i>Greek Spanakopita</i>
<i>Cajun Crawfish Cakes</i>	<i>Petite Blue Crabcakes</i>
<i>Crab-Stuffed Mushrooms</i>	<i>Jumbo Shrimp Cocktail</i>

SALADS – CHOOSE TWO (2)

<i>Creamy Waldorf Salad</i>	<i>Mixed Mesclun Greens with Dressings</i>
<i>Field Greens, Walnuts & Raspberry Vinaigrette</i>	<i>Deluxe Caesar Salad</i>
<i>Parmesan Pasta & Seafood Salad</i>	<i>Creamy Cucumber & Ham Salad</i>
<i>Greek Pasta Salad</i>	

VEGETABLES - CHOOSE THREE (3)

<i>Hericot Verte</i>	<i>Green Beans Almondine</i>	<i>Risotto Rice Parmesan</i>
<i>Bundled Asparagus w/ Lemon Cream</i>	<i>Braised Bliss Potatoes w/ Herb & Leeks</i>	<i>Sautéed</i>
<i>Carrots Vichy</i>	<i>Long Grain & Wild Rice</i>	<i>Fresh Vegetable Medley</i>
<i>Twice Baked Potatoes with Pepperjack</i>	<i>Cajun Red Beans & Rice</i>	
<i>Loaded Twice Bakes with Cheddar, Bacon, Green Onion, and Sour Cream</i>		

ENTRÉE'S - CHOOSE TWO (2)

<i>Cajun Crawfish Cakes w/ Remoulade</i>	<i>Jumbo Shrimp Scampi w/ Lemon Rice</i>
<i>Baked Cod with Lobster crumb Topping</i>	<i>Chesapeake Blue Crabcakes</i>
<i>Breast of Duckling Grand Marnier Orange Sauce</i>	
<i>Tortellini & Portabella Alfredo</i>	<i>Braised Scallops & Mushrooms Franjelica</i>
<i>Salmon with Choice of Sauces— Lemon Caper Piccata, Lemon Pepper</i>	
<i>Roasted Portabella Mushroom w/ Butterkäse Cauliflower Gratin</i>	
<i>Roast Beef Tenderloin in Madeira</i>	<i>Pork Roasted with Apple Onion Sauce</i>
<i>Breast of Chicken Oscar with Lump Crab, Asparagus, & Hollandaise</i>	

CHEF'S STATION - CHOOSE ONE (1)

Prime Rib of Beef Au Jus
Roast Tenderloin of Beef with Red Wine & Wild Mushroom Sauce

DESSERTS - CHOOSE TWO (2)

Chocolate Ganache Brownie with Sweet Cherries
Raspberry Cheesecake *Chocolate Fudge Cake with Raspberry*
Flambé Cheesecake (choose Bananas Foster or Strawberries Romanoff)
Chocolate Mousse Cake
Key Lime Pie *Chef's Bourbon Walnut Chocolate Chess Pie*
[Add Gluten-Free Brownies w/Raspberry Glaze @ \$2.80 each]
