



## Build Your Dinner Buffet

### Select a Salad

#### Select 1 Salad

- Caesar: Crisp Romaine lettuce, Creamy Caesar Dressing, Crunchy Garlic Croutons and Parmesan Cheese
- Spinach Salad: Baby Spinach, Fresh Sliced Strawberries and thinly sliced Red Onion served with Balsamic Vinaigrette
- Mixed Baby Greens with Grape Tomatoes and English Cucumbers, served with Balsamic Vinaigrette and Ranch Dressing.

### Select an Entrée

#### Select 1 Entree @ \$20.00/person

Add an additional entrée @ \$4.00 per person

- Brown Sugar Baked Chicken: An eight Piece cut up, marinated and baked until golden
- Turkey Meatloaf: Baked and served with a light Herb Infused Gravy
- Herb Crusted Sirloin Tip Roast: Sirloin Tip coated in a dry rub and roasted
- Blackened Tilapia: Blackened in Cajun Seasoning and topped with Colored Peppers

#### Select 1 Entrée @ \$24.00/person

Add an additional entrée @ \$5.00 per person

- Herb Roasted Pork Loin: Seasoned in a Garlic and Rosemary rub then oven roasted
- \*\*Cajun Blackened Salmon: Center Cut Salmon Fillet, coated in an array of Cajun spices
- Beef Pot Roast: Slow Roasted with Red Potatoes, Baby Carrots, Celery, and Onions
- Chicken Florentine: Chicken Breast, stuffed with Spinach, Mushrooms, and Parmesan

#### Select 1 Entrée @ \$30.00/person

Add an additional entrée @ \$6.00 per person

- \*\*Grilled Marinated Beef Tenderloin Served with an Herb Infused Reduction
- \*\*Center Cut Salmon Fillet baked and adorned with a Shrimp Champagne Sauce

**\*You may only add an additional entree within or below the per person \***

### Select Sides

#### Select your Starch (Choice of 1)

- Herb Roasted Potatoes
- Creamy Baby Red Garlic Herb Mashed Potatoes
- Light and Fluffy Saffron Rice
- Southern Baked Macaroni and Cheese.....add \$2.50 pp
- Whipped Sweet Potatoes with Cinnamon, Butter, & Sugar....add \$1.50 pp

#### Select Your Compliment (Choice of 1)

- Sautéed Green Beans in Garlic & Olive Oil
- Vegetable Medley with a light Garlic Butter
- Collard Greens
- Steamed Broccoli
- Greek Marinated Grilled Vegetables.....add \$2.50 pp
- Sautéed Asparagus.....add \$2.50 pp

**\*\*Market Rates Apply During Off Season**



## \*Plated Dinner Affair

### Select a Salad

Select 1 Salad @ \$2.00/person

- Caesar: Crisp Romaine lettuce, Creamy Caesar Dressing, Crunchy Garlic Croutons and Parmesan Cheese
- Spinach Salad: Baby Spinach, Fresh Sliced Strawberries and thinly sliced Red Onion served with Balsamic Vinaigrette
- Mixed Baby Greens with Grape Tomatoes and English Cucumbers, served with Balsamic Vinaigrette and Ranch Dressing.

### Select an Entrée

Select 1 Entrée @ \$26.00/person

Add an additional entrée at \$3.00 per person

- Brown Sugar Baked Chicken: An eight Piece cut up, marinated and baked until golden
- Herb Crusted Sirloin Tip Roast: Sirloin Tip coated in a dry rub and roasted
- Blackened Tilapia: Blackened in Cajun Seasoning and topped with Colored Peppers
- Herb Roasted Chicken: An eight Piece cut up, Coated in a savory Rosemary and Garlic Base Rub then baked until golden brown
- Marinated Grilled Chicken Breast: Boneless Skinless Chicken Breast, Marinated in a Greek Feta Dressing and grilled

Select 1 Entrée @ \$30.95/person

Add an additional entrée @ \$4.00 per person

- \*\*Cajun Blackened Salmon: Center Cut Salmon Fillet, coated in an array of Cajun spices
- Chicken Florentine: Chicken Breast, Stuffed with Spinach, Mushrooms, and Parmesan
- Grilled T-bone Steak: Seasoned with fresh ground spices and prepared on the grill

Select 1 Entrée @ \$38.00/ person

Add an additional entrée @ \$5.00 per person

- \*\*Grilled Marinated Beef Tenderloin Served with an Herb Infused Reduction
- \*\*Center Cut Salmon Fillet Baked and adorned with a Shrimp Champagne Sauce

**\*You may only add an additional entree within or below the per person\***

### Select Sides

Select your Starch (Choice of 1)

- Herb Roasted Potatoes
- Creamy Baby Red Garlic Herb Mashed Potatoes
- Light and Fluffy Saffron Rice
- Southern Baked Macaroni and Cheese.....add \$2.50 pp
- Whipped Sweet Potatoes with Cinnamon, Butter, & Sugar....add \$1.50 pp

Select Your Compliment (Choice of 1)

- Sautéed Green Beans in Garlic & Olive Oil
- Vegetable Medley with a light Garlic Butter
- Steamed Broccoli
- Collard Greens
- Greek Marinated Grilled Vegetables.....add \$2.50 pp
- Sautéed Asparagus.....add \$2.50 pp

**\*\*Market Rates Apply During Off Season**



**Applicable for both Buffet and Plated Affair Options**

- \* Includes Iced Tea, Lemonade (Flavored Options Available) and Disposable Service ware.
- \*\* China, Glass & Flatware Services provided @ an additional cost per person plus 9% sales tax.
- \*\*\*Service Staff is billed @ \$125.00 each minimum of 2 per 25 Guest
- \*\*\*\*Delivery Rate of \$75.00

**Add Something Sweet**

Select Dessert @ \$4.50/person (Choice of 1) @ \$6.50/person (Choice of 2)

- Assorted Sliced Cake & Seasonal Fresh Fruit
- Southern Peach Cobbler or Apple Cobbler
- Turtle Brownies: Georgia Pecans, Caramel and Chocolate drizzle
- Assorted Miniature Desserts – Chefs choice based on availability

Select 2 Flavors @\$4.50/person, for each additional flavor, add \$1.50/person

- |   |   |
|---|---|
| <input type="checkbox"/> Carrot with Cream Cheese Icing     | <input type="checkbox"/> Double Chocolate |
| <input type="checkbox"/> Red Velvet with Cream Cheese Icing | <input type="checkbox"/> Vanilla          |
| <input type="checkbox"/> Pink Lemonade                      | <input type="checkbox"/> Lemon            |

**\*Cake Cutting Services provided @ \$3.00pp. This includes Professional cake cutting as well as disposable dessert plates, forks and napkins. Add an additional \$2.00 to your china cost for Plate & Serve where staff serves your guest.**

**Vegetarian Options also Available**