

Dinner Buffets

Classic Dinner Buffet (40-person minimum)

Two Entrees or Three Entrees

Mixed Garden Greens with Assorted Dressings
An Assortment of Fresh Baked Rolls and Creamy Butter
Chef's Choice of Two Gourmet Salads
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea
Served Chef's Choice House Dessert

Choice of Two Accompaniments:

Steamed Broccoli & Red Peppers
Fresh Seasonal Vegetable Medley
Snow Peas and Baby Carrots
Green Beans Almondine
Rice Pilaf
Glazed Baby Carrots
Garlic Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Maple Roasted Sweet Potatoes

Choice of Two or Three of the Following Entrees:

Chicken Stitzel
Georgia Chicken
Flounder Florentine
Seafood Jambalaya
Chicken Marsala
Seafood Newburg
Sliced London Broil with a Mushroom Bordelaise Sauce
Roast Loin of Pork with Rosemary Sauce
Sliced Sirloin with a Mushroom Bordelaise Sauce
Chicken French Sautéed in a Lemon Butter Sauce
Shrimp Scampi Pasta
Baked Ham with a Bourbon Raisin Sauce

Buffet Enhancements:

Pasta with Sautéed Mushrooms, Diced Tomatoes & Scallions in a Red Pepper Cream Sauce
or Pasta Parmesan with Marinara Sauce & Melted Mozzarella Cheese

Chef Carved Top Round of Beef, Honey Baked Ham or Roasted Turkey Breast

Chef Carved Prime Rib of Beef

All Banquet Charges will be Subject to a Taxable 19% Service Charge and State Sales Tax

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