

Menu

DINNER BUFFET

(50 guest minimum)

One Entrée Buffet \$35 per person

Two Entrée Buffet \$45 per person

Includes:

Choice of Salad	Dinner Rolls
Choice of Vegetable	Choice of Dessert
Choice of Starch	Tea, Lemonade, Coffee & Water

ENTREE SELECTIONS

Roasted Rosemary Chicken
Parmesan Crusted Chicken
Smothered Chicken
Chicken Fried Chicken
Boneless Chicken Marsala
Fried Catfish
Pan Seared Salmon Filet with Cajun
Beurre Blanc Sauce
Grilled Blackened Pegasus Fish
Braised Beef Short Ribs
Oven-Roasted Beef Pot Roast
Smothered Chopped Steak
Meatloaf
Italian Lasagna
Chicken or Beef Fajitas
Beef Tacos (Taco Bar)
Cheese or Chicken Enchiladas
Red Wine Braised Brisket

PREMIUM ENTREE'S

(additional \$5 per guest)

Bacon-Wrapped Sirloin
Shrimp Scampi

SALAD OPTION

Mandarin Candied Pecan Green Salad
Spring Mix with Candied Pecans, Mandarin
Slices, Tomatoes & Bleu Cheese
(Choice of Cranberry or Raspberry Vinaigrette)
Tossed Spring Mix with Cucumber, Grape
Tomatoes & Purple Onion
(Choice of Dressing)
Traditional Caesar
(Homemade Croutons & Parmesan)
Wedge Salad with Bacon Bits
(Bleu Cheese & Ranch)

VEGETABLE OPTION

Green Beans
Mixed Vegetable Medley
Asparagus
Baby Carrots
Sautéed Spinach

STARCH OPTION

Garlic Scalloped Potatoes
Creamy Mashed Potatoes
Sweet Potato Soufflé
Herb-Roasted Potatoes
Dirty Rice

DESSERT OPTION

Strawberry Shortcake
Carrot Cake
Peach Cobbler Cheesecake
Banana Pudding

New York Cheesecake w/ Assorted Toppings
Chocolate Cake
Red Velvet Cake