

"One cannot think well, sleep well, if one has not dined well."

-Virginia Woolf

Buffet Dinner

Includes Tossed Mixed Green Salad with Fresh English Seedless Cucumbers and Fresh Tomatoes, Rolls, Butter, Two Entrées, One Starch, One Vegetable, and Iced Tea

\$20.00 Per Person

Baked Ham Steak, Orange Honey Glaze	Bourbon Grilled Breast of Chicken
Grilled Breast of Chicken Parmesan	Breast of Chicken Teriyaki
BBQ Grilled Breast of Chicken	Breast of Chicken Marinara
Sliced Baked Turkey au jus	Baked Penne Marinara, Beef Meatballs
Baked Beef Lasagna	Baked Vegetarian Lasagna
Cheese Tortellini, Creamy Alfredo Sauce	Penne Pasta, Creamy Alfredo Sauce
Cheese Stuffed Shells, Zesty Marinara	Cheese Manicotti, Zesty Marinara
Spiral Ham with Orange Slices	Grilled Chicken Florentine Pasta

\$25.00 Per Person

Chicken Breast, Thai Peanut Sauce	Smoked Brisket of Beef au jus
Chicken Breast, Champagne Cream Sauce	Breast of Chicken Cacciatore
Chicken Cordon Bleu, Cream Sauce	Cajun Jambalaya Chicken and Andouille
Pork Loin with Maple Glaze and Craisins	Roast Pork Loin, Sautéed Apples & Onions

\$30.00 Per Person

Smoked Spare Ribs
(Memphis BBQ, Chipotle BBQ, Jamaican Jerk, Sweet Bourbon Sauce, Teriyaki)
Low Country Shrimp and Grits and Andouille Sausage
Cajun Seafood Jambalaya, Shrimp, Scallops, Mussels and Cod Fish
Sautéed Jumbo Shrimp and Mussels with White Wine and Garlic Sauce
Seafood Boil, Shrimp, Crawfish, Mussels, Red Potatoes and Corn on the Cob
Baked Whole Side of Salmon with Herb Lemon Butter
Baked Whole Side of Salmon with Blackened Seasonings

\$35.00 Per Person

Maryland Style Crab Cakes
Filet of Flounder Stuffed with Crabmeat Dressing
Filet of Cod Parmesan with Seasoned Parmesan Bread Crumbs
Slow Roasted Peppercorn Beef Striploin, Chef Carved
Slow Roasted Prime Rib of Beef au jus, Chef Carved

\$40.00 Per Person

Italian Seasoned Crusted Tenderloin of Beef with Herb Butter, Chef Carved
Slow Roasted Herb Tenderloin of Beef with Wild Mushroom Sauce, Chef Carved
Roasted Leg of Lamb with Mint Sauce, Chef Carved
Roast Breast of Duck with Orange Sauce

Menu price is based on a minimum of 50 guests

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Choose One Starch and One Vegetable

Garlic Mashed Potatoes, Parsley Butter
Steamed Rice

Roasted Herb Potatoes

Potatoes Au Gratin

Baked Potatoes, Butter, Sour Cream

Olive Oil & Parmesan Fettuccine Pasta

Cinnamon Sugar Mashed Sweet Potatoes

Rice Pilaf with Craisins

Candied Yams, Marshmallows

Baked Macaroni and Cheese

Baked Sweet Potatoes, Cinnamon Sugar

Olive Oil & Parmesan Penne Pasta

Sautéed Green Beans with Almonds

Corn with Roasted Red Peppers

Broccoli and Cauliflower Florets

Sautéed Zucchini, Squash, Onions

Mini Corn on the Cob with Butter Sauce

Braised Cabbage

Asparagus with Lemon Butter \$2.00

Stir-Fry Vegetables

Sautéed Peas and Mushrooms

Seasoned Broccoli and Asparagus

Sautéed Spinach and Onion Parmesan

Bourbon Glazed Baby Carrots

Succotash

Wilted Mixed Greens, Onions \$2.00

Choice of One Dessert

Double Chocolate Layer Cake

Coconut Layer Cake

Apple or Peach Cobbler

Carrot Layer Cake

New York Cheesecake \$1.00

Cheesecake with Fresh Strawberries \$2.00

Sheet Cake, Vanilla or Chocolate \$2.00

Tiramisu Cake \$3.00

Choice of Additional Salad \$2.00 Per Person

Southern Style Potato Salad

Marinated Vegetable Pasta Salad

Seasonal Sliced Fresh Fruit & Berries

Caprese Pasta Salad Balsamic Dressing

Southern Style Cole Slaw

Tossed Caesar Salad, Croutons

Marinated Tomato, Cucumber, Red Onion

Italian Style Tomato Cucumber Pasta Salad

Add a third entrée ask for details

One Extra Vegetable or Starch \$2.00 Per Person

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Page 2