

DINNER MENU

All Buffet Selections include House Salad, Rolls and Butter, Chef's Choice Dessert,
Coffee, Decaffeinated Coffee and Iced Tea. Minimum 15 guests
*Plated Dinners (1 Entree Choice) Add \$3/pp++

Choice of Two:

SOUTHERN FRIED CHICKEN:

Bone-in Chicken Dredged in Buttermilk,
Tossed in Seasoned Flour and Deep Fried

CHICKEN MARSALA:

in a Mushroom and Marsala Wine Sauce

PARMESAN CHICKEN:

Breaded, Baked & Finished with Marinara Sauce
and Fresh Parmesan Cheese

OVEN ROASTED CHICKEN:

8-Piece Bone-in Chicken, Roasted with Crispy Skin in
a White Wine Au Jus with Garlic and Wilted Spinach

BRISKET:

Slow Smoked with Cabernet Au Jus

FLANK STEAK:

Marinated and Grilled with a Red Wine Mushroom Sauce

PORK TENDERLOIN:

Seasoned with Choice of Garlic and Herbs or Honey
Dijon Sauce

CHAR-GRILLED PORK CHOP

Bone-in, Center Cut with Au Jus

SHRIMP AND GRITS

Grilled Shrimp and Stone Ground Grits with Bacon
Crumble, Tasso Ham, Cheddar Cheese, and Green Onion

SALMON FILET:

Baked and Finished with a Honey Bourbon Glaze

CHICKEN ALFREDO

Grilled Chicken Strips in a Creamy Homemade
Alfredo Sauce over Fettuccine

MEAT LASAGNA

Layers of Tender Pasta with a Homemade Meat Sauce

VEGETABLE LASAGNA

Layers of Tender Pasta and vegetables with a
Homemade Bechamel Sauce

BAKED ZITI:

with Italian Sausage in a Marinara Sauce

BUTTERNUT SQUASH RAVIOLI

in a Sage Brown Butter Sauce

FILET MIGNON (Plated Only)

*Additional cost PP/Current Market Price

NEW YORK STRIP (Plated Only)

*Additional cost PP/Current Market Price

D I N N E R A C C O M P A N I M E N T S

SALADS

(Choice of One)

HOUSE:

Mixed Greens, Cherry Tomatoes,
Cucumber, Red Onion,
Cheddar Cheese, Homemade Croutons

BABY SPINACH:

with Toasted Pecans, Crumbled Feta Cheese
and Dried Cranberries tossed with a Raspberry
Vinaigrette

THE GREEK:

Romaine Hearts, Kalamata Olives,
Pepperoncini, Grilled Artichokes
and Feta Cheese

CLASSIC CAESAR:

Fresh Romaine, Parmesan Cheese,
and Homemade Croutons.
Served with Caesar Dressing

DRESSING SELECTIONS

(Choice of two):

Ranch, Balsamic Vinaigrette, Italian, Caesar,
Bleu Cheese, Vinegar and Oil,
and Raspberry Vinaigrette

ACCOMPANIMENTS

(Choice of two)

Seasoned, Roasted Potato Wedges

Garlic Whipped Red Potatoes

Whipped Sweet Potatoes

Homemade, Baked Macaroni and Cheese

Mashed Potatoes and Gravy

Mushroom Risotto

Cornbread Dressing

Penne Pasta with Marinara

Bacon Braised Collard Greens

Fresh Steamed Broccoli

Seasonal Roasted Vegetable Medley

Southern Style Green Beans

Buttered Shoepeg Corn

Honey Ginger Carrots

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Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

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