

CREATE YOUR OWN DINNER BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Spinach Salad with Dried Cranberries, Goat Cheese & Vinaigrette
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Corn Chowder
- Minestrone Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Baked Chicken Parmesan
- Southern Fried Chicken
- Lemon-Rosemary Roasted Chicken Breast
- Pan-Roasted Market Fish with Tomato-Basil Sauce
- Sirloin Strip with Peppercorn Sauce
- Baked Ratatouille*
- Almond-Crusted Salmon with Citrus-Thyme Cream Sauce
- Marinated Flank Steak with Peppers & Onions
- Rosemary-Rubbed Top Round of Beef with Horseradish Cream
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Pork Tenderloin with Peach Salsa

**Vegetarian options*

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Broccoli Au Gratin
- Baked Vidalia Onions with Parmesan Cheese
- Sautéed Green Beans
- Orzo with Roasted Vegetables
- Spanish Rice
- Lima Bean & Sweet Corn Succotash
- Macaroni & Cheese

DESSERTS *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Seasonal Fruit Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 678.686.0709.

PLATED DINNER OPTIONS

SALAD *(Please pre-select one)*

MIXED GREENS SALAD*

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

**Vegetarian option*

SPINACH SALAD*

Spinach with dried cranberries, goat cheese & vinaigrette dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

Boneless Breast of Chicken with wild rice pilaf and herb butter

PECAN-CRUSTED CHICKEN

Chicken Breast encrusted with chopped pecans; served with honey-mustard

PAN-ROASTED MARKET FISH

Fillet of today's fresh catch - topped with citrus-thyme butter

SAUTEED SEA SCALLOPS

Seared Jumbo Sea Scallops with sweet corn & spinach

ROSEMARY RUBBED PORK LOIN

Tenderloin of Pork rubbed with fresh rosemary and topped with a whole grain mustard glaze

BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

GARLIC-ROSEMARY ROAST BEEF

Round of Beef seasoned with garlic & rosemary; sliced and served with horseradish cream

STEAK & CHICKEN DUO

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

SURF & TURF DUO

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

VEGETABLE NAPOLEON (VEGETARIAN OPTION)

Layers of eggplant, zucchini, red bell pepper, squash and portobello mushroom topped with parmesan and romano cheeses & a tomato-basil sauce *(Omit cheese for vegan option)*

DESSERTS *(Please pre-select one)*

- Blueberry Crumb Cheesecake
- Chocolate Layer Cake
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Dutch Apple Pie
- Fresh Berries with Sweet Cream

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: *A minimum of 10 people required.*

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