

CREATE YOUR OWN DINNER BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with assorted dressings
- Spinach Salad with vinaigrette dressing
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Minestrone Soup

ENTREE *(Please pre-select two)*

- Chicken Florentine
- Southern Fried Chicken
- Blackened Chicken Breasts
- Fried Catfish with creamy tartar sauce
- Smothered Pork Loin
- Sirloin Strip with peppercorn sauce
- Broiled Salmon with caper cream sauce
- Round of Beef with mushroom demi-glaze
- Jambalaya with Shrimp, Chicken & Andouille Sausage

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Brown Sugar Baked Beans
- Black-Eyed Peas
- Sautéed Vegetables
- Steamed Broccoli
- Turnip Greens
- Broccoli Au Gratin
- Green Beans
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Bread Pudding with whiskey sauce
- New York Style Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Apple Cobbler
- Peach 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 a sizzling success. For a customized proposal, call 423.602.7560.



PLATED DINNER OPTIONS

SALAD *(Please pre-select one)*

MIXED GREEN SALAD

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

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 stuffed with wild rice, carrots & celery and topped with a currant glaze

CHICKEN FLORENTINE

Chicken Breast stuffed with spinach, garlic & herb cheese; topped with a light cream sauce

GRILLED MAHI MAHI

Grilled Mahi-Mahi Fillet topped with a tropical salsa

SHRIMP & SCALLOP NEWBURG

Shrimp & Bay Scallops in a traditional brandy cream sauce and served in puff pastry

ROSEMARY BROWN SUGAR PORK LOIN

Tenderloin of Pork seasoned with fresh rosemary and topped with a brown sugar glaze

CHATEAUBRIAND

Sliced Beef Tenderloin laced with a Napa Valley merlot sauce

BEEF WELLINGTON

Beef Tenderloin with mushroom duxelle wrapped in puff pastry; served with a demi-glaze sauce

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)

VEGETARIAN / GLUTEN-FREE ENTREE OPTIONS

We will honor requests and serve items such as Vegetable Napoleon, Portabella Mushrooms, and Rice or Couscous Stuffed Peppers. Chef's selection based on nutritional requirements and seasonal availability.

DESSERTS *(Please pre-select one)*

- New York Style Cheesecake
- Bourbon Pecan Pie
- Chocolate Layer Cake
- Dutch Apple Pie
- Carrot Cake with Cream Cheese Frosting

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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