

# 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

**\$59.00 PER PERSON**

*(Add a third entree to main course options – additional \$7.00 per person)*

**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 864.412.7844.

# 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

\$46.00 per person

### PECAN-CRUSTED CHICKEN

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

\$47.00 per person

### PAN-ROASTED MARKET FISH

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

\$49.00 per person

### SAUTEED SEA SCALLOPS

Sear'd Jumbo Sea Scallops with sweet corn & spinach

\$51.00 per person

### ROSEMARY RUBBED PORK LOIN

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

\$48.00 per person

### BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

\$54.00 per person

### GARLIC-ROSEMARY ROAST BEEF

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

\$53.00 per person

### STEAK & CHICKEN DUO

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

\$60.00 per person

### SURF & TURF DUO

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

\$62.00 per person

### 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)*

\$42.00 per person

## 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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