

Buffet Menu

- ~ *Create a Buffet*
- ~ *Theme Buffets*
- ~ *Chef's Favorite*

Create Your Own Buffets

TWO ENTRÉE BUFFET

Regular (3 sides) \$17.95 Grand (5 Sides) \$18.95

THREE ENTRÉE BUFFET

Regular (3 Sides) \$19.95 Grand (5 Sides) \$20.95

"Create Your Own Buffets" include a pre-set tossed salad, standard beverage service, assorted hot yeast rolls, butter and appropriate condiments.

Chef's Assorted Dessert Table Add \$2.00 Per Person.

Add "Chef Carved Prime Rib" to any Buffet only \$2.50 extra Per Person.

CHICKEN ENTRÉES

Italian Marinated Chicken Tenderloins

Teriyaki Grilled Chicken Tenderloins

Boneless Fried Chicken Tenderloins

Chicken Stroganoff

Barbecued Chicken Breast

Grilled Chicken Cordon Bleu

Grilled Lemon Pepper Chicken

Breast of Chicken Supreme in Wine Sauce

Breast of Chicken Parmesan

Raspberry Chicken Breast

Chicken and Dumplings

Whole Barbecue Style Chicken Wings

PORK ENTRÉES

Sliced Pork Loin with Gravy

Italian Sausage with Peppers & Onions

Pulled Smoked Pork Shoulder

Country Style Ribs

Sliced, Glazed Virginia Ham

Hickory Smoked Pork Loin

Grilled Boneless Pork Chops

Smoked Sausage and Cabbage

BEEF ENTRÉES

Sliced Roast Sirloin in Gravy

Braised Beef Tips with Mushroom Sauce

Teriyaki Beef Tips with Onions

Beef Stroganoff

Chinese Pepper Steak

London Broil w/Sherry Mushroom Sauce

Country Fried Steak w/Pepper Gravy

Sliced Smoked Beef Brisket

Swiss Steak Jardinière

Beef Chopped Steak

SEAFOOD AND PASTA ENTRÉES

Southern Fried Catfish Filets

Seafood Newburg with Pastry Crust

Herb Crumb Tilapia Filets

Bowtie Pasta with Alfredo Sauce

Tortellini with Pesto Cream Sauce

Baked Lemon Butter White Fish Filets

New Orleans Style Shrimp Creole

Lasagna with Marinara Sauce

Baked Cheese Filled Manicotti

Old Fashioned Baked Mac & Cheese

All menu prices subject to 17% service charge and 9.75% sales tax

Create Your Own Buffets

VEGETABLES

Southern Style Green Beans	Whole Green Beans with Almonds
Green Beans Provencale	Green Beans with Wild Mushrooms
Green Bean Casserole	Italian Green Beans with Red Peppers
Broccoli with Cheese Sauce	Broccoli and Pasta in Herb Sauce
Cauliflower with Cheese Sauce	Steamed Vegetable Medley
Squash Medley Provencale	Buttered Whole Kernel Corn
Corn O'Brien	Parsley Buttered Carrots
Blended Baby Carrots & Green Beans	Braised Cabbage
Sautéed Mushroom Buttons with Onions	Sweet Peas with Mushrooms
Oriental Stir Fry with Baby Corn	

SIDE DISHES

Whipped Potatoes	Au Gratin Potatoes
Loaded Potato Casserole	Parsley Buttered Red Skins
Oven Roasted Potatoes	Garlic Mashed Potatoes
Country Style Mashed Potatoes	Cornbread Dressing
Country Fried Apples	Pasta Romano
Baked Macaroni & Cheese	Rice Pilaf
Steamed White Rice	Oriental Fried Rice
Italian Rice (Risotto)	Wild Rice Pilaf
Cajun Red Beans & Rice	Traditional Baked Beans
Texas Style BBQ Beans	Pinto Beans with Smoked Ham

Numerous other buffet selections are available.

If you have a favorite item that is not listed here, please inquire about its availability.

We will be happy to make it for you.

All menu prices subject to 17% service charge and 9.75% sales tax

Chef's Favorite Buffets

TENNESSEE STYLE BUFFET

\$19.95

- Assorted Chilled Salads
- Dixie Style Coleslaw
- Redskin Potato Salad
- Creamy Macaroni Salad
- Seasonal Fresh Fruit Bowl
- Smoke House Style Baked Pinto Beans with Sorghum Molasses and Sugar Cured Bacon
- Skillet Fried Silver Queen Corn
- Southern Style Green Beans
- Pulled Hickory Smoked Pork Shoulder
- Deep-Fried Catfish Strips
- Barbecued Chicken Tenderloins
- Country Style Mashed Potatoes
- Warm Yeast Rolls and Butter
- Iced Sweet Tea & Lemonade.
- Fresh Baked Peach & Blackberry Cobbler with Homemade Whipped Cream

WEST TEXAS STYLE BARBECUE

\$21.95

- Pre-Set Tossed Salad with Cool Ranch Dressing
- Grilled Texas Toast and Jalapeno Corn Bread with Whipped Butter
- Sweet Buttered Corn on the Cob
- Texas Style Smoked Brisket of Beef
- Mesquite Chicken Breast
- Tangy BBQ Pork Back Ribs
- Western Kettle Beans with Smokey Bacon
- Spicy Ranch Fried Potatoes
- Tableside Beverage Service
- The Chef's Dessert Table

All menu prices subject to 17% service charge and 9.75% sales tax

Chef's Favorite Buffets

GREATEST SOUTHERN BUFFET

\$22.95

- Garden Fresh Mini- Salad Bar
Fresh Vegetables, Chilled Garnishes, Fruits, Condiments and Dressings
- Hickory Smoked Country Style Ribs ~ Cornmeal Crusted Catfish Strips
- Slow Simmered Cast Iron Style Pot Roast of Beef with Vegetables
- Chicken 'n Dumplings ~ Pulled Smoked Pork Shoulder
- Southern Style Green Beans, Sweet Creamy Silver Queen Corn
- Deep Fried Okra, Country Mashed Potatoes
- Slow Cooked Turnip Greens
- Southern Style Buttermilk Biscuits, Crackling Cornbread
- Pinto Beans with Country Ham Pieces
- Sweet Tea ~ Lemonade
- The Chef's Dessert Table

AMERICAN CLASSIC "PRIME RIB" BUFFET

\$21.95

- Pre-Set Tossed Salad with Choice of Dressing
- Chef Carved "Slow Roasted" Prime Rib of Beef Au Jus with Creamy Horseradish Sauce
- Grilled Marinated Chicken Breast with Raspberry Sauce
- Sliced Ginger Roasted Pork Loin in Natural Gravy
- Sautéed Rice Pilaf, Whipped Loaded Potato Soufflé
- Steamed Garden Vegetable Medley,
- Sweet Buttered Whole Kernel Corn with Assorted Colorful Bell Pepper Garnish
- Hot Fresh Baked Yeast Rolls and Whipped Herb Butter
- Tableside Beverage Service
- The Chef's Dessert Table

All menu prices subject to 17% service charge and 9.75% sales tax

Theme Buffets

ITALIAN “TRIP TO TUSCANY”

\$21.95

- Fresh Tossed Caesar Salad Bowl and Assorted Greens with Chef's Vinaigrette
- Mediterranean Style Shrimp Scampi w/Tortellini
- Sautéed Breast of Chicken Marsala w/Mushrooms
- Scaloppini of Pork Parmigiana
- Cavatappi Pasta Alfredo
- Italian Green Beans w/Roasted Red Peppers
- Sautéed Italian Vegetables w/Fresh Lemon Pesto
- Risotto Milano (Moist Rice w/Rich Stock and Parmesan)
- Fresh Baked Garlic Bread Sticks w/Marinara Sauce
- Italian Dessert Buffet:
Italian Rum Cake, Amaretto Cheese Cake, Hazel Nut Tarts, Double Stuffed Cannoli, Tiramisu, Chocolate Neapolitan Mousse Cups

“AMERICAN SEAFOOD LOVERS” BUFFET

(Market Priced)

“Best Quality is Available September-April”

- **Maine** Lobsters
- **Alaskan** Snow Crab Legs
- Golden Fried **Texas** Gulf Shrimp
- Broiled **Oregon** Steelhead Salmon Filet
- **Chesapeake Bay** Blue Crab Cakes
- **Apalachicola** Oysters in the Half Shell
- Peel and Eat **Louisiana** Chilled Shrimp
- **Long Island** Steamed Mussels
- **New England** Little Neck Clams
- Dipping Sauces, Drawn Butter, Lemon
- Boiled Corn, Roasted Redskin Potatoes
- Fresh Baked Sourdough Bread
- Garden Salad, Beverages, and Assorted Desserts

All menu prices subject to 17% service charge and 9.75% sales tax

Holiday Buffets

GRAND HOLIDAY BUFFETS

\$19.95 Per Person

Pre-Set Tossed Salad with Choice of Dressing
Chef Carved Sugar Cured Virginia Pit Ham
Oven Roasted Whole Tom Turkey Breast with Natural Gravy
Savory Corn Bread Dressing
Creamy Mashed Potatoes ~ Sautéed Rice Pilaf
Sweet Potato Soufflé
Buttered Whole Kernel Corn
Whole Green Beans with Toasted Almonds
Broccoli and Cauliflower in Creamy Cheddar Cheese Sauce
Hot Assorted Yeast Rolls and Whipped Butter
Standard Beverage Service

with

HOLIDAY DESSERT BUFFET

Old Fashioned Chocolate Pie
Pumpkin Pie
Chess Pie
Georgia Pecan Pie
Lemon Ice Box Pie
Strawberry Cheese Cake
Hot Peach Cobbler with Whipped Cream
Carrot Cake and More

** Add Chef Carved Prime Rib to any Buffet for \$2.00 More**

All menu prices subject to 17% service charge and 9.75% sales tax
