



DINNER BUFFET MENU | \$52.00 PER PERSON

INCLUDES NON-ALCOHOLIC BEVERAGES (COFFEE, SODA, TEA, JUICE)
BREAD & BUTTER SERVICE, ONE SALAD, TWO ENTREES, TWO SIDES, ONE DESSERT

SALAD - *Choose One (plated)*

THE GREENS - Mixed greens, cherry tomatoes, cucumber, Champagne vinaigrette
CLASSIC CAESAR - Hearts of Romaine, shaved parmesan and asiago, garlic croutons, caesar dressing
SEASONAL - Arugula, roasted beet, goat cheese, hazelnut vinaigrette

ENTREE - *Choose Two | (Add additional for \$8.00 per person)*

BEEF TENDERLOIN - Grilled tenderloin filet, red wine demi glace (*Add \$8.00 pp*)
LONDON BROIL - Marinated top round beef broiled and cut to perfection
CATCH OF THE DAY - Fresh market chef selection, succotash, cajun beurre blanc
ATLANTIC SALMON - Grilled salmon filet dressed with lemon butter sauce
SHRIMP & GRITS - Marinated and grilled shrimp set on a bed of smokey bacon grits
AIRLINE CHICKEN - Roasted chicken breast and drumette, tarragon velouté
CHICKEN MARSALA - Chicken breast dressed with wild mushroom and savory wine sauce
GARLIC PORK LOIN - Tender roasted pork loin with red wine reduction

ACCOMPANIMENTS - *Choose Two | (Add additional for \$5.00 per person)*

WILD RICE PILAF - Hearty wild rice simmered with chicken broth and sauteed vegetables
CHIVE GARLIC WHIPPED POTATOES - House-made creamy whipped potatoes with hint of chive and garlic
SCALLOPED POTATOES - Thinly sliced yukon potatoes set in a four cheese Mornay sauce
FOUR CHEESE MACARONI - Creamy and decadent cheese sauce baked to perfection
LOWCOUNTRY GREEN BEAN CASSEROLE - Mushroom cream sauce, muenster cheese, toasted breadcrumb
VEGETABLE MEDLEY - Seasonal blend of roasted garden vegetables
COUNTRY POTATO SALAD - yukon potato, celery, onion, house mayonnaise
TORTELLINI SALAD - Cucumber, red onion, balsamic vinaigrette
SUCCOTASH - Sweet corn, lima beans

DESSERT - *Choose One (plated)*

SEASONAL COBBLER - Fresh fruit baked with crisp buttery crust
BANANA PUDDING - Velvety custard, Nilla cookie and crumble, fresh banana
IRISH SODA BREAD PUDDING - Sweet notes of toffee and raisin