

Dinner Buffets

(Dinner buffet meal functions require a minimum guarantee of 50 people)

Salad Selections

*Tossed Field Greens with Cucumbers, Carrots, Tomatoes, Cheese and Croutons
(Ranch, Italian and Balsamic Vinaigrette Dressings)*

*Classic Caesar Salad
Marinated Vegetable Salad*

Entrée Selections

*Napa Valley Breast of Chicken
Italian Chicken "Rustico"
Tilapia with Scampi-Style Butter Sauce
Grilled Filet of Atlantic Salmon with Lemon-Caper Sauce
Roasted Porkloin with a Chardonnay Peppercorn Sauce
NY Strip Steak with Wild Mushroom Demi-Glace
Prime Rib of Beef with Creamy Horseradish Sauce
(Carved Buffet-side - \$35.00 additional)*

Accompaniments (choice of two)

*Wild Mushroom Risotto
Roasted Garlic Mashed Potatoes
Butter-Steamed Red Herb Potatoes
Bleu Cheese Escalloped Potatoes
Twice Baked Potatoes*

Fresh Vegetables (choice of two)

*Broccoli Gratin
Honey-Sugar Glazed Carrots
Low Country Green Beans
Seasonal Squash Medley in Fresh Basil Butter
Florette Vegetable Medley (Carrots, Broccoli, Cauliflower and Peppers)*

To complete your meal, our Chef will select three delicious desserts for your guests to choose from.

Iced Tea and Regular / Decaffeinated Coffee

*Choice of Two Entrée Items \$ 26.95
Choice of Three Entrée Items \$ 29.95*