

All lunch buffets are accompanied by your choice of salad, vegetable, starch, and dessert. Includes iced water & tea.

BUFFET PRICING

priced per person

12.50

One (1) Entrée Selection

14.25

Two (2) Entrée Selection

16.25

Three (3) Entrée Selection

SALAD SELECTIONS (choose 1)

GARDEN TOSSED SALAD including cucumbers and diced tomatoes served with two (2) dressings of your choice

BLT SALAD a blend of romaine & iceberg combined with diced tomatoes, bacon bits, served with two (2) dressings of your choice

TRADITIONAL CAESAR SALAD made with chopped romaine, parmesan cheese and croutons with caesar dressing

SIGNATURE PECAN SALAD (Add \$1.00) made with spring mix, candied pecans, bleu cheese crumbles and dried cranberries served with House Herb Vinaigrette

SPINACH SALAD (Add \$1.00) topped with bacon crumbles and sliced mushrooms with two (2) dressings of your choice

SPRING SALAD MIX (Add \$1.00) layered with mandarin oranges, black olives, pecan halves and cherry tomatoes

TANGY COLE SLAW

ENTRÉE SELECTIONS

POULTRY

Fried Chicken
Herb Roasted Chicken
Encrusted Chicken
Parmesan **OR** Pecan
Grilled Chicken
Hawaiian **OR** Sweet
Jamaican
Glazed Chicken
Honey Pecan, Honey Garlic **OR**
Honey Dijon
Blackened Chicken Pasta

BEEF

Home Style Meatloaf
Sliced Roast Beef with Mush-
room Gravy
Beef Tips with
Mushroom Gravy
Salisbury Steak with
Mushroom Gravy
Beef Lasagna

SEAFOOD

Shrimp and Grits
Grilled **OR** Baked Salmon
Shrimp Creole with
White Rice
Baked Tilapia
Garlic Shrimp Bake
Shrimp & Cheese
Tortellini

PORK

Pulled Pork BBQ
Smothered Pork Chops
Ranch Pork Chops
Roasted Herb Pork Loin
with Mushroom Gravy
Sweet Italian Sausage
with Roasted Peppers &
Onions

* Vegetarian options available

VEGETABLE SELECTIONS (choose 1)

Okra and Tomatoes
Peas and Carrots
Southern Green Beans
Haricot Vert
(Add \$1.00)
Vegetable Medley
(Add \$1.00)

Broccoli
Corn on the Cob
Collard Greens
Honey Glazed Carrots
Braised Shredded Brussel
Sprouts
(Add \$1.00)

Black Eyed Peas
Succotash
Sweet Whole Kernel Corn
Squash and Zucchini Blend
Baby Lima Beans
Green Bean Casserole

STARCHES (choose 1)

Rice Pilaf
White Rice
Wild Rice Blend
Roasted Parmesan
Red-Skinned Potatoes
Garlic Mashed Potatoes
Twice Baked
Mashed Potatoes

Potato Salad
Pasta Salad
Sweet Potato Casserole
Macaroni and Cheese

Baked Beans
Egg Noodles
Whole Baked Sweet Potatoes
(Add \$1.00)
Twice-Baked Stuffed
Potatoes (Add \$1.00)
Truffle Garlic Mashed
Potatoes (Add \$1.00)

Add a Baked Potato Bar with four (4) assorted toppings for an additional \$3.00 pp

DESSERT (choose 1)

Blueberry, Apple **OR** Peach
Cobbler
Pecan Pie
Pumpkin Pie
Key Lime Pie (Add \$0.50)
Lemon Cake
Chocolate Cake

German Chocolate Cake
Black Forest Bowl Cake
Strawberry Shortcake
Banana Pudding
Red Velvet Cake
Strawberry Bowl Cake
Chocolate Bowl Cake

New York Cheesecake
(Add \$0.50)
Coconut Cake
Apple Pie
Fresh Baked Cookies
Homemade Fudge
Brownies

DELI BUFFET

\$12.95 per person

Garden Salad **or** Caesar Salad
Two cold Salads du Jour
Assorted Sliced Deli Meats
and Cheeses

Lettuce, Sliced Tomato
and Onions
Sliced Assorted Breads
Appropriate condiments

Assorted Freshly Baked
Cookies and Fudge Brownies
Iced Tea and Water