

All lunch buffets are accompanied by your choice of salad, vegetable and starch of the day, a dessert selection as well as water and tea service

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 dressing

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

ENTRÉE SELECTIONS (choose 1, 2 or 3)

Home Style Meatloaf

Encrusted Chicken
Parmesan **OR** Pecan

Roasted Herb Pork Loin
with Mushroom Gravy
OR Peach Chutney

Sliced Roast Beef with
Mushroom Gravy

Grilled Chicken
Hawaiian **OR** Sweet Jamaican

Sweet Italian Sausage with
Roasted Peppers & Onions

Grilled **OR** Baked Salmon

Pulled Pork BBQ

Lasagna

Vegetarian Lasagna

Honey Glazed Ham

Shrimp Creole

Fried Chicken

Shrimp and Grits

Eggplant Parmesan with
Marinara Sauce

Beef Tips with
Mushroom Gravy

Salisbury Steak

Cheese Tortellini with
your choice of
Marinara **OR** Alfredo Sauce

Baked Tilapia

Herb Roasted Chicken

Fried Pork Chops

Glazed Chicken
Honey Pecan, Honey Garlic **OR**
Honey Dijon

VEGETABLE SELECTIONS (choose 1)

Okra and Tomatoes

Peas and Carrots

Southern Green Beans

Vegetable Medley
(Add \$1.00)

Broccoli

Corn on the Cob

Collard Greens

Honey Glazed Carrots

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
Vegetable Fried Rice
Roasted Parmesan
Red-Skinned Potatoes
Garlic Mashed Potatoes
Twice Baked
Mashed Potatoes

Potato Salad
Pasta Salad
Herb Seasoned Stuffing
Sweet Potato Casserole
Macaroni and Cheese
Fettuccine

Baked Beans
Egg Noodles
Whole Baked Sweet Potatoes
(Add \$1.00)
Twice-Baked Stuffed
Potatoes (Add \$1.00)
Tangy Cole Slaw

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

DESSERT (choose 1)

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

German Chocolate Cake
Black Forest Bowl Cake
Strawberry Shortcake
Banana Pudding
Red Velvet Cake
Strawberry 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 **or** One Soup
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