



Lunch Buffet Selections

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

BUFFET PRICING *priced per person*

12.50	14.25	16.25
One (1) Entrée Selection	Two (2) Entrée Selection	Three (3) Entrée Selection

SALAD SELECTIONS *(choose 1)*

(Dressings: Ranch, Balsamic Vinaigrette, or Creamy Italian)

GARDEN TOSSED SALAD

including cucumbers and 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 served with two (2) dressings of your choice

SPRING SALAD MIX *(Add \$1.00)*

layered with mandarin oranges, black olives, pecan halves and cherry tomatoes served with two (2) dressings of your choice

TANGY COLE SLAW

ENTRÉE SELECTIONS (*choose 1, 2 or 3*)

POULTRY

Fried Chicken
Herb Roasted Chicken (*served bone-in*)
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 Mushroom 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
Shrimp & Cheese Tortellini

PORK

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

VEGETABLE SELECTIONS (*choose 1*)

Sweet Whole Kernel Corn
Squash and Zucchini Blend
Baby Lima Beans
Green Bean Casserole
Corn on the Cob
Collard Greens
Honey Glazed Carrots
Black Eyed Peas
Broccoli florets
Succotash
Okra and Tomatoes
Peas and Carrots
Southern Green Beans
Haricot Vert (Add \$1.00)
Vegetable Medley (Add \$1.00)
Braised Shredded Brussel Sprouts (Add \$1.00)

STARCHES (*choose 1*)

Potato Salad
Pasta Salad
Sweet Potato Casserole
Macaroni and Cheese
Baked Beans
Rice Pilaf
Wild Rice Blend
White Rice
Egg Noodles
Vegetable Fried Rice
Roasted Parmesan Red-Skinned Potatoes
Garlic Mashed Potatoes
Twice Baked Mashed Potatoes
Twice-Baked Stuffed Potatoes (Add \$1.00)

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

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

DESSERT (*choose 1*)

Blueberry Apple OR Peach Cobbler
Apple Pie
Pecan Pie
Pumpkin Pie
Lemon Cake
Chocolate Cake
German Chocolate Cake
Coconut Cake
Strawberry Shortcake
Red Velvet Cake
Black Forest Bowl Cake
Strawberry Bowl Cake
Chocolate Bowl Cake
Banana Pudding
Fresh Baked Cookies
Homemade Fudge Brownies
Key Lime Pie (Add \$0.50)
New York Cheesecake (Add \$0.50)

