Lunch Buffet

Choose 1 of each category, additional items be may added for an upcharge All packages include freshly baked rolls and butter

Minimum 25-person order

SALADS

Garden Salad

Spring mix and iceberg lettuces layered with sliced tomatoes, cucumbers, and shredded carrots with ranch, golden Italian, or balsamic

Caesar Salad

Romaine lettuce with shredded and grated parmesan cheese, croutons, and Caesar dressing

ENTREES

POULTRY

Parmesan Encrusted Chicken
Chicken Marsala
Chicken Piccata
Blackened Chicken Alfredo
Herb Roasted Chicken Breast
Grilled chicken breast with peppers and onions

SEAFOOD

Award winning shrimp and grits Shrimp alfredo Baked tilapia with lemon butter sauce Baked salmon piccata Bourbon glazed salmon

PORK

Pork chops with mushroom gravy Signature seasoned 18-hour slow roasted bbq Italian sausage with peppers and onions Herb roasted pork loin with aus jus

BEEF

Homestyle meatloaf Beef lasagna Beef tops with mushroom gravy Beef burgundy

VEGETABLES

Sweet whole kernel corn
Fresh squash and zucchini blend
Southern green beans
Baby lima beans
Collard greens
Succotash
Fresh broccoli
Vegetable medley
Includes mushrooms, tomatoes, asparagus, onion, bell pepper, zucchini, and squash

STARCHES

Parmesan red skinned potatoes
Macaroni and cheese
Skin-on mashed potatoes
Garlic mashed potatoes
Buttered penne pasta
Wild rice blend
White rice
Rice pilaf
Baked beans

DESSERTS

Ghirardelli triple chocolate brownies
Freshly baked assorted cookies
Strawberry bowl cake
Chocolate bowl cake
Old fashioned banana pudding
Apple or pecan pie
Apple or peach cobbler
Red velvet or carrot cake
New York cheesecake with strawberry glaze