



Buffet Selections

Luncheon

per person

One Entrée Selection \$12.50

Two Entrée Selection \$14.25
\$16.25

Three Entrée Selection

Dinner

per person

One Entrée Selection \$18.95

Two Entrée Selection \$21.95
\$24.95

Three Entrée Selection

Salad Offerings

Choose One Salad and Two Dressings

*Ranch ~ Balsamic Vinaigrette ~ Creamy Golden Italian ~ Thousand Island ~ Bleu Cheese ~
Honey Mustard ~ House Herb Vinaigrette ~
Traditional Caesar*

Garden Tossed

A blend of iceberg lettuce and spring mix layered with sliced cucumbers and tomatoes

BLT

A blend of romaine and iceberg lettuce combined with diced tomatoes and bacon bits

Classic Caesar Salad

Chopped romaine lettuce tossed with grated & shredded parmesan cheeses and croutons, served with a traditional Caesar salad dressing on the side

Signature Candied Pecan Salad

add \$1.00 per person

Spring mix layered with candied pecans, bleu cheese crumbles and raisins, served with our homemade herb vinaigrette dressing on the side

Spinach Salad

add \$1.00 per person

Baby destemmed spinach topped with crumbled bacon, sliced mushrooms and cherry tomatoes

Spring Salad

add \$1.00 per person

A blend of Iceberg and spring mix blended layered with sliced strawberries, black olives and cherry tomatoes

Button Mushroom Salad

Fresh button mushrooms blended with red, yellow & orange bell peppers, tossed with cherry tomatoes, parsley, olive oil and lemon juice

Tangy Cole Slaw

Shredded green & purple cabbage with shredded carrots in our house-made creamy slaw dressing

Chicken Entrée Offerings

Memphis Style Sticky	Southwestern
Mediterranean	Honey Pecan
Honey Garlic	Piccata
Marsala	Blackened Pasta
Signature Vista	Southern Fried
Herb Roasted	Pecan Encrusted
Parmesan Encrusted	Hawaiian
Sweet Jamaican	Honey Dijon

Beef Entrée Offerings

Sliced London Broil in mushroom gravy	Homestyle Meatloaf
Burgundy	Stroganoff
Kabobs	Lasagna
Tips in mushroom gravy	Sliced roasted in mushroom gravy
Salisbury steak in mushroom gravy	

Pork Entrée Offerings

Smothered Chops
Signature Seasoned 18 hour Slow Roasted Pulled BBQ
Italian Sausage with peppers & onions
Baked with fire roasted peach & tomato chutney
Herb Roasted Loin with mushroom gravy or sweet Jamaican relish

Seafood Entrée Offerings

Signature Shrimp & Grits	Bourbon Glazed Salmon
Seafood Fettuccini	Grilled or Bake Salmon
Petit Crab Cakes	Blackened Catfish
Shrimp Creole with white rice	Baked Tilapia
Cheese Tortellini with Shrimp	Baked Grouper

Vegetable Selection

Choose 1 for lunch ~ 2 for dinner

Sweet Whole Kernel Corn
Squash & Zucchini Blend
Southern Green Beans
Baby Lima Beans
Okra & Tomatoes
Honey Glazed Carrots
Broccoli Florets

Cream Style Corn
Corn on the Cob
Green Bean Casserole
Succotash
Peas & Carrots
Black Eyed Peas
Collard Greens

Specialty Vegetable Selection

Please add \$1.00

Haricot Vert
Vegetable Medley
Braised Shredded Brussel Sprouts

Starch Selection

Choose 1

Pasta Salad
White Rice
Rice Pilaf
Macaroni & Cheese
Baked Beans
Sweet Potato Casserole
Egg Noodles

Potato Salad
Wild Rice Blend
Vegetable Fried Rice
Garlic Mashed Potatoes
Twice Baked Mashed Potatoes
Parmesan Red-skinned Potatoes
Parsley buttered Whole White Potatoes

Twice Baked Stuffed Potato ~ add \$1.00 per person

Baked Potato Bar ~ add \$3.00 per person

~All buffets included iced tea & water along with
freshly baked dinner rolls & butter

Dessert Selection

Cakes

Chocolate Chocolate ~ Golden Chocolate
German Chocolate ~ Red Velvet
Lemon ~ Coconut
Strawberry Shortcake ~ Black Forest Bowl Cake
Strawberry Bowl Cake ~ Chocolate Bowl Cake

Pies

Apple ~ Pecan ~ Pumpkin ~ Lemon Meringue ~ Boston Cream

Cobblers

Apple ~ Peach ~ Blueberry

Simply Special

Old-fashion Banana Pudding
Fresh Baked Assorted Cookies
Homemade Triple Fudge Brownies

Simply Elegant

additional charge per person

Key Lime Pie...additional .50
New York Cheesecake...additional .50
Crème Brule Cheesecake...additional 3.00
Tiramisu...additional 3.00
French Silk Pie...additional 3.00
Heath Bar Pie...additional 3.00