

Dinner Buffet Menu

Choose 1 of each category and 2 vegetables, 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
Pignature 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