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