



Catering Menu

Dinner Buffet

DINNER BUFFET 1

Piccata Turkey or Chicken with Mushrooms Capers and Lemons

Saffron Rice Pilaf

Garlicky Greens Beans

Yeast Roll

Dessert

\$12

DINNER BUFFET 2

Teriyaki Marinated Grilled Pork Tenderloin

Apple, Onion, Smoked Bacon Compote

Red Smashed Potatoes

Sautéed Fresh Spinach

Multi Grain Roll and Dessert

\$13

DINNER BUFFET 3

Maryland Crab Cakes (2 per person) w/ Lemon Butter Sauce

Basil Risotto

Tomato Relish

Haricot Vert

Sweet Yeast Roll and Dessert

\$18

DINNER BUFFET 4

Roasted Herb Rotisserie Chicken 1/4

Au Gratin Potatoes

Sautéed Chef's Vegetables

Roasted Stuffed Plum Tomato

Ciabatta Roll and Dessert

\$13

DINNER BUFFET 5

Chimichurri Marinated Petite Tender Steak

Black Beans and Yellow Rice

Fried Plantains

Sautéed Chef's Vegetables

Buttered Yeast Roll

Dessert

\$15

DINNER BUFFETT 6

Grilled Atlantic Salmon, Dill Remoulade

Wild Rice Pilaf

Broccoli Salad

Multi – Grain Roll

Dessert

\$16 per person

BIG STEAK MENU

*Iceberg Wedge w/ Crumbled Gorgonzola, Vine Ripe Tomato, Apple wood Smoked
Bacon, Creamy Ranch Dressing*

Grilled Choice Top Sirloin Steak w/ Caramelized Shallot Herb Butter

Sweet or White Baked Potato

Creamed Spinach

Crispy Onion Rings

Dinner Roll

Dessert

\$18

DINNER BUFFET 7

Maryland Lump Crab Cocktail w/ Gazpacho Sauce

Baby Field Greens, Imported Feta, Spiced Walnut, Pears and Basil Vinaigrette

"Surf and Turf" Grilled Beef Tenderloin and Seared Sea Bass, Demi Glace,

Horseradish Whipped Potato

Spring Baby Vegetables

Peach Ice Cream w/ Raspberry Sauce, Almond Praline

\$28

DINNER BUFFET 8

*Mixed Green Salad w/ Oven Roasted Roma Tomato, Carrot, Sunflower Seeds, Prairie
Bread Crouton, Aged Cheddar*

Apple Bacon Wrapped Beef Tenderloin w/ Demi Glace

Jumbo Shrimp Scampi

Sliced Au Gratin Potato

Asparagus

Dinner Roll

Dessert

\$28

THEME DINNER BUFFETS

MEXICAN DINNER

Appetizer

Mexican Layered Dip with Chips

MAIN ENTREE

Shrimp Quesadilla with a Cucumber Salsa

Chicken Fajitas with Sour Crème & Guacamole

Warm Flour Tortillas

Beef Burrito's

Cilantro Black Beans & Rice

Red, Yellow, & Blue Corn Chips with Tomato Salsa & Fruit Salsa

Chocolate Burritos with Raspberry Whipped Crème

\$14

ITALIAN DINNER

APPETIZER

Tuscan Cheese Torte with Flat Breads

MAIN BUFFET

*Classic Caesar Salad with Garlic Toasted Croutons, Reggiano Shredded Parmesan,
Cracked Pepper & Caesar Dressing*

White Chicken Lasagna Florentine with Spinach Mushrooms & Three Cheeses

Traditional Red Lasagna with Ground Beef & Italian Sausage

Garlic French Bread

Tiramisu with Mascarpone Cheese

\$14

Appetizer

Open Faced Pimento Cheese Sandwiches

Georgia Deviled Eggs

Main Buffet

*Sweet Vidalia Onion, Plump Red Tomatoes and Cucumbers Tossed in a Fresh Herb
Vinaigrette*

Sliced Roasted Turkey Breast w/ Country Pan Gravy

Fried Catfish Fingers w/White Remoulade Sauce

Three Cheese Macaroni and Cheese w/ Truffle Oil

Herbed Fresh Butter Beans

Collard Greens

Buttermilk Cornbread w/ Whipped Butter

Chocolate Pecan Pie w/ Cinnamon Whipped Crème

\$16

SOUTHWESTERN

Appetizer

Smoked Trout Mousse with Lemon & Capers

Main Entrée

House Salad with Romaine Lettuce, Cracked Black

Pepper, Crumbled Blue Cheese, Shredded Parmigiano-Reggiano

Cheese and Red Wine Vinaigrette

South Western Grilled Chicken Breast on a Bed of Penne Pastas with Alfredo Sauce

Topped with Red & Yellow Peppers

Grilled Asparagus

Garlic French Bread

Blueberry Coconut Tart

\$16.00