



Buffet Menu

One (1) Entrée with Three (3) Accompaniments - \$19.95 per Person
Two (2) Entrees with Three (3) Accompaniments - \$24.95 per Person

Entrees

Champagne Chicken
Roasted Chicken Breast or Chicken Thighs with a Garlic Butter Sauce
Italian Baked Chicken
Lemon Herb Baked Chicken
Tuscan Chicken (with or without pasta)
Mediterranean Chicken
Hot Honey Buttered Chicken
Chicken Tenders Fried Onsite with 3 Sauces
Chicken Piccata
Chicken Cordon Blue
Pasta with Chicken Alfredo Sauce
Pasta with Marinara Sauce (with or without meat)
Honey Roasted Pork Tenderloin
Pork Tenderloin with Bacon Jam
Sweet Tea Brined Pork Chops
Smoked Pulled Pork
Smoked Baby Back Ribs
Low Country Shrimp & Grits
Louisiana Gumbo & Rice
Teriyaki Baked Salmon (Upcharge)
Steak Diane with Mushroom Gravy
Beef Tips with Merlot/Cabernet Sauvignon
Salisbury Steak with Brown Gravy
Country Steak with Brown Mushroom Gravy
Southern Style Meatloaf
Smoked Beef Brisket (Upcharge)
Sunday Roast Beef

All Buffet Meals Include:
Roll with Butter
Sweet Tea, Unsweet Tea, Water

Minimum of 25 Guests for Buffet Menu
All Menu Items subject to Change due to availability & market Prices



Buffet Menu

Accompaniments

Green Beans Almondine
Southern Style Green Beans
Collard Greens
Sweet Coleslaw
Orange Glazed Carrots
Roasted Mixed Vegetables
Roasted Cauliflower & Broccoli
Baked Beans
Mac & Cheese
Yukon Gold Mashed Potatoes
Sweet Potato Casserole
Potato Salad
Pasta Salad
Rice Pilaf
Buttered Whole Kernal Corn
Sweet Cream Style Corn
Corn Souffle
Potato Gratin
Broccoli Au Gratin
Russet Baked Potatoes
Lemon Garlic Asparagus (Upcharge)
Garlic Parmesan Asparagus (Upcharge)
Oven Roasted Asparagus (upcharge)
Brussel Sprouts (Upcharge)
Tomato Cucumber & Onion Salad
Strawberry Spinach Salad with Balsamic Vinegar
Caesar Salad
Layered Salad with House Made Ranch & Honey Balsamic
House Salad with Mixed Greens, Dried Cranberries & Candied Pecans (Upcharge)

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