

lunch

breakfast

LUNCH

dinner

reception

beverage



FLAVOR

- salads
- poultry
- seafood
- beef
- porkloin
- pasta
- sandwiches
- desserts
- beverages

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Lunch Buffet Menu

One Entree, Two Vegetables or Sides, Salad, Roll & Level 1 Dessert | \$18.99

Two Entrees, Two Vegetables or Sides, Salad, Roll & Level 1 Dessert | \$20.99

Entrees

Roasted Chicken Breast Rubbed w/ Balsamic Herb Seasoning & Olive Oil

Herb Roasted Porkloin Topped w/ Creamy Herbs de Provence-Wine Sauce

Sauteed Chicken Marsala w/ Garlic Butter, Scallion, Mushrooms & Marsala Wine

Beef Tenderloin Tips w/ Rich Red Wine Sauce & Sauteed Mushrooms

Center-Cut Pork Chops Lightly Seasoned & Grilled

Roasted Turkey Breast, Sliced & Topped w/ Homemade Turkey Gravy

Shredded BBQ Pork, A Southern Tradition

Chicken Breast Stuffed w/ Spinach, Artichoke & Cheese

Fresh Atlantic Salmon, Seasoned w/ Lime Pepper & Herbs de Provence,
 Broiled & Topped w/ Lemon-White Wine Sauce

Citrus Seasoned Mahi-Mahi Topped w/ Orange-Cilantro Glaze

Chicken Picatta - Roasted Chicken Topped w/ Mushrooms, Capers &
 White Wine Lemon Butter Sauce

Vegetables & Sides

Creamy Homemade Garlic Mashed Potatoes

Baked Potatoes w/ Butter & Sour Cream

Creamed Corn

Wild Rice Pilaf

Steamed Fresh Broccoli

Steamed Tender Green Beans

Roasted & Seasoned New Potatoes

Homemade Broccoli & Cheese Casserole,
 Topped w/ Panko Bread Crumbs

Steamed Medley of Fresh Vegetables

(Broccoli, Squash, Zucchini, Red Peppers,
 Baby Carrots)

Baby Butter Beans

Homemade Baked Macaroni & Cheese Casserole

Savory Squash Casserole

Topped w/ Panko Bread Crumbs

Baked Sweet Potatoes w/ Cinnamon Butter

Steamed Fresh Asparagus

Yellow Jasmine Rice

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Lunch Specialties

Southern BBQ Plate | \$13.99

Pulled Pork w/ Chef's Special Carolina Sauce,
 Baked Beans, Cole Slaw & a Roll

All American Cook Out | \$12.99

Burgers & Hot Dogs w/ all the trimmings...
 Lettuce, Tomato, Pickle, Cheese, Onions, Hotdog
 Chili, Sauerkraut w/ your choice of Two Sides
Sides Include - Potato Chips, Potato Salad, Cole
 Slaw, Baked Beans, Broccoli Salad, French Fries

Soup/Salad/Sandwich/Baked Potato Bar (Choose 2) | \$10.99

Chef's Delicious Savory Soups: Beef
 Vegetable, Chicken & Wild Rice, Creamy Tomato
 w/ Basil, Corn Chowder, Creamy Broccoli,
 Creamy Potato w/ Cheddar, Chicken Noodle,
 Seafood Bisque, Split Pea w/ Ham & Carrots

Salads: Mixed Green

Sandwiches: Choose from list on right

Baked Potatoes: Butter, Sour Cream, Cheddar
 Cheese, Bacon Bits, Steamed Broccoli



Assorted Sandwiches w/Choice of Two Sides | \$10.99

Chef's Special Recipe Chunky Chicken Salad
 Homemade Southern Style Pimento Cheese
 Smoked Deli Ham & Swiss Cheese
 Rare Deli Roast Beef & Cheddar Cheese
 Oven Browned Turkey & Provolone Cheese
 Club: Ham, Turkey, Bacon, Cheese on Croissant
Breads - Wheat, Marble Rye, Pumpernickel,
 Croissant

Wrap Sandwiches or Pitas

w/ Two Sides | \$10.99

Wrap Choices: Flour, Spinach, Tomato-Basil, Wheat
 Filled with any Sandwich Combinations

Sides Include - Pasta Salad, Potato Salad, Fresh
 Cut Fruit, Cole Slaw, Broccoli Salad, Bag of Chips

Boxed Lunch | \$10.99

Choice of Sandwich, Choice of One Side Item &
 Fresh Baked Cookie

Sides Include - Pasta Salad, Potato Salad, Fresh
 Cut Fruit, Cole Slaw, Broccoli Salad, Bag of Chips

Basket Lunch | \$8.99

1/2 Sandwich, Cookie & Choice of Side Item

Sides Include - Whole Apple or Banana, Bag of
 Chips, Cup of Soup

Beverages Include - Iced Tea & Water

All hot meals served on China. All meals served with Iced Tea
 & Water. Buffet will remain open for 1 hour after Serve Time.

Cold Lunch served on Disposable Serveware. Lunch Buffets
 will remain open 1 hour from Serve Time.

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Desserts

Desserts By The Dozen | \$13.99

Assorted Cookies

Chocolate Chunk

Oatmeal Raisin

Peanut Butter

Sugar

White Chocolate Macadamia Nut

M&M

Brownies

Blondies

Level 1 | \$3.99

Cobblers: Apple, Blackberry, Peach

Puddings: Banana, Chocolate

Pies: Apple, Pecan

Sheet Cakes: Carrot, Chocolate w/ Chocolate Frosting, Chocolate w/ Vanilla Frosting, German Chocolate, White w/ Chocolate Frosting

Level 2 | \$5.99

Layer Cakes: Cappucino, Carrot, Chocolate, Coconut, Red Velvet, German Chocolate, Rum Cake, Spice Cake

Gourmet Pies: Caramel Apple, Chocolate Raspberry, Kentucky Derby, Key Lime, Tiramisu, Coconut

Cheesecakes: Brulee', Chocolate, Mocha Latte, New York Style, Praline, Pumpkin, Raspberry, Strawberry Amaretto, Turtle

Level 3 | \$6.99

Creme Brulee: Traditional, Chocolate, Ginger, Gran Marnier

Bread Pudding: Traditional w/ Bourbon Sauce, Blueberry w/ Lemon Sauce

