

# Dinner Menu

## Hot Buffet

One Meat, Two Vegetables or Sides, Salad, Roll & Level #1 Dessert (Tea & Water) **\$22.99**

Two Meats, Two Vegetables or Sides, Salad, Roll & Level #1 Dessert (Tea & Water) **\$24.99**

### Meats

Baked Chicken  
BBQ Chicken  
Greek Chicken  
Stuffed Chicken

Beef Pot Roast  
Beef Tips with Gravy  
Roasted Turkey Breast  
Sliced Baked Ham

Herbed Roasted Porkloin  
Pork Chops  
Shredded BBQ Pork  
Baked Herb Salmon

### Vegetables & Sides

Baked Beans  
Baked Potatoes  
Blackeyed Peas  
Broccoli  
Broccoli Casserole  
Butter Beans

Cole Slaw  
Corn on the Cob  
Corn / Kernel or Creamed  
Green Beans  
Green Peas  
Macaroni & Cheese

Mashed Potatoes  
Rice & Gravy  
Rice Pilaf  
Roasted New Potatoes  
Steamed Mixed Vegetables  
Squash Casserole

## Desserts

### \$3.49 Desserts (Level #1)

Cobblers: Apple, Blackberry, Blueberry, Cherry, Peach  
Puddings: Banana, Chocolate, Vanilla with Fruit  
Pies: Apple, Chocolate, Pecan, Pumpkin  
Sheet Cakes: Carrot, Chocolate w/ Chocolate Frosting, Chocolate w/ Vanilla Frosting, German Chocolate, White w/ Chocolate Frosting

### \$5.49 Desserts (Level #2)

Layer Cakes: Cappuccino, Carrot, Chocolate, Coconut, German Chocolate, Rum Cake, Spice Cake  
Gourmet Pies: Caramel Apple, Chocolate Raspberry, Kentucky Derby, Key Lime, Tiramisu  
Cheesecakes: Brûlée, Chocolate, Mocha Latte, New York Style, Praline, Pumpkin, Raspberry, Strawberry Amaretto, Turtle

### \$6.49 Desserts (Level #3)

Crème Brûlée: Traditional, Chocolate, Ginger, Gran Marnier  
Bread Pudding: Traditional with Bourbon Sauce, Blueberry with Lemon Sauce

# Plated Served Meals

## Meats

Baked or Grilled Chicken  
BBQ Chicken  
Greek Chicken  
Stuffed Chicken Breast  
Various Kabobs

Beef Pot Roast  
Beef Tips with Gravy  
Prime Rib  
Ribeye Steak (8 oz.)  
Roasted Turkey Breast

Herb Roasted Porkloin  
Pork Chops  
Sliced Baked Ham  
Broiled Salmon Fillet

## Vegetables & Sides

Baked Beans  
Baked Potatoes  
Blackeyed Peas  
Broccoli  
Broccoli Casserole  
Butter Beans

Cole Slaw  
Corn on the Cob  
Corn / Kernel or Creamed  
Green Beans  
Green Peas  
Macaroni & Cheese

Mashed Potatoes  
Rice & Gravy  
Rice Pilaf  
Roasted New Potatoes  
Steamed Mixed Vegetables  
Squash Casserole

## Salad Options

Caesar Salad, Garden Salad, Spinach Salad,  
Mixed Greens with Mandarin Oranges & Pecans,  
Mixed Greens with Blue Cheese Crumbles & Walnuts,  
Mixed Greens with Strawberries, Caramelized Pecans, &  
Peppercorn Vinaigrette

## Bread Options

Biscuits, French Bread Rolls,  
Mini Croissants, or Yeast Rolls

**Starting at \$29.99 per person (Includes Coffee, Tea & Water)**

# Upscale Dinner Meals

## Entrée Selections

Beef or Salmon Wellington  
Filet Mignon (7 oz. or 9 oz.)  
Kabobs (Beef, Chicken, Seafood)  
Prime Rib (9 oz. or 12 oz.)  
Lamb Chops

Fresh Fish (Tuna, Mahi, Grouper, Salmon)  
Petite Filet & Crab Cake  
Petite Filet & Fish  
Sautéed Scallops  
Seafood Grille (Fish, Shrimp, Scallops)

Shrimp Scampi  
Chicken or Veal Parmesan  
Veal Oscar  
Bacon Wrapped Pork Tenderloin  
Stuffed Pork Chops

## Vegetables & Sides

Baked Potatoes  
Blue Cheese Potatoes  
Broccoli Casserole  
Creamed Spinach  
Green Beans

Mashed Potatoes  
Pasta with Olive Oil, Garlic & Parmesan  
Rice Pilaf  
Roasted New Potatoes  
Steamed Broccoli

Steamed Mixed Vegetables  
Squash Casserole  
Twice Baked Potatoes  
Wild Rice

## Salad Options

Caesar Salad, Garden Salad, Spinach Salad,  
Mixed Greens with Mandarin Oranges & Pecans,  
Mixed Greens with Blue Cheese Crumbles & Walnuts,  
Mixed Greens with Strawberries, Caramelized Pecans, &  
Peppercorn Vinaigrette

## Bread Options

Biscuits, French Bread Rolls,  
Mini Croissants, or Yeast Rolls

**Starting at \$34.99 per person (Includes Coffee, Tea & Water)**

# Coffee and Dessert Bar

## Upscale Coffee Bar

Includes Flavored Syrups, Pirouette Cookies, Biscotti and Whipped Cream

\$4.29 per person

## Ice Cream Coffee Punch

Coffee, Ice Cream, Espresso Coffee, and Whipped Cream

\$3.49 per person

## Dessert Bar

An array of Cakes, Pies, Fruit Tarts and Miniature Pastries

\$6.99 per person