Buffet Dinner Options

Beale Street Buffet $39.00
- Tossed Greens with Choice of Dressing
- Southern Coleslaw
- Red Bean Marinade
- Watermelon Basket with Fresh Fruit
- Hickory Smoked BBQ Ribs
- Southern Fried Chicken
- Pulled BBQ Pork Shoulder
- Barbecue Sauce
- Red Skin Dirty Mashed Potatoes
- Barbecue Beans
- Jalapeno Hush Puppies
- Hot Rolls
- Choice of Apple or Peach Cobbler
- Southern Pecan Pie
- Carrot Cake

Mexican Buffet $39.00
- Romaine Salad, Fire-Roasted Corn, Bell Peppers
- Chipotle Pepper Ranch Dressing
- Build Your Own Tacos:
  - Seasoned Ground Beef or Turkey
  - Shredded Lettuce, Cheddar Cheese, Chopped Tomatoes, Diced Red Onion, Jalapeno Peppers, Salsa, Sour Cream, Guacamole
- Seasoned Beef Fajitas
- Onions, Peppers, Cheese, Picante Sauce
- Smoked Chicken Quesadillas
- Mushrooms, Jalapeno Jack Cheese
- Mexican Rice
- Refried Beans
- Vegetable and Corn Stew
- Cinnamon Dusted Churros
- Carmel Apple Xangos Caramel Drizzle

Asian Buffet $38.00
- Oriental Garden Salad
- Baby Shrimp, Toasted Sesame Seed
- Asian Sesame Ginger Dressing
- Chilled Tomato, Cucumber Salad
- Cashew Chicken
- Seared Tilapia with Mushrooms
- Thai Pepper Beef
- Vegetable Fried Rice
- Stir Fried Vegetables
- Coconut Cake
- Pineapple Cheese Cake

Prices subject to 23% service charge and 7% sales tax. Minimum of 30 guests. Additional Charge’s - 1-15pp Additional Charge of $100.00 and 15-30pp Additional Charge $50.00

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Plated Dinner Options
All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

Filet Mignon with Tobacco Onions, Brandy Demi $46.00
New York Strip Steak with Steak Butter $44.00
Herb Crusted Pork Loin with Apple-Rosemary Sauce $33.00
Potato Crusted Salmon with Artichoke Cream Sauce $36.00
Chicken Marsala $34.00
Herbed Grilled Chicken Breast with Bourbon Peppercorn Sauce $34.00
Mushroom Stuffed Chicken Breast with Roasted Garlic Sauce $35.00
Slow Roasted Prime Rib, Au Jus with Creamy Horseradish $40.00
Grilled Bone-In Ribeye Steak, Wild Mushroom Demi $42.00
Seared Catfish, Stuffed with Crabmeat, Lemon Buerre Blanc $36.00
Roasted Top Round of Beef with Bordelaise Sauce $35.00

Duet Entrée Options

Grilled Tenderloin of Beef, Artichoke Crusted Salmon $49.00
Port Wine Reduction-Tarragon Cream

Cumin Dusted Salmon with Corn Salsa, Marinated Chicken Breast $42.00
Citrus Herb Sauce

Petite Filet Mignon with Cabernet-Demi, Garlic Grilled Shrimp $49.00

Pan Seared Chicken with Crab Cake $47.00
Chardonnay Lobster Sauce

Prices subject to 23% service charge and 7% sales tax. Minimum of 25 guests.
Buffet Dinner Options

Create Your Own Dinner Buffet
Choice of 2 Entrée's: $34.00
Choice of 3 Entrée's: $39.00

Salads – Choice of Three:
- Fresh Garden Salad
- Fresh Fruit Salad
- Tomato Mozzarella Salad
- Pasta Salad
- Cole Slaw
- Tomato Cucumber Salad

Vegetables and Starches – Choice of Three:
- Honey Glazed Carrots
- Fresh Vegetable Medley
- Fresh Broccoli
- Southern Style Green Beans
- Fettuccine with Olive Oil
- Oven Roasted Potatoes
- Potatoes Au Gratin
- Grilled Salmon with Lemon Cream
- Fried Catfish with Hushpuppies
- Garlic Mashed Potatoes
- Grilled Tilapia with Tropical Salsa
- Candied Yams
- Green Beans Almandine

Entrees:
- Baked Chicken
- Grilled Chicken Breast
- Southern Fried Chicken
- Marinated Flank Steak
- Fried Catfish with Hushpuppies
- Roast Top Round of Beef
- Grilled Salmon with Lemon Cream
- Grilled Tilapia with Tropical Salsa
- Shrimp-Spinach Lasagna
- Stuffed Chicken Breast, Garlic Sauce

Desserts – choice of two:
- Warm Bread Pudding
- Warm Peach Cobbler
- Chocolate Cake
- Banana Pudding
- Warm Apple Cobbler
- Carrot Cake
- Chocolate Mousse
- Coconut Cake
- Strawberry Cake
- Apple Crunch Pie
- Cheese Cake
- Chocolate Pie
- Red Velvet Cake
- Lemon Meringue Pie
- Blueberry Cobbler

Additional Side Item Selections

Vegetables Selections
- Honey Orange Glazed Carrots
- Snap Peas Caramelized Onions
- Green –Yellow Haricot Verts
- Roasted Red Peppers
- Green Beans with Toasted Pecans and Bacon
- Broccoli with Brown Butter
- Seasonal Vegetable Medley
- Grilled Zucchini

Starch Selections
- Roasted Yukon Gold Potatoes
- Smoked Cheddar Mashed
- Garlic Mashed Potatoes
- Wild Mushroom Risotto
- Mashed Sweet Potatoes with Nutmeg and Maple
- Parsley New Potatoes
- Parmesan Roasted Potatoes
- Wild Rice with Toasted Pecans
- Au Gratin Potatoes

Dessert Selections
- Apple Pie with Carmel Sauce
- Southern Pecan Pie
- Strawberry Cheesecake
- Coconut Cake
- Key lime Pie
- Cherry Cheese Cake
- Lemonade Cake
- Chocolate Overload Torte
- German Chocolate Cake

Prices subject to 23% service charge and 7% sales tax. Minimum of 3 guests. Additional Charge’s - 1-15pp Additional Charge of $100.00 and 15-30pp Additional Charge $50.00