



Dinner Buffet Menu

Salads

(Choose one)

Tossed Green Salad
Caesar Salad
Sliced Tomatoes & Cucumbers

Cole Slaw
Potato Salad
Macaroni Salad

Mixed Green Salad
with spiced walnuts, mandarin
oranges and feta cheese
(add \$1 per person)

Entrees

Poultry

Southern Fried Chicken (all pieces)
Baked Lemon Chicken Breast
Chicken Seville
Chicken Marsala
Alfredo Chicken & Bow Tie Pasta
Roasted Turkey with Dressing

Beef

Roast (with carver, \$50)
Beef Stroganoff
Lasagna
Red Beans & Rice
Chicken & Sausage-
Jambalaya over Rice

Seafood

Shrimp Creole with Rice
Fried Catch of the Day
Petite Fried Shrimp
Shrimp Alfredo over Penne Pasta
Baked Catch of the Day
Seafood Newburg over Rice

Vegetables and Starches

(Choice of two items)

Green Beans Almandine
Honey-glazed Carrots
Scalloped Potatoes
Steamed Broccoli
Steamed Cauliflower

Rice Pilaf
Creole New Potatoes
Black Eyed Peas
Mashed Potatoes
Cheese & Chive Potatoes

Creamed Spinach
Steamed Squash and
Zucchini
English Peas
Squash Casserole with Cheese

All buffets are served with rolls and butter, iced tea/water and coffee.

One Entrée.....\$15.99 per guest

Two Entrées\$17.99 per guest

Three Entrées ...\$19.99 per guest

Desserts

(Desserts are not included in price of the buffet. Please add this to the price per guest.)

Bourbon Pecan Pie...\$3.25
Carrot Cake...\$2.25
Chocolate Mousse...\$2.50
Key Lime Pie...\$2.75

Brownie...\$2.75
Apple Cobbler...\$2.25
Bread Pudding...\$2.50
Cheesecake...\$3.25

Strawberry Shortcake...\$2.25
Molten Chocolate Lava Cake a la mode...\$5
Cheesecake Assortment...\$3.50
Chocolate Layer Cake...\$2.50

Please add 7.5% sales tax and 18% service charge

Carver Fee....\$50