



All Buffet packages include Iced Tea, Gratuity, Taxes, Table linens, Dinnerware & Dance floor (if applicable). Rental fees are not included in the menu price.

Fine Dining Menus

2016-2017

Nacho Bar Appetizer

\$11.00

Choice of Beef or BBQ Chicken

tortilla chips, queso, onions, black beans, tomatoes, black olives, green onions, salsa & sour cream

If additional to another package meal, Nacho bar is \$3.50 per person

Fine Dining Menu 1 (F1)

\$23.50

All entrées served with garlic knots

Entrées (Choice of One)

Chicken Marsala

grilled breast topped with mushrooms & marsala wine sauce

Chicken Alfredo

grilled breast tossed in a creamy alfredo over fettuccini

Bacon Wrapped Pork Loin with Bourbon Glaze

Sides (Choice of Two)

Garden Salad

Rosemary Garlic Roasted Red Potatoes

Garlic Mashed Potatoes

Seasonal Vegetables

Dessert (Choice of Two)

Chocolate Molten Lava Cake,

Lemon Delight, Strawberry Shortcake

Fine Dining Menu 2 (F2)

\$30.00

All entrées served with garden salad and garlic knots

Entrées (Choice of Two)

Prime Rib Carving Station

au jus & horseradish sauce

(note \$40 upcharge for carving station)

Flounder Florentine

stuffed with creamed spinach & tomato basil cream sauce

Chicken Marsala

grilled breast topped with mushrooms & marsala wine sauce

Lowcountry Shrimp & Grits

Bourbon Glazed Salmon

Sides (Choice of Two)

Rosemary Garlic Roasted Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Risotto

Potatoes Au Gratin

Steamed or Sautéed Vegetables

Dessert (Choice of Two)

Chocolate Molten Lava Cake,

Lemon Delight, Strawberry Shortcake,

NY Style Cheesecake

*Salad available as a vegetable at an additional charge of \$1.00 per person