



Dinner Buffets

*(Prices subject to change and do not include 20% gratuity and 7% sales tax.)
A Minimum of 50 Guests is required for any Dinner Buffet. Coffe & Tea Service is included.*

Grand Buffet

*Carved Prime Rib Au Jus
with Horseradish Sauce
Full Salad Bar
Artisanal Cheese and Fruit Display
Chicken Marsala or Piccata
Coconut Grouper or Francaise
Potato Gratin
Toasted Rice Pilaf
Roasted Asparagus
Artisanal Bread and Butter*

\$42

Royal Buffet

*Carved Roast Baron of Beef
with Horseradish Sauce
Full Salad Bar
Artisanal Cheese and Fruit Display
Choice of Chicken Marsala or Picatta
Mashed Potatoes or Potato Gratin
Toasted Rice Pilaf
Glazed Baby Carrots
Artisanal Bread and Butter*

\$30

Holiday Buffet

*Carved Whole Turkey
with Pan Jus and Cranberry Sauce
Full Salad Bar
Artisanal Cheese and Fruit Display
Poached or Grilled Salmon
with Remoulade, Yogurt and Dill Sauce
Mashed Potatoes
Sausage Apple Stuffing
Green Bean Amandine
Artisanal Bread and Butter*

\$24

Southern Comfort Buffet

*Smoked BBQ Brisket
with Smoked Onion Jus
Composed Salad Bar
Pimento Cheese Devilled Eggs
Southern Fried Chicken
(Spicy or Classic)
Cornmeal Dusted Catfish
with Tartar Sauce
Red Beans and Rice
Collard Greens
Cornbread*

\$23

Taste of Italy Buffet

*Polpettone
with House Tomato Sauce
Full Salad Bar
Artisanal Cheese and Fruit Display
Chicken Marsala or Piccata
Rosemary-Garlic Mashed Potatoes
Penne Alfredo
Carrots Agrodolce
or Brussel Sprouts with Pancette
Garlic Bread*

\$22

Mexican Fiesta Buffet

*Steak and Chicken Fajitas
Flour and Corn Tortillas
Red and Green Cheese Enchiladas
Black Beans and Spanish Rice
Mexican Street Corn*

\$20