

## 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

# Dinner Selections



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

# Dinner Selections

## 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

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

## Duet Entrée Options

<b>Grilled Tenderloin of Beef, Artichoke Crusted Salmon</b> Port Wine Reduction-Tarragon Cream	<b>\$49.00</b>
<b>Cumin Dusted Salmon with Corn Salsa, Marinated Chicken Breast</b> Citrus Herb Sauce	<b>\$42.00</b>
<b>Petite Filet Mignon with Cabernet-Demi, Garlic Grilled Shrimp</b>	<b>\$49.00</b>
<b>Pan Seared Chicken with Crab Cake</b> Chardonnay Lobster Sauce	<b>\$47.00</b>



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# Buffet Dinner Options

## Create Your Own Dinner Buffet

Choice of 2 Entree's \$34.00  
Choice of 3 Entrée's \$39.00

## Salads – Choice of Three:

Fresh Garden Salad	Pasta Salad	Potato Salad
Fresh Fruit Salad	Cole Slaw	Tomato Cucumber Salad
Tomato Mozzarella Salad		

## Vegetables and Starches – Choice of Three:

Honey Glazed Carrots	Southern Style Green Beans
Fresh Vegetable Medley	Fettuccine with Olive Oil
Fresh Broccoli	Oven Roasted Potatoes
Potatoes Au Gratin	Rice Pilaf
Garlic Mashed Potatoes	Corn Bread Dressing
Candied Yams	Green Beans Almandine

## Entrees:

Baked Chicken	Marinated Flank Steak	Fettuccine Alfredo
Grilled Chicken Breast	Grilled Salmon with Lemon Cream	Hickory BBQ Ribs
Southern Fried Chicken	Fried Catfish with Hushpuppies	Grilled Pork Chops
Roast Top Round of Beef	Grilled Tilapia with Tropical Salsa	
Shrimp-Spinach Lasagna	Stuffed Chicken Breast, Garlic Sauce	

## Desserts – choice of two:

Warm Bread Pudding	Banana Pudding	Cheese Cake
Warm Peach Cobbler	Warm Apple Cobbler	Chocolate Pie
Chocolate Cake	Chocolate Mousse	Red Velvet Cake
Carrot Cake	Coconut Cake	Lemon Meringue Pie
Strawberry Cake	Apple Crunch Pie	Blueberry Cobbler

## Additional Side Item Selections

### Vegetables Selections

Honey Orange Glazed Carrots and Shallots  
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

# Dinner Selections

Prices subject to 23% service charge and 7% sales tax. Minimum of 3 guests.

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Additional Charge's - 1-15pp Additional Charge of \$100.00 and 15-30pp Additional Charge \$50.00