

## Design a Holiday Feast

Select from each section for your ideal menu.  
All dinners will be served buffet style and include rolls, butter,  
Sweet Iced Tea & Unsweet, Water

### *Cold Salads* ~ {select one}

Traditional Caesar or Garden Style with both [ranch & vinaigrette]

### *Entre' A* ~ {select one}

- ❖ Roasted Pork loin ~ peach chutney
- ❖ Chicken {bone in} Baked or Fried
- ❖ Chicken breast with lemon butter
- ❖ Slow roasted sliced beef
- ❖ Pulled Pork BBQ or Pulled Chicken BBQ
- ❖ Seared Mahi in a Creole sauce
- ❖ Cajun Chicken Breast w/h Roasted Bell Peppers, cream sauce
- ❖ Stuffed Flounder Florentine and Parmesan Cream Sauce
  - ❖ Baked Teriyaki Mahi with Pineapple
- ❖ Baked Mahi w/ Blood Orange or Orange Beurre Blanc
  - ❖ Baked Flounder with Lemon Caper Cream
- ❖ Baked Flounder with Sundried Tomato Basil Pesto Cream

### *Entre' B* ~ {select one}

- ❖ Chicken Penne Alfredo
- ❖ Buffalo Chicken Macaroni & Three Cheese
- ❖ Chicken Etouffee w/ Rice
- ❖ Chicken Etouffee w/ Rice
- ❖ Spaghetti Carbonara w/ Bacon & Peas
- ❖ Vodka Linguine & Meatball
- ❖ Chicken & Andouille Jambalaya

### *Side items* ~ {select three}

- ❖ Seasonal vegetable medley
- ❖ Green bean casserole
- ❖ Sweet yellow corn
- ❖ Herb mashed potatoes
- ❖ Spanish rice
- ❖ Butter beans
- ❖ Green beans
- ❖ Broccoli & cauliflower blend
- ❖ Seasonal squash
- ❖ Roasted red potatoes
- ❖ Fluffy white rice/ butter
- ❖ Baked honey BBQ beans

**DESSERT;** will be Chef's Choice

The design a dinner is \$26.95 ++ per person, with a minimum of 30 guests. When adding an additional meat, add \$3.00 per person, when adding any other item add \$2.00 per person. Prices are subject to 8% sales tax and 20% service charge.