Catered Dinner Buffet Options

Choice of Two = \$29 Choice of Three = \$39

Includes Fresh Vegetables and Potato or Rice Selection Add Mixed Greens Salad or Caesar Salad and Rolls and Butter +\$3/person

- Shrimp and Scallops Alfredo, Gulf White Shrimp, Bay Scallops, Broccoli Florets, Garlic Parmesan White Wine Cream Sauce
- Char-Grilled London Broil of Beef, Mushroom Demi-Glace, Crispy Onion
- Tequila and Lime Marinated Flank Steak, Chimichurri Sauce, Bruleed Heirloom Tomato Chutney
- Braised Beef Short Rib, Red Wine Demi (Additional \$2)
- Homemade Salisbury Steak, Savory Mushroom and Carmelized Onion Demi Glace
- Baked Haddock, Garlic, Ritz Cracker, Beurre Rouge
- North Atlantic Salmon, Lemon Beurre Blanc or Lemon Dill Cream
- Teriyaki Glazed Salmon, Soy, Ginger, Garlic, Orange
- Grilled Chicken Caprese, Fresh Mozarella, Vine Ripened Tomato, Fresh Basil and Balsamic Glaze
- Chicken Parmesan, Seasoned Panko, Mozzarella, Parmesan, House-Made Marinara, Basil Pesto
- Coconut Crusted Chicken, Pineapple and Mango Salsa, Sweet Chili
- Chicken Florentine, Parmesan Cream, Spinach, Bruleed Tomato
- Chicken Piccata, Pan Seared, White Wine, Butter, Lemon, Capers, Cream
- Chicken Marsala, Pan Seared, Mushroom Demi Glace
- Southern Fried Chicken, Marinated, Breaded and Fried, 8 Cut Whole Young Chicken
- Chicken Carbonara, Grilled Breast of Chicken, Penne Pasta, White Wine, Cream, Parmesan, Bacon, Mushrooms
- Center Cut Roasted Pork Loin, Apple Chutney
- 5 Layered Lasagna with Italian Herb Braised Beef, Ricotta, House Made Sauce Roasted Garlic Cream Accent
- Eggplant Parmesan, Seasoned Panko, Mozzarella, Parmesan, House-Made Marinara, Basil Pesto
- Souther Seafood Boil, Shrimp, Smoked Sausage, Corn on Cob, Mussels, Clams (Additional \$4)
- Carvery of Roast Prime Rib of Beef with Scotch Infused Natural Jus and Creamy Horeradish (Additional \$10 + \$50 Carving Attendant Fee)

