



# Buffet/Dinner Menu

SUGGESTED MENU FOR BIRTHDAYS, BANQUETS, REHARSAL DINNERS, ANNIVERSARIES & MORE!

## Hand Carved Entrée Options:

Slow Roasted Prime Rib: \$14.00  
*Rubbed with our signature spices and slowly roasted to optimal tenderness.  
Served with a hot Au jus and creamy gorgonzola sauce*

Peppercorn Crusted Beef Tenderloins: \$15.00  
*Rubbed with our signature spices, seared and slowly roasted to optimal tenderness  
Served with a hot Au jus sauce and Gorgonzola and Vidalia Onions*

Roasted Breast of Turkey: \$10.00  
*Slow roasted all white meat turkey breast  
Served with gravy and cranberry sauce*

Slow Roasted Roast Beef: \$12.00  
*Rubbed with our signature spices and slowly roasted to optimal tenderness.  
Served with a hot Au jus sauce*

Boneless Pork Loin: \$10.00  
*Marinated and slow roasted*

Sugar Glazed Ham: \$10.00  
*Baked with our signature sugar and pineapple juice blend*

## Poultry Entrée Options

All poultry entrées are skinless & boneless chicken breasts (excluding Fried and Oven Fried Chicken)

Chef Tony's Chicken Parmesan: \$11.00  
*Italian seasoned and lightly breaded chicken, topped with Parmesan and Mozzarella cheese.*

Grilled or Baked Chicken: \$10.00  
*Grilled chicken marinated in our signature sauce.*

Bruschetta Chicken: \$11.00  
*Grilled, marinated, and topped with diced tomatoes, red onions and balsamic glaze.*

Pecan-Crusted Chicken: \$11.00  
*Chicken breaded with our special Pecan-Crusted batter.*

Chicken Cordon Bleu: \$11.00  
*Baked, breaded, and hand stuffed with ham and cheese.*

Southern Fried Chicken: \$10.00 / Boneless Chicken \$11.00  
*Golden and Crispy fried chicken served with Honey Mustard*

## Pasta Entrée Options:

Vegetable Lasagna: \$10.00  
or Meat Lasagna: \$12.00  
*Homemade lasagna with a garden style tomato sauce, creamy cheese filling and either garden fresh vegetables, or Italian seasoned ground sausage and beef*

Spaghetti and Meatballs: \$10.00  
*Classic dish of spaghetti tossed in our signature marinara sauce with the meatballs on the side.*

## Seafood Entrée Options

Tilapia: \$9.00  
*Prepared to your specification:  
Fried, Blackened, or Baked*

Jumbo Shrimp Skewers: \$6.00 each skewer (4-count)  
*Prepared to your specification:  
Fried, Blackened, or Grilled*

Stuffed Salmon: \$14.00  
*Baked Salmon wrapped in puff pastry and hand stuffed with wild rice. Served with homemade buttercream sauce*



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## Other Beef Entrée Options

Chef Tony's Mexican Beef Pie: \$10.00

*This is a favorite!*

*Ground beef, corn, onions, tomato sauce and our special seasonings are combined and layered with shredded cheese. Baked in a fluffy pie crust and served with sour cream.*

Beef and Vegetable Stir Fry: \$9.00

*Tender slices of beef, scallions and crisp Asian vegetables are Wok-fried with Teriyaki sauce.*

## Other Pork Entrée Options

Pulled BBQ Pork: \$10.00

*Slow roasted and pulled off of the bone. Served in our signature Barbeque Sauce.*

Fried or Grilled Pork Chops: \$10.00

*Center cut chops cooked to perfection*

## Choose 3 sides

### Cold Sides:

*Tossed Salad with Assorted Dressings*

*Pasta Salad (Penne or Bowtie)*

*Caesar Salad*

*Fresh Cut Fruit (Tray or Salad)*

*Garden Fresh Vegetable Tray*

*Cole Slaw*

*Potato Salad*

### Hot Sides:

*Roasted Garlic Mashed Potatoes*

*Sweet Mashed Potatoes*

*Macaroni and Cheese*

*Roasted Red Skin Potatoes*

*Baked Potato with Butter and Sour Cream*

*Buttered Pasta with Marinara Sauce*

*Twice Baked Potatoes*

*Rice Pilaf*

*Italian Green Beans*

*Green Bean Casserole*

*Grilled Garden Vegetables*

*Yellow Corn*

*Confetti Corn*

*Corn on the Cob*

*Steamed Broccoli*

*Steamed Vegetable Medley*

*Steamed Asparagus*

*Baby Carrots*

*Homemade Baked Beans*

*All Buffets/Dinners are priced per person, based on 25 or more people and include the following:*

- ❖ *Your choice of three sides*
- ❖ *dinner rolls*
- ❖ *butter*
- ❖ *Elegant clear \*disposable dinnerware.*
- ❖ *Complimentary buffet attendant(s) available upon request for all events of 100 people or greater.*
- ❖ *Upon request, condiments to compliment entrées*
  
- ❖ *Additional Charges for Glassware*
- ❖ *Add a second entrée to any buffet /dinner for an additional \$2.00 per person to the higher priced entrée.*
- ❖ *All menu prices excludes sales tax.*
- ❖ *All items and prices are subject to change without notice.*