



Buffets / Dinners Menu

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

Hand Carved Entrée Options:

Slow Roasted Prime Rib: \$18.00
*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: \$16.00
*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: \$11.00
*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: \$11.50
Chicken breaded with our special Pecan-Crusted batter.

Chicken Cordon Bleu: \$12.00
Baked, breaded, and hand stuffed with ham and cheese.

Southern Fried Chicken: \$11.00 / 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: \$10.00
*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: \$16.00
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

Sweet 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.*