



Sample Buffet Menus for Large Groups

\$30 Per Person, Food Only

Sliced Smoked Pork Tenderloin
Chicken Tossed with Penne Pasta, Artichokes, Mushrooms and Capers
Roasted Seasonal Vegetables
Three Cheese Potatoes Au Gratin or Rosemary Roasted Fingerling Potatoes
Garden Green Salad with Citrus Vinaigrette
Ciabatta Bread and Butter

\$39 Per Person, Food Only

All Day Braised Pork Roast or Sliced Round of Beef
Pesto Grilled Shrimp with Caper Butter
Creamy Cheesy Baked Orzo
Asparagus with Lemon and Olive Oil
Garden Green Salad with Citrus Vinaigrette
Ciabatta Bread and Butter

\$47 Per Person, Food Only

Peppered and Grilled Beef Tenderloin **or** Prime Rib Carving Station
with Horseradish Cream and Rolls
Breast of Chicken with Artichokes, Mushrooms and Capers
Crushed Yukon Gold Potatoes with Maytag Bleu Cheese, Walnuts and Arugula
Roasted Seasonal Vegetables
Garden Green Salad with Citrus Vinaigrette
Ciabatta Bread and Butter

\$55 Per Person, Food Only

Mixed Grill Carving Station of Buffalo Tenderloin, Venison Tenderloin and Wild Game Sausages
Creamy Cheddar Grits **or** Mashed Potato Bar with Toppings that include Roasted Wild
Mushrooms, Buttered Lobster Pieces, Crispy Bacon, Caramelized Shallots and Garlic
Roasted Seasonal Vegetables
Arugula or Spinach Salad Tossed with Tomatoes, Goat Cheese, Pine Nuts and Balsamic
Dressing
Ciabatta Bread and Butter

Add Ons/Substitutions:

Crab Cakes with Green Onion Creole Mustard Butter and Crispy Bacon \$3 each
Grilled Lollipop Lamb Chops with Garlic and Rosemary \$5 each
Asparagus with Olive Oil, Lemon and Parmesan \$3 per person
Grits or Mashed Potato Bar with Toppings \$7 per person
Pearl Pasta (Cous Cous) Tossed with Vegetables \$3 per person
Caesar Salad \$5 per person
Wild Game Sausage \$4 per person
Dessert Station \$6 per person
Fresh Shellfish Station: Crab Claws, Oysters, Shrimp with Remoulade and Cocktail Sauce \$15
per person