



Hors d' Oeuvres



Hot

(Per 50 Pieces)

Spinach & Artichoke Dip in a Bread Bowl
Jalapeno & Cheddar Poppers
Bacon & Cheese Potato Skins
Fried Battered Mushrooms
Italian or Swedish Meatballs
Buffalo Chicken Wings
Chicken Tenders
Scallops Wrapped In Bacon
Catfish Fingers
Jumbo Crabbed Stuffed Mushrooms
Petit Crab Cakes
Mini Chicken Cordon Bleus

Cold

(Per 50 Pieces)

Tortilla Chips and Salsa
Basket of Whole Fruit
Fruit Mirror
Assorted Cheese Mirror
Cheese & Fruit Mirror
Fresh Veggie Mirror
Deviled Eggs
Bruschetta Pomodora
Assorted Petit Fours
Jumbo Gulf Shrimp
Chocolate Covered Strawberries

Chef Carved



Smoked Turkey Breast
Top Round Beef
Black Oak Ham
Pork Loin

Serves 50 Guests
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Accompanied with Silver Dollar Rolls and Condiment Sauce.

Chef Carved Steamship Round of Beef 100 Guests

Accompanied with Silver Dollar Rolls and Horseradish Sauce.

Call for pricing information at (877) 326-8670 ext. 7056



Theme Buffets



50 Guests Minimum

Pig Pickin'

BBQ Pulled Pork
Roasted Red Potatoes
Baked Beans

Carolina Fried Chicken
Cole Slaw
Yams
Warm Rolls with Butter

Tossed Garden Salad
Pasta Salad
Corn on the Cob

Grandma's Homemade Banana Pudding

Hawaiian Luau

BBQ Pulled Pork
Vegetables
Warm Rolls & Butter

Broiled Mahi Mahi
Island Fried Rice
Ambrosia Salad

Pineapple Chicken Polynesian Stir Fry
Sliced Fruit and Melon Display
Tossed Garden Salad

Tropical Dessert Table

Mardi Gras

Cajun Roasted Chicken
Seafood Jambalaya
Marinated Vegetable Salad

Blackened Pork Loin
Tossed Garden Salad
New Orleans Dirty Rice

Corn on the Cob
Three Bean Salad
Warm Rolls & Butter

Warm Chocolate Chip Bread Pudding with a Whiskey Cream Sauce

South of the Border

Taco & Fajita Bar Featuring Hard & Soft Tortillas

Seasoned Taco Beef
Sliced Jalapenos
Onions
Black Olives

Seasoned Chicken
Tomatoes
Sour Cream
Nachos Chips & Salsa

Seasoned Beef
Lettuce
Cheddar Cheese
Refried Beans

So papilla with Brown Sugar & Cinnamon for Dessert

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Prime Rib Buffet

Chef Carved Prime Rib of Beef Au Jus

Broiled Orange Roughy

Caesar Salad

Seasoned Potatoes

Pasta Salad

Chicken Marsala

Fresh Seasonal Vegetables

Warm Rolls and Butter

Chef's Assorted Dessert Table

Low Country Seafood Buffet

Fried Shrimp & Scallops

Mixed Field Green Salad

Wild Rice

Caravelle Style Crab Cakes

Seafood & Pasta Salad

Warm Rolls & Butter

Baked Fresh Salmon

Fresh Seasonal Vegetables

Hushpuppies with Honey Butter

Chef's Assorted Dessert Table

Country Cookin' Buffet

BBQ Chicken

Home Style Pot Roast

Hot Buttered New Potatoes

Smoked Sausage with Peppers

Tossed Garden Salad

Homemade Cornbread

Potato Salad

Baked Beans

Homemade Banana Pudding

Italiano Classico

Rigatoni Bolognese

Warm Garlic Bread

Mediterranean Chicken

Antipasto Salad

Tiramisu

Linguini with White Clam Sauce

Tossed Garden Salad

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Plated Entrée Menu



Each Dinner Entrée Includes Fresh Garden Greens, Selection of Fresh Seasonal Vegetables, Potatoes, Warm Rolls & Butter, Chef's Choice of Dessert, Coffee and Tea

Roasted Prime Rib of Beef Au Jus

Served in its Own Natural Juices

Sliced Roasted Sirloin of Beef

Choice Sirloin Slow Roasted and Sliced Thin, Topped with a Mushroom Demi Sauce.

Grilled Marinated Chicken Breast

Charbroiled and Marinated with Italian Dressing.

Chicken Marsala

Boneless Breasts of Chicken Sautéed in a Savory Marsala Wine Sauce, with Shitake Mushrooms & Bermuda Onions.

Cashew Encrusted Grouper

Topped with Crushed Cashews and Herbed Bread Crumbs, Baked in Butter & White Wine.

Crab Stuffed Shrimp

Jumbo Gulf Shrimp Stuffed with a Crabmeat Stuffing, Topped with Hollandaise.

Louisiana Style Roasted Pork Loin

Lightly blackened then Baked Sliced thin and topped with Mango Chutney.

Prince n' Pauper

Char-Broiled Petite Filet Mignon, Accompanied by a Stuffed Breast of Chicken.

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Buffet Builder



50 Guests Minimum
Includes Coffee, Tea, Decaf

Entrees

Barbecue Pulled Pork
Southern Fried Chicken
Broiled Barbecue Chicken
Sliced Beef w/ Au Jus
Oven Roasted Pork Loin
Smoked Sausage w/ Peppers

Soups (choice of 1)

Chicken Noodle
Cream of Broccoli
Garden Vegetable
Clam Chowder
Manhattan Clam Chowder
Beef Vegetable

Starches (choice of 1)

Oven Roasted Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Wild Rice
Sweet Potato

Vegetables (choice of 2)

Broccoli
Baby Carrots
Zucchini
Yellow Squash

Sugar Snap Peas
Corn on the Cob
Steamed Medley
Green Beans

Desserts (choice of 1)

German Chocolate Cake
Bourbon Pecan Pie
Key Lime Pie
Carrot Cake

Hosts choice of Garden Fresh Salad Bar or Caesar Salad

Served with Warm Rolls and Butter

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Luncheon Buffets

50 Guests Minimum
Includes Coffee, Tea, Decaf

Soup & Deli Board Buffet

Smoked Turkey Breast	Sliced Roast Beef	Sliced Honey Baked Ham
Swiss & American Cheese	Beef Steak Tomatoes	Crisp Lettuce
Pasta or Potato Salads	Potato Chips	Soup of the Day
Assorted Rolls with Butter	Assorted Condiments	

Homemade Cookies & Brownies

The Market Place

Chicken Salad	Ham Salad	Tuna Salad
Choice of Soup	Tossed Salad Greens	Sliced Fresh Fruit
Veggie Pasta Salad	Red Bliss Potato Salad	Cole Slaw
	Warm Rolls with Butter	

Homemade Cookies & Brownies

Southern Star

BBQ Chicken	Pulled Carolina Pork	Dixie Style Cole Slaw
Homestyle Potato Salad	Tossed Salad Greens	Molasses Baked Beans
Corn on the Cob	Warm Rolls with Butter	Cornbread Muffins

Fruit Cobbler or Apple Pie & Shortcakes

All-American Picnic

Grilled Hamburgers	Steamed Hot Dogs	Warm Buns
Lettuce, Tomato, Onion	Pickles	Sliced Cheese
Potato Chips	Seasonal Melons	Creamy Coleslaw
	Homestyle Potato Salad	

Deluxe Brownies and Chocolate Chip Cookies

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Plated Lunches



Includes Coffee, Tea, Decaf

Delicatessen Plate

Sliced Roast Beef, Turkey Breast & Smoked Ham
Swiss & American Cheese
Lettuce, Tomato, Onion & Kosher Pickle
Creamy Potato Salad
Assorted Breads & Condiments
Chef's Choice of Dessert

Carolina Seafood Salad

Shrimp, Scallops & Crabmeat
Blended with Dill Mayonnaise
Served in a Papaya Half
Garnished with Fresh Sliced Fruits
Chef's Choice of Dessert

Grilled or Fried Chicken Salad

Sliced Chicken on a Bed of Crisp Greens
With Julienne Vegetables
Tomato Wedges
Ripe Olives
Honey Mustard Dressing

Traditional Chef's Salad

Tossed Greens with Julienne of
Smoked Ham, Turkey Breast, Roast Beef
Swiss & American Cheese
Tomatoes, Olives, Pickles & Egg Wedges
Chef's Choice of Dessert

Boxed Lunches



All Box lunches come with napkins, forks & condiments, and a canned soft beverage.

The Masters

Baked Ham, Turkey Breast & Swiss on Rye
Coleslaw
Kosher Pickle Spear
Potato Chips
Chocolate Chip Cookie
Macintosh Apple

The Grand Prix

Italian Sub of Ham, Salami & Provolone
Lettuce, Tomatoes & Onions
Vinaigrette Pasta Salad
Mini Bonbel Cheese with Crackers
Potato Chips
Bunch of Grapes
Cookies

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Breakfast



Plated Breakfast

Southern Style

Chilled Orange Juice	Coffee, Decaf
Fluffy Scrambled Eggs	Choice of One: Ham, Country Sausage Patties or Bacon
Homefried Potatoes	Buttered Grits
Buttermilk Biscuits	Whipped Butter & Preserves

Breakfast Buffets

The Continental

Fresh Seasonal Fruit, Assorted Breakfast Pastries, Fruit Juices,
Fresh Brewed Coffee, Tea and Decaf.

Southern Buffet

Coffee, Decaf & Orange Juice
Chilled Fruit & Vegetable Juices
Fresh Citrus & Melon Arrangement
Fluffy Scrambled Eggs
Buttermilk Biscuits
Whipped Butter & Preserves
Choice of 2 Meats
Choice of 5 Accompaniments

Sunrise Buffet

Coffee, Decaf & Orange Juice
Chilled Fruit & Vegetable Juices
Fresh Citrus & Melon Arrangement
Fluffy Scrambled Eggs
Buttermilk Biscuits
Whipped Butter & Preserves
Choice of 1 Meat
Choice of 3 Accompaniments

Meat Selections

Sausage Links
Pancakes
Waffles
French Toast
Cured Ham
Honey Cured Bacon
Sausage Patties

Accompaniment Selections

Assorted Pastries
Sausage Gravy
Corned Beef Hash
Cinnamon Apples
Buttered Grits
Assorted Cereals with Milk
Homefried Potatoes

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Refreshment Breaks



Intermission

Hot Buttered Popcorn
Assorted Candy Bars
Theater Style Candy
Cracker Jacks
Assorted Potato Chips
Corn Chips
Canned Soda

Afternoon Delight

Pitchers of Fresh Squeezed Lemonade
Colossal Chocolate Chip Cookies
Oatmeal Cookies
Raisin Cookies
Sugar Cookies
Iced Chocolate Brownies

Health Kick

Sliced Fresh Fruit w/ Yogurt Dip
Nature Trail Mix
Crisp Vegetables w/ Ranch Dip
Assorted Fruit Juices

Desserts



All Desserts Served with Coffee.

New York Style Cheese Cake
Carrot Cake
Bourbon Pecan Pie
Key Lime Pie
German Chocolate Cake
Assorted Miniature Pastries & Cakes

Dessert Bar Assortment
Ex. Luscious Lemon, Red Raspberry, Cheesecake Swirl or Chocolate Brownies

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Beverages



Sponsored Bar

Available on an hourly basis

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Host & Cash Bar

House Brands
Call Brand
Premium Brands
House Wine

Domestic Beer
Imported Beer
Sodas

Specialty Liqueurs Available Upon Request

Bartender Arrangements

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Other Selections

California Varietals (Per Carafe)
Non-Alcoholic Punch (Per Gallon)
Champagne Punch (Per Gallon)
Whiskey Sour Punch (Per Gallon)
Bloody Mary Punch (Per Gallon)

Keg Beer is available at per keg for Domestic & serves approximately 180 glasses of beer.
Import is also available by the keg at market price.

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