

BUFFET DINNER MENU

Option I - 1 entrée, 1 side, salad and choice of bread	\$14.00 per guest
Option II - 1 entree, 2 sides, salad and choice of bread	\$15.00 per guest
Option III - 2 Entrees, 1 side, salad and choice of bread	\$17.00 per guest
Option IV - 2 entrees, 2 sides, salad and choice of bread	\$20.00 per guest

Entrées

Poultry

Chicken (Mixed) - Fried, BBQ, Rotisserie
Chicken Breast - Fried, BBQ, Rotisserie
Lemon Rosemary Chicken
Lemon Pepper Chicken
Chicken Marsala
Jerk Chicken
Chicken Wings (Hot, Mild, Honey BBQ, Pineapple Teriyaki, Hawaiian, Jerk or Lemon Pepper)
Chicken Fingers (Regular, Honey BBQ, Lemon Pepper or Sesame Pecan)
4 Cheese Chicken Lasagna
Chicken Fettuccini Alfredo
Shredded BBQ Chicken

Beef and Pork

Sliced Roast Beef in Mushroom Gravy
Homemade Meatloaf with Gravy, Tomato Sauce or BBQ Sauce
Shredded BBQ Beef
4 Cheese Beef or Italian Sausage Lasagna
Grilled Pork Chops
Shredded BBQ Pork
Baked 3 Cheese Spaghetti
Carbonara Pasta (chicken & bacon in Alfredo sauce)

Seafood (add \$3 per guest)

Baked Tilapia (Blackened, Cajun or Lemon Pepper)
Baked Salmon (Scampi, Mango Salsa, Lemon Pepper or Teriyaki)
Crab Cakes with Basil Lemon or Remoulade Sauce
Garlic Shrimp Fettuccini Alfredo
Shrimp Scampi & Broccoli Pasta

Vegetarian

Cheesy Vegetable Lasagna
Cheesy Spinach Lasagna
Fettuccini Alfredo
Vegetable Spaghetti
Marinara with Angel Hair Pasta

Side Dishes

Mashed Potatoes (Plain or Garlic)
Garlic Parmesan Red Potatoes
Carrot Soufflé
Sweet Potato Casserole
Garlic Butter Rice
Wild Rice with Mushrooms
Baked Macaroni & Cheese
Cornbread Dressing with Gravy
Green Beans
Vegetable Medley
Brown Sugar Baked Beans
Buttered Corn
Broccoli Cheese Casserole
Steamed Broccoli
Creamed Spinach
Collard Greens
Stir Fry Vegetables

Salads

Garden Salad
Caesar Salad
Potato Salad
Champagne Pasta Salad
Creamy Southern Cole Slaw
Mixed Fresh Fruit Salad

Breads

Yeast Rolls (White or Wheat)
Dinner Rolls
Cornbread Muffins
Georgia Peach Muffins
Sweet Potato Pecan Muffins
Garlic Bread Sticks
Assorted Breads (Chef's Choice)

Beverages (includes ice)

Iced Tea (sweet or un-sweet)	\$8.00 a gallon
Flavored Tea - Red Raspberry or Peach	\$9.00 a gallon
Lemonade/Punch	\$8.00 a gallon
Assorted Soft Drinks or Juice	\$1.25 per guest
Bottled Water	\$1.00 per guest
Coffee or Hot Tea	\$.75 per guest



SPECIAL OCCASION LUNCH/DINNER BUFFET PACKAGES

Package A - \$20.00 per guest

One Appetizer Selection
One Entrée Selection
One Side Dish Selections
One Salad Selection, Assorted Rolls

Package B - \$25.00 per guest

One Appetizer Selections
One Entrée Selections
Two Side Dish Selections
One Salad Selection, Assorted Rolls

Package C - \$30.00 per guest

Two Appetizer Selections
Two Entrée Selections
Two Side Dish Selections
One Salad Selection, Assorted Rolls

Package D - \$35.00 per guest

Two Appetizer Selections
Two Entrée Selections
Two Side Dish Selections
Two Salad Selections, Assorted Rolls

**Ask about our customized Wedding Menus, Wedding Cakes & Romantic Dinners for Two!
Wedding Cake Cutting Fee - \$1 per guest (non-negotiable)**



When taste counts, count on us.