



Entrée Menu

20 person minimum order.

All entrées are served with fresh baked rolls and butter, choice of dessert, fresh brewed iced tea, fresh brewed coffee and ice water.

CHICKEN

Chicken Caesar Salad

Fresh Romaine Lettuce, Parmesan and Asiago Cheeses and Garlic Croutons. Topped with Fresh Grilled Chicken Breast. Creamy Caesar Dressing Served on the Side.
\$17.00 per person

Roasted Chicken Breast with Italian Herbs

Served with Long Grain and Wild Rice Blend, Green Beans and a Fresh Garden Salad with Dressings.
\$20.00 per person

Seared Boneless Breast of Chicken

Topped with Sauce Supreme, Fluffy Rice Pilaf, Steamed Broccoli and a Fresh Garden Salad with Dressings.
\$21.00 per person

Citrus Grilled Chicken

Grilled Chicken Breast Topped with Citrus Butter or Topped with Fresh Fruit Salsa. Served with Roasted Red Potatoes, Green Bean Medley and a Fresh Garden Salad with Dressings.
\$24.00 per person

Chicken Saltimbocca

Chicken Breast Topped with Prosciutto Ham and Provolone Cheese. Served with Roasted Root Vegetable Medley and Asparagus and a Fresh Garden Salad with Dressings.
\$26.00 per person

Roasted Chicken Breast with Béarnaise Sauce

Served with Steamed Broccoli and Lemon Basil Polenta Cake and a Fresh Garden Salad with Dressings.
\$28.00 per person



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BEEF

Steakhouse Salad

Grilled Marinated Flank Steak Sliced over a Bed of Fresh Greens, Garden Vegetables and Cheese.
Served with A.I. Ranch Dressing.
\$19.00 per person

Sirloin Marsala

Top Sirloin Grilled to Perfection and Covered in a Homemade Mushroom Marsala Sauce.
Served with Garlic Mashed Potatoes, Baby Green Beans and a Fresh Garden Salad with Dressings.
\$24.00 per person

Grilled Rib-Eye Steak

Hand-Cut and Grilled Rib-Eye Steak Topped with our own Sauce Bordelaise. Served with
Swiss Potatoes, Asparagus and a Fresh Garden Salad with Dressings.
\$32.00 per person

PORK

Carolina Pulled Pork

Tender Shredded Pork with Carolina Vinegar Sauce and Coleslaw on Garlic Toast.
Served with Sweet Potato Waffle Fries.
\$17.00 per person

Herb de Provence Encrusted Pork Loin

Served with a Rich Velouté Sauce, Roasted Red Potatoes, Glazed Carrots and
Fresh Garden Salad with Dressings
\$22.00 per person

Grilled Pork Chops

Boneless Center-Cut Marinated Pork Chops Topped with a Mango Chutney.
Served with Yellow Rice and Black Beans, Fresh Steamed Broccoli and a Fresh Garden Salad with Dressings.
\$24.00 per person

Grilled Pork Tenderloin

Tender Grilled Pork Tenderloin with an Apple Dijon Glaze. Served with Roasted Root Vegetable Medley,
Fresh Steamed Baby Carrots with Dill and a Fresh Garden Salad with Dressings.
\$27.00 per person



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SEAFOOD

Herb-Crusted Tilapia

Breaded Tilapia Filet with Tomato Basil Garlic Sauce. Served with Rice Pilaf with Toasted Pine Nuts, Caribbean Blend Vegetables and a Fresh Garden Salad with Dressings.

\$19.00 per person

Poached Salmon

Poached Salmon Filet with Dill Butter Sauce.

Served with Swiss Potatoes, Creamy Spinach and a Fresh Garden Salad with Dressings

\$25.00 per person

ADD-ONS

Add any of the following to any entrée for only \$5 more per person.

Crab Cakes

Grilled Jumbo Shrimp

Grilled Chicken Breast

SALAD...SOUP...SANDWICH BUFFET, YOUR WAY

Served with iced tea, coffee, ice water and fresh baked cookies.

Choose three items for \$15 per person, or choose four items for \$18 per person.

SALADS

Fresh Mixed Greens
Caesar Salad
Fuji Apple Chicken
Mediterranean
Spinach Strawberry
Antipasto
Assorted Fruit Display
Vegetable Crudités

SOUPS

Broccoli Cheese
Chicken Tortilla
Potato Leek
Tomato Bisque
Italian Wedding
Vegetarian Minestrone

SANDWICHES

Ham with Dijon Mustard Cream Cheese on Ciabatta
Warm Turkey & Muenster Croissant with Cranberry Relish
Italian Roasted Vegetable Wrap
Bacon, Lettuce, Tomato and Avocado on Wheat Berry
Toast



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THEME BUFFETS

(Lunch or Dinner)

All theme buffets include iced tea, fresh brewed coffee and ice water.

TEX MEX BUFFET

Chicken and Steak Fajitas, Cheese Enchiladas, Fresh Salad Bar, Chips with Queso and Guacamole, Spanish Rice, Roasted Fiesta Corn, Mexican Cornbread, Fresh Baked Flan and Sopapillas.

\$25.00 per person

ITALIAN BUFFET

Caesar and Garden Salad Bar with Antipasto Salad, Chicken Parmesan, Stuffed Shells with Marinara Sauce, Pasta Penne Primavera with Alfredo Sauce, Sautéed Squash Medley, Garlic Breadsticks, Tiramisu and Cannoli.

\$26.00 per person

CAROLINA BBQ BUFFET

Ridgecrest Pulled Pork, Smoked Beef Brisket, Grilled BBQ Chicken Breast, Baked Beans, Corn on the Cob, Coleslaw, Potato Salad, Cornbread Muffins, Pecan Pie and Dutch Caramel Apple Pie.

\$26.00 per person

SOUTHERN BUFFET

Fresh Garden Salad Display, Southern Fried Chicken, Country Fried Steak with Gravy, Mashed Potatoes, Mac and Cheese, Buttered Corn, Southern Style Green Beans, Biscuits with Honey and Assorted Jellies, Peach Cobbler and Cherry Cobbler.

\$26.00 per person

SEAFOOD BUFFET

Fresh Garden Salad Bar, Baked Salmon with Dill Butter Sauce, Sautéed Shrimp and Penne Pasta with Cream Sauce, Old Bay Grilled Chicken, Boiled Red Potatoes, Corn on the Cob, Hush Puppies, Fresh Baked Rolls, Chocolate Cake and Key Lime Pie.

\$28.00 per person