

BUFFET MENU

One Entrée Buffet - \$26 per guest Two Entrée Buffet - \$34 per
guest

SALADS

Select one salad to be served to your guests:

<u>Garden</u>	<u>Caesar</u>	<u>Spinach</u>
Iceberg, Mixed Greens, Roma Tomato, Red Onion, Carrot, Croutons, Choice of Dressing	Romaine, Croutons, Parmesan, Caesar Dressing	Spinach, Bacon, Mushroom, Crouton, Poppyseed Dressing

ENTRÉES

Chicken Bearnaise - Tarragon and hollandaise

Chicken Amaretto - Amaretto sauce, roasted almonds, on a bed of rice

Woodland Chicken - Mushrooms, whiskey, soy sauce, & rosemary, on a bed of
rice

Steak Diane – Filet medallions, garlic, whiskey, onion and mushroom sauce

Flat Iron – Flame seared, homemade chimichurri butter

*Soy Honey Glazed Beef – Filet medallions, honey, soy sauce, garlic, on a bed of
rice*

Steak Au Poivre – Filet medallions topped with a peppercorn sauce

Jail Island Salmon – Grilled, white wine and dill sauce

Bronzed Salmon – Blackened salmon topped with lemon caper butter

Shrimp Scampi – Butter, garlic, and herbs

*Shrimp Linguini – Shrimp scampi linguini, cream, garlic, topped with lemon &
parmesan*

Pork Ribeye – Brined pork brushed & slow cooked in Richard's Farm Red Sauce

*Vodka Pasta – Cavatappi noodles & grilled chicken tossed in homemade vodka
sauce*

SIDE OPTIONS

Select two:

Oven Roasted Red Potatoes

Steamed Vegetable Medley

*Fresh Green Beans with
Bacon Marmalade*

*Fresh Steamed Green Beans
with Butter and House
Seasoning*

Garlic Mashed Potatoes

*Butter Whipped Mashed
Potatoes*

Sweet Potato Casserole

Glazed Parisian Carrots

Cavatappi Alfredo

Baked Macaroni & Cheese

Parmesan Creamed Corn

*Braised Garlic Butter
Mushrooms*

*All entrées are accompanied with: Fresh Baked French Batard Bread,
Whipped Butter, & Coffee or Tea*

DESSERT OPTIONS

*All desserts are made in house. Choose from one of the options below. You may select two if you
would like to alternate.*

Chocolate Cake - Rich, gooey, and decadent, a chocolate lover's dream

*Cheesecake - Plain or topped with strawberry cream sauce, chocolate, or
caramel*

Old Fashioned Bread Pudding - Warm bourbon cream sauce

Seasonal Cobbler - Fresh seasonal fruit under a brown sugar oat crust

CARVING STATION

(additional charge per guest separate from buffet entrées, inquire about pricing)

Prime Rib

Slow roasted rib of beef served with au jus & creamy horseradish sauce

Beef Tenderloin

Slow roasted beef tenderloin served with au jus & creamy horseradish sauce

Dewig's Ham

Locally sourced Ham slow cooked in honey and pineapple

Pork Tenderloin

Brined pork tenderloin roasted in homemade brown sugar seasoning mix and topped with Alabama white sauce