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# Dinner Buffets

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*(Prices subject to change and do not include 20% gratuity and 7% sales tax.)  
A Minimum of 50 Guests is required for any Dinner Buffet. Coffee & Tea Service is included.*

## *Grand Buffet*

*Carved Prime Rib Au Jus  
with Horseradish Sauce  
Full Salad Bar  
Artisanal Cheese and Fruit Display  
Chicken Marsala or Piccata  
Coconut Grouper or Francaise  
Potato Gratin  
Toasted Rice Pilaf  
Roasted Asparagus  
Artisanal Bread and Butter*

**\$42**

## *Royal Buffet*

*Carved Roast Baron of Beef  
with Horseradish Sauce  
Full Salad Bar  
Artisanal Cheese and Fruit Display  
Choice of Chicken Marsala or Piccata  
Mashed Potatoes or Potato Gratin  
Toasted Rice Pilaf  
Glazed Baby Carrots  
Artisanal Bread and Butter*

**\$30**

## *Holiday Buffet*

*Carved Whole Turkey  
with Pan Jus and Cranberry Sauce  
Full Salad Bar  
Artisanal Cheese and Fruit Display  
Poached or Grilled Salmon  
with Remoulade, Yogurt and Dill Sauce  
Mashed Potatoes  
Sausage Apple Stuffing  
Green Bean Amandine  
Artisanal Bread and Butter*

**\$24**

## *Southern Comfort Buffet*

*Smoked BBQ Brisket  
with Smoked Onion Jus  
Composed Salad Bar  
Pimento Cheese Devilled Eggs  
Southern Fried Chicken  
(Spicy or Classic)  
Cornmeal Dusted Catfish  
with Tartar Sauce  
Red Beans and Rice  
Collard Greens  
Cornbread*

**\$23**

## *Taste of Italy Buffet*

*Polpettone  
with House Tomato Sauce  
Full Salad Bar  
Artisanal Cheese and Fruit Display  
Chicken Marsala or Piccata  
Rosemary-Garlic Mashed Potatoes  
Penne Alfredo  
Carrots Agrodolce  
or Brussel Sprouts with Pancette  
Garlic Bread*

**\$22**

## *Mexican Fiesta Buffet*

*Steak and Chicken Fajitas  
Flour and Corn Tortillas  
Red and Green Cheese Enchiladas  
Black Beans and Spanish Rice  
Mexican Street Corn*

**\$20**