



BUFFET MENU



LUNCH AND DINNER THEMED BUFFETS

#1 BURGER AND DOGS

Grilled All-Chunk Burger Patties and Hebrew National
Hot Dogs with Buns and Condiments
Add Grilled Chicken Breasts \$4
Add Smoked Sausages \$6
Baked Beans
Loaded Tater Tots
Southern-Style Potato Salad
Creamy Cole Slaw
Fresh Baked Cookies and Brownies
\$22 Lunch, \$28 Dinner

#2 DELI BOARD—MAKE YOUR OWN SANDWICH

Shaved Smoked Ham, House Roasted Turkey and
Roast Beef
Add Chicken Salad or Tuna Salad \$4
Add Soup \$4 *Choose One:* Tomato-Basil, Cream of
Potato with Bacon, or Chicken and Wild Rice
Sliced Cheeses
Pimento Cheese
Toppings and Condiments
Assorted Breads
Fresh Cut Fruit
Pasta Salad
Fresh Baked Cookies and Brownies
\$22 Lunch, \$26 Dinner

#3 SOUP AND SALAD

Choose One Soup:
Tomato-Basil
Cream of Potato with Bacon
Chicken and Wild Rice Soup
Mixed Greens with Seasonal Garnishes and House-
Made Dressings
Add Loaded Baked Potato Bar \$4
Hot Yeast Rolls and Croissants
Lemon Bars and Cookies
\$16 Lunch, \$22 Dinner

#4 BARBEQUE

Pulled Pork Barbeque with Tyrone's Sauce and
Sesame Seed Buns
Choose One: BBQ or Fried Chicken
Add Fried Catfish \$4
Add Barbequed Beef Brisket \$6
Add House-Made Smoked Sausages \$6
Baked Beans
Green Beans
Plantation Slaw
Mac & Cheese
Sweet Onion Hushpuppies
Fresh Fruit Cobbler with Vanilla Ice Cream
\$24 Lunch, \$32 Dinner

#5 FISH

Fried Farm-Raised Catfish Fillets
Add Fried Jumbo Shrimp \$10
Add Fried or BBQ Chicken \$6
Mustard-Barbequed Scottish Salmon Fillet
Choose 3 Sides:
Cheese Grits
Collard Greens
Creamed Corn
Plantation Slaw
Southern-Style Potato Salad
Choose One: Cheddar Biscuits, Hot Yeast Rolls, or
Hushpuppies
Key Lime Pie
\$26 Lunch, \$36 Dinner

#6 ITALIAN

Choose One: Minestrone Soup or Caesar Salad
Display
Homestyle Baked Lasagna
Grilled Chicken Breast over Penne Alfredo
Roasted Season Vegetables
Green Beans with Roasted Garlic and Sundried
Tomatoes
Garlic Breadsticks
Tiramisu
\$26 Lunch, \$36 Dinner

#7 MEXICAN

Chicken Enchiladas with Salsa Verde
Beef Fajitas with Warm Flour Tortillas
Borracho Beans
Tri-Color Tortilla Chips with Queso
House Salsa, Guacamole and Traditional Condiments
Sopapillas with Honey
\$26 Lunch, \$36 Dinner

#8 TACO & NACHO BAR

Grilled Chicken
Seasoned Ground Beef
Soft Flour Tortillas
Tri-Color Chips
Queso
Borracho Beans
House Salsa, Guacamole, & Traditional Condiments
Sopapillas with Honey
\$24 Lunch, \$30 Dinner



#9 FROM THE GRILL

Choose One: Grilled Filet Mignon or New York Strip with Hotel Butter
Add Fresh Grilled Fish - Market Price
Add Fried Jumbo Shrimp \$10
Mixed Greens with Seasonal Garnishes and House-Made Dressings
Loaded Mashed Potatoes
Steamed Broccoli
Grilled Seasonal Vegetables
Hot Yeast Rolls with Whipped Butter
Hot Chocolate Cobbler with Vanilla Ice Cream
\$50 Lunch, \$62 Dinner

#10 MEDITERRANEAN

Herbed Chicken Breasts
Madeira and Tomato-Braised Boneless Short Ribs
Grilled Asparagus with Herb Crust
Vegetable-filled Spanish Rice
Vegetable and Hummus Display
Roasted and Raw Vegetables, Feta Cheese, Pepperoncini, Marinated Olives with Warm Pitas and Flavored Oil
Olive Oil Cake with Lemon Zest, Orange and Almond Cake, Baklava Bites
\$46 Lunch, \$52 Dinner

LUNCH AND DINNER CUSTOM BUFFETS

\$30 LUNCH, \$40 DINNER

ENTRÉES - Choose Two

London Broil Flank Steak
Braised Short Ribs Add \$4
Homestyle Meatloaf
Roasted Chicken Breast Supreme with Sauce Marchand du Vin
Chicken Picatta
Grilled Boneless Chicken Breast with Roasted Corn Relish
Southern-Fried Chicken
Chicken Pot Pie
Roasted Turkey Breast with Gravy
Roasted Pork Loin with Onion Gravy
Buttermilk Fried Pork Chop with Succotash
Pulled Pork Barbeque
Baked Lasagna
Fried Farm-Raised Catfish Fillet
Roasted Scottish Salmon with Beurre Blanc

DISPLAYED SALAD - Choose One

CHOPPED SALAD

Romaine, Iceberg, Chickpeas, Peppers, Scallions, Carrots, Cucumbers, Celery, Ham, Cheese, Tomato, and Egg

MIXED GREENS

Mixed Greens, Seasonal Garnishes and House-Made Dressings

CAESAR

Crisp Grape Tomatoes, Feathered Parmesan Cheese, Cornbread Croutons and House-Made Dressings

VEGETABLE AND HUMMUS DISPLAY

Roasted and Raw Vegetables, Feta Cheese, Pepperoncini, Marinated Olives with Warm Pitas and Flavored Oil

BLT WEDGE

Iceberg Wedges, Grape Tomatoes, Crisp Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

SPINACH

Tender Spinach, Boiled Eggs, Spiced Pecans, Hot-house Tomatoes, Crisp Bacon and Fat-Free Mango Poppy Seed Dressing

COMPOSED SALAD - Choose One

Southern-Style Potato Salad
Greek Pasta
Fresh Broccoli Salad
Fruit with Poppy Seed Dressing
Creamy Shrimp Salad Add \$2

All buffets include Chef's seasonal choice of a starch and a vegetable.

DESSERT - Choose One

Key Lime Pie
Chocolate Mousse Cake
Lemon Chess Pie
Chocolate-Pecan Derby Pie
Strawberry Shortcake
Banana Pudding
Bread Pudding (Chef's Choice)
Chef's Selected Assortment of Cakes and Pies