

## Plated Dinner

Includes house salad with choice of 2 dressings, fresh bread freshly brewed coffee and iced tea. If multiple entree choices are made the cost will reflect the higher priced item.

*Requires a minimum of 25 guests. Dinner is served at 2:00pm or later.*

*Maximum number of 75 guests for plated dinners.*

### STARTERS *{Choose One}*

Garden Salad

Cesar Salad

### *Salad Dressing Selection {Choose Two}*

*House Champagne Vinaigrette, Caesar Dressing, Housemade Ranch,*

*Balsamic Vinaigrette, Honey Mustard, Bleu Cheese*

### ENTREES

#### **Chicken Cordon Bleu**

Grilled Chicken, Smoked Heritage Ham, Aged Swiss Topped with Dijon Sauce Served with Honey Roasted Sweet Potatoes and Lemon Green Beans

#### **Port Tenderloin**

Herb Roasted and Topped with and Apple Cranberry Chutney, Wild Rice and Molasses Glazed Carrots

#### **Blackened Seabass**

Pan Seared topped with Shallot Lemon Beurre Blanc, Served with Creamy Risotto and Roasted Asparagus

#### **Sautéed Shrimp Scampi**

Jumbo Shrimp Sautéed in a Classic Scampi Sauce with Wilted Garlic Spinach.

#### **Filet of Beef**


Grilled 6oz Filet of Beef with Mushroom Demi-Glace, Garlic and Bacon Mashed Potatoes, and Roasted Broccolini

#### **Crab Cakes**

Jumbo Lump Crab Cakes, Sundried Tomato and Corn Cream Sauce, Herb Roasted Red Bliss Potatoes and White Wine Wilted Spinach

#### **Duet Plates**

Duet Plates will Come with Your Choice of One Starch and One Vegetable and Two Entrées

*Please ask for other entrée options.*  *Gluten free*



## Plated Children's Menu

Children under the age of 12. Children's menu includes one entree, one side and juice. \$12 per child

### ENTREES

Chicken Fingers

Hamburger/Cheeseburger

Grilled Cheese

Buttered Noodles

### SIDES

Mac and Cheese

French Fries

Fruit

Seasonal Veggie of the Day

# Dinner Buffet

Includes house salad with choice of 2 dressings, fresh bread, freshly brewed coffee and iced tea. If multiple entrée choices are made the cost will reflect the higher priced item.

*Requires a minimum of 25 guests. Dinner is served at 2:00pm or later.*

## STARTERS {Choose One}

Garden Salad  
Caesar Salad

## Salad Dressing Selection {Choose Two}

*House Champagne Vinaigrette, Caesar Dressing, Housemade Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese*

## ENTREES

Choose One Entrée

### Chicken Milanese

with Spinach & Lemon  
Cream Sauce

### Herb Grilled Chicken

with a Herb Au Jus

### Grilled Pork Loin

with a Caramelized Onion, Pear &  
Apple Chutney

### Grilled Portabello

with a White Bean Ragout  
& Pesto Sauce

Choose Two Entrée

*Does not include tax and service charge*

### Housemade Meatloaf

Red Onion Tomato Marmalade

### Teriyaki Glazed Salmon

with a Ginger Butter Sauce

### Rice and Vegetable

### Stuffed Peppers

with Sundried Tomato Cream

### Marinated Flank Steak

with Red Wine Demi Glace

Choose Three Entrée

### Crab Stuffed Salmon

Finished with a Lemon Tomato  
Cream Sauce

### Spinach, Bacon & Feta Stuffed

### Boneless Chicken Breast

with Sundried Tomato  
Cream Sauce

### Shrimp & Grits

Creamy Guilford Grits with Jumbo  
Shrimp in a Creole Sauce

## CARVING STATION OPTIONS {Market Price}

### Filet of Beef

with Red Wine Demi Glace

### Prime Rib

Au Jus and Horseradish Cream

### Roasted Turkey Breast

with Turkey Gravy

### Honey Glazed Ham

## SIDES {Choose Up To Two}

### Starches

Mashed Red Bliss Potatoes

Parmesan Orzo Pasta

Seasoned Wild Rice Blend

Scalloped Potatoes

Honey Sweet Potato Mash

Roasted Red Bliss Potatoes

Risotto

### Vegetables

French Green Beans with

White Wine and Butter

Roasted Zucchini and Squash

with Balsamic Glaze

Honey Glazed Carrots

Blistered Corn and Tomatoes

Steamed Asparagus with

Garlic Butter

Herbed Mixed Vegetables

## DESSERTS {\$5 Per Person}

Lemon Blueberry Mascarpone Cake

Flourless Chocolate Torte

Raspberry White Chocolate

Cheesecake

Apple or Peach Cobbler

with Ice Cream

Bourbon Pecan Pie

Key Lime Pie with Raspberry Coulis

*Menu prices subject to change based on guest needs and quantity of guests.*

*A customary 22% taxable service charge and current sales tax will be added to all prices.*