

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 55 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

Pork Tenderloin



Herb Roasted and Topped with Apple Cranberry Chutney

Blackened Seabass



Pan Seared topped with Shallot Lemon Beurre Blanc,

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,

Crab Cakes

Jumbo Lump Crab Cakes, Sundried Tomato and Corn Cream Sauce

Duet Plates

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

All Plated Entree's Come with Choice of Starch and Vegetable.

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 drink.

ENTREES

Chicken Fingers

Hamburger/Cheeseburger

Grilled Cheese

Buttered Noodles

SIDES

Mac and Cheese

French Fries

Fruit

Seasonal Veggie of the Day

Dinner Buffet

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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

Choose Two Entrée

Choose Three Entrée

Does not include tax and service charge

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

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

Chicken Picatta

on a Bed of Spinach

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

Please See Starters Page for Station Options

SIDES {Choose Up To Two}

Starches

Mashed Red Bliss Potatoes 

Baked Three Chesse Mac

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

Lemon Blueberry Mascarpone Cake

Flourless Chocolate Torte 

Pecan Turtle or Strawberry Lace

Cheesecake

Apple or Peach Cobbler

with Ice Cream

Bourbon Pecan Pie

Key Lime Pie with Raspberry Coulis