

Plated Dinner

Includes house salad with choice of 2 dressings, fresh bread, Puroast coffee and iced tea. If multiple entree choices are made the cost will reflect the higher priced item.
Requires a minimum of 25 guests.
Maximum number of 60 guests for plated dinners.

STARTERS {Choose One}

Garden Salad, Artisan Greens Salad
Ceasar Salad

Salad Dressing Selection {Choose Two}

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

ENTREES

Chicken Parmesan 32

Herb Breadcrumb Crusted Chicken, House-Made Marinara, Parmesan Cheese, Basil

Pork Tenderloin 34

24hr Marinated Pork, Slow Roasted and Topped with Brown Gravy

Blackened Seabass 41

Pan Seared topped with Shallot Lemon Beurre Blanc

Salmon Scampi 35

Herb Seasoned Fresh Salmon in a Classic Scampi Sauce with Wilted Spinach.

Filet of Beef 41

Grilled 6oz Filet of Beef with Mushroom Demi-Glace,

Crab Cakes 36

Jumbo Lump Crab Cakes, Sundried Tomato and Corn Cream Sauce

Duet Plates 47 *Most Popular*

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

All Plated Entree's Come with Choice of One Starch and Vegetable to ensure the speed of service

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. \$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, Puroast coffee and iced tea. If multiple entrée choices are made the cost will reflect the higher priced item.
Requires a minimum of 25 guests.

STARTERS {Choose One}

Garden Salad Artisan Greens 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 34

Choose Two Entrée 40

Choose Three Entrée 46

Does not include tax and service charge

Chicken Milanese *Most Popular*

with Spinach & a Lemon
Cream Sauce

Herb Grilled Chicken

with a Herb Au Jus

Grilled Pork Loin

24hr Marinated Pork, Slow Roasted
and Topped with Brown Gravy

Grilled Portabello

with a Vegetable Ragout
and Pesto drizzle

Housemade Jumbo Meatballs

Housemade Marinara

Teriyaki Glazed Salmon

with White Sauce

Rice and Vegetable

Stuffed Peppers
with Sundried Tomato Cream

Marinated Flank Steak *Most Popular*

with Red Wine Demi Glace

Chicken Picatta

on a Bed of Spinach

Crab Stuffed Salmon *Most Popular*

Finished with a Lemon Tomato
Cream Sauce

Spinach, Bacon & Parmesan Stuffed 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 Two}

Starches

Mashed Red Bliss Potatoes

Baked Three Chesse Mac

Risotto

Scalloped Potatoes

Honey Sweet Potato Mash

Roasted Red Bliss Potatoes

Vegetables

French Green Beans with

White Wine and Butter

Roasted Zucchini and Squash

with Balsamic Glaze

Honey Glazed Carrots

Blistered Corn and Tomatoes

Roasted Asparagus with

Garlic Butter

Herbed Chefs Choice Mixed

Vegetables

DESSERTS {\$6 Per Person}

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

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.