



DINNER BUFFETS

(\$13.00 per person) include your choice of one entrée, one vegetable, one starch, salad, rolls and butter

(\$18.95 per person) include your choice of two entrées, one vegetable, one starch, salad, rolls and butter

Our staff members are \$150.00 per staff member (staff members depend on the number of guests); **Chef attended** stations - \$150.00; **Chef per event** - \$200.00

Additional Salad - Vegetable or Starch - \$2.50 per person

Additional Entrée - \$3.50 per person

Coffee station to include paper coffee cups, regular and decaffeinated coffee, assorted creamers, assorted sugars and flavored syrup (\$3.00 per person)
Cups and Saucers \$1.00 per person

Linens - \$10.00 per table (available in all colors)

Cloth napkins - \$1.00 per napkin (available in all colors)

Buffet includes white foam plates, forks, knives, paper napkins and cups

Upgrade Disposables (clear plastic) - \$1.75 per person

China - plates, silverware and glassware are upgrades \$.60 each - \$4.20 per person which includes dinner plate, dessert plate, dinner fork, dessert fork, dinner knife, water glass and beverage glass

****All dinners are served buffet style**** **(Pre-set tables upon request)**

CHICKEN

Francaise

Chicken Breast dipped in a light batter with a White Wine and Lemon Butter Sauce

Marsala

Roasted Chicken Breast tossed in a Marsala Mushroom Sauce

Lemon Pepper

Grilled Chicken Breast in a Lemon Pepper Cream Sauce

Hawaiian

Marinated and Grilled Chicken Breast in a Pineapple and Teriyaki Sauce

Parmesan Florentine

Grilled Chicken Breast, Spinach, Roasted Garlic and Fontina Cheese Sauce, garnished with Sun-Dried Tomatoes, Scallions and Parmesan

Sweet Chili Mango

Grilled boneless Chicken Breast seasoned with Sweet and Sour Mango Sauce

Jerk

Grilled Chicken Breast with a Spicy Jamaican Sauce

Stewed

Marinated Chicken in a Brown Stew Gravy

Curry

Chicken Breast in a Curry Sauce

Teriyaki

Baked Chicken in a Teriyaki Sauce and served with Grilled Pineapple

Pecan Encrusted

Pan Seared Pecan-Encrusted Chicken Breast in a White Wine and Butter Sauce

Cordon Bleu

Marinated Chicken Breast topped with Ham, Cheese and Dijon Mustard Sauce

Roasted Orange

Seared and Roasted Chicken Breast with Citrus Orange Glaze

Baked Southwest

Chicken Breast baked in a Barbecue Glaze topped with Onions, Cilantro, Tomatoes, Mozzarella and Cheddar Cheese

Thai

Grilled Boneless Breast of Chicken in a Spicy Thai Sauce

CHICKEN (CONT.)

French Onion Chicken with Gravy

Pan-seared French Onion Chicken smothered in Caramelized Onions Gravy and topped with three Italian Cheeses

Fried

Chicken Breast or Chicken Parts breaded and fried crispy

Honey Mustard

Baked Chicken Breast marinated in a Honey Mustard Sauce

Barbecue Chicken

Grilled Chicken in Chef David's Barbecue Sauce

Alfredo

Grilled Chicken in a Pesto Alfredo Sauce topped with Parmesan Cheese and Cherry Tomatoes

French Onion Chicken

Chicken Breast baked with Fried Onions, drizzled with Butter and served with an Apricot Honey Mustard

Baked Lemon Chicken and Artichokes

Baked Lemon Chicken and Artichokes with a tangy and sweet Lemon and Garlic Glaze

Creamy Parmesan Chicken and Mushrooms

Pan-seared Chicken in a creamy Parmesan and Mushroom Sauce topped with fresh Parsley or Thyme

Chicken Margherita

Grilled Chicken with Mozzarella, Basil, topped with Pesto, Cherry Tomatoes and Cracked Black Pepper

Blackened Chicken

Baked Chicken in Blackened Seasoning and drizzled with Butter

Glazed Asian Chicken Thighs

Marinated Baked Chicken with Honey, Garlic, Asian Sesame, Chili Garlic Sauce and topped with Green Onions

Salsa Chicken

Baked Boneless Chicken Breast with Salsa and topped Cheddar Cheese

CHICKEN (CONT.)

Chicken Enchiladas

Chicken Breast pan-seared, rolled in a Flour Tortilla, topped with Tomatoes and Cheddar Cheese

Thai Basil Spicy Chicken

Sauteed Chicken Breast marinated in Thai Seasoning and served over a bed of steamed Rice

Lemon Peppered Chicken and Gravy

Chicken Breast marinated and baked in a Lemon Peppered Seasoning

Chicken Pot Pie

Delicious Chicken Pie made from fresh ingredients with Carrots, Peas and Celery

Balsamic Braised Chicken

Pan seared Chicken Breast with Basil, Rosemary, Thyme and diced Tomatoes topped with caramelized Mushrooms and Onions

Picante Barbecue Chicken

Grilled Chicken Breast with a Zesty Picante Barbecue Sauce

Chicken Wings

Fried Chicken Wings to include Honey Barbecue, Lemon Peppered, Teriyaki, Hot Buffalo served with Celery, Carrots, Ranch and Blue Cheese Dressings

Pesto Chicken in a White Wine Sauce

Baked Chicken with Pesto, mixed Peppers, Onions, Mushrooms in a White Wine Sauce

Garlic Lime Spicy Chicken

Pan-Seared Chicken Breast with Garlic, Thyme and Lime

Chicken Parmesan

Fried Chicken Breast with Marinara Sauce topped with Mozzarella and Parmesan Cheeses sprinkled with fresh Basil

Sweet and Sour Chicken

Boneless Chicken Breast pan-seared with our famous Sweet and Sour Sauce

Curry Chicken

Sauteed Chicken Breast seasoned with fresh herbs and spices marinated in a Curry Sauce

Chicken Stir Fry

Sauteed Boneless Chicken Breast with mixed Peppers, Red Onions, Bean Sprouts and a combination of Asian spices



CHICKEN & TURKEY (CONT.)

Sun-Dried Tomato Creamy Chicken

Baked Chicken Breast with Sun-Dried Tomatoes in a Creamy White Wine Sauce

Dijon-Tarragon Cream Chicken

Baked Chicken Breast with Dijon and fresh Tarragon

Chicken Stroganoff – Sautéed Chicken Breast, sliced Mushrooms and Green Onions

Roasted Turkey – Sliced Turkey in a Turkey Mushroom Gravy

Honey-Roasted Chicken and Butternut Squash

Roasted Chicken Breast with a Honey Glaze served with Butternut Squash

BEEF

Country Fried Steak with a Peppered Gravy
Meatloaf with a Brown Gravy or Marinara Sauce
Beef Tips and Merlot Gravy with Beef and Onion flavored Rice
Barbecue Brisket
Brisket with Brown Gravy
Sloppy Joe
Beef Stroganoff
Pot Roast
Corn Beef and Cabbage
Thai Beef

Beef Stir Fry
Broccoli, Beef and Rice
Beef Bourguignon
Sweet and Sour Meatballs
Beef Florentine
Swedish Meatballs
Beef and Vegetables with a Brown Gravy
Teriyaki Beef with Broccoli
Curry Beef and Vegetables with Steamed Rice
Salisbury Steak with Mushrooms
Beef Goulash with Egg Noodles
Smoked Sausage Pot Pie
Tortilla Beef Casserole
Onion-Wine Pot Roast

PORK

Sweet and Sour Pork Loin
Encrusted Herb Tenderloin with Peach Salsa
Barbecue Pulled Pork
Honey Glazed Ham
Fried Pork Chops
Barbecue Pork Chops
Grilled Pork Chops
Herb Roasted Pork Chops
Teriyaki Pork Chops
Roast Pork with Mango Salsa
Black Beans and Pork Chops
Creamy Herbed Pork Chops
Parmesan Sage Pork Chops
Italian Pork Tenderloin
Roasted Pork Loin in a Wild Mushroom Gravy
Grilled Mongolian Pork Tenderloin
Pork and Pepper Stir Fry
Southern Pork Tenderloin
Blackened Pork Loin
Apricot Pork Tenderloin
Pork Chops Stuffed with Smoked Gouda and Bacon
Pork Tenderloin Roast with Fig Sauce
Pork Chops with Creamy Mustard Sauce

FISH

Baked Tilapia in a Lemon Caper Sauce
Fried Catfish
Blackened Salmon Fillet
Blackened Tilapia
Encrusted Tilapia
Salmon with Lemon and Dill
Salmon Cakes with Remoulade Sauce
Bourbon Salmon
Teriyaki Salmon
Fish Tacos
Roasted Almond Tilapia
Cranberry Chutney Glazed Salmon garnished with Lemons and chopped Asparagus

VEGETARIAN

Vegetable Lasagna
Fettuccine Alfredo
Grilled Vegetable Pasta in Marinara Sauce
Grilled Vegetable Pasta in Alfredo Sauce
Penne Pasta in Marinara Sauce
Bowtie Pasta in a Vodka Cream Sauce
Primavera Pasta
Tri-colored Rotini Pasta with sautéed Vegetables seasoned with Garlic, topped with Parmesan

PASTA

Meat Lasagna

Chicken Penne Alfredo with Tomatoes and Spinach topped with Parmesan Cheese

Shrimp Fettuccine Alfredo

Chicken Stroganoff

Jambalaya

Spaghetti and Meat Sauce

Blackened Chicken Alfredo

Marinara Penne Pasta

Beef Stroganoff

Vegetarian Pasta

Chicken Fettuccine Alfredo

Cheesy Stuffed Shells with Marinara and topped with Mozzarella Cheese

Primavera Pasta

Pasta Salad

Mediterranean Orzo Salad

Mandarin Chicken Pasta Salad

Chicken Club Pasta Salad

Antipasto Salad

Pasta with Peas and Sausage

Chicken Fajita Pasta Bake

Creamy Mushroom Pasta

Pesto Pasta with Chicken

Italian Sausage Pasta

Chicken Florentine Pasta

Linguine with White Clam Sauce

Grilled Chicken Penne Pasta, Broccoli and Sun-Dried Tomatoes in a Vodka Sauce

Roasted Vegetable Pasta

Pesto Penne Pasta with Sun-Dried Tomatoes

Shrimp Scampi with Linguini

Chicken Mozzarella Pasta

Cheesy Sausage Rigatoni

PASTA (cont.)

Baked Ziti
Tortellini with Marinara and Smoked Sausage
Bacon and Tomato Pesto Pasta
Sun-Dried Tomato Risotto
Broccoli and Noodles Supreme
Mediterranean Couscous Salad

VEGETABLES

Fried Okra
Baby Carrots
Honey Glazed Carrots
Green Beans Almandine
Seasoned Green Beans
Green Beans Casserole
Sautéed Spinach
Cream of Spinach
Seasonal Vegetable Medley
Mixed Vegetables
Roasted Vegetables
Turnip Greens
Collard Greens
Corn on the Cob
Creamed Corn
Sautéed Zucchini
Steamed Broccoli
Southern Fried Cabbage
Peas with Mushrooms

VEGETABLES (cont.)

Peas, Carrots and Onions
Squash Casserole
Roasted Sweet Potatoes with Haricot Vert
Maple Roasted Brussels Sprouts with Bacon
Pan Fried Brussels Sprouts
Black-Eyed Peas
Lima Beans
Pinto Peas
Sauteed Snow Peas and Baby Carrots
Roasted Brussels Sprouts with Bacon
Lemon Herb Broccoli Casserole
Creole Creamed Spinach
Sesame-Honey Vegetable Casserole
Creamy Baked Carrots
Simple Succotash or with Bacon
Broccoli with Garlic and Parmesan
Vegetable-Chutney Glazed Carrots
Honey-Lemon Green and Yellow Beans
Italian Style Broccoli
Kale with Caramelized Garlic
Balsamic Green Beans with Almonds
Roasted Asparagus with Orange Butter

STARARCH

Macaroni & Cheese
Baked Beans
Scalloped Potatoes
Potatoes Au Gratin
Herb Roasted Potatoes
Mashed Potatoes (Bleu Cheese, Parmesan, Garlic or Smoked Gouda)
Herb Roasted Potatoes with Sweet Potatoes
Sweet Potato Soufflé
Candied Yams
Rice with Peas and Carrots
Wild Rice
Dirty Rice
Rice and Chicken Casserole
Red Beans and Rice
Mexican Rice
Rice Pilaf
Herb Rice
Yellow Rice
Basmati Rice
Spanish Rice
Rice and Peas
Couscous
Mexican Macaroni and Cheese
Mexican Mashed Potatoes
Rice Verde
Jambalaya
Cranberry Rice Pilaf with Toasted Almonds