

# Dinner Buffet Selections

*All buffet selections include fresh baked dinner rolls, salad selection, starch selection, vegetable selection, dessert selection, iced tea, coffees, and water. Two entrée selections per buffet. Three or more selections will incur additional costs. Minimum of 20 Attendees required.*

(Selections Priced per Person and Range from \$20.95++ to \$30.95++)

## Menu Option 1

Herb Roast Chicken (Bone in) with Port Wine Sauce  
Grilled Salmon Fillet with Fresh Basil Pesto  
Grilled Marinated Center Cut Pork Loin with Peach Sauce  
Broiled Mahi-mahi with Creole Sauce  
Grilled Breast of Chicken with Fresh Basil-Tomato Sauce  
Roast Fresh Chicken with Natural Gravy  
Roast Sliced Pork with Apples and Dried Cranberries  
Grilled Salmon Fillet with Dill Sauce

## Menu Option 2

Stuffed Capensis Grouper with Champagne-Tarragon Sauce  
Stuffed Breast of Chicken with Supreme Sauce  
(Caramelized Onion, Asiago Cheese and Spinach)  
London Broil with Madeira Mushroom Sauce  
Grilled Chicken and Smoked Ham with Gruyere Sauce  
Low Country Grilled Salmon with Tasso Gravy  
Spinach and Bacon Stuffed Grouper Roulade with Pesto Crème  
Grilled Pork Loin with Port Wine and Apples

## Menu Option 3

Roast Strip Sirloin of Beef with Chanterelle Mushroom Sauce  
Roast Cornish Game Hen 'Hunter's Style'  
Crab Stuffed Flounder with White Wine Cheese Sauce

## Menu Option 4

Roast Sliced Beef Tenderloin with Bordelaise Sauce  
Grilled Low Country Crab Cakes with Dill-Dijon Sauce  
Blackened Top Sirloin Steak with Cajun Oyster Etouffee  
Roast Duck with Dried Cherry and Port Wine Demi  
Prime Rib of Beef with Yorkshire Pudding and Au Jus

**Please Contact Group Sales for more Information @  
800.456.5456**