

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.

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**