



PICNIC BUFFETS

OPTION ONE

GARDEN SALAD

grape tomatoes, shredded carrots, cucumbers, ranch dressing

CAROLINA PULLED PORK

traditional, mustard, fiery vinegar sauces, Parker House rolls

TRADITIONAL SOUTHERN MAC N CHEESE

CREAMY DIJON POTATO SALAD

CRUNCHY COLE SLAW

THREE BEAN SALAD

Pricing

Buffet.....\$ 16.00 per person

OPTION TWO

PANZANELLA SALAD

FRIED CHICKEN

VERMONT CHEDDAR MASHED POTATOES

ROOT BEER BAKED BEANS

CREAMED CORN CASSEROLE

BUTTERY GARLIC GREEN BEANS

BUTTERMILK BISCUITS *honey butter*

Pricing

Buffet.....\$ 18.00 per person

ADDITIONAL

1. Minimum 30 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION ONE

BUFFET

CAROLINA PULLED PORK *traditional, mustard, fiery vinegar sauces, Parker House rolls*

SOUTHERN MAC N CHEESE

BLUE CHEESE COLE SLAW

ROOT BEER BAKED BEANS

CREAMED CORN CASSEROLE

SHRIMP & PIMENTO CHEESE GRITS

Tomato Cream Sauce & Tasso Gravy

Toppings: *bacon, green onion, asiago, cheddar cheese, hot sauce*

KICKIN' GREENS *collards, mustard greens, kale, bacon, onion*

BUTTERMILK AND SWEET POTATO BISCUITS *honey butter*

Pricing

Buffet.....\$ 20.00 per person

ADDITIONAL

1. Minimum 40 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION TWO

DINNER STATIONS

SALAD

ROASTED BRUSSELS SPROUT SALAD

Brussels sprouts, herb goat cheese, Craisins, pecans, balsamic dressing

SLIDER STATION

PULLED PORK *Cole slaw & choice of fiery vinaigrette, traditional & mustard BBQ sauces*

TURKEY CRANBERRY *turkey, American cheese & cranberry horseradish chutney*

BLACK BEAN BURGER *creamy avocado sauce, roma tomato slice*

SOUTHERN & WHITE TRUFFLE MAC N CHEESE

Toppings:

bacon, kielbasa, diced tomatoes, cauliflower rice, blanched broccoli, mushrooms, scallions, roasted red peppers, hot sauce, sea salt, cracked black pepper, granulated garlic

SHRIMP & GRITS

SHRIMP & PIMENTO CHEESE GRITS

Tomato Cream Sauce and Tasso Gravy

Toppings: *bacon, green onion, asiago, cheddar cheese*

PRICING

Dinner Buffet.....\$ 21.00 per person

ADDITIONAL

1. Minimum 40 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION THREE

DINNER BUFFET

SALAD

BABY SPINACH SALAD

cremini mushrooms, roma tomatoes, peppered bacon, herb goat cheese, bacon vinaigrette

BUFFET

INSIDE ROUND (Chef carving beef)

jezebel sauce, creamy horseradish, demi glaze

PECAN ENCRUSTED CHICKEN BREAST

granny smith apples, Craisins, feta, balsamic glaze

ROASTED ROSEMARY NEW POTATOES

BROCCOLI AND CAULIFLOWER GRATIN

ROASTED ASPARAGUS

POTATO ROLLS AND CRÈME BREAD

whipped butter

PRICING

Dinner Buffet.....\$ 22.00 per person

ADDITIONAL

1. Minimum 50 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION FOUR

DINNER BUFFET

SALAD

ARUGULA

*tomatoes, cucumbers, shredded carrots, mushrooms,
candied walnuts, asiago, balsamic vinaigrette*

BUFFET

DIJON, GARLIC, ONION PEPPERED PORK LOIN (Chef carving pork loin)

BOURBON GLAZED SALMON FILET

ROASTED ROSEMARY POTATOES

LEMONY HERB COUSCOUS

CORIANDER, MAPLE GLAZED CARROTS

BALSAMIC BRUSSELS SPROUTS

POTATO ROLLS

Pricing

Dinner Buffet.....\$ 23.00 per person

ADDITIONAL

1. Minimum 40 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION FIVE

DINNER BUFFET

CULINARY STATION

GRILLED MARINATED FLANK STEAK (Chef carving beef)
chipotle honey

CAESAR SALAD TOAST CUPS

ROASTED FINGERLING POTATOES

ROASTED BRUSSEL SPROUTS *Craisins, bacon, pecans, herb goat cheese*

POTATO ROLLS, CRÈME BREAD

SEAFOOD STATION (Chef preparing Mahi)

GRILLED MAHI *tomato, mango cucumber relish*

ROASTED ASPARAGUS

PASTA STATION (Chef preparing rotini dish)

CHICKEN ROTINI *grilled chicken, spinach, tomatoes, garlic, white wine*

PENNE ALA VODKA *spicy vodka tomato cream sauce*

Toppings:

prosciutto, sautéed mushrooms, thyme, asiago, blue cheese

CRUSTY ITALIAN BREADS *infused olive oils*

Pricing

Buffet.....\$25.00 per person

ADDITIONAL

1. Minimum 80 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION SIX

DINNER BUFFET

SALAD

ORANGE-KIWI SALAD

romaine lettuce, red onion, candied pecans, mandarin oranges, kiwi, croutons, citrus vinaigrette

BUFFET

STEAK DIANE (Chef preparing tenderloin)

tenderloin with a pan sauce laced with brandy

CHICKEN FRICASSEE

chicken thighs, wine cream sauce

PISSALADIERE

multigrain spaghetti, caramelized onions, Nicoise olives, anchovy, tomatoes

POMMES PUREE

SPRING VEGETABLE STEW

carrots, artichokes, turnips, leeks, fava beans, peas, asparagus, pearl onions

BUTTERMILK & SWEET POTATO BISCUITS, CRUSTY FRENCH BREAD *honey butter, whipped butter*

Pricing

Buffet.....\$ 26.00 per person

ADDITIONAL

1. Minimum 80 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required



DINNER BUFFET OPTION SEVEN

DINNER BUFFET

CULINARY STATION

SLOW ROASTED PRIME RIB (Chef carving beef)
demi glaze, creamed horseradish, jezebel sauce

HOLLOWED NEW POTATOES *sour cream, bacon, cheddar, green onion*

ROASTED VEGETABLES

balsamic Brussels sprouts, garlic roasted asparagus, coriander maple glazed carrots,
haricot verts with toasted almonds and caramelized shallots

CRÈME BREAD, POTATO ROLLS

SEAFOOD TAPAS (Chef preparing crab cakes & plating)

FRIED SHRIMP AND GRITS FRITTER *shrimp, bacon, green onion, cheddar*
topped with crab cake, Tasso gravy, cheddar

PEAR, POMEGRANATE AND SPINACH SALAD

MARTINI RISOTTO BAR (Chef prepared and served in martini glasses)

Toppings:

lobster meat, applewood smoked bacon, grilled porcini mushrooms,
artichoke ragout, asparagus tips, sautéed spinach, roasted garlic
goat cheese and Parmesan

Pricing

Buffet.....\$ 28.00 per person

ADDITIONAL

1. Minimum 100 Guests Required
2. Service is additional
3. Sales Tax of 11% to be added.
4. Equipment additional if required