



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Southern Dinner Buffet

## Hors d'oeuvres

Creole Deviled Egg

Farm Fresh Crudité

Mac & Cheese Bite

Fried Dill Pickle

Corn Fritter

Artichoke Crab Blend

Fried Green Tomato

Sweet Potato Cakes

Country Ham on Biscuit

Pulled Pork Slider

Bacon & Sweet Potato

Bleu & Beef Skewer

Fried Okra

Meatloaf & Mashed Bite

Shrimp & Grits Cup

Miniature Crab Cake

Pimento Cheese Sandwich

Chicken & Waffle Bite

## Fresh Salad

**Garden Salad** - Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

**Julius Caesar Salad** - Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

**Harvest Salad** - Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

**Grove Salad** - Baby Spinach, Naval Orange, Dill, Red Onion Spirals | Balsamic

**Roasted Corn Farm Salad** - Chopped Romaine, Roasted Corn Kernels, Bell Peppers, Carrot | Italian & Sweet Vidalia Dressing



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**Southern Cultivation** - Mixed Greens, Granny Smith Apples, Spiced Almonds, Crumbled Blue Cheese  
| Champagne Vinaigrette

## Side Dishes

Dill Potato Salad

Coleslaw

Cheesy Mac

Red Beans & Rice

Collard Greens

Sweet Potato Casserole

Smashed Potatoes & Gravy

Cheesy Grits

Potatoes Au Gratin

Southern Baked Beans

Southern Green Beans

Soufflé of Corn

Southern Succotash

Cobbetts of Corn

Okra & Tomatoes

{Served with Sweet Yeast Rolls & Cornbread with Honey Butter}

## Main Entrées

**Creole Ratatouille** - Farm Fresh Vegetables, Extra Virgin Olive Oil, & sun-dried Herbs

**Tangy Cheesy Mac** - Extra Sharp Cheddar, Maytag Blue, Monterrey Jack, Mozzarella, & Focaccia Bread Crumbs

**Jack Daniels Chicken** - Grilled Chicken Breast topped with torched Peaches & Whiskey Reduction

**Buttermilk Fried Chicken** - Seasoned Buttermilk & Chef's Flour

**Pecan Encrusted Chicken** - Bourbon, Brown Sugar, & Praline Sauce

**Baked Chicken** - Oven-Roasted seasoned Chicken Pieces

**Cajun Gumbo** - Chicken, Andouille Sausage, classic Roux

**Barbecue Rib-lets** - Boneless & Braised in homemade Barbecue Sauce

**Smoked Pulled Pork** - Big City's Barbeque Sauce served on side

**Fork-Tender Pork Loin** - Roasted with macerated Apples

**Roasted Breast of Turkey** - Maple Glaze & Whiskey Reduction

# CYPRESS GROVE

290 W Holden Avenue | Orlando, FL 32839

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**Southern Brisket** - Brown Sugar Dry Rub &  
Barbeque Glaze

**Sliced Sirloin** - Vidalia Glaze & Gorgonzola