



Dinner Buffet Menu

Fresh Salads

Standard Salads

Garden Salad

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

Caesar Salad

Chopped Romaine, Garlic Croutons, & Parmesan Shavings.
Served with homemade Caesar Dressing

Harvest Salad

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



Deluxe Salads

Spinach Salad

Fresh Baby Spinach topped with Strawberries, Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette

Pomaceous Salad

Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Balsamic Vinaigrette

Grove Salad

Chopped Kale, Romaine, and Mixed Greens tossed with Halved Grape Tomatoes, Applewood Bacon, Scallion, Sliced Grapes, Bleu Cheese Crumbles & Toasted Walnuts | Served with Balsamic Vinaigrette

Southwest Avocado

Chopped Mixed Greens, Applewood Smoked Bacon, Avocado and Tricolor Peppers with a Cilantro Lime Dressing

Side Dishes

Vegetables

Honey Roasted Carrots
Amandine Green Beans
Steamed Garden Vegetables
Grilled & Roasted Vegetables
Roasted Asparagus with Lemon & Garlic
Balsamic Brussel Sprouts

Starches

Mashed Yukon Gold Potatoes
Rosemary Roasted Potatoes
Roasted Fingerling Potatoes
Cheesy Mac
Honey Roasted Sweet Potatoes
Garden Vegetable Quinoa

Entrees

Parmesan Crusted Chicken | Lemon-Caper Butter Sauce on the side

Chicken Supremo | Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

Tuscan Chicken | Sun-Dried Tomatoes, Basil, & Charred Peppers in Beurre Blanc Sauce

Chicken Pesto | Topped with a Riesling pesto cream and garnished with fresh tomatoes

Chicken Marsala | Coated in a Marsala Wine & Mushroom Sauce

Southern Peach Chicken | Sliced and topped with Roasted Peaches and Jack Daniels Glaze

Grilled Herbed Chicken | With fresh garden Herbs, splashed with Wine infused Butter Sauce

Rum Spiced Beef | Braised with Ancho Chili Captain Morgan

Beef Burgundy | Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

Peppercorn Sirloin | Served with a Tri-color Peppercorn Cream Sauce

Sliced Sirloin | Vidalia Glaze & Gorgonzola

Garden Herb Sirloin | Grilled and Topped with Cilantro Lime Butter

Roasted Pork Loin | Brown Sugar Rub accompanied by Sautéed Granny Smith Apples and Amaretto Glaze

Roasted Pork Tenderloin Medallions | With Cherry Port demi-glace

Eggplant Zucchini Gratin | Layers of Eggplant and Zucchini with Herbed Tomato Sauce

Vegetable Cannelloni | Roasted Vegetables, fresh Italian Formaggio, sautéed Garlic, with Béchamel

Mushroom Chevre Rollatini | Lasagna Rolls Stuffed with Mushrooms, Chevre, & Herbed Tomato Sauce

Baked Ziti | Tomato Sauce, Mozzarella, Ricotta and Parmesan Cheese

Tortellini Primavera | Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables

Pesca Toscana | Pan-seared Whitefish in White Wine, Shallots, Basil, Garlic and Fresh Tomatoes

Island Mahi Mahi | Citrus Mango Salsa

Herbed Whitefish | Whitefish smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce

Citrus Salmon | Pan Seared Salmon with a Citrus Beurre Blanc

Pan Seared Whitefish | Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

Poblano Salmon | Fresh Salmon seared with a Roasted Poblano Pepper Sauce