



Duet Dinner

All Duet Dinners include choice of **one salad, two entrees, one dessert**, the Chefs selection of seasonal accompaniments, rolls and butter. All pricing is per guest unless otherwise noted.

3-Courses | 62.25

Salads

Choice of One

- Mixed Field Greens
Fresh Seasonal Berries, Mango Ginger Stilton, Raspberry Vinaigrette
- Garden Salad
Shaved Carrots, English Cucumbers, Grape Tomatoes, Herbed Croutons, Balsamic Vinaigrette
- Burrata Salad
Baby Arugula, Sliced Heirloom Tomato, Burrata Cheese, Basil Oil, Balsamic Glaze
- Hearts of Romaine
Marinated Tomatoes, Focaccia Croutons, House-Made Caesar Dressing
- Baby Wedge Salad
Shaved Carrots, Tomato Confit, Chopped Bacon, Bleu Cheese Dressing

Entrées

Choice of Two

- Petite Filet | 5
- Braised Short Ribs
- Mediterranean Stuffed Chicken Medallions
- Rosemary Grilled Chicken Breast
- Roasted Pork Tenderloin
- Jumbo Lump Crab Cake | 5
- Crab Stuffed Shrimp
- Bread and Butter Cod
- Fennel Crusted Salmon

Plated Desserts

- Mexican Chocolate Cake
Cinnamon Sugar Churro
- Apple Tart
Caramel Sauce
- Fresh Napoleon
Mixed Berry Compote
- Mascarpone Cheesecake
Chocolate Tuile, Raspberry Coulis
- Chocolate Explosion-Chocolate Brownie
Milk & White Chocolate Mousse, Chocolate Ganache
- Dark Chocolate Marquise
Coffee Crème, Raspberry Coulis
- Southern Peach Cobbler
Fresh Whipped Cream
- Seasonal Bread Pudding
Crème Anglaise
- Mixed Berry Crisp
Topped with Whipped Cream



Dinner

All buffet dinners include freshly brewed Starbucks coffee, decaffeinated coffee & assorted teas. Dinner Buffets require a minimum of 30 guests. All pricing is per guest unless otherwise noted.

Buffets | 52.00

Choice of One Buffet

American Comfort

Starters

- BLT Chopped Salad
Buttermilk Ranch Dressing
- Warm Cornbread Muffins & Biscuits

Entrées | Choice Of Two

- Ale Braised Beef Stew 🍷
Creamy Mashed Potatoes
- Chicken Pot Pie
Vegetables, Puff Pastry Crust
- Roasted Turkey Breast 🍷
Traditional Stuffing, Rosemary Gravy
- Bacon Wrapped Meatloaf 🍷
Mushroom Gravy

Sides

- Sautéed Green Beans and Red Onions
- Baked Macaroni & Cheese

Dessert

- Fresh Baked Cookies & Brownies

Southern

Starter

- BLT Salad
Ranch Dressing

Entrées

- Baked Mac & Cheese
Elbow Macaroni, Sharp Cheddar Cheese, Pimentos, Garlic Parsley Breadcrumbs
- Herb Roasted Chicken
- BBQ Roasted Beef Brisket 🍷

Sides

- Southern Style Dirty Rice 🍷
Green & Red Bell Peppers, Ground Beef, Yellow Onion
- Southern Green Beans 🍷
Bacon, Onions
- Fresh Baked Biscuits
Honey Butter

Dessert

- Rustic Peach Cobbler



Dinner Buffets continued

The Asian Express

Starter

- Baby Greens Salad
Shaved Radishes, Edamame, Mandarin Oranges,
Soy-Shallot Vinaigrette
- Steamed Dumplings & Spring Rolls
Soy Sauce, Chili Marmalade

Entrées | Choice Of Two

- Grilled Soy Ginger Chicken
- Sweet and Sour Chicken
- Korean Short Rib
- Rare Seared Tuna Platter
Asian Cabbage Slaw

Sides

- Stir Fried Vegetables
Ginger, Bok Choy
- Vegetable Fried Rice

Dessert

- Chinese Fortune Cookies
- Lemon Ginger Cheesecake
- Mango Rice Pudding

The Tuscan Dinner

Starter

- Chef's Charcuterie
Cured Meats, Olives, Artichokes, Marinated Mushrooms,
Imported & Domestic Cheeses
- Caprese Salad
Tomatoes, Fresh Mozzarella Cheese, Basil Leaves
- Arugula Salad
Tomato Compote, Shaved Reggiano Parmesan,
Fresh Lemon Vinaigrette
- Warm Parmesan Breadsticks

Entrées

- Pan Seared Chicken Breast 🍷
Marsala Sauce, Sautéed Mushrooms
- Pan Seared Salmon 🍷
Fresh Bruschetta, Balsamic Glaze
- Cavatappi Pasta Primavera
Tomato Basil Sauce

Dessert

- Seasonal Berry Crostata
- Tuscan Florentines



Dinner Buffets continued

The Rotisserie Starter

- Baby Iceberg Wedge Salads
Bacon, Shaved Carrots, Tomatoes, Bleu Cheese Dressing
- Rolls & Condiments

Entrées | Choice Of Two

- House Roasted Turkey Breast 🍴
Rosemary Sauce
- Sliced Bistro Tenderloin Of Beef 🍴
Cabernet Sauce
- Roasted Pork Tenderloin
Bourbon Demi
- Honey & Dijon Glazed Ham 🍴

Sides

- Steamed Broccolini & Baby Carrots
Brown Butter
- Sweet Potato & Garlic Mashed Potato Bar
Crumbled Bleu Cheese, Cheddar Jack Blend, Sour Cream,
Minced Shallots, Horseradish, Chopped Smoked Bacon,
Scallions, Red Wine Gravy

Dessert

- Apple Cake Tartine

Latin Flavors Starters

- Mixed Greens & Jicama Salad
Black Beans, Charred Corn, Cilantro Lime Vinaigrette

Sides

- Salsa Bar
Lime Crema, Guacamole, Shredded Cheddar Cheese,
Fiery Tomato Serrano Salsa, Salsa Verde, Chopped Cilantro
Pickled Jalapeños
- Mexican Street Corn
- Spanish Rice
- Fresh Lime Wedges
- Soft Tortillas
- Crisp Tortilla Chips

Entrées | Choice Of Two

- Pork Pastor
- Chicken Tinga
- Barbacoa
- Marinated Skirt Steak 🍴
- Beer-Battered Cod

Desserts

- Cinnamon Rice Pudding
- Tres Leches Cake



Dinner Buffets continued

Simply Organic

All items are grown and raised naturally without the use of pesticides, hormones, or antibiotics.

Starters

- Baby Kale Salad Tossed
Toasted Almonds, Golden Raisins & Pickled Red Onions,
Heirloom Tomatoes, Citrus Vinaigrette
- House-Baked Herb Dinner Rolls
Whipped Butter

Entrées

- All Natural Chicken Breasts 🌱
Lemon, Capers
- Roasted Scottish Farm Raised Salmon Fillet 🌱
Saffron Dill Sauce

Sides

- Seasonal Vegetable Medley 🌱
- Roasted Fingerling Potatoes 🌱
Smoked Sea Salt, Fresh Herbs

Dessert

- Fruit Tarts
- Mixed Berry Crisp

Vegetarian Options

- Impossible Meatloaf 🌱
Roasted Tomato Sauce
- Stuffed Peppers 🌱
Brown Rice, Garbanzo Beans, Assorted Vegetables,
House-Made Marinara Sauce
- Wild Mushroom & Truffle Lasagna Parmesan
Cream Sauce
- Eggplant Rollatini
Marinara Sauce, Mozzarella
- Parmesan-Herb Crusted Cauliflower Steak

Plated Only

- White Bean Cipollini Onion Relish