

HOT BUFFETS

deluxe buffet - served w/side, salad, bread, butter & dessert \$10.99

executive buffet - served w/two sides, salad, bread, butter & dessert \$12.49

all paper products & serving utensils included

Bruschetta Chicken

grilled or crispy cutlet, fresh mozzarella, roma tomato bruschetta, fresh basil, evoo & drizzled with balsamic glaze

Chicken Saltimbocca

sautéed breast, baby spinach, crimini mushrooms, grilled prosciutto, shredded mozzarella & marsala reduction

Chicken Parmesan

italian classic with marinara, mozzarella & parmesan

Chicken Marsala

sautéed breast, marsala wine reduction sauce, sautéed crimini mushrooms & shaved parmesan

Chicken Picatta

sautéed breast in a lemon wine caper sauce, topped with sautéed crimini mushrooms, spinach & mozzarella

Chicken Florentine

baked stuffed breast with sautéed baby spinach, mozzarella, feta, ricotta & spices served with our tatziki sauce

Island Jerk Chicken

marinated grilled chicken in our island spices on a bed of seasoned black beans & yellow rice topped with monterey cheddar jack & our mango pineapple fruit salsa

Kabob Greek Chicken

marinated in greek herbs & spices, served on a bed of sautéed peppers, onions, tomatoes & feta cheese with toasted pitas & cool tzatziki sauce (2pp)

Roasted Chicken

quartered bone in roasted herbed chicken, seared & baked with for a crispy outside and moist within choice of herb roasted, teriyaki glazed or texas bbq

Honey Chicken Stir Fry

all white meat chicken with water chestnuts, baby corn, bell peppers, carrots & broccoli in a teriyaki honey glaze sesame sauce served with brown rice

Cordon Bleu

stuffed breast with grilled black forest ham, creamy brie, spinach & cranberries on a bed of traditional sherry sauce

Broccoli & Cheddar

stuffed breast with sautéed broccoli, sundried tomatoes, celery, peppers and carrots on a bed of cheddar sauce

Chicken Portabella

stuffed breast with sundried tomatoes, spinach, roasted red peppers, ricotta & portabellas with a vodka sauce

Tenderloin of Pork

roasted and sliced with sautéed apples, cranberries, baby spinach & glazed with our cranberry orange sauce or sautéed peppers, onions, spinach in a brown gravy

Yankee Pot Roast

braised for hours, intense flavor and fork tender, presented with root vegetables, potatoes and seasoned savory gravy

Carolina BBQ

pulled pork - pulled chicken - beef brisket - bbq chicken
choose 2 served with eastern, western & hot sauce
(each additional protein \$2.5)

Potato Bar & Soup

sides of broccoli, bacon, cheddar cheese, sour cream, butter, potatoes & choice of soup

American Buffet

bacon & cheddar steak burgers, portobello & provolone grilled chicken, avocado & pepperjack black bean burgers with lettuce, tomato, onions, condiments & brioche buns

Italian Meatloaf

house specialty, herbed & seasoned meatloaf in a brown gravy topped with crimini mushrooms, sautéed onions & melted provolone cheese (turkey meatloaf available)

Stuffed peppers

seasoned ground turkey, carrots, leeks, peppers & brown rice in a baked bell pepper on a bed of turkey gravy

FRESH FROM THE SEA

deluxe buffet - served w/ salad, side, bread, butter & a cookie brownie tray \$11.99
 executive buffet - served w/ salad, 2 sides, bread, butter & a cookie brownie tray \$13.99
 all paper products & serving utensils included

Wild Salmon

fresh salmon seasoned with our special blend of spices
 baked to perfection and served with tzatziki sauce

Mahi Mahi

fresh flavorful mahi mahi, seasoned in our island spices, citrus
 & herbs served with our mango fruit salsa

Flounder Florentine

wonderful stuffing made of sautéed spinach, ricotta,
 mozzarella, feta, herbs & spices rolled in a fillet
 finished with a lemon dill sauce & served with tzatziki

Tilapia Picatta

seasoned sautéed fillet, finished with a lemon caper sauce
 with crimini mushroom & baby spinach or
 blackened with mango fruit salsa

Shrimp & Grits

large shrimp, trio of peppers, bacon & andouille
 sausage in a traditional sauce served with
 cheddar cheese stone ground grits

Stuffed Catfish

tender seasoned shrimp, sweet blue crab, yellow rice, celery &
 bell peppers seasoned and rolled in our farm raised fillet
 finished with a lobster sauce

BOARD ROOM BUFFET \$12.99

served with bread & butter, cookie & brownie tray and all paper products

choose any two

chicken marsala
 chicken bruschetta
 island chicken
 chicken saltimbocca
 southwest chicken
 chicken picatta
 chicken parmesan
 pork tenderloin
 pollo con pappas
 roasted chicken
 greek kabob

meat lasagna (+.59)
 eggplant parmesan (v)
 vegetable lasagna (v)
 baked ziti & mini meatballs
 wild salmon & tzatziki (+\$1)
 baked tilapia picatta (+1)
 mahi mahi & fruit salsa (+1)
 pot roast & root veggies
 penne ala casa w/chicken
 penne pesto primavera (v)
 rigatoni bolognese

choose any two

choose any three +1.5

rice pilaf
 spanish rice
 brown rice
 mashed potatoes
 two potato mash
 roasted potatoes
 roasted sweet potatoes
 grilled seasonal veggies
 fresh green beans italiano
 string bean casserole
 broccoli & cheddar casserole
 baby glazed carrots
 baked mac & cheese
 black beans & yellow rice

traditional caesar
 classic greek
 garden salad
 kale & cranberry
 spinach salad
 strawberry salad
 fruit salad
 quinoa & cannellini
 black bean & corn
 spinach & orzo
 macaroni salad
 bowtie pesto