

CREATE a Buffet Menu Selections

Meals are served with assorted rolls, iced tea, and water & quality paper products.

Choose a salad, 2 entrees and 3 sides. Extra items are available at an additional cost

Price range per person for Lunch is \$10 - \$12, and Dinner is \$12 - \$15

- ❖ **SALADS** House Garden Tossed Salad with Ranch or Vinaigrette
- Classic Caesar with Romaine and Parmesan Dressing
- Italian Style with Tomatoes, Red Onion, Olives & Garlic Croutons
- Spring Mix with Grape Tomatoes and Fruited Vinaigrette
- Marinated Petite Green Bean Salad with Goat Cheese Crumbles

❖ ENTRÉE SELECTIONS

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|---------------------------|----------------------------|----------------------------|
| Chicken Parmesan | Pecan Crusted Chicken | BBQ Bacon Meatloaf |
| Orange Ginger Chicken | Slow Roasted Top Sirloin | Herb Baked Chicken |
| Chicken Cordon Blue | Chicken Marsala | Lemon Chicken Picatta |
| Rosemary Garlic Pork Loin | Beef Tips over Noodles | Caribbean Tilapia |
| Cajun Chicken Pasta | Swedish Meatballs | Cheese Tortellini Alfredo |
| Baked Honey Ham | Oven Roasted Turkey | Teriyaki Chicken |
| Carolina Pulled Pork | Vegetable Lasagna | Italian Breaded Pork Chops |
| *Roasted Prime Rib | * Back fin Lump Crab Cakes | *Creole Glazed Salmon |
| *Medallions of Pork | *Florentine Chicken Breast | *Burgundy Beef Tips |
| *Stuffed Jumbo Shrimp | *Peppered Beef Tenderloin | *Crab Stuffed Flounder |

❖ SAVORY SIDE DISHES

- | | | |
|------------------------|---------------------------|--------------------------|
| Baked Russet Potatoes | Sweet Dixie Cole Slaw | Cinnamon Baby Carrots |
| Vegetable Rice Pilaf | Creamed Peas and Onions | Country Corn Pudding |
| Herb Roasted Potatoes | Flame Roasted Corn Medley | Whole Dilled Green Beans |
| Loaded Mashed Potatoes | Soup of the Day | Garlic Herbed Pasta |
| Wild Rice with Almonds | Old South Mixed Greens | Chef's Vegetable Blend |
| *She Crab Soup | *Grilled Asparagus | *Mardi Gras Rice |

***Premium Entrée or Side Selections may incur an additional cost per person**

Signature Buffets by Create Cuisine

The Black Tie Dinner

Shrimp Cocktail Shooters, Cream of Asparagus Soup
Arugula and Pear Salad with Citrus Vinaigrette
Slow Roasted Prime Rib of Beef au jus with Creamed Horseradish
Tarragon Chicken with Shallot Wine Reduction, Honey Glazed Baby Carrots
Herb Roasted Red Potatoes, Petite Green Beans Provençale

The Executive Buffet

Tossed Mesclun Salad Greens and Honey Balsamic Dressing
Tender Chicken prepared in Lemon Piccata or Savory Marsala Sauce
Garlic Pepper Encrusted Top Round of Sirloin, Wild Rice Pilaf
Whole Green Beans with Lemon Thyme Butter, Creamy Roasted Corn
with Peppers and Onions

Island Adventure

Coconut Lime Cole Slaw
Calypso Style Roast Pork, Mojito Grilled Chicken
Fish Fillets with Mango Sauce, Caribbean Black Bean and Rice Salad
Trinidad Corn Pie, Tropical Fruit Compote

The Fisherman's Feast

Maryland Style Crab Cakes with Lemon Basil Tartar, Sweet and Spicy Glazed
Salmon, Parmesan Shrimp and Pasta, Old Bay Broiled Potatoes, Fresh Dixie
Cole Slaw, Sea Salt and Garlic Roasted Vegetables, Smoky Green Beans, Sweet
Onion Hushpuppies

Explore the PASTAbilities

Tuscan Garden Salad and Fresh Baked Garlic Bread served with:
Egg Fettuccini, Whole Wheat Spaghetti, and Tri Color Rotini and a
combination of Three Savory Sauces- Alfredo Sauce with Broccoli, Chunky
Basil Marinara and Old Country Meat Sauce with Beef and Sausage

Add Meatballs for an additional charge.

Signature Buffets by Create Cuisine

Mardi Gras Celebration

Creamy Cajun Chicken Pasta, New Orleans Crab Supper Pie
Candied Sweet Potato Soufflé, Stewed Black-eyed Peas and Tomatoes
Zydeco Maque Choux, Bayou Spicy Rice and Sausage, served with
French Quarter Sweet Bread

The County Fair

Southern Fried Chicken Pieces, Pit Cooked Pulled Pork with Assorted Sauces
Old South Mixed Greens with Ham, Shoe Peg Corn Succotash
Mustard and Egg Potato Salad, served with Sweet Corn Bread

Classic Italian Fare

Lightly Breaded Chicken Breast Parmesan with Mozzarella Cheese
Roasted Vegetable or Classic Lasagna
Crisp Caesar Romaine Salad, Tri Color Rotini with Basil Marinara
Whole Green Beans with Lemon Thyme Butter, served with Garlic Bread

Every Day's a Holiday

Oven Browned Turkey with Cranberry Glaze and Sage Bread Stuffing, Brown
Sugar Baked Ham, Sour Cream Mashed Potatoes with Roasted Turkey Gravy
Creamy Green Bean Casserole, Cinnamon Baby Carrots or Flame Roasted
Corn Medley, served with Sweet Yeast Rolls and Creamery Butter

Bon Appetit!

Chicken Francese in a Lemon White Wine Cream
Petit Boeuf en Croute with Mushroom Bordelaise
Endive and Chard Salad with Citrus Champagne Vinaigrette
Roasted Garlic and Herb Potato Gratin, Apple Glazed Carrots
Asparagus in Tarragon Butter, served with French Countryside Baguette

*Let us Custom CREATE a Menu
for your Special Event!*