

DINNER BUFFET

There is a 50 guest minimum for this option.

PRE-SET SALADS

GARDEN SALAD
romaine and sweet lettuces,
cherry tomatoes,
cucumbers & carrots
balsamic vinaigrette

CAESAR SALAD
romaine lettuce,
parmesan cheese croutons,
caesar dressing

MOSER SALAD
wild greens, dried
cranberries, walnuts,
crumbled bleu cheese,
tangy Moser dressing

BUFFET

Dinner Buffet pricing is based upon one Beef or Pork selection and includes:
one Poultry selection, four Vegetable selections, one Dessert selection, Iced Tea, Dinner Rolls, and Coffee

SELECT ONE BEEF OR PORK

CARVED TENDERLOIN OF BEEF
red wine & mushroom sauce

CARVED ROAST BEEF
creamy horseradish sauce

CARVED PRIME RIB OF BEEF
with au jus

SLICED PECAN PRALINE HAM

BACON WRAPPED ROASTED PORK LOIN
bacon and brown sugar

PORK TENDERLOIN
raisinberry chutney

SELECT ONE POULTRY

GLASGOW CHICKEN
chicken lightly breaded, seasoned,
baked to golden brown

CHICKEN RUTHERFORD
chicken breast in a curry cream

BUTTERMILK FRIED CHICKEN

CHICKEN POT PIE
chicken and vegetables in cream with a butter crust

FISH OPTIONS

POACHED SALMON
market price

LEMON BUTTER SNAPPER
market price

FRIED CATFISH
market price

SHRIMP SCAMPI
market price

SELECT FOUR VEGETABLES

Rice Pilaf
Squash Casserole
Red & Green Fried Apples
Fingerling Potatoes
Creamed Spinach with Sliced Tomatoes
Steamed Asparagus
Macaroni and Cheese

Sautéed Green Beans
Garlic Mashed Potatoes
Grilled Parmesan Roma Tomatoes
Old-fashioned Tomato Bread Pudding
Sweet Potato & Apple Soufflé
Brown Sugar Glazed Carrots
Creamed Spinach

SELECT ONE DESSERT

Homemade Fruit Cobbler, Chocolate or Lemon Chess Pies, Bread Pudding