

DINNER BUFFET

Choose 2 Entrees and 2 Sides • Water, Iced Tea

Add 3 Hors D'oeuvres at Additional Charge

Add Salad at Additional Charge

BUFFET

CHICKEN

- Criollo (*Citrus Marinated*) Grilled Chicken Breast
- Fried Chicken with Sage Cream Dip
- Baked Chicken Breast with Pot Pie Sauce
- Herb Roasted Whole Chicken pieces
- Dry Rubbed Grilled Chicken Breast, choice of BBQ Sauce
- Acme BBQ Pulled Turkey, BBQ Sauce

PORK

- Grilled Pork Loin with Sweet & Sour Sauce
- Acme BBQ Pulled Pork, BBQ Sauce
- Acme BBQ Dressed Loin Back Ribs
- Smoked Brown Sugar Glazed Ham with mustard

BEEF

- Sweet Heat Meatloaf
- Porter Braised Chuck with Whole Grain Bourbon Mustard
- Acme BBQ Brisket with choice of BBQ sauce (*Can be Upgraded to Carving Station*)

FISH

- Fried Cod with Malt Vinegar and Tartar
- Roasted Black Pepper Trout Remoulade
- Baked Dijon Salmon with Dill Cream

VEGETARIAN

- Sweet Potato & Black Bean Wrap with Avocado Espuma
- Spaghetti Squash with Tomato Sauce
- Ratatouille

PASTA

- Pasta and Red Sauce with Meatballs or Homemade Italian Sausage
- Pasta and Alfredo with Broccoli and Chicken
- Pasta and Thai Coconut Sauce with Beef or Chicken
- Pasta and Spicy Beef Broth with Homemade Italian Sausage
- Pasta and Mushrooms with Feta in Aglio Olio

SIDES

STARCH SIDES

- Roasted Red Potatoes with Herbs & Garlic
- Pasta & Sauce (*Pesto, Red Sauce or Aglio Olio*)
- Carolina Braised Rice with Bacon
- Baked Potato
- Rice Pilaf
- Creamy Risotto
- Baked Pit Beans
- Mashed Potatoes
- Twice Baked Potatoes
- Fresh Cut Fries

VEGETABLE SIDES

- Sautéed Vegetables
- Snyder's Sweet Corn on the Cob (*seasonal*)
- Spicy Green Beans
- Cole Slaw
- Grilled Yellow & Green Squash
- Pan Fried Brussel Sprouts with Lemon
- Steamed Broccoli with Smoked Salt & Garlic
- Creamed Spinach

