



Corporate Dinner Buffet Selections

Feel free to create your own menu for your dinner buffet.

(Minimum of 15 People)

Please choose a minimum of:

1 Salad, 1 Entrée, 2 Vegetables and 1 Starch.

Additional choices may be selected to enhance your menu.

Passed Appetizers

We offer a wide variety of passed appetizers designed to enhance your party.

Pricing is based on 1.5 pieces per person and only available with full-service events.

Wild Mushroom and Parmesan Crostini
Artichoke and Goat Cheese Crostini
Tomato Bacon Jam Crostini
Peach and Goat Cheese Crostini drizzled with Lavender Honey
Roasted Grape, Blue Cheese, and Walnut Canape
Bacon Wrapped Blue Cheese Stuffed Dates
Rosemary Potato Rounds
Thai Sweet Chili Chicken on Wonton Crisp
Rosemary, Blue Cheese, Apple, and Walnut Flatbread
Mini Zucchini and Parmesan Frittata
Mini Spinach and Bacon Frittata
Bacon and Vidalia Onion Mini Quiche
Grilled Thai Beef Satay with Chimichurri Sauce
Grilled Pork Satay with Raspberry Chipotle BBQ Sauce
Thai Chicken Skewers with Spicy Peanut Sauce
Blue Cheese and Candied Pecan drizzled with Honey in an Endive Cup
Egg Salad Mini Finger Sandwich
Curry Chicken & Raisin Salad Mini Finger Sandwich
Smoky Southern Pimento Cheese Mini Finger Sandwich
Cucumber and Herbed Cream Cheese Mini Finger Sandwich
Mini Maryland Crab Cakes with Spicy Remoulade
Southern Style Pickled Shrimp

Salads

Please choose a minimum of 1

Traditional Favorites

Traditional Caesar

*Crisp Romaine Lettuce with homemade croutons and Parmesan cheese
and finished with a creamy dressing*

Classic Garden Salad

*Mixed Baby Greens with tomatoes, cucumbers, carrots and croutons
and finished with house-made ranch or balsamic vinaigrette*

Classic Greek Salad

*With vine-ripened tomatoes, cucumbers, red onion, kalamata olives, feta
and finished with Greek dressing*

Steak House Wedge Salad

*With Applewood smoked bacon, Gorgonzola, diced tomatoes & cucumbers
and finished with creamy blue cheese dressing*

Deluxe Selections

Grilled Vegetable Salad

*Grilled Asparagus, Summer Squash, and Red Peppers
Over mixed baby greens with Parmesan, and finished with a sherry vinaigrette*

Roasted Beet Salad

*Slow roasted Beets accented with Thyme and Garlic
Over baby arugula with goat cheese, candied nuts, and honey Dijon vinaigrette*

Harvest Medley Salad

*Roasted Butternut Squash and Dried Cranberries
Over mixed baby greens with blue cheese, walnuts, and walnut vinaigrette*

Avocado & Orange Salad

With thinly sliced red onion, mixed baby greens, and finished with a light citrus vinaigrette

Watermelon and Heirloom Tomato Salad

Dressed with Feta and candied pecans over assorted baby greens, and finished with a basil vinaigrette

Manchego & Apple Salad

With baby arugula, dates, candied walnuts, and finished with a walnut vinaigrette

Entrées

Please choose a minimum of 1

Traditional Favorites

Chicken Marsala

With a mushroom and sweet marsala wine sauce

Bruschetta Chicken

Grilled chicken breast topped with sautéed tomatoes, garlic, and fresh basil

Coca-Cola Chicken

Slow cooked chicken in sweet and tangy Southern glaze

Chicken Picatta

Pan sautéed and finished with a lemon caper butter sauce

Herb Roasted Bone-In Chicken

With a white wine, Dijon chicken jus

Chicken Parmesan

Lightly breaded filet topped with marinara and mozzarella cheese

Classic French Coq au Vin

Tender chicken thighs slow braised in red wine and herbs

Southern Fried Bone-In Chicken Breast

Lightly battered and seasoned

Spaghetti with Meatballs

Beef meatballs served with house-made marinara

Deluxe Selections

Southern Pulled BBQ Pork

With BBQ sauce and yeast rolls

Spicy Braised Pork Ribs

Tossed with a sweet and tangy BBQ sauce

Beef Bourguignon

Tender beef tips braised with red wine, herbs, and mushrooms

Classic Lasagna

Ground beef and Italian sausage layered with pasta, marinara, and mozzarella

Herb Crusted Roast Beef

Slow cooked roast accented with rosemary, thyme, and oregano

Traditional Meatloaf

In a rich and creamy sherry mushroom gravy

Premium Selections

Maple Glazed Atlantic Salmon

Roasted with thyme, ginger, and maple

Herb Grilled Atlantic Salmon

With compound butter of mixed herbs

Classic Shrimp Scampi

In a light garlic herb and butter sauce

Blackened Jumbo Shrimp

With Southern creamy grits

Rosemary Pork Tenderloin

With a port wine reduction

Apple Stuffed Pork Tenderloin

Crusted with sage and filled with apples and raisins

Luxury Selections

Pan Seared Halibut

**Subject to seasonal availability*

With Lemon Basil Vinaigrette

Pecan Crusted Grouper

**Subject to seasonal availability*

With lemon beurre blanc sauce

Prosciutto & Basil Stuffed Beef Tenderloin

With sauce Robert

Herb Crusted Beef Tenderloin

With red wine reduction

Simply Seared Ahi Tuna

With capers and lemon brown butter sauce

Maryland Style Crab Cake

Jumbo lump crab with fine herbs and a white wine reduction

All Entrées include a choice of Yeast Rolls, Garlic Bread Sticks, Cornbread, or Honey-butter Biscuits

Vegetables

Please choose a minimum of 2

Traditional Favorites

Roasted Broccoli

With rosemary and garlic infused olive oil

Lemon Garlic Green Beans

With lemon zest, garlic, and a hint of butter

Confetti Peppers

With parsley butter and garlic

Sautéed Squashes

With herb infused olive oil

Baby Carrots

With a brown sugar and maple butter glaze

Roasted Root Vegetables

Carrots, parsnips, and sweet potatoes accented with thyme

Corn and Butter Bean Succotash

With an herb vegetable broth

Southern-Style Collard Greens

Slow cooked with garlic, onions, and smoked turkey

Creamed Spinach
With a hint of nutmeg

Deluxe Selections

Haricot Verts
With garlic butter and almonds

Sautéed Baby Asparagus
With red peppers and olive oil

Grilled Jumbo Asparagus
With balsamic glaze

Sautéed Spinach
With pine nuts and golden raisins

Roasted Baby Vegetables
With herb butter

Roasted Acorn Squash
With brown sugar and walnuts

Classic Ratatouille
Mixed vegetables in an herb tomato broth

Starches

Please choose a minimum of 1 starch

Traditional Favorites

Rosemary Roasted Baby Red Potatoes
With rosemary and thyme

Roasted Garlic Mashed Potatoes

Southern Style Mashed Potatoes

Parsley Red Potatoes

Smoked Cheddar Stone Ground Grits

Cinnamon Maple Mashed Sweet Potatoes

Herb Rice Pilaf

White Rice with Pepper Gravy

Parmesan Israeli Couscous

Wild Rice Pilaf
With mixed mushrooms

Deluxe Selections

Oven Roasted Fingerling Potatoes
With shallots and fine herbs

Lyonnais Potatoes

Wild Mushroom Risotto

Parmesan & Herb Risotto

Golden Potato Gratin
Baked with thyme and cream

Goat Cheese Mashed Potatoes

Twice Baked Russet Potato
With bacon, chives and smoked cheddar

Desserts

Dessert Menu Dessert Shooters
Includes two shooters per person.

A delightful assortment of chocolate fudge brownie/toffee cream, raspberry/vanilla cream, apple pie, tiramisu, banana pudding, strawberry shortcake, red velvet/cream cheese frosting

Individual Desserts

Dark Chocolate Mousse and Strawberries
Caramelized Apple Bread Pudding with Bourbon Sauce
Seasonal Cobblers
Old Fashioned Banana Pudding
Key Lime Pie
New York Cheesecake
Carrot Cake
Dark Chocolate Tart with Raspberry Coulis
Chocolate Cannoli

Ice Cream Station
Requires a station attendant.
Minimum of 50 guests.

Includes two (2) flavors of ice cream, five (5) toppings, chocolate sauce and caramel sauce

Vanilla, Chocolate, Strawberry Ice Cream

Toppings Include:

Plain M&Ms, Peanuts, Whipped Cream, Crumbled Oreo Cookies, Heath Bar Bits, Cherries,
Rainbow Sprinkles, Mini Chocolate Chips, Brownie Crumbles, Sliced Strawberries

Beverages

Sparkling Punch
Sold by the gallon

Flavor Infused Water
Citrus Basil / Strawberry Mint / Ginger Cucumber
Sold by the gallon

Iced Tea (Sweet & Unsweet)
Sold by the gallon

Lemonade
Sold by the gallon

Bottled Water

Canned Soda

Coffee (Minimum of 20 people)
Full-service Parties Only
Coffee served in urns with basic china coffee mugs

Premium Service
Full-service Parties Only
Coffee served in urns with china coffee cups and saucers

Additional Coffee Selections
Whipped cream, flavored creamers: French vanilla& hazelnut, biscotti, chocolate tuile cookies
Available only with Premium Service

All Coffee Service comes with sugar, sweeteners, and creamers

Beverages sold by the gallon can also be dispensed in decorative carafes for full-service parties