



Corporate Buffet Menu

Minimum of 12 Guests

Western Round Up

Roasted Quartered Chicken, Smashed Potatoes with Cheddar Cheese, Southwestern Salad with Roasted Corn, Diced Tomatoes and Black Beans, Served with Salsa Ranch Dressing, Rolls and Honey Butter.

_____ per person 10.00

The Carolina's

Slow Roasted Barbeque with North and South Carolina Sauces, Green Beans with Grilled Onions, Cilantro Corn and Southern Cole Slaw, Rolls and Honey Butter.

_____ per person 10.00

Warm Taco Salad Bar

Chopped Romaine Lettuce with Warm Julienne Chicken, Pickled Onions, Cheddar Cheese, Black Bean Salad, Fresh Corn Salsa, Candied Jalapeno and Mexican Ranch served with Chips and Salsa

_____ per person 10.00

Orzo Shrimp

Shrimp Skewer on a bed of Seasoned Orzo with a Garlic Cream Sauce served with Roasted Vegetables, Rolls and Honey Butter.

_____ per person 10.00

Warm Chicken Breast with Apple Salad

Warm Seasoned Chicken Breast atop our Apple Salad - Romaine with Sundried Cranberries, Fresh Apples and Crumbled Feta with Citrus Dressing served with a Fruit Salad, Rolls and Honey Butter

_____ per person 10.00

Baked Potato and Salad Bar

Baked Potato Bar with Extra Large Potatoes, topped with fresh made Chili, Cheddar Cheese, Sour Cream, and Margarine served with a Garden Salad Bar - Romaine Lettuce with Diced Tomatoes, Cucumbers, Carrots and Croutons with Ranch Dressing

_____ per person 10.00

Chicken Buffet with your choice of Salad

Served with Rolls and Honey Butter

Chicken Florentine – Chicken Breast with Spinach and Three Cheeses served with Seasoned Rice
Naked Chicken Cordon Blu –Chicken Breast with Ham and Swiss Cheese with a Dijon Sauce served with Seasoned Rice

Chicken Parmesan – Pan fried Chicken Breast with Marinara Sauce and Melted Mozzarella served with Penne Pasta

Rosemary Chicken Pie – Roasted Chicken diced with sautéed Carrots, Celery and Onions in a creamy rosemary sauce topped with Pastry Disk

Chicken Caprese – Chicken Breast with Pesto, Fresh Mozzarella and Tomato served with Seasoned Rice

Chicken Marsala- Sautéed Chicken Breast with Marsala Wine Infused Mushroom Sauce served over Seasoned Rice

Chicken Cacciatore - Chicken Breast sautéed with Diced Tomatoes, Colorful Peppers and Garlic over Penne Pasta

_____per person 11.00

Side Salad Options

Bistro - with Sundried Cranberries, Walnuts and Crumbled Gorgonzola and Balsamic Vinaigrette

Apple - with Apple slices, Feta Cheese and Sweetened Cranberries with Citrus Dressing

Greek – with Cucumbers, Diced Tomatoes, Feta, and Red Wine Vinaigrette

Garden – with Diced Tomatoes, Cucumbers and Shredded Carrots, Croutons with Ranch Dressing

Caesar – with Shredded Parmesan, Croutons and Fresh Made Caesar Dressing

BLT – with Crumbled Bacon, Diced Tomato and Shredded Cheddar with Ranch Dressing

Vegetarian Lasagna

Roasted Vegetables layered with Pasta and a Creamy White Sauce served with Apple Salad - Romaine with Sundried Cranberries, Fresh Apples and Crumbled Feta with Citrus Dressing served with a Fruit Salad, Rolls and Honey Butter.

_____per person 10.00

Beverage

12 oz. Bottled Soda

1.50 each

16 oz. Bottled Water

1.00 each

Gallon of Fresh Brewed Sweet or Unsweet Tea with Cups and Ice

10.00 per gallon

Gallon of Fresh Made Lemonade with Cups and Ice

10.00 per gallon

(each gallon - approx. serves 8-10)

Place Settings

Styrofoam Plates, Clear Heavy Duty Utensils, and Dinner Napkin

1.50 per person

Styrofoam Dessert Plates, Clear Fork and Napkin

1.00 per person

Clear Elegant Plates, Clear Heavy Duty Utensils and Dinner Napkin

4.00 per person

China Rental Available

Delivery

\$1.50 per mile

Minimum Delivery \$15.00

Disposable Chafers with Water Pan and Sterno are \$12.00

Service Charge

20% Service Charge will be added to all Catering orders to cover the use of food table linen, Chafers, Sterno, Equipment, baskets and serving utensils.

Cancellations require 48-hour notice.

Sales Tax of 8.25% will be added to all orders.

Gratuity is not included. Please be considerate of the service you are provided and tip accordingly.