

Dinner Buffet for 60 Guests or Less \$30/Person



Selection of Two Appetizers

Entrees (Choose Two)

Marinated Pork Tenderloin With Dry Sherry and Soy

Pork Tenderloin with Apples and Leek Gravy

Chicken Marbella-Marinated in Oregano, Olive Oil, Olives,

Capers, and Dried Plums then baked

Chicken with Peaches and Country Ham

Chile Rubbed Salmon with Local Honey Drizzle

Beef Eye Round with Dijon Caper Sauce

Beef Tenderloin with Horseradish Sauce (Add \$10/person)

Sides (Choose Two)

Parmesan Crusted Oven Roasted New Potatoes

Smashed Potatoes

Baked or Creamy Macaroni and Cheese

Roasted Butternut Squash, Brussel Sprouts, and Red Peppers

Orzo Salad with Roasted Peppers, Mushrooms, & Asparagus

Sugar Snap Peas walnuts and Tossed with Walnut Oil

Zucchini and Grilled Corn with Roasted Peppers

Green Bean Salad with Basil Vinaigrette

Salads (Choose One)

Spinach Salad with Crumbled Blue Cheese, Apples, & Candied Pecans

with Vidalia Onion Dressing

Assorted Mixed Greens with Mandarin Oranges, Sundried Cherries, Goat

Cheese, & Candied Pecans with Citrus or Balsamic Vinaigrette

Assorted Mixed Greens, Artichoke Hearts, Kalamata Olives, Banana

Peppers, Grape Tomatoes, and Cucumbers with Italian Vinaigrette

Chopped Cabbage, Toasted Sesame Seeds & Almonds, Chinese Noodles

with Rice Wine Vinaigrette

Assorted Breads