



FORMAL BUFFET DINNERS

Our buffet packages feature our chef designed dishes presented beautifully. Discounts are available when combining these packages with bar service & station packages. Minimum ten days notice required. Large group discounts are also available.

FORMAL BUFFET PACKAGE 1

Starting at \$64.95, this package includes one platter display, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 2

Starting at \$74.95, this package includes one platter display, two hors d'oeuvres, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 3

Starting at \$84.95, this package includes two platter displays, three hors d'oeuvres, salad, bread, three entrées & two sides.

SELECTIONS

ENTREES

ROSEMARY CHICKEN (GF)

French cut herb chicken, pomegranate seeds

JALAPEÑO HONEY CHICKEN (GF)

French cut seared chicken breast, jalapeño infused honey

GEORGIA PEACH CHICKEN (GF)

French cut roasted chicken breast, grilled peaches, fresh herbs

PRIME RIB AU JUS (GF)

Peppercorn crusted delmonico, au jus, horseradish aioli

FILET MIGNON (GF)

Char-grilled petite cut, burgundy shallot compound butter +\$4

WILD MUSHROOM TOP FILET (GF)

Filet style sirloin, mushroom ragu, burgundy reduction

APPLE SAGE PORK TENDERLOIN (GF)

Tender sliced pork, local apple glaze, fresh sage

LEMON CAPER SALMON (GF)

Atlantic salmon, fresh lemon, herbs, capers

PINEAPPLE CITRUS MAHI MAHI (GF)

Flame grilled Mahi steak, fresh pineapple salsa

LUMP CRAB CAKE

Maryland style crab cake, dijon remoulade

EGGPLANT ROLLETES (V)

Breaded eggplant, ricotta, fresh basil, house red sauce

RATATOUILLE (VG,GF)

Artfully arranged sliced vegetable rounds, traditional provencale sauce

SIDES

RED SKIN MASHED POTATOES (V,GF)

THYME ROASTED POTATOES (VG,GF)

SEASONAL LOCAL VEGETABLE (VG,GF)

ROASTED BABY BELLA MUSHROOMS (VG,GF)

PETITE CARROTS WITH PISTASHIO PESTO (VG,GF)

WILD LONG GRAIN RICE (VG,GF)

FLAME GRILLED GARLIC BROCCOLINI (VG,GF)

PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF)

ROASTED ASPARAGUS WITH FRESH LEMON (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)

BLUEBERRY GOAT CHEESE SALAD (V,GF)

SPINACH & ROASTED PEAR SALAD (V,GF)

BREADS

HONEY WHEAT ROLLS & HONEY BUTTER (V)

RUSTIC BAGUETTE & HERB COMPOUND BUTTER (V)

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)

Minimum guest count 30 or \$1000 subtotal. Minimum two week lead time subject to availability.

Menu available for staffed service only. May be subject to tax, service fee & gratuity.