

"Create Your Own Buffet"

Select Two Entrees for your Guest to Enjoy!

Choose additional "a la carte" priced Entrees and Side Items that compliment the overall theme!

All Meals Include

Beverage Station of Teas, Pink Lemonade, Water

Two Signature Sides & Soft Yeast Rolls w/ Butter

Your Choice of Chipotle Black Bean & Butternut Squash Soup, Garden Vegetable Soup, Award Winning Smoked Beef Brisket Stew,
or
Plated Garden Salad, Wine Country Salad, or Classic Caesar Salad

House Favorites - \$37

Seafood

Lemon Cilantro Mahi Mahi - Broiled w/ Butter, White Wine, Lemon & fresh Cilantro (GF)

Sweet Heat Chili Glazed Cobia - Seared w/ seasonings, brushed w/ a light chili pepper glaze & topped w/ a sweet Mango Salsa (GF)

Jamaican style Red Snapper - Oven Baked Snapper, seasoned w/ Caribbean spices and fresh Pineapple Pico De Gallo (GF)

Herb Crusted Halibut -

Wild Caught Alaskan Halibut, topped with Garlic Butter & Herb Breadcrumbs

Atlantic Salmon

Choose from One of Our Delicious styles!

- ~ Seasoned w/ lemon, topped w/ a White Wine Dill Cream Sauce (GF)
- ~ Glazed w/ our own "Teriyaki style" Maple Soy or Blackberry Ginger
- ~ Served over Capellini pasta tossed in lemon, garlic, roasted red peppers & spinach



"Skewered Shrimp Creations"

Try any one of our Marinated & Flame Grilled selections, all Gluten Free!

- Caribbean Jerk Rub ~ Spicy Sriracha & Sweet Honey
- ~ Garlic Lemon Scampi ~ Tequila Lime Cilantro

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*

Pork

Pan Fried Chops w/ Caramelized Peppers & Onions

— Bone in thick cut chops, cooked in a delightful mixture of garlic and butter, sautéed sweet red bell peppers, caramelized red onions, basil and a sweet vinaigrette (GF)



Cider Glazed Loin — Slow cooked and sliced center cut loin topped w / an Apple Cider Reduction (GF & DF)

Garlic Butter & Thyme Crusted Medallions

— Oven roasted Smithfield Tenderloin (GF & DF)

Fresh Chicken



Tuscan — Grilled and topped w/ sautéed Spinach, Mushrooms, Red Onions, & Bell Peppers in an aged Provolone & Parmesan sauce (GF)

Sesame Ginger — Lightly fried & tossed in a sweet Sesame Ginger Sauce, topped w/ Grilled Pineapple (DF)

Forest Mushroom — Oven roasted, topped w/ a Portobello Mushroom Demi Glace (DF)

Citrus Caper — Breaded & Pan Seared in a buttery Lemon, Caper, White Wine sauce

Chicken Roma — Panko coated, topped w/ Baby Spinach, Roma Tomato, and a creamy Parmesan sauce (GF)

Hand Cut Beef

*Smoked Brisket with Chive Sauce** — Pan seared brisket slow cooked w/ Andouille sausage and topped with a shallot & chive cream sauce (GF)



*Marinated Flank Steak** — Seasoned and Grilled w/ our own “Steak House” Marinade (GF & DF)

*Herb Crusted Beef Medallions** — Always tender, topped w/ sautéed Mushrooms & Red Onions in a light Demi Glace

*Whiskey Peppercorn Sirloin** — Slow roasted Top Round Sirloin, sliced, and served w/ a light Whiskey Peppercorn sauce (GF)

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Vegetarian



Eggplant Stack – Golden Fried Eggplant Layered with Mozzarella, Provolone Cheese and Slow Roasted Marinara. Served with herb buttered Angel Hair Pasta

Fire Roasted Vegetarian Lasagna – Layers of Flame Grilled Seasoned Vegetables, Mozzarella, Parmesan, and Rich Ricotta Cheese in a Slow Roasted Basil Tomato Sauce and Topped with Blended Monterey Jack & Cheddar Cheeses

Grilled Portobello – Marinated Portobello Mushroom Over Wheat Penne Pasta Tossed in Basil Avocado Sauce with Roasted Vegetables

Italian Primavera – Tomatoes, carrots, onion, zucchini, yellow squash, green bell pepper, red bell pepper, garlic, and Italian herbs tossed in olive oil with Bow Tie Pasta & Parmesan



Vegan – Gluten Free & Dairy Free Selections

THE Ultimate Vegan Lasagna! ~ “Beyond Meat Italian Sweet & Hot Sausage” with a garden’s worth of Roasted Vegetables Layered with Marinara Sauce and “Follow Your Heart” Vegan Cheese on Gluten Free Lasagna Sheets

Baked Stuffed Bell Peppers ~ Garden fresh Green, Yellow, and Red bell peppers, filled with sautéed white beans, spinach, mushrooms, zucchini and tomatoes. Combined with “Meatless Vegetable Beef Crumble”, Vegan Mozzarella and our Vegetable Wild Rice

Oven Roasted Stuffed Portobello ~ Marinated Portobello Mushroom with homemade celery, carrot, & onion Stuffing filled with Spinach, vegan Mozzarella Cheese Drizzled with Balsamic Glaze and served over “Path of Life” Riced Vegetables Confetti Blend

Grilled Teriyaki Tempeh Veggie Skewers ~ Grilled vine ripe Tomatoes, yellow Squash, Zucchini, Mushrooms, red Onion and Bell Pepper, w/ roastyed Teriyaki marinated tempeh, topped with Balsamic Glaze. Served over Roasted Vegetable Red Quinoa

Signature Side Dishes

- Garlic Mashers**
- “Ranch Style” Red Potatoes**
- Rosemary Roasted Fingerling Potatoes**
- Baked Potato**
- Redskin Potato Salad**
- Seasoned Rice Pilaf**
- Vegetable Wild Rice**
- Caribbean Fried Rice**
- Lemon Grass & Ginger Rice Pilaf**
- Cilantro Lime Rice**
- “Homemade” Mac and Cheese**
w/ Smoked Gouda, Mild Cheddar, and Provolone
- Pimento Mac & Cheese**
- Italian Bow Tie Pasta Salad**
- “Country style” Green Beans**



- Pan fried Brussel Sprouts**
~ tossed in Goat Cheese w/ Balsamic Glaze
- Oven Roasted Asparagus**
- Stir Fry Vegetables**
- Seasonal Vegetable Medley**
- Rustic Root Vegetable Medley**
- “Tuscan Style” Roasted Carrots**
- Classic Succotash w/ roasted Peppers & Onions**
- Maque Choux (Corn & Peppers w/ bacon)**
- Mexican Street Corn**
- Brown Sugar Baked Beans**
- Sweet Yams**
- Sautéed Green Beans**
- Sesame Sugar Snap Peas**