



DINNER TABLES

New Orleans

Gumbo

Corn Muffins

Spinach, ham and chopped egg salad with Dijon dressing

Buttermilk fried chicken and barbequed pulled pork

Collard greens and ham, creole red beans and rice, maquechoux smothered corn and baked macaroni and cheese

Key lime pie and chocolate-banana bread pudding with bourbon caramel sauce

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$28.00 per person

Tuscan

Roasted tomato, tortellini and spinach soup

Chef's selection of antipasto

Bibb, red oak, arugula, dried cherries, gorgonzola, candied pecans with balsamic vinaigrette

Black cod, stewed tomatoes and bacon with shrimp sauce

Seared chicken with spinach and wild mushrooms

Tuscan grilled pork loin with roasted pesto vegetables

Roasted gold and white potatoes with rosemary, ratatouille – stewed Italian vegetables, and almond-cheese ravioli with roasted garlic alfredo

Ricotta cheesecake with fresh berries, tiramisu and biscotti

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$29.00 per person

Heartland

Mixed greens salad with cucumber, tomato and choice of two dressings, Italian pasta salad, new potatoes and green bean salad

Grilled sirloin with wild mushrooms, sautéed chicken breast with chive cream and roasted tilapia with tomato caper relish

Mixed vegetable medley, creamed spinach and roasted red bliss potatoes

Cheesecake, lemon torte and chocolate cake with oreo cookies

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$32.00 per person

(MINIMUM OF 30 GUESTS REQUIRED FOR ALL BUFFETS)

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

