

Buffet Service

Soup or Salad (choice of one served to your guests)

- § Fresh Tossed Salad
- § A La Grecque
- § Caesar Salad - (Romaine Hearts wrapped with Prosciutto)
- § Clemson Bleu - (add \$1.00)

- § Wedding Soup
- § Tomato Parmesan Bisque
- § Sherried Crab Bisque

Chef Carved Entrees (choice of one)

- § Rotisserie Turkey Breast
- § Herb Crusted Pork Loin
- § Smoked Ham with Cloves and Honey Baked Glazing

- § Slow Roasted Marinated Top Round of Beef
- § Prime Rib of Beef Au Jus
- § Roasted Beef Tenderloin (Market Price)

Entrées (choice of two)

- § Chicken Romano with Garlic and Lemon Sauce
- § Chicken Parmesan
- § Stuffed Boneless Pork Chop
- § English Style Cod Loins
- § Sauteed Chesapeake Shrimp
- § Beef Bourguignonne

- § Old Fashioned Focaccia Stuffed Chicken Breast with Sauce Supreme
- § Pine nut and Almond Crusted Chicken with Lemon Sauce
- § Marinated Sliced Sirloin with Peppers and Onions
- § Chicken Madeira with Mushroom Wine Sauce

Pasta Entrée (choice of one) Pasta and Sauce

Penne, Bow Tie or Cavatappi Pasta served with Roasted Garlic Alfredo, Traditional Marinara or Roasted Red Pepper Cream Sauce

Accompaniments (choice of two)

- § Oven Roasted Herb Baby Bakers
- § Parsley Red Potatoes
- § Twice Baked Potato
- § Au Gratin Potatoes
- § Wild Rice Pilaf

- § Green Beans Almondine
- § Honey Glazed Belgian Carrots
- § Eggplant Rollade
- § Steamed Fresh Mixed Vegetables
- § Sauteed Summer Squash

Our Buffet Menu also includes

Complimentary cold hor d'oeuvres, oven fresh dinner rolls with butter, hot tea, and fresh brewed coffee and decaffeinated coffee.

\$27.95 per person