



MENU

DINNER BUFFET MENU

FOOD THAT
FEEDS THE SOUL

POPULAR DINNER BUFFET TIERS

Each Tier Buffet Price reflected is for 30 persons minimum

Tier 1 \$18 per person

Includes: 1 meat, 2 sides, a house salad and dinner rolls

Tier 2 \$23 per person

Includes: 2 Meats, 2 sides, house or Caesar salad and dinner rolls

Tier 3 \$28 per person

Includes: 2 premium meat selections or 3 meats, 2 sides, Caesar or 7 layer salad, dinner rolls and dessert

STANDARD MEATS

Meatballs
Chicken wing dings
Chicken wings
Chicken thighs
Chicken drumsticks
Buffet ham
Boneless Country Style
Ribs
Pork Chops
Turkey Chops



PREMIUM PLUS: ADDITIONAL \$3 PER PERSON

Seafood/Fish
Salmon
Trout
Mahi Mahi
Shrimp
Lobster
Crab
Scallops



PREMIUM MEATS

Chicken Quarters
Chicken Breasts Baked or Fried
Stuffed Chicken Breasts:
Bacon wrapped or Tuscan
Chicken Marsala
Chicken Piccata
French Onion Chicken
Beef Roast:
Traditional with Carrots
and potatoes
Mississippi with
pepperoncini peppers
Pork Roast
Bone in Ham
Baked Turkey
Pork Ribs
Pork tenderloin
Lamb Chops additional \$3
per person

VEGETABLES

Green beans with turkey
Sautéed Kale
Corn
Creamed Corn
Candied Yams
Boasted Brussel Sprouts

Glazed Carrots
Broccoli Salad
Potato Salad
Baked Beans
Cabbage and Carrots
Cabbage and Sausage \$1
extra per person



SIDES

Mashed Potatoes: Yukon gold or Idaho
Au Gratin Potatoes
Macaroni and Cheese
Pasta: Penne, Cavatappi, spaghetti or Fettuccine
Pasta sauce: Alfredo, Cheesy Tomato Marinara, Vodka Sauce
Rasta Pasta *a little spicy*



SALADS

House
Caesar
7 layer *Premium*



OPTIONAL DESSERTS

Assorted Cookies
Assorted cupcakes
Sheet cake: Lemon, Chocolate, Strawberry
Sliced Pound cake
Banana pudding
Banana pudding pie
Strawberry shortcake shooters \$1 per person



A LA CARTE ITEMS

Sides

½ roaster 13x9 pan \$80
Full Roaster \$110

Meats

½ roaster \$85
Full roaster \$125
