The University Club

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Can’t find what you’re looking for? Ask about specialty items and requests!
All basic reception packages are $19.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. You may add another cold item from the basic reception package for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**Cold Items (choose 3)**

- Fresh Fruit Platter
- Domestic Cheese Platter with Fruit Garnish
- Vegetable Crudité Tray with Ranch Dip
- Seasonal Pasta Salad
- Southern Tomato Gazpacho Shooter
- Deviled Eggs – Traditional Southern, Southwestern, or Bacon Cheddar
- Bruschetta – Marinated Tomato, Pimento, or Olive Tapenade
- Grilled Vegetable Flatbread with Flame Roasted Onion Spread
- Caramelized French Onion & Mushroom Puff Bite
- Baked Brie with Crackers & choice of – Strawberry Preserves, Pepper Jelly, or Infused Garlic and Herb Olive Oil
- University Club Charred Onion Dip with Fresh House Kettle Chips
- Petite Yeast Roll Sandwiches – Turkey & Swiss or Ham & Cheddar
- University Club Chicken Salad in Sweet Hawaiian Rolls

**Hot Items (choose 2)**

- Carved Roast of Beef in Cocktail Rolls with Horseradish Aioli
- Southern Fried Chicken Bites with Assorted Sauces
- Vegetable Spring Rolls
- Meatballs – BBQ or Marinara
- Warm Spinach and Artichoke Dip with Fresh House Kettle Chips
- Assorted Mini Quiches
- Loaded Potato Tartlets
- Stuffed Mushrooms – Vegetable or Sausage
- Buffalo Chicken Dip with Fresh House Kettle Chips
- University Club Fried Catfish Bites with Hushpuppies & Tartar Sauce
- Sweet Potato Casserole Mini Tarts (contains pecans)
- Baked Bacon Cheddar Hushpuppies
The University Club

DELUXE RECEPTION PACKAGE

All deluxe reception packages are $24.95 per person and include 2-hour service; food is prepared and replenished for 2 hours at amounts based on your guaranteed number of guests. Iced tea and water service is included. You may add another cold item for an additional $1.00 per person. You may add another hot item from the basic reception package for an additional $2.00 per person. You may replace a cold item with a hot item for an additional $2.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Cold Items (choose 3)

Fresh Fruit Platter
Domestic Cheese Platter with Fruit Garnish
Baked Brie with Crackers & choice of – Strawberry Preserves, Pepper Jelly, or Infused Garlic and Herb Olive Oil
Bruschetta – Philly Cheesesteak, Pork Tenderloin, or West Indies Crab Salad
Smoked Salmon Canapés with Crème Fraiche on Cucumber
Antipasto Skewer with Balsamic Glaze
Mini University Club Sandwiches
University Club Chicken Salad in Sweet Hawaiian Rolls
Shrimp and Grit Spoons
Rolled Goat Cheese Pops – Herbed, Pecan, or Dried Berry
Candied Bacon and Smoked Salmon Mini BLTs
Cucumber Tea Bites
Mini Grilled Cheese and Tomato Bisque Shooters

Hot Items (choose 3)

Mini Quesadillas – Vegetable or Chicken
Carved Roast of Beef in Cocktail Rolls with Horseradish Aioli
University Club Pulled Pork Sliders
Spanakopita
Mini Crab Cakes with Classic Remoulade Dip
Southern Fried Chicken Bites with Assorted Sauces
Asparagus Spears wrapped in Phyllo
University Club Burger Sliders
Grilled Chicken Kebab with – BBQ, Sweet Thai Chili, or Sesame Soy Sauce
Vegetable Spring Rolls
Assorted Mini Quiche
Stuffed Mushrooms – Vegetarian or Sausage
Meatballs – BBQ or Marinara
Cajun Crawfish Fritters with Classic Remoulade Dip
Loaded Potato Tartlets
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Carving Stations
50 person minimum
$50 attendant fee for all stations
Served with Silver Dollar Rolls and Assorted Sauces

Roasted Turkey Breast $6.00/person
Country Style Smoked Ham $6.00/person
Prime Rib of Beef with Au Jus $9.00/person
Tenderloin of Beef $10.00/person
Herbed Roasted Pork Tenderloin $7.00/person

Food Bar Stations
50 person minimum
$50 attendant fee for all stations

Mashed Potato Bar $9.00/person
Mashed red skinned and sweet potatoes with brown sugar, cinnamon, marshmallows, chopped bacon, caramelized onions, scallions, whipped butter, sour cream, and mixed cheeses

Pasta Station $9.00/person
Penne and bowtie pasta with fresh mushrooms, tomatoes, roasted bell peppers, black olives, grilled zucchini & yellow squash, marinara and alfredo sauces, and grilled chicken

Gourmet Grilled Cheese Station $11.00/person
White, wheat, and house breads; brie, cheddar, smoked gouda, and mozzarella cheeses; sautéed mushrooms, grilled onions, and bacon

Southern Grits Bar $13.00/person
Creamy Stone ground grits, mixed cheeses, whipped butter, chopped bacon, shrimp, smoked sausage, Cajun cream sauce, and sautéed bell peppers and onions.
All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Passed Tray Hors d’oeuvres
Trays of 50 pieces

Bacon & Cheese Deviled Eggs $45.00
Smokey Applewood bacon blended with cheddar and parmesan cheeses. Topped with smoked paprika

University Club Boom Boom Chicken Bites $62.00
Served on a mini skewer

Shrimp Cocktail Mini’s $82.50
Classic shrimp cocktail served in a shot glass

Grilled Mini Vegetable Kabobs $50.00
Zucchini, yellow squash, bell pepper, onion and grape tomato marinated and grilled

Bite Size Chicken & Waffles $55.00
Mini waffle bites topped with fried chicken bites topped with house honey mustard and syrup

Catfish & Fry $75.00
Seasoned thick sliced fried potato topped with a house seasoned catfish nugget topped with tartar sauce

Barbecue Meatballs $49.00
Tender meatballs roasted and simmered in brown sugar barbecue sauce

Marinated Tomato Bruschetta $45.00
Juicy tomatoes and slow cooked red onions marinated in a champagne and balsamic vinegar reduction served on toasted crostini

Atlantic Smoked Salmon and Cucumber $82.00
Atlantic smoked salmon served with house crème Fraiche and cucumber
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax.
Prices are subject to change.

**Sandwich Trays**
Trays serve 16—20 people

- Grilled Vegetable Sliders $40
- University Club Chicken Salad in Sweet Hawaiian Rolls $55.00
- Mini Yeast Rolls Stuffed with Ham and Swiss Cheese $46.00
- Pimento Cheese on Flatbread $45.00
- Meatball Sliders $50
- Cucumber Sandwiches $30

**Snacks**

- Domestic Cheese Tray $40.00 (serves 16-20 people)
- Assorted Fruit Tray $45.00 (serves 16-20 people)
- Vegetable Crudité Tray $30.00 (serves 16-20 people)
- Mixed Fruit & Cheese Tray $48.00 (serves 16-20 people)
- Bagels $24.00/dozen
- Assorted Mini Muffins $12.00/dozen
- Sausage Balls $17.00/dozen
- Berry Scones $32.00/dozen
- Roasted Pecans $14.00/Pound (Serves 8-10 people)
- Cheese Straws $18.00/pound (Serves 12-14 people)
- House Kettle Chips – Plain, BBQ, Ranch $10/bowl
- Assorted Fresh Baked Cookies $15.00/dozen
- Fresh Baked Brownies $18.00/dozen
- Elephant Munch $22.00/bowl
All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**A la Carte Displays**

*Gourmet Cheese Display $7.00/person*
Assortment of domestic and imported cheeses accompanied by nuts and crackers

*Fruit and International Cheese Display $9.00/person*
Assortment of domestic and imported cheeses and seasonal fruit accompanied by nuts and crackers

*Steamed Domestic Jumbo Shrimp Display $9.00/person*
Steamed and displayed on ice, served with cocktail sauce and lemon wedges

**Dessert Displays**

Chocolate Dipped Strawberries
$25.00/dozen

University Club Assorted Truffles
$28.00/dozen

Mini Cheesecake Bites
$25.00/dozen

Assorted Fruit and Cream Stuffed Pastries
$27.00/dozen

Assorted Mini Cupcakes
$16.00/dozen

University Club Dessert Shots (choose one flavor per dozen)
$18.00/dozen
*Chocolate Mousse, Banana Pudding, Strawberry Shortcake, Tiramisu*
The University Club

RECEPTION ADDITIONS

All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

Dips

Chargrilled Onion Dip $3.00/person
Served with house kettle potato chips

Hot Spinach & Artichoke Dip $4.00/person
Served with house kettle potato chips

Buffalo Chicken Dip $6.00/person
Served with house kettle potato chips

Hummus $5.00/person
Sundried tomato or roasted garlic
Served with herbed flatbread

Gourmet Cheese Spreads

Mixed with a cream cheese base, cheeses, flavorings, and seasonings
Served with crackers
Serves 16 – 20 people

Pecan and Sweet Dried Cranberry $39.00
Toasted pecans and dried cranberries with a pecan coating and sweet brown sugar honey drizzle

Bacon and Cheddar $36.00
Smoky Applewood bacon and cheddar cheese with a bacon coating

Herbed $32.00
Assorted herbs and seasonings and coated in fresh chopped dill

Marinated Shrimp $43.00
Marinated steamed and chopped shrimp, parmesan, grilled red onion, and fresh chopped herbs

Smoked Salmon $49.00
Atlantic smoked salmon, garlic, sour cream and herbs

Apricot Chevre $37.00
Tart goat’s milk cheese blended with sweet apricots and honey
Beverages

Red Diamond Coffee $12.00/pot
(Decaf and Regular; serves 6-8)

Fresh Orange Juice $10.00/gallon

Hot Tea Assortment $2.50/person

Soft Drinks $18.00/pitcher (serves 6-8)

Iced Tea $15.00/pitcher (serves 6-8)

Fruit Punch $18.00/gallon

Citrus Fruit Punch $19.00/gallon

Watermelon Punch (seasonal) $19.00/gallon

Cranberry Juice $10.00/pitcher (serves 6-8)

Sparkling Grape Juice $10.00/bottle
Basic Continental Breakfast
$7.75/person
- Fresh Fruit
- Assorted Mini Muffins
- Berry Scones
- UClub Sausage Balls
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot tea Assortment

Breakfast buffet
$15.95/person
30 person minimum
- Fresh Fruit
- Assorted Mini Muffins
- French Toast or Waffles
- Scrambled Eggs
- Breakfast Casserole
- Bacon & Sausage
- Stone Ground Grits
- Country Style Hashbrowns
- Biscuits & Gravy
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

Deluxe Continental Breakfast
$10.25/person
- Fresh Fruit
- Assorted Mini Muffins
- Assorted Bagels with Cream Cheese
- Berry Scones
- Oatmeal
- Assorted Yogurts
- Fresh Orange Juice
- Red Diamond Coffee (regular & decaf)
- Hot Tea Assortment

Plated Breakfast
$13.95/person
- Bacon & Sausage
- Scrambled Eggs
- Waffles or French Toast
- Fruit Cups
- Red Diamond Coffee (regular & decaf)
Parties of 30 and below may select one option. Choosing more than one option will incur an additional charge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**Cold Entrees:**
Comes with fresh bread, choice of one current house dessert option, coffee, iced tea, and water

- **University Club Chicken Salad Plate** $13.95
  Served on a bed of mixed field greens with fresh fruit and fresh mini croissants

- **University Club House Salad** $10.95
  Fresh mixed greens with sweet dried cranberries, grape tomato, cucumber, candied pecans, house pickled red onion, and parmesan cheese. Your choice of dressing

- **Classic Nicoise Salad** $15.95
  Seared Ahi tuna, French beans, roasted potatoes, asparagus

- **University Club Sandwich** $13.95
  Layers of thin sliced smoked ham and turkey, baby Swiss and cheddar cheese, Applewood smoked bacon, lettuce, tomato and mayonnaise between dill buttered grilled bread.

- **Chicken & Warm Kale Medley Salad** $15.95
  Bed of house lettuce topped with flashed sautéed fresh kale medley, sweet yellow onions, fresh mushrooms, roasted peppers and grilled chicken. Garnished with parmesan cheese and croutons

- **Caesar Salad** $10.95
  Classic salad of Romaine lettuce, Parmesan cheese, and croutons.

- **Cold Trio Salad** $13.95
  Our house salad alongside our house chicken salad and broccoli salad.

- **Caprese Plate** $11.95
  Fresh sliced Roma tomatoes alternated with creamy Mozzarella. Topped with roasted red pepper pieces and ripe olives and drizzled with a Balsamic glaze.

- **Asian Noodle Salad** $13.95
  Thin noodles tossed in a sesame ginger dressing with sliced cucumber, edamame, roasted bell peppers, cabbage, and sliced red onion. Served chilled.

Add chicken to any salad for an additional $3
Add shrimp or salmon to any salad for an additional $5
### PLATED LUNCHEONS

Parties of 30 and below may select one option. Choosing more than one option will incur an additional charge of $3.00 per person. Parties of 30 and more may select 2 options. Choosing more than 2 options will incur an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

<table>
<thead>
<tr>
<th>Hot Entrees:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Comes with house side salad, fresh bread, choice of one current house dessert option, coffee, iced tea, and water</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southern Fried Chicken Breast</td>
<td>$16.50</td>
</tr>
<tr>
<td>Mashed red skinned potatoes, southern cream gravy, green beans</td>
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</tr>
<tr>
<td>Marinated Grilled Chicken Breast with White BBQ Sauce</td>
<td>$16.50</td>
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<tr>
<td>Herb roasted potatoes, French green beans</td>
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<tr>
<td>Chicken Alfredo</td>
<td>$14.95</td>
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<tr>
<td>Steamed Broccoli Florets, house alfredo sauce, parmesan cheese</td>
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<tr>
<td>Substitute shrimp: $17.95</td>
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<tr>
<td>Shrimp and Cheese Grits</td>
<td>$17.95</td>
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<tr>
<td>Shrimp in a redeye cream gravy with bell peppers and onions, over cheesy, creamy grits</td>
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<tr>
<td>Fried Catfish</td>
<td>$16.50</td>
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<tr>
<td>House cut French fries, green beans, tartar sauce</td>
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<tr>
<td>Pork Tenderloin Medallions</td>
<td>$16.50</td>
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<tr>
<td>Sweet potato mash, seasonal vegetable medley, accompanied with a traditional applesauce</td>
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<tr>
<td>Seared Ahi Tuna</td>
<td>$17.95</td>
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<tr>
<td>Atop a rice timbale, surrounded by flash sautéed kale mix</td>
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<tr>
<td>Flat Iron Steak</td>
<td>$17.95</td>
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<tr>
<td>Mashed potato, steamed broccoli florets, Bordelaise reduction</td>
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<tr>
<td>Mini Southern Meatloaf</td>
<td>$16.50</td>
</tr>
<tr>
<td>Mashed red skinned potatoes, French green beans, BBQ sauce</td>
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<tr>
<td>Vegetable Stir Fry with Basmati Rice</td>
<td>$14.95</td>
</tr>
<tr>
<td>Yellow squash, zucchini, red onion, bell pepper, broccoli, tossed in a sesame ginger sauce</td>
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<tr>
<td>Add chicken: $16.95</td>
<td>Add shrimp: $17.95</td>
</tr>
<tr>
<td>Pasta Primavera w/ House Smoked Tomato Sauce</td>
<td>$14.95</td>
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<tr>
<td>Fresh vegetables sautéed with garlic in olive oil, tossed with house smoked tomatoes and pasta. Topped with Parmesan cheese.</td>
<td></td>
</tr>
<tr>
<td>Add chicken: $16.95</td>
<td>Add shrimp: $17.95</td>
</tr>
</tbody>
</table>
Custom lunch buffets are $15.95 per person and include a choice of two entrees and two sides. Custom lunch buffets are served with a fresh garden salad bowl, assorted breads, choice of house dessert, coffee, iced tea, and water. Custom lunch buffets incur a $55 mini buffet setup fee. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**Entrees (choose 2)**

- Meatballs – BBQ or Marinara
- Hamburger Steak with Brown Gravy and Onions
- Catfish – Baked, Fried, or Cajun Style
- Southern Fried Chicken
- Grilled Chicken – Plain, BBQ, Herbed, or Lemon
- Smoked Sausage with – Bell Peppers or house Kraut
- Chicken Alfredo
- Sliced Turkey with Gravy
- Pulled Pork (can request BBQ Style)
- Beef Tips
- Blackened Tilapia
- Chicken Marsala
- Vegetable Lasagna
- Creamy Pesto Vegetable and Linguini Pasta
- London Broil with Bordelaise Sauce
- Chicken Tenders – Fried or Grilled
- Country Fried Steak with Brown Gravy
- Fried Rice — Vegetable, Chicken, or Pork
- Sliced Smoked Ham
- Boom Boom Chicken
- Chicken & Dumplings
- Spaghetti Bake
- Smothered Chicken Burritos
- Ravioli with House Marinara and Meatballs
- Fried Pork Chops
- Chicken Fried Chicken w/ White Gravy
- Chicken Fried Steak w/ White Gravy
- Sliced Pork Loin w/ Apples

**Sides (choose 2)**

- Mashed Potatoes
- Corn
- Steamed Broccoli
- Seasonal Greens
- Fried Okra
- Roasted Vegetable Medley
- Brussels Sprouts
- Baked Beans
- Pineapple Casserole
- Cornbread Dressing
- Glazed Carrots
- Herb Roasted Potatoes
- Buttered Rice
- Green Beans — Sautéed, Sesame, Almandine or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Dirty Rice
- Mashed Sweet Potatoes
- Cous Cous
The University Club

SPECIALTY LUNCH BARS

Specialty lunch bar menus are served with a fresh garden salad bowl, choice of house dessert, coffee, iced tea, and water. Specialty lunch bar menus incur a $55 mini buffet setup fee (excluding the Cold Cut Sandwich Bar). All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

*Fresh Grilled Ground Chuck Burger Bar $14.95/person*
includes fresh hamburger buns, lettuce, sliced tomato, sliced yellow onions, sautéed mushrooms, cheddar cheese, smoky applewood bacon, mustard, mayonnaise and ketchup. House fries included
Add the All beef hot dog bar for an additional $2.00/person

*All Beef Hot Dog Bar $10.95/person*
includes fresh hot dog buns, cheddar cheese, chopped yellow onions, relish, chili sauce, mustard, mayonnaise, and ketchup.
Fresh kettle chips included

*Cold Cut Sandwich Bar $13.95/person*
includes sliced smoked ham, sliced turkey, cotto salami, sliced cheddar and swiss cheeses, mustard, mayonnaise, lettuce, sliced tomato, and sliced yellow onion. Fresh kettle chips included

*Loaded Baked Potato Bar $13.95/person*
includes fresh baked potatoes, cheddar cheese, smoky applewood bacon bits, chopped green onions, butter, broccoli, slow cooked pulled BBQ pork, and sour cream

*Pasta Bar (choose pasta and sauces to be prepared hot or cold) $13.95/person*
Includes bow tie pasta, penne pasta, linguini pasta, creamy pesto sauce, sesame ginger sauce, roasted tomato and onion marinara sauce, cotto salami, smoky applewood bacon bits, Italian blend, diced cucumbers, grape tomatoes, shredded parmesan cheese, black olives, marinated artichokes, capers, water chestnuts, chopped green onion
### PLATED DINNERS

Served with house salad, fresh bread, Chef’s vegetable, choice of house dessert, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

#### Chicken

**Grilled Chicken Breast** $24.95  
Served with a mushroom white wine sauce and Boursin mashed red skinned potatoes

**Grilled Chicken Alfredo** $25.95  
A classic Italian cream sauce with parmesan cheese and fresh herbs

**Pecan Encrusted Chicken Breast** $26.95  
Boneless chicken breast served with a herb compound butter and seasoned Rice Pilaf

**Southern Fried Chicken Breast** $24.95  
Bone-in chicken breast served with Boursin mashed red-skinned potatoes and classic Southern brown gravy

**Chicken Marsala** $25.95  
Linguini with house mushroom marsala sauce

**Kid’s Plate** $11.95  
Fried boneless chicken bites, fries, fruit cup

#### Fish & Seafood

**Grilled Salmon** 26.95  
Served with a citrus Beurre blanc and Pancetta succotash

**Pan Seared Mahi Mahi** $27.95  
Topped with a fresh pineapple salsa and Caribbean coconut rice

**Fresh Gulf Catch Market**  
Cajun cream sauce and roasted red potatoes

**Fresh Gulf Shrimp Scampi with Linguini Pasta** $26.95  
Sautéed with garlic, butter, green onion, white wine

**Fresh Gulf Shrimp and Grits** 26.95  
With bell pepper, onion, and redeye gravy, served over creamy cheese grits

**Seafood Gumbo** $26.95  
House gumbo with okra and creole trinity, served with white rice timbale

**Seafood Platter** $34.95  
Char-grilled fish, fried oysters, and grilled shrimp with lemon. Served with house fries.
Served with house salad, fresh bread, Chef’s vegetable, choice of house dessert, coffee, iced tea, and water. Choose up to 3 selections from the following. Choosing more than 3 options will result in an additional charge of $3.00 per person. All food and beverage prices incur an additional service charge and tax. Prices are subject to change.

**Beef**

Hickory Marinated Grilled Beef Ribeye $28.95  
Au Jus demi-glace and Boursin mashed red skinned potatoes

Hickory Marinated Center Cut Beef Filet $34.95  
Wild mushroom demi-glace and Boursin mashed red skinned potatoes

Beef Tenderloin Medallions $28.95  
Wild mushroom demi-glace and Boursin mashed red skinned potatoes

Meatloaf $26.95  
Potatoes au gratin and topped with barbecue sauce

**Pork**

Herb Grilled Duroc Pork Chop $27.95  
Accompanied with a brown sugar mustard pork jus and fresh roasted potatoes

Herb Roasted Marinated Pork Loin $28.95  
With a red wine cherry gastrique and sweet potato mash

Fried Pork Chops $24.95  
With roasted sweet potatoes and a classic Southern cream sauce

**Vegetarian Options**

Vegetable Stir Fry with Coconut Scented Basmati Rice $21.95  
Garbanzo beans, diced yellow squash, zucchini, red onion, bell pepper and broccoli, sautéed with sesame oil and soy sauce

Roasted Tomato Linguini $22.95  
House made roasted tomato marinara sauce with diced bell pepper and onion, artichoke hearts, squash, zucchini  
Add chicken: $4.00
All buffet dinners are $26.95 per person, and they are served with a fresh garden salad bowl, assorted breads, choice of house dessert, coffee, iced tea, and water. All food and beverage prices incur an additional service charge tax. Prices are subject to change.

**Entrees (choose 2)**

- London Broil with Bordelaise Sauce
- Country Fried Steak with Country Gravy and Onions
- Catfish – baked, fried, or Cajun style
- Fresh Catch – blackened, baked, or herb grilled
- Sliced Turkey Breast with Gravy
- Shrimp and Grits
- Country Style Smoked Ham
- Southern Fried Chicken
- Hamburger Steak with Brown Gravy and Onions
- Grilled Chicken – plain, BBQ, herbed, or lemon pepper
- English Pot Roast
- Chicken & Sausage Gumbo
- Mahi Mahi Filet with Pineapple Salsa
- BBQ Beef Brisket
- Pork Loin – Herb Roasted, Marinated Grilled, Smoked, or BBQ
- Pecan Encrusted Breast of Chicken
- Grilled Salmon Filet
- Lasagna—Traditional or Vegetable
- Creole Chicken

**Sides (choose 2)**

- Mashed Potatoes
- Corn
- Steamed Broccoli
- Seasonal Greens
- Fried Okra
- Roasted Vegetable Medley
- Brussels Sprouts
- Baked Beans
- Pineapple Casserole
- Cornbread Dressing
- Glazed Carrots
- Herb Roasted Potatoes
- Buttered Rice
- Green Beans — Sautéed, Sesame, Almandine or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Dirty Rice
- Mashed Sweet Potatoes
- Cous Cous