The University Club
CATERING MENU
<table>
<thead>
<tr>
<th>Package</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic Reception Package</td>
<td>3</td>
</tr>
<tr>
<td>Deluxe Reception Package</td>
<td>4</td>
</tr>
<tr>
<td>Reception Additions</td>
<td>5-8</td>
</tr>
<tr>
<td>Breakfast</td>
<td>9</td>
</tr>
<tr>
<td>Plated Luncheons</td>
<td>10-11</td>
</tr>
<tr>
<td>Buffet Luncheons</td>
<td>12</td>
</tr>
<tr>
<td>Plated Dinners</td>
<td>13-14</td>
</tr>
<tr>
<td>Buffet Dinners</td>
<td>15</td>
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</tbody>
</table>

Can’t find what you’re looking for? Ask about specialty items and special 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. Should there be any food left over at the end of the event, you cannot take it off premise with you.

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 – choice of Traditional Southern or Southwestern
- Bruschetta – choice of 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 – choice of Turkey & Swiss or Ham & Cheddar
- Tea Sandwiches — choice of Cucumber, Egg Salad, or House Chicken Salad

**Hot Items (choose 2)**

- 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)
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. Should there be any food left over at the end of the event, you cannot take it off premise with you.

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
- Baked Brie with Crackers & choice of – Strawberry Preserves, Pepper Jelly, or Infused Garlic and Herb Olive Oil
- Bruschetta – choice of Marinated Tomato, Philly Cheesesteak, or Pork Tenderloin
- 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 – choice of Herbed, Pecan, or Dried Berry
- Candied Bacon and Smoked Salmon Mini BLTs
- Tea Sandwiches — choice of Cucumber, Egg Salad, or House Chicken Salad
- Mini Grilled Cheese and Tomato Bisque Shooters

**Hot Items (choose 3)**

- Mini Quesadillas – choice of 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
- University Club Burger Sliders
- Grilled Chicken Kebab with – choice of BBQ, Sweet Thai Chili, or Sesame Soy Sauce
- Vegetable Spring Rolls
- Assorted Mini Quiche
- Stuffed Mushrooms – choice of Vegetarian or Sausage
- Meatballs – choice of BBQ or Marinara
- Cajun Crawfish Fritters with Classic Remoulade Dip
- Loaded Potato Tartlets
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

*Baked or Mashed Potato Bar* $9.00/person
Choice of baked or 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

*Macaroni & Cheese Station* $11.00/person
Macaroni and cheese served with house smoked pulled pork, shredded chicken, bacon bits, green onions, sautéed bell peppers and onions, sautéed mushrooms, and sour cream.

*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.
RECEPTION ADDITIONS

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

Tray Passed Hors d’oeuvres
Each tray has 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 *Market price per pound* (Serves 8-10 people)
House Kettle Chips – Plain, BBQ, Ranch $10/bowl
Assorted Fresh Baked Cookies $15.00/dozen
Fresh Baked Brownies $18.00/dozen

Dessert Displays

Chocolate Dipped Strawberries $25.00/dozen
University Club Assorted Truffles $28.00/dozen
Mini Cheesecake Bites $25.00/dozen

Assorted Mini Cupcakes $16.00/dozen
University Club Dessert Shots $18.00/dozen
(choose one flavor per dozen)
*Chocolate Mousse, Banana Pudding, Strawberry Shortcake, Tiramisu*
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

**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

**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
# The University Club

## BREAKFAST

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

<table>
<thead>
<tr>
<th><strong>Basic Continental Breakfast</strong></th>
<th><strong>Breakfast buffet</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$7.75/person</td>
<td>$13.95/person</td>
</tr>
<tr>
<td></td>
<td>20 person minimum</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td>Fresh Fruit</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>Assorted Mini Muffins</td>
</tr>
<tr>
<td>Berry Scones</td>
<td>French Toast or Waffles</td>
</tr>
<tr>
<td>UClub Sausage Balls</td>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td>Breakfast Casserole</td>
</tr>
<tr>
<td>Red Diamond Coffee (regular &amp; decaf)</td>
<td>Bacon &amp; Sausage</td>
</tr>
<tr>
<td>Hot tea Assortment</td>
<td>Stone Ground Grits</td>
</tr>
<tr>
<td></td>
<td>Country Style Hashbrowns</td>
</tr>
<tr>
<td></td>
<td>Biscuits &amp; Gravy</td>
</tr>
<tr>
<td></td>
<td>Fresh Orange Juice</td>
</tr>
<tr>
<td></td>
<td>Red Diamond Coffee (regular &amp; decaf)</td>
</tr>
<tr>
<td></td>
<td>Hot Tea Assortment</td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>Deluxe Continental Breakfast</strong></th>
<th><strong>Plated Breakfast</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$10.25/person</td>
<td>$13.95/person</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td>Bacon &amp; Sausage</td>
</tr>
<tr>
<td>Berry Scones</td>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Assorted Mini Quiche</td>
<td>Waffles or French Toast</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>Fruit Cups</td>
</tr>
<tr>
<td>Assorted Yogurts</td>
<td>Red Diamond Coffee (regular &amp; decaf)</td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td>Orange Juice</td>
</tr>
<tr>
<td>Red Diamond Coffee (regular &amp; decaf)</td>
<td>Iced Tea</td>
</tr>
<tr>
<td>Hot Tea Assortment</td>
<td></td>
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</tbody>
</table>
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. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

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

**Cold Entrees:**
Comes with fresh bread, Almond Ball*, coffee, iced tea, and water
*choosing a different dessert will incur a per person upcharge

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>University Club Chicken Salad Plate</td>
<td>$13.95</td>
</tr>
<tr>
<td>Served on a bed of mixed field greens with fresh fruit and fresh mini croissants.</td>
<td></td>
</tr>
<tr>
<td>University Club House Salad</td>
<td>$10.95</td>
</tr>
<tr>
<td>Fresh mixed greens with sweet dried cranberries, grape tomato, cucumber, candied pecans, house pickled red onion, and parmesan cheese. Your choice of dressing.</td>
<td></td>
</tr>
<tr>
<td>Classic Nicoise Salad</td>
<td>$15.95</td>
</tr>
<tr>
<td>Seared Ahi tuna, French beans, roasted potatoes, asparagus.</td>
<td></td>
</tr>
<tr>
<td>University Club Sandwich</td>
<td>$13.95</td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>Chicken &amp; Warm Kale Medley Salad</td>
<td>$15.95</td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$10.95</td>
</tr>
<tr>
<td>Classic salad of Romaine lettuce, Parmesan cheese, and croutons.</td>
<td></td>
</tr>
<tr>
<td>Cold Trio Salad</td>
<td>$13.95</td>
</tr>
<tr>
<td>Our house salad alongside our house chicken salad and broccoli salad.</td>
<td></td>
</tr>
<tr>
<td>Caprese Plate</td>
<td>$11.95</td>
</tr>
<tr>
<td>Fresh sliced Roma tomatoes alternated with creamy Mozzarella. Topped with roasted red pepper pieces and ripe olives and drizzled with a Balsamic glaze.</td>
<td></td>
</tr>
<tr>
<td>Asian Noodle Salad</td>
<td>$13.95</td>
</tr>
<tr>
<td>Thin noodles tossed in a sesame ginger dressing with sliced cucumber, edamame, roasted bell peppers, cabbage, and sliced red onion. Served chilled.</td>
<td></td>
</tr>
</tbody>
</table>

Add chicken to any salad for an additional $3
Add shrimp or salmon to any salad for an additional $5
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. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

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

**Hot Entrées:**
Comes with house side salad, fresh bread, Almond Ball*, coffee, iced tea, and water

*choosing a different dessert will incur a per person upcharge

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Southern Fried Chicken Breast</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>Mashed red skinned potatoes, southern cream gravy, green beans</td>
<td></td>
</tr>
<tr>
<td><strong>Marinated Grilled Chicken Breast with White BBQ Sauce</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>Herb roasted potatoes, French green beans</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Alfredo</strong></td>
<td>$14.95</td>
</tr>
<tr>
<td>Steamed Broccoli Florets, house alfredo sauce, parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Substitute shrimp: $17.95</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp and Cheese Grits</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>Shrimp in a redeye cream gravy with bell peppers and onions, over cheesy, creamy grits</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Catfish</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>House cut French fries, green beans, tartar sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Pork Tenderloin Medallions</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>Sweet potato mash, seasonal vegetable medley, accompanied with a traditional applesauce</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Ahi Tuna</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>Atop a rice timbale, surrounded by flash sautéed kale mix</td>
<td></td>
</tr>
<tr>
<td><strong>Flat Iron Steak</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>Mashed potato, steamed broccoli florets, Bordelaise reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Southern Meatloaf</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>Mashed red skinned potatoes, French green beans, BBQ sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Stir Fry with Basmati Rice</strong></td>
<td>$14.95</td>
</tr>
<tr>
<td>Yellow squash, zucchini, red onion, bell pepper, broccoli, tossed in a sesame ginger sauce</td>
<td></td>
</tr>
<tr>
<td>Add chicken: $16.95</td>
<td></td>
</tr>
<tr>
<td>Add shrimp: $17.95</td>
<td></td>
</tr>
<tr>
<td><strong>Pasta Primavera w/ House Smoked Tomato Sauce</strong></td>
<td>$14.95</td>
</tr>
<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></td>
</tr>
<tr>
<td>Add shrimp: $17.95</td>
<td></td>
</tr>
</tbody>
</table>
Custom lunch buffets are $15.95 per person and include a choice of two entrées and two sides. Custom lunch buffets are served with a fresh garden salad bowl, assorted breads, Almond Ball*, 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.

*choosing a different dessert will incur a per person upcharge

### Entrees (choose 2)

- Meatballs – choice of BBQ or Marinara
- Hamburger Steak with Brown Gravy and Onions
- Catfish – choice of Baked, Fried, or Cajun Style
- Southern Fried Chicken
- Grilled Chicken – choice of Plain, BBQ, Herbed, or Lemon Pepper
- Smoked Sausage with – choice of 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 — choice of Vegetable or Chicken
- Sliced Smoked Ham
- Boom Boom Chicken
- Chicken & Dumplings
- Spaghetti Bake
- Smothered Chicken Burritos
- 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 — choice of Sautéed, Sesame, or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Mashed Sweet Potatoes
- Cous Cous
The University Club

PLATED DINNERS

Served with house salad, fresh bread, Chef’s vegetable, Almond Ball*, 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. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

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

*choosing a different dessert will incur a per person upcharge

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

Southern Fried Chicken Breast $24.95
Boneless chicken breast served with Boursin mashed red-skinned potatoes and herb compound butter

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, Almond Ball*, 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. Choosing multiple options requires the provision of name cards indicating which guest gets which entrée.

All food and beverage prices incur an additional service charge and tax. Prices are subject to change. *choosing a different dessert will incur a per person upcharge

### Beef

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

- **Hickory Marinated Center Cut Beef Filet** $32.95
  - 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** $26.95
  - Accompanied with a brown sugar mustard pork jus and fresh roasted potatoes

- **Herb Roasted Marinated Pork Loin** $26.95
  - 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

**can be made vegan, gluten-free, and/or lactose-free
All buffet dinners are $26.95 per person, and they are served with a fresh garden salad bowl, assorted breads, Almond Ball*, coffee, iced tea, and water.

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

*choosing a different dessert will incur a per person upcharge

**Entrees (choose 2)**

- London Broil with Bordelaise Sauce
- Country Fried Steak with Country Gravy and Onions
- Catfish – choice of baked, fried, or Cajun style
- Sliced Turkey Breast with Gravy
- Shrimp and Grits
- Country Style Smoked Ham
- Southern Fried Chicken
- Hamburger Steak with Brown Gravy and Onions
- Grilled Chicken – choice of 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
- 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 — choice of Sautéed, Sesame, or Casserole
- Black Eyed Peas
- English Peas
- Speckled Butterbeans
- Fried Squash
- Sautéed Cabbage
- Slow Cooked Pinto Beans
- Mashed Sweet Potatoes
- Cous Cous