Formal Buffet Dinners

Formal Buffet Package 1

Starting at $64.95

This package includes one platter display, two hors d'oeurves, salad, bread, two entrées & two sides.

Formal Buffet Package 2

Starting at $74.95

This package includes two platter displays, three hors d'oeurves, salad, bread, three entrées & two sides.

Selections

Entrees

Rosemary Chicken (GF)
Herb marinated chicken breast, fresh rosemary, pomegranate seeds

Jalapeño Honey Chicken (GF)
Seared chicken breast, jalapeño infused honey

Georgia Peach Chicken (GF)
Roasted chicken breast, grilled peaches, fresh herbs

Beef Tenderloin Tips (GF)
Marinated filet tips, roasted garlic, au jus

Filet Mignon (GF)
Char-grilled petite cut, burgundy shallot compound butter

Apple Sage Pork Tenderloin (GF)
Tender sliced pork, local apple glaze, fresh sage

Lemon Caper Salmon (GF)
Atlantic salmon, fresh lemon, herbs, capers

Pineapple Citrus Mahi Mahi (GF)
Flame grilled Mahi steak, fresh pineapple salsa

Lump Crab Cake
Maryland style crab cake, dijon remoulade

Eggplant Rollettes (V)
Breaded eggplant, ricotta, fresh basil, house red sauce

Ratatouille (VG,GF)
Artfully arranged sliced vegetable rounds, traditional provencale sauce

Sides

Red Skin Mashed Potatoes (V,GF)

Thyme Roasted Potatoes (VG,GF)

Seasonal Local Vegetable (VG,GF)

Roasted Baby Bella Mushrooms (VG,GF)

Petite Carrots with Pistashio Pesto (VG,GF)

Wild Long Grain Rice (VG,GF)

Flame Grilled Garlic Broccolini (VG,GF)

Parmesan Crusted Brussels Sprouts (V,GF)

Roasted Asparagus with Fresh Lemon (VG,GF)

Salads

Mixed Greens Salad (VG,GF)

Blueberry Goat Cheese Salad (V,GF)

Spinach & Roasted Pear Salad (V,GF)

Breads

Heidelberg Cracked Wheat Rolls (VG)

Rustic Baguette (V)

Rosemary Focaccia (V)

Minimum guest count 30. Staffed service only. Minimum two week lead time subject to availability tax, service & gratuity..

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