## ROYAL DINNER BUFFET

SALADS
(Select Two)

Garden Salad Bar Baby Spinach Salad Seasonal Fruit Salad

German Potato Salad
Toasted Orzo Salad
Traditional Greek Salad

Sesame Ginger Slaw Classic Caesar Salad Southern Cole Slaw Marinated Cucumber and Tomato Salad

## ENTREES

(Select Two)
Panko Crusted Fried Shrimp Sesame Crusted Atlantic Salmon topped with Sweet Soy Sauce Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc Grilled Mediterranean Chicken with Roasted Tomatoes Seared Blue Crab Cakes with Lemon Butter Sauce Stuffed Snapper atop Lemon Braised Baby Spinach Grilled Pork Tenderloin with Brandy Glazed Apples Grilled Skirt Steak with Caramelized Onions Mojo Marinated Pork Loin with a Smoked Bacon and Apricot Chutney Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce Sautéed Shrimp and Scallops with Artichoke Hearts and Sundried Tomatoes over Penne Pasta

## BUFFET TO INCLUDE

Low Country Boil and your choice of Chef Carved Prime Rib, NY Strip or Leg of Lamb

## ACCOMPANIMENTS

(Select Three)

Oven Roasted Potatoes
Baked Tortellini
Green Beans
Scalloped Potatoes

Steamed Broccoli
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Sautéed Spinach

Honey Glazed Carrots
Grilled Asparagus Rice Pilaf
Roasted Sweet Potatoes
(NY Style Cheesecake, Chocolate Eclairs in addition to Assorted Cakes and Pies)
Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea
Dinner Buffet service is one hour in duration

## \$40.95 per person

Additional Entrée $\$ 4.00$ per person $\$ 100$ Set up fee if less than 50 guaranteed for the buffet Buffets require a minimum of 25 people

All prices are subject to a $20 \%$ service charge as well as state and local taxes All prices and menu selections are subject to change

