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

DESSERTS

(Select One)

Chef's Signature Desserts (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

