

BREAKFAST BUFFETS

The Continental

\$10.95 per person

Seasonal Fresh Sliced Fruit

Assorted pasteries (danish, muffins, breads)

Bagels with cream cheese & jelly

Chilled Juice

Fresh Brewed Coffee and Herbal Tea

Add Yogurt \$1.50 per person

Add Granola Bars \$1.50 per person

Add Fresh Whole Fruit \$2.00 per person

Classic Southern Breakfast

\$12.95 per person

Assorted pasteries (danish,muffins,breads)

Scrambles Eggs

Bacon & Sausage Links

Home style Potatoes

Oatmeal

Biscuits & Gravy

Seasonal Fresh Fruit

Chilled Juice

Freshly Brewed Coffee and Herbal Tea

Heart Healthy

\$10.95 per person

Assorted Seasonal Fresh Fruit

Yogurt

Assorted Cold Cereals

Oatmeal

Chilled Juice

Reduced Fat Milk

Freshly Brewed Coffee and Herbal Tea

All Food and Beverage prices are subject to 21% service charge and applicable taxes

PLATED BREAKFAST

SUNRISE BREAKFAST

\$7.95 per person

Farm Fresh Scrambled Eggs, choice of Hickory Smoked Bacon or Sausage patty, Home style Potatoes, Fresh Fruit Garnish and Chilled Orange Juice

GRIDDLE

\$6.95

Choice of Homemade Pancake or French Toast with Warm maple Syrup, Choice of Hickory Smoked Bacon or Sausage patty, Fresh Fruit Garnish and Chilled Orange Juice

DOWN HOME

\$6.95

Biscuits and Sausage Gravy with Choice of Hickory Smoked Bacon or Sausage patty, Home style Potatoes, Fresh Fruit Garnish and Chilled Orange Juice.

Each Plated Breakfast includes Fresh Brewed Coffee, Hot Tea, and a Basket of Warm Buttermilk Biscuits with Butter and Jellies

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DAILY BREAKS

Great Starts

\$5.95 per person

Assorted Pastries, Muffins and Bagels

Assorted Seasonal Sliced Fresh Fruit

Assorted Chilled Juice

Freshly Brewed Coffee and Herbal Tea

Mid Morning Break

\$6.95 per person

Assorted Soft Drinks

Bottled Water

Freshly Brewed Coffee and Herbal Tea

Afternoon Break

\$15.95 per person

Freshly Baked Cookies & Brownies

Assorted Chips

Chips & Salsa

Granola Bars

Assorted Candy Bars

Assorted Soft Drinks

All Day Break Package

\$19.00 per person

All day break package with Any Hot Lunch buffet

\$29.95 per person

All day break package with Deli Lunch

\$22.95 per person

All Food and Beverage prices are subject to 21% service charge and all applicable taxes

LUNCHEON BUFFETS

All buffets require a minimum purchase of 25 guests

Lunch buffets include chef's choice of dessert

Water, sweet and unsweetened tea

Lunch buffets are served only from 11:00am – 2:00pm

Corner Deli

\$15.95 per person

Pasta Salad

Sliced Turkey, Ham and Roast Beef

Cheddar, Swiss and provolone cheese

Crisp Lettuce, Fresh Sliced Tomato, Red Onion slices, dill Pickles

Mayonnaise and Mustard

Assorted Breads & Rolls

Add Soup of the Day

\$.95 per person

Soup choices:

Minestrone, Capistrano, Italians Wedding, Tomato Bisque & Chicken Noodle

Tour of Italy

\$17.95 per person

Garden or Caesar Salad

Meat or Vegetable Lasagna

Spaghetti or Bow Tie Pasta

Marinara or Alfredo Sauce

Meatballs or Grilled Chicken

Mixed Vegetables or Italian Green Beans

Parmesan Cheese

Garlic Bread or Bread Sticks

Mexican Fiesta

\$18.95 per person

Spicy Beef and Chicken Fajitas

Chicken Enchiladas with Spicy Green Sauce

Sauteed Onions & Peppers

Spanish Rice & Refried Beans

Shredded Lettuce, Diced Tomato & Sour Cream

Flour or Corn Tortillas

Tortilla Chips & Salsa

Spicy Corn Bread

Add Fish Tacos: \$4.95 per person

Traditional Lunch Buffet

\$19.95 per person

Garden or Caesar Salad

Choose One Starch: Mashed Potatoes, Garlic Mashed Potatoes, Rice or Pasta

Choose One Vegetable: Broccoli, Green Beans, California Vegetable Blend

Select One Entrée

Pasta Alfredo, penne Primavera, Spaghetti & Meatballs, Herb Crusted Chicken Breast, Chicken Marsala,

Flank Steak, Blackened Grilled Mahi Mahi, Tuscan Chicken

Warm rolls & butter

Southern Buffet

\$18.95 per person

Iceberg Salad with Buttermilk Ranch and Italian Dressings

Cole Slaw

Southern Potato Salad

Dixie Fried Chicken

Carolina Pulled Pork

Baked Beans

Homemade Baked Mac & Cheese

Collard Greens

Cornbread

All Food and Beverage prices are subject to 21% service charge and all applicable taxes

PLATED LUNCHEONS

Each Entrée Includes Choice of Salad

Chef's Choice of Dessert

Sweet and Unsweetened Tea and Water

SALAD OPTIONS (Choose 1)

Garden Salad, Caesar Salad, Spinach Salad, Potato Salad, Macaroni Salad

ENTRÉE OPTIONS

Penne Pasta Pommodoro

\$10.95 per person

Penne Pasta with Pommodoro Sauce & Julienne Vegetables

Accompanied with Garlic Bread
With Grilled Chicken Breast \$\$\$
With Grilled Shrimp \$\$\$

Chicken Marsala

\$11.95 per person

Sauteed Chicken Breast Topped with Sauteed Mushrooms & Marsala Demi-Glace
Vegetable Du-jour
Warm Dinner Rolls

Flank Steak

\$15.95 per person

Served with Carmalized Onions, oven Roasted Red Bliss Potatoes, Steamed Green Beans, Warm Dinner Rolls

Grilled Salmon

\$13.95 per person

Atlantic Salmon topped with a Lemon Dill Beurrie Blanc. Served with Rice Pilaf,
Vegetable Du Jour
Warm Dinner Rolls

Herb Grilled Chicken

\$13.95 per person

Herb Sauce Supreme over Wild Rice

Chicken Wellington

\$15.95 per person

French Cut Chicken, Forest Mushrooms Duxelle, French Pastry, Rosemary Demi-Glace & Blended Wild Rice.

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LUNCHEON SALAD SELECTIONS

Lunch Salad Entrees are served only from 11:00am – 2:00pm
Served with Sweet and Unsweetened Tea and Water

Classic Caesar Salad

\$7.95 per person

Crisp Romaine Lettuce Tossed with Classic Caesar Dressing Sprinkled with Aged Parmesan Cheese and Homemade Croutons

Spinach Salad with Fresh Berries

\$8.95 per person

Fresh Baby Spinach Leaves topped with Fresh Berries, Green apples, Red Onion, Pine Nuts, Blue Cheese Crumbles and Homemade Croutons. Served with a Fresh Berry Vinagrette

Garden Salad

\$6.95 per person

Crisp Lettuce, Tomatoes, Cucumbers, Shredded Carrots, Red Onion
Assorted Dressings

Additional Options:

Herb Crusted Chicken Breast \$1.95 per person

Grilled Steak \$2.95

Jumbo Shrimp \$ 3.95 per person

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DINNER BUFFETS

All buffets require a minimum purchase of 25 guests

Tour of Italy

\$19.95 per person

Garden or Caesar Salad

Meat or Vegetable Lasagne

Fettuccine, Spaghetti, Penne or Farfalle

Marinara or Alfredo Sauce

Meatballs or Grilled Chicken

Mixed Vegetables or Italian Green Beans

Parmesan Cheese

Garlic Bread or Bread Sticks

Chef's Choice Dessert

Mexican Fiesta

\$20.95 per person

Spicy Beef and Chicken Fajitas

Chicken Enchiladas with Spicy Green Sauce

Sauteed Onions & Peppers

Spanish Rice & Refried Beans

Shredded Lettuce, Diced Tomato & Sour Cream

Flour or Corn Tortillas

Tortilla Chips & Salsa

Spicy Corn Bread

Add Fish Tacos: \$4.95 per person

Down South

\$18.95 per person

Mixed Green Salad

Cole Slaw

Southern Potato Salad
Dixie Fried Chicken
Baby Back Ribs
Cornmeal Dusted Fried Catfish
Southern Green Beans
Corn on the Cob
Homemade Baked Mac & Cheese
Hushpuppies and Cornbread
Peach Cobbler
Pecan Pie

Traditional Buffet

CHOICE OF 2 ENTREES: \$20.95 per person

CHOICE OF 3 ENTREES: \$23.95 per person

SALADS

Choose 1

Fresh Garden Salad Caesar Salad, Pasta Salad, Potato Salad, Marinated Tomato-Cucumber Salad

SIDE DISH

Choose 2

Mashed Potatoes, Garlic Whipped Potatoes, Herb Roasted New Potatoes, Mixed Rice Trio-wild, Brown and Long Grain, Saute Broccolini, Marinated Roasted Asparagus, Green Beans, Steamed Vegetable Medley, Gruyere Potatoes Gratin

ENTREES

Pasta Alfredo, Penne Primavera, London Broil, Herb Crusted Chicken Breast, Chicken Marsala, Flank Steak, Blackened Grilled Mahi Mahi, Tuscan Chicken, Pan Seared Salmon

Warm Rolls & butter

Chef's Choice Dessert

All Buffets include: Sweet and Unsweetened Tea & Water

All Food and Beverage prices are subject to 21% Service Charge & applicable Taxes

PLATED DINNERS

Each Entrée Includes Choice of Salad

Warm Rolls, Sweet and Unsweetened Tea and Fresh Brewed Coffee and Hot Tea

SALAD OPTIONS (Choose 1)

Garden Salad, Caesar Salad, Spinach Salad, Potato Salad, Macaroni Salad

Chef's Choice of Starch
Chef's Choice of Dessert
Warm Rolls & Butter

ENTRÉE OPTIONS

Penne Pasta Pommadoro

\$17.95 per person

Penne Pasta with Pommadoro Sauce & Julienne Vegetables

Accompanied with Garlic Bread

With Grilled Chicken Breast \$\$\$

With Grilled Shrimp \$\$\$

Pork Tenderloin

\$18.95 per person

Herb Grilled, Pimento Extra Sharp Mac, Cider Cherry Gastrique

Strip Steak

\$21.95 per person

Whiskey Peppercorn Sauce, Roasted Fingerling Potatoes & Fried Onion Straws

Sea Bass

\$20.95 per person

Bacon & Chipolte Grits with Cilantro Beurre Blanc

Chicken Creole

\$19.95 per person

Pan Roasted Chicken Breast, Yukon Hash with Shrimp Andouille Creole Glaze

Herb Grilled Chicken

\$18.95 per person

Herb Sauce Supreme over Wild Rice

Grilled Chicken Breast

\$18.95 per person

Marinated Grilled Chicken Breast

Vegetable Du Jour

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A LA CARTE

Beverage Service

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| Regular & Decaffeinated Coffee | \$22.00 per gallon |
| Hot Herbal Tea | \$18.00 per gallon |
| Fresh Juices: Orange, Apple, Cranberry | \$18.00 per gallon |
| Milk: Whole or Low Fat | \$1.50 each |
| Lemonade or Fruit Punch | \$15.00 per gallon |
| Sweet & Unsweet Tea | \$15.00 per gallon |
| Bottled Water | \$1.50 each |
| Assorted Soft Drinks | \$2.00 each |

Breakfast Items

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| Assorted Danish Pastries | \$20.00 per dozen |
| Assorted Muffins | \$20.00 per dozen |
| Bagels with Cream Cheese & Jelly | \$20.00 per dozen |
| Fresh Whole Fruit | \$2.50 per person |
| Small Fruit Display | \$2.50 per person |
| Assorted Yogurt | \$2.50 each |
| Assorted Cold Cereal & Milk | \$2.95 per person |

Snacks

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| Assorted Baked Cookies | \$20.00 per dozen |
| Brownies | \$20.00 per dozen |
| Chips & Salsa | \$2.00 per person |
| Assorted Bags of Chips, Popcorn and Pretzels | \$3.00 each person |
| Assorted Candy Bars | \$1.50 each |

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Hors D'oeuvres Platters

Hot Specialty Trays

(50 pieces per tray)

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| Hot Buffalo Wings with Celery & Bleu Cheese | \$95.00 |
| Boneless Chicken Wings with Celery & Bleu Cheese | \$85.00 |
| Assorted Miniature Quiche | \$75.00 |
| Crab Stuffed Mushrooms | \$85.00 |
| Spicy Sausage Mushrooms | \$95.00 |
| Miniature Crab Cakes | \$150.00 |
| Brisket Sliders | \$125.00 |
| Chicken Fingers with Dipping Sauce | \$110.00 |
| BBQ, Sweet & Sour or Swedish Meatballs | \$90.00 |
| Coconut Shrimp | \$125.00 |
| Hot & Spicy Shrimp | \$125.00 |

COLD SPECIALITY TRAYS

(50 pieces per tray)

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| Assorted Finger Sandwiches | \$110.00 |
| Jumbo Shrimp with Cocktail Sauce | \$175.00 |
| Roma Tomato Bruschetta | \$90.00 |
| Roasted Red pepper Hummus with Warm Pita Chips | \$90.00 |
| Assortment of Domestic & Imported Cheese | |
| Assorted Fruit & Veggie Tray | |

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