

Create Your Own Buffet

Luncheon Entrée Buffet- \$19.00 per person

Only available before 3PM

Includes: Tea, Lemonade, Water - Fresh Baked Yeast Rolls & Butter

Two Choices of Seasonal Sides

Choice of two entrees

Poultry & Pork

Oven Roasted Turkey Breast
Chesapeake Honey Ham - *w/ Pineapple*
Chicken & Broccoli Fettuccini Alfredo
Sesame Ginger Chicken
Glazed Pork Tenderloin
Chicken Picatta
Chicken Florentine
Bistro Grilled Chicken

Seafood

Pepper Crusted Salmon
Key West Baked Tilapia
Blackened Tuna
Teriyaki Salmon
Shrimp Scampi
Lemon Cilantro Mahi Mahi



Beef

Prime Rib Beef Tips
Steak Bruschetta
Beef Stroganoff
Bacon Wrapped Meatloaf
Beef Thai Stir-Fry
Slow Roasted Sirloin
Marinated Flank Steak

Vegetarian, Vegan, & Gluten Free Pastas

Pasta Primavera
Eggplant Parmesan
Fire Roasted Vegetarian Lasagna
Portabella Mushroom Ravioli

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Dinner Entrée Buffet- \$26.00 per person INCLUDES:

Tea, Lemonade, Water - Fresh Baked Yeast Rolls & Butter

Two Choices of Seasonal Sides & Choice of Served Salad

ENTRÉE Choice of two

Poultry & Pork

Chicken Piccata

Chicken Marsala

Tuscan Chicken

Stuffed Chicken Breast
(Apple and Almond Stuffing)

Chicken and Broccoli Casserole

Roasted Pork Loin

Stuffed Chicken Cordon Bleu

Cider Glazed Pork Chop

Seafood

Broiled Salmon with Lemon Dill Sauce

Seared Mahi with Pineapple Salsa

Flounder Roulade with Lemon Buerre Blanc

Caribbean Jerk Shrimp Pasta

Fried Grouper Fillets with Red Chili Aioli

Pan Seared Rockfish

Blackened Ahi Tuna

Wood Smoked Salmon



Beef

London Broil w/ Sweet Shallot Demi Glaze

Blackened Sirloin

Curried Beef Stroganoff

Beef Tips w/ Mushroom Gravy

Three Cheese Lasagna w/ Italian Meat Sauce

“Thick & Hearty” Cowboy Sirloin

Marinated Rib Eye

Top Sirloin Oscar

Vegetable

Pasta Primavera

Eggplant Parmesan

Fire Roasted Vegetable Lasagna

Fried Green Tomatoes w/ Cilantro Sauce

Portabella Mushroom Ravioli