



Buffet Menu

Choose from our selections of vegetable, starches and meat dishes to create the perfect event. All Buffet Packages include an Hor'derve, rolls & butter, house salad, sweet & unsweetened iced tea, & coffee.

Vegetable Selections

- Green Beans sautéed with Vidalia onions and apple-wood smoked bacon
- Succotash- herb corn & lima beans sautéed in butter
- Asparagus- poached, then roasted and topped with onion cream sauce
- California Medley -squash, zucchini, Roma tomatoes, and carrots sautéed in herbs and butter
- Stewed Collard Greens
- Italian Roasted Vegetables- sprinkled with olive oil, aged balsamic vinegar & fresh basil

Starch Selections

- Buttermilk Mashed Potatoes
- Potatoes Au Gratin
- Roasted Sweet Potatoes
- Macaroni and Cheese
- Savannah Red Rice
- Blend of Wild Rice Pilaf
- Tortellini Alfredo
- Golden Garlic Roasted New Potatoes
- Roasted Garlic Mashed Potato

Meat and Seafood Selections

- Carving of Prime Rib with Au'jus & horseradish sauce
- Carving of Roasted Pork Loin
- Carving of Honey Glazed Ham
- Carving of Turkey with giblet Gravy
- Southern Fried Chicken (Bone-In)
- Chicken Marsala
- Chicken Cordon Bleu with onion cream Sauce
- Pecan Crusted Airline Chicken with an onion cream sauce (Partially De-boned)
- Wilmington Chicken- Seasoned grilled airline chicken topped with a caper, olive oil, balsamic vinegar, garlic, and sun-dried tomato sauce. Finished with crouton
- Barbecue Pulled Pork
- Salmon Picatta (mushrooms, capers, diced tomatoes, lemon juice) on a white wine sauce
- Pork Chops Fried or baked- topped with a Vidalia onion sauce
- Herb-crusted Salmon served with a Saffron Cream Sauce
- Tilapia Stuffed with Shrimp & Crabmeat and topped with a lemon buerre blanc sauce

Package Hor'derves

Hor'derve selected in our package price are served for approximately one hour.

- Swedish Meatballs- Topped with bleu cheese crumbles
- Mini Quiche- Ham, Bacon, or Vegetable
- Bruschetta- diced tomato on baguette with herbs, olive oil, parmesan, and balsamic vinegar

Crab Cakes with Thai Chili Sauce
Spring Roll- Vegetable
Crudités Display (Choose Three: Celery, Carrots, Zucchini, Cherry Tomato, Yellow Squash) served
with ranch dipping sauce
Fresh Fruit Display

Standard Club Buffet: \$30.00++ per person

Rolls, Butter, House Salad

One (1) Vegetable Selection
One (1) Starch Selection
One (1) Meat Selection
One (1) Hor'derves

Classic Club Buffet: \$34.00++ per person

Rolls, Butter, House Salad

Two (2) Vegetable Selections
Two (2) Starch Selections
One (1) Meat Selection
One (1) Hor'derves

Deluxe Club Buffet: \$40.00++ per person

Rolls, Butter, House Salad

Two (2) Vegetable Selections
Two (2) Starch Selections
Two (2) Meat Selections
One (1) Hor'derves

Superior Club Buffet: \$48.00++ per person

Rolls, Butter, House Salad

Two (2) Meats
Two (2) Vegetables
Two (2) Starches
One (1) Hor'derves

Superior buffet may choose from the following three choices in addition to our standard and deluxe package meat choices.

- ~ Lamb T-Bone (Port Wine Sauce)
- ~ Grilled Blackened Grouper (white wine butter sauce, sun dried tomatoes, capers, garlic, and parsley)
- ~ Veal Chop, Mediterranean Style (Truffle demy glace)

Children Ages 0-12

For Buffet packages children under the age of 5 are free of charge; children ages 5-12 are \$13.95++. Children ages 0-12 that do not wish to eat off the buffet we offer chicken fingers with French fries and grilled cheese with French fries for \$9.95++. Chicken fingers and grilled cheese order must be placed with final head count one week prior to the event.

Hor'derves selected in our package price are served for approximately one hour. Hor'derves may be served longer upon request and with additional fees. (\$5.00 per person++ for each additional hour we serve hor'derves)

(++ denotes an additional 20 % service charge & 7% sales tax)

Review 12/8/2017

Menu by Executive Chef Simone Concas