MAJESTIC DINNER BUFFET

SALADS

(Select Two)

Garden Salad Bar Seasonal Fruit Salad Sesame Ginger Salad

Baby Spinach Salad Classic Caesar Salad Traditional Greek Salad Southern Cole Slaw German Potato Salad

Marinated Cucumber and Tomato Salad

ENTREES

(Select Two)

Seared Atlantic Salmon with a White Wine Dill Sauce
Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc
Sautéed Shrimp and Scallops with Artichoke Hearts, Sundried Tomatoes over Penne Pasta
Grilled Chicken Piccata with Sautéed Mushrooms and a Caper Butter Sauce
Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce
Braised Beef Short Ribs with a Cabernet and Thyme Reduction
Pepper Crusted N.Y Strip with a Mushroom Demi Glaze
Mediterranean Grilled Chicken Breast with Roasted Tomatoes
Crispy Fried Panko Shrimp
Seared Blue Crab Cake with Cajun Remoulade
Grilled Flank Steak with Chimichurri or Pesto Sauce
Hickory Smoked Chicken with Carolina Barbecue Sauce

ACCOMPANIMENTS

(Select Four)

Parmesan Penne Pasta Green Beans Honey Glazed Carrots Roasted Brussels Sprouts Sweet Corn Fresh Seasonal Vegetables Herb Roasted Potatoes

Garlic Mashed Potatoes Rice Pilaf Au Gratin Potatoes Freshly Steamed Asparagus

DESSERTS

Chef's Selection of Assorted Desserts

Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea

Dinner Buffet service is one hour in duration

\$30.95 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

