



Buffet Style Catering Menu

All meals are served buffet style and seconds are encouraged. Any food left over will be wrapped up, labeled and left for you. Chafing dishes, serving utensils, premier clear plastic plates, clear plastic cutlery and dinner napkins will be provided along with buffet attendants to serve your guests.

Option 1 - 1 meat with 2 side choices and dinner rolls \$13.50 per person.

Option 2 - 2 meats with 2 side choices and dinner rolls \$15.50 per person.

Meat choices: *Slaw and BBQ sauces are included with smoked pork and smoked chicken*

*Smoked Pulled Pork *Smoked Chopped Chicken *Roasted Chicken Le Crème

Additional meat choices are available and if selected in either option is priced as follows:

Grilled Marinated Pork Loin Steak additional \$3.50 per person, Cornbread Stuffed Chicken Breast \$2.99 per person, Maple Bourbon Salmon \$3.99 per person, Beef Brisket additional \$3.99 per person and Smoked Prime Rib additional \$9.99.

Side Choices:

Roasted Veggie Medley, Glazed Carrots, Maple Bourbon Baked Beans, Macaroni Salad, Potato Salad, Roasted Red Potatoes, Rice Pilaf, Smoked Mac and Cheese, Roasted Asparagus, Southern Green Beans, Sweet Corn, Roasted Brussel Sprouts with Balsamic Glaze, Baked Potatoes, Baked Sweet Potatoes, Mini Grilled Corn on the Cobb, Cinnamon Apples, Candied Yams, Mashed Potatoes, Boursin Garlic Mashed Potatoes. If you would like to add a third side the price is an additional \$1.75 per person. Salad is also available with mixed greens and 3 salad dressings along with oil & vinegar for an additional \$2.25 per person.

Beverage Option: Ice Included

Sweet Tea \$1.25 per person, Unsweet Tea \$1.25 per person, Lemonade \$1.25 per person, Bottled water .75 per person, Coffee with sugar, sweet & low and cream \$1.00 per person and Warm Caramel Apple Cider \$1.75 per person.

Appetizer Options (per person pricing):

- Please See Our Southern With A Twist Heavy Hors' D'oeuvres Menu

**** Specialty Desserts and Candy Bar are available. Please inquire for pricing****