



THE  
*perfect*  
*blend*

MUSIC ROAD RESORT & BULLFISH GRILL

CATERING  
MENU



BULLFISH GRILL

303 Henderson Chapel Rd. Pigeon Forge, TN 37863 • [MusicRoadResort.com](http://MusicRoadResort.com) • 865-286-1786



# Meet the Chefs

CHEF  
JOEL  
SANDIN



LUKE  
MEINERT



**Chef Joel Sandlin's** deep appreciation and life long passion for cooking developed at a young age growing up in Pinellas Park, FL. He began his culinary career at the age of 17 baking at Blue Moon Bakery and/or as prep cook for Barley's Taproom in Knoxville, TN. He worked his way up the ladder to becoming kitchen manager/trainer. He would aid in opening new locations and participate in festivals.

In 2006 he started training at Bullfish Grill under Chef Paul Ingle and this is where he came to master his fine dining cuisine. He has been able to share his knowledge by participating in cooking shows on several local news channels. He also has developed several new concept restaurants working with Bullfish Grill.

Over the past 10 years he has fine tuned his creativity and expertise in the catering field. His culinary philosophy and passion reflect today's current trends. He loves to treat his friends to his new creations before introducing them to the hotel menu. He strives to excel thru simplicity by creating dishes that are simple yet elegant.

And now as the executive chef of Bullfish grill catering he considers himself lucky to be bringing together and balancing his passions in life.

**Luke Meinert**

"I have grown up with a love for food and an amazing palate, all starting in my grandmother's restaurant where I was washing dishes at 8 years old.

I graduated at the top of my culinary class in 2005 from the Nashville State Culinary School.

In Nashville I ran a fine dining catering company where I further developed my skills. We executed beautiful experiences for many high-profile clients. I am lucky enough to have cooked for 4 presidents, countless other celebrities, and political figures.

I am equally as lucky to be in the mountains with my wonderful family and continue to hone my skills to be the best catering chef I can be.

NEVER STOP LEARNING."

- Luke Meinert



# Breakfast

Customize Your Own  
Breakfast Buffet

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**\$11.99**

SELECT  
2 from A • 2 from B

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**\$13.99**

SELECT  
2 from A • 2 from B • 1 from C

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**\$15.99**

SELECT  
2 from A • 2 from B • 2 from C

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*All Breakfast Buffets include a Basket of  
Assorted Baked Goods, Chilled Orange Juice,  
Server Poured Iced Water and  
Fresh Brewed Coffee*

*25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee*

~ **A** ~

Display of Sliced Fresh Seasonal Fruit and Berries

Scrambled Farm Fresh Eggs

Stone Ground White Cheddar Cheese Grits

Warm Cinnamon Rolls with Frosting

Buttermilk Biscuits and Homemade White Peppercorn Gravy

Applewood Smoked Bacon

Country Fried Potatoes

Savory Sausage Links or Patties

Baked Cinnamon Apples

~ **B** ~

Buttermilk Pancakes served with Warm Maple Syrup

Fiesta Scrambled Farm Fresh Eggs

Sausage-Hash Brown Breakfast Casserole

Traditional Steel-Cut Oatmeal served with Brown Sugar,  
Dried Cranberries, and Pecans

Buttermilk Biscuits and Sausage Gravy

Sliced Country or Sugar-Cured Ham

Hash Brown Casserole

~ **C** ~

Buttermilk Pancakes served with Warm Maple Syrup

Yogurt Bar with Fresh Strawberries, Blueberries,  
Sliced Peaches, and Granola

Crème Brûlée French Toast

Quiche Lorraine

Country Fried Steak or Chicken



# Brunch

Customize Your Own  
Brunch Buffet

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**\$19.99**

SELECT

1 Salad • 2 Sides • 2 from A & B

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*Brunch Buffets include a Basket of  
Assorted Baked Goods, Chilled Orange Juice,  
Server Poured Iced Water and  
Fresh Brewed Coffee*

*25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee*

## ~ Salads ~

Traditional Caesar Salad  
Fresh Mixed Green Salad  
Strawberry Field Greens Salad  
Broccoli Salad  
Mediterranean Pasta Salad  
Fresh Fruit Salad

## ~ Sides ~

Roasted Corn Medley	Haricot Verts in Herb Butter
Wild Mushroom Rice Pilaf	Macaroni and Cheese
White Cheddar Mashed Potatoes	White Cheddar Cheese Grits
Pecan Brittle Sweet Potatoes	Southern Collard Greens
Southern Style Green Beans	Steamed Vegetable Medley
	Creamed Spinach

## ~ A ~

Hash Brown Casserole  
Applewood Smoked Bacon  
Savory Sausage Links or Patties  
Buttermilk Biscuits with Homemade Gravy  
Fluffy Scrambled Farm Fresh Eggs  
Buttermilk Pancakes served with Warm Maple Syrup  
Fiesta Scrambled Eggs with Sautéed Onions, Red Peppers, Green Peppers,  
Sausage, and Cheddar Cheese, served with Pico d'Gallo

## ~ B ~

Southern-Style Chicken Tenders with Barbeque and Honey Mustard Dipping Sauces  
Crème Brûlée French Toast with Warm Maple Syrup  
Bullfish Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach  
in a light Sherry Cream Sauce  
Grilled Salmon with Mustard Dill Sauce  
Slow Roasted Pork Tenderloin with Carolina BBQ Sauce  
Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce  
Sausage-Hash Brown Casserole with Eggs, Sausage, Hash Browns,  
and a blend of Assorted Cheeses  
Quiche Lorraine

• **Additional Breakfast & Brunch Offerings** •

**\$5.99**

**Quick Start Continental Breakfast**

Assorted Baked Goods, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

**\$7.99**

**Lighter Fare Continental Breakfast**

Assorted Baked Goods, Display of Sliced Fresh Seasonal Fruits and Berries, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

**\$9.99**

**Executive Continental Breakfast**

Assorted Baked Goods, Display of Sliced Fresh Seasonal Fruits and Berries, Assorted Filled Biscuits, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

• **Individual Buffet Accompaniments** •

**Carving Stations with Attendant**

Roasted Pork Loin \$6/person

Sirloin of Beef \$8/person

Slow Roasted Prime Rib \$10/person

Beef Tenderloin \$15/person

**Action Stations with Attendant \$5/Person**

Omelet Station with Chef

Minimum of 50 people

**Waffle Station with Attendant**

Includes fruit compotes, assorted toppings & whipped cream

**Enhancements by the Dozen**

Assorted Donuts \$16.50

Miniature Croissants with Butter & Jam \$24.50

Assorted Bagels with Butter, Cream Cheese & Jam \$27.50

Assorted Bagels, Smoked Salmon, Capers, Sliced Tomatoes, Shaved Red Onions, Butter, Cream Cheese & Jam \$95

Assorted Fresh Baked Danishes \$20

Assorted Jumbo Gourmet Muffins \$40

Large Cinnamon Rolls \$36

Individual Fruit and Yogurt Parfaits \$36

Assorted Scones & Jam \$36

Biscuits with Sausage \$36

Biscuits with Country Ham \$48

Croissant and Sausage Sandwiches \$48

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

# Refreshment Offering

## **Cupcake Social \$6.99**

Choose Gourmet Mini or Jumbo decorated Cupcakes served on platters or a cupcake tree. Served with Bottled Water.

## **Coffee Break \$5.29**

Fresh Brewed Coffees, Fresh Baked Cinnabon Rolls, and Bottled Water

## **Showtime Intermission \$5.99**

Fresh Popcorn, Plain M&M's, Snack Mix, Roasted Nuts, and Assorted Bottled Sodas

## **Milk and Cookies \$4.99**

Fresh Baked Jumbo Cookies, Bottled Water, and Milk

## **Afternoon Social \$6.49**

House-made Lemonade, Assorted Tea Sandwiches, and Bottled Water

## **Chocolate Craving \$7.99**

Chocolate Fountain served with Assorted Dippers (Strawberries, Marshmallows, Pretzel Rods, Maraschino Cherries and Pineapple), and Bottled Water

## **Chips and Dip Trio \$5.49**

Fresh Corn Tortilla Chips with Homemade Guacamole, Flame Roasted Salsa, Texas Caviar and Assorted Sodas

## **Ice Cream Social \$5.99**

Premium Vanilla Ice Cream, Chocolate and Caramel Syrups, Sprinkles, Chopped Peanuts, Whipped Cream and Maraschino Cherries with Bottled Water

## **Casual Hour \$6.99**

Hot Spinach and Artichoke Dip served with Fresh Corn Tortilla Chips, Crisp Vegetable Dippers, and Bottled Water

## **Fit and Fancy Free \$5.99**

Garden Fresh Crudité's presented with assorted Dips, served with Bottled Water

## **C'est François \$5.99 Domestic / \$7.99 Imported & Domestic**

**Domestic Cheese Platter** with Fresh Grapes, assorted Crackers, Bottled Water

**Imported & Domestic Cheese Platter** with Fresh Grapes, assorted Crackers and Bottled Water

## **Veni, Vidi, Vici \$5.99**

Fresh Tomato-Basil Bruschetta, Olive Tapenade, Seasoned Toast Points, and Bottled Water

## **It's a Wrap \$6.99**

Smoked Turkey and Honey Baked Ham Pinwheels made with Gourmet Tortilla Wraps and Bottled Water

## **Sweet and Scrumptious \$6.99**

Chef Select Miniature Dessert Shooters and Bottled Water

## **Build-Your-Own Trail Mix \$6.99**

Granola, Roasted Nuts, Dried Fruits, Chocolates, Pretzels with Bottled Water

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

# Lunch Buffets

**\$12.99**

## **Deli Buffet**

Trays of Sliced Deli Meats, Cheeses, Sandwich Breads, Lettuce, Tomato, Mayonnaise, Mustard, and Pickles. Served with Assorted Chips, Iced Tea, and Iced Water.

**\$13.99**

## **Lighter Fare Lunch Buffet**

Choice of Two: Mixed Greens Salad, Homemade Soup, Baked Potato Bar, 1/2 Colossal Club Sandwich.  
Served with Parker House Rolls and Butter, Iced Tea and Iced Water.

**\$15.99**

## **All American Cookout**

Jumbo All Beef Hot Dogs and Angus Beef Burgers, Bakery Fresh Buns, Cole Slaw, Loaded Baked Potato Salad, and BBQ Baked Beans. Choice of Fruit Cobbler or Banana Pudding for Dessert.

**\$16.99**

## **Mexican Buffet**

Grilled Fajita Chicken, Seasoned Taco Meat, Roasted Pepper & Onion Medley, Rice & Beans, Crunchy Taco Shells, Soft Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Grated Cheese, Shredded Lettuce and a Sopapilla Station for Dessert.

**\$17.99**

## **Build Your Own Pasta Bar**

Caesar Salad, Penne Pasta, Marinara Sauce, Alfredo Sauce, Meatballs, Sliced Grilled Chicken, Steamed Vegetables, Peppers & Onions, Garlic Bread, and a Chef Select Dessert.

*These Buffets feature a self-serve beverage station and are served on disposable products. China is available for an additional charge.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

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## • Southern BBQ Buffet •

Served with Cole Slaw, Broccoli Salad, BBQ Baked Beans, Parker House Rolls and Butter.  
Choice of Fruit Cobbler or Banana Pudding for Dessert. Add Ice Cream for \$2 per person.

**One Entrée \$16.99**

**Two Entrées \$18.99**

**Three Entrées \$20.99**

## • Entrée Selections •

Barbequed Chicken Quarters	Barbeque Beef Brisket
Pulled Pork with Barbeque Sauce	Barbeque Ribs
Grilled Smoked Sausage	Smoked Turkey

*These Buffets feature a self-serve beverage station and are served on disposable products. China is available for an additional charge.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

# Lunch

Customize Your Own  
Lunch Buffet

**Standard Lunch  
Entrée Selections**

**\$16.50**  
One Entrée

**\$20.50**  
Two Entrées

**Upgraded Lunch  
Entrée Selections**

**\$18.50**  
One Entrée

**\$22.50**  
Two Entrées

*All Lunch Buffets include  
Salad, Entrée, Side Dishes,  
Rolls & Butter, Chef's Select Dessert,  
Server Poured Iced Tea & Ice Water*

*25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee*

~ **Salads** ~

SELECT 1

Traditional Caesar Salad  
Fresh Mixed Green Salad  
Strawberry Salad  
Broccoli Salad  
Mediterranean Pasta Salad  
Loaded Baked Potato Salad  
Creamy Cole Slaw

~ **Sides** ~

SELECT 2

Roasted Corn Medley	Macaroni and Cheese
Wild Mushroom Rice Pilaf	Oriental Fried Rice
White Cheddar Mashed Potatoes	White Cheddar Cheese Grits
Pecan Brittle Sweet Potatoes	Southern Collard Greens
Southern Style Green Beans	Steamed Vegetable Medley
Haricot Verts in Herb Butter	Creamed Spinach
	Fried Seasoned Potato Wedges

~ **Standard Lunch Entrée Selections** ~

Buttermilk Fried Chicken  
BBQ Chicken Quarters or Boneless Breasts  
Teriyaki Chicken Breast  
Mandarin Chicken  
Traditional Lasagna  
BBQ Pulled Pork  
Vegetable Lasagna  
Grilled Chicken Breast in Rosemary Beurre Blanc  
Southern Fried Chicken Tenders  
Homestyle Meatloaf smothered in a Wild Mushroom Gravy  
Salisbury Steak  
Grilled Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach  
in a Sherry Cream Sauce

~ **Upgraded Lunch Entrée Selections** ~

Smoked Beef Brisket  
Barbequed Ribs  
Chicken Parmesan  
Pork Tenderloin with spicy Carolina BBQ Sauce  
Parmesan Encrusted Chicken with a Sherry Cream Sauce  
Chicken Supreme topped with Sautéed Onions and Mushroom  
in a Sherry Cream Sauce  
Sirloin Tips in Demi Glace Sauce  
Wild Turkey Marinated Boneless Pork Chops  
Grilled Salmon with Mustard Dill Sauce  
Parmesan Encrusted Tilapia with a Red Pepper Cream Sauce



• **Plated Luncheons** •

**\$17.50**

**Grilled Marinated Chicken Breast**

In a Rosemary Beurre Blanc Sauce, served over Wild Mushroom Rice Pilaf with Fresh Steamed Broccoli

**\$17.50**

**Chicken Parmesan**

On a Bed of Tender Spaghetti Noodles topped with Homemade Marinara Sauce and served with Fresh Steamed Vegetables

**\$18.50**

**Sirloin Tips**

In a Demi Glace Sauce served over Wild Mushroom Rice Pilaf with Fresh Steamed Vegetables

**\$18.50**

**Pork Tenderloin**

In Herb Breading with a Parmesan Cream Sauce, served with White Cheddar Mashed Potatoes and Haricot Verts in Herb Butter

**\$19.50**

**Grilled Salmon**

Served with a Mustard Dill Sauce over Wild Mushroom Rice Pilaf with Fresh Steamed Broccoli

*All Plated Luncheons are Served with a Fresh Mixed Green or Traditional Caesar Salad, Warm Rolls and Butter, Server Poured Iced Tea and Iced Water, and a Chef's Select Dessert.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

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• **Plated Lunch Salads** •

**\$14.50**

**Grilled Chicken Waldorf**

Juicy grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, dried cranberries and caramelized pecans. Served with apple vinaigrette dressing

**\$14.50**

**Grilled Chicken Strawberry Fields**

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with honey vinaigrette

**\$16.50**

**Grilled Asian Shrimp**

Grilled Jumbo Gulf Shrimp basted with a sweet Asian ginger glaze served over crisp field greens with wonton crisps, red onions, cucumbers, and bell peppers tossed in our homemade ranch dressing. Garnished with green onions and toasted almonds

*All Plated Salads are served with Warm Rolls and Butter, Server Poured Iced Tea and Iced Water, and a Chef's Select Dessert.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

## • On the Go Lunches •

**\$10.99**

### **Boxed Lunches**

#### **Smoked Turkey Wrap**

Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla

#### **Honey Ham Wrap**

Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla

#### **Turkey Club Hoagie**

Sliced Turkey Breast, Bacon, Provolone Cheese, and Onions  
Served with Mayonnaise, Lettuce, Tomato, and Topped with Spring Mix

#### **Ham and Cheese Hoagie**

Honey Ham, Cheddar Cheese, and Onions  
Served with Mayonnaise, Lettuce, Tomato, and Topped with Spring Mix

*All Boxed Lunches include Chips, Pickle Spear, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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**\$12.99**

### **Specialty Boxed Lunches**

#### **Colossal Club Sandwich**

Honey Baked Ham, Roasted Turkey Breast, Swiss & American Cheeses, Applewood Smoked Bacon, Mayonnaise, Lettuce, and Tomato on Wheatberry Bread

#### **Italian Hoagie**

Ham, Pepperoni, Salami, Fresh Mozzarella, and Caramelized Onions. Served with Mayonnaise, Basil, Spring Mix, Tomatoes, and Herb Vinaigrette

#### **Curried Chicken Salad Croissant**

Diced Chicken Breast, Red Grapes, Caramelized Pecans, Crisp Celery, and Mayonnaise

#### **Roasted Vegetable Wrap**

Roasted Red Pepper, Grilled Zucchini, Spring Mix, Mozzarella, Grilled Red Onion, Shredded Carrots, and Pesto Aioli in a Spinach Tortilla

*All Boxed Lunches include Chips, Pickle Spear, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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**\$12.99**

### **Boxed Salads**

#### **Chef Salad**

Honey Baked Ham and Roasted Turkey on a bed of Fresh Mixed Greens with Shredded Cheese, Tomatoes, Cucumbers, and Eggs

#### **Strawberry Chicken Salad**

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles.  
Accompanied by honey vinaigrette.

#### **Chicken Waldorf Salad**

Juicy grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, dried cranberries and caramelized pecans.  
Served with apple vinaigrette dressing.

*All Boxed Salads include Salad Dressing, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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### **May be added to Any Boxed Lunch \$1**

Loaded Potato Salad • Mediterranean Pasta Salad • Broccoli Salad • Carrot & Raisin Salad • Texas Caviar • Fresh Fruit Salad

#### **Beverage Selection**

**1 Gallon Lemonade** \$9.99

**1 Gallon Tea** \$5.99

**5 lb. Bag of Ice** \$1.50

**96 oz. Coffee Box** \$12.99

# Appetizers

\$13.99

SELECT  
2 from A • 2 from B

\$15.99

SELECT  
2 from A • 2 from B • 1 from C

\$17.99

SELECT  
2 from A • 2 from B • 2 from C

All Appetizer Selections include  
Iced Water & Iced Tea

25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee

## ~ A ~

- Fresh Fruit Platter with assorted Melons, Pineapple, Strawberries, Grapes, & Fruit Dip
- Domestic Cheese Platter with Grapes & Assorted Crackers
- Garden Fresh Crudité's served with assorted Dips
- Homemade Tomato Salsa with Fresh Corn Tortilla Chips
- Chilled Spinach Dip with assorted Crackers
- Fresh Tomato-Basil Bruschetta with Seasoned Toast Points

### Hummus Trio

Roasted Garlic, Roasted Red Pepper, and Sweet Potato Hummus served with Crisp Veggies & Pitas

### Caprese Brochettes

Fresh Mozzarella, Basil, and Grape Tomato, drizzled in Olive Oil and Balsamic

### Grilled Vegetable Platter

Asparagus, Zucchini, Yellow Squash, Red Peppers & Eggplant with Pesto Ranch Dressing  
Blue Cheese Grapes with Red Grapes Rolled in Blue Cheese & Chopped Pecans

## ~ B ~

- Hot Spinach & Artichoke Dip served with Fresh Corn Tortillas Chips
- Savory Stuffed Mushrooms filled with Italian Sausage & Parmesan Cheese
- Smoked Turkey Pinwheels with Boursin Cheese, Sautéed Onions,  
Roasted Red Peppers on Spinach Tortilla
- Smoked Ham Pinwheels with Boursin Cheese, Sautéed Onions,  
Roasted Red Peppers on Spinach Tortilla
- Bite-sized Honey-Barbeque Meatballs
- Guacamole & Salsa with Tortilla Chips
- Meatball & Fresh Mozzarella Skewers in Marinara
- Pulled BBQ Pork Corn Dodgers
- Assorted Tea Sandwiches

### Buffalo Wings

- Select Signature Hot, Honey BBQ, or Honey Garlic Wings
- Southwest Chicken Eggrolls with Avocado Ranch Dressing
- Bacon Wrapped Dates

Smoked Salmon & Caper Deviled Eggs

Bacon & Chive Aioli Deviled Eggs

### Antipasto Brochettes

- Mozzarella Cheese, Pepperoni, Artichoke, Salami, Kalamata Olive & Roasted Red Pepper
- Seared Ahi Tuna, Cucumber & Wasabi Aioli on Water Crackers
- Shrimp & Bacon Flatbread
- Caper Dill Salmon Flatbread
- Smoked Salmon Mousse Crostini

## ~ C ~

- Mini Crab Cakes with Dill Caper Roulade
- Southern-style Chicken Tenders with choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Chilled Jumbo Gulf Shrimp Served with Fresh Lemons and a Tangy Cocktail Sauce
- Sweet & Spicy Shrimp served on Wonton Crisps
- Vegetable or Tuna Sushi Rolls
- Imported Cheese Platters & Artisan Crackers
- Brie Wheel with Artisan Crackers, Green Apples and Red Grapes
- Shrimp & Grit Shooters
- Baked Brie en Croute with Mango Chutney & Artisan Crackers
- Smoked Salmon, Diced Egg, Diced Red onion, Capers and Seasoned Toast Points
- Chicken Salad in Puff Pastry Basket
- Hawaiian Marinated Tenderloin Brochettes**
- Marinated Tenderloin, Button Mushrooms & Grape Tomato
- Bacon Wrapped Shrimp
- Mini Beef Wellies in Puff Pastry
- Hawaiian Marinated Chicken Brochettes**
- Marinated Chicken, Green Pepper, Red Pepper, and Pineapple
- Baked Oysters Bienville on the Half Shell
- Blackened Filet Mignon Flatbread

# *Dinner Buffets*

**\$18.99**

## **All American Cookout**

Jumbo All Beef Hot Dogs, Angus Beef Burgers, and Barbeque Pulled Pork, Bakery Fresh Buns, Cole Slaw, Loaded Baked Potato Salad, BBQ Baked Beans and Fruit Cobbler for Dessert. Add ice cream for \$2 per person.

**\$19.99**

## **Mexican Buffet**

Grilled Fajita Chicken and Steak, Roasted Pepper & Onion Medley, Seasoned Rice & Beans, Texas Caviar, Crunchy Taco Shells, Soft Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Grated Cheese, Shredded Lettuce and a Sopapilla Station for Dessert

**\$21.99**

## **Italian Buffet**

Fresh Tomato Bruschetta, Antipasto Salad, Baked Chicken Parmesan, Spaghetti with Marinara Sauce, Fresh Steamed Vegetables, Garlic Bread and a Chef Select Dessert.

**\$22.99**

## **Southern BBQ Buffet**

Barbequed Chicken Quarters, Smoked Beef Brisket, Barbeque Sauce, Cole Slaw, Broccoli Salad, BBQ Baked Beans, Parker House Rolls with Butter, and Banana Pudding for Dessert.

*Dinner Buffets are served with beverage selection of server poured iced tea and iced water, with coffee available upon request. Minimum of 25 guests.*

*9.75% Tax (not included in price shown), 21% Service Fee*

# Dinner

Customize Your Own  
Dinner Buffet

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**\$21.99**

OPTION 1  
2 from A

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**\$23.99**

OPTION 2  
1 from A • 1 from B

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**\$25.99**

OPTION 3  
2 from B

---

**\$27.99**

OPTION 4  
1 from A • 1 from C

---

**\$29.99**

OPTION 5  
1 from B • 1 from C

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**\$31.99**

OPTION 6  
2 from C

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All dinner buffets include one salad, two entrees,  
two side dishes, Bread & Butter, Chef's Select  
Dessert, Iced Tea, Coffee & Iced Water

25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee

## ~ Salads ~

Traditional Caesar Salad	Waldorf Salad
Fresh Mixed Green Salad	Broccoli Salad
Tuscan Salad	Pasta Salad
Exotic Salad	Loaded Baked Potato Salad
Strawberry Salad	Creamy Cole Slaw

## ~ Sides ~

Fried Corn	Oriental Fried Rice
Wild Mushroom Rice Pilaf	White Cheddar Cheese Grits
White Cheddar Mashed Potatoes	Southern Collard Greens
Pecan Brittle Sweet Potatoes	Steamed Vegetable Medley
Southern Style Green Beans	Creamed Spinach
Haricot Verts in Herb Butter	Wild Rice Pilaf
Macaroni & Cheese	Fried Seasoned Potato Wedges

## ~ A ~

Buttermilk Fried Chicken  
BBQ Chicken Quarters or Boneless Breasts  
Teriyaki Chicken Breast  
Traditional Lasagna  
BBQ Pulled Pork  
Vegetable Lasagna  
Grilled Chicken Breast in Rosemary Butter  
Southern Fried Chicken Tenders  
Chicken Florentine  
Baked Ziti  
Spaghetti and Meatballs  
Home style Meatloaf smothered in a wild mushroom gravy  
Salisbury Steak

## ~ B ~

Smoked Beef Brisket  
Barbequed Ribs  
Chicken Parmesan  
Pork Tenderloin with spicy Carolina BBQ Sauce  
Parmesan Encrusted Chicken with a sherry Cream Sauce  
Chicken Supreme topped with Sautéed onions and Mushroom in a Sherry Cream Sauce  
Sirloin Tips in Demi Glace Sauce  
Grilled Chicken Pasta  
Wild Turkey Marinated Boneless Pork Chops  
Grilled Salmon with Mustard Dill Sauce  
Parmesan Encrusted Tilapia with a Red Pepper Cream Sauce  
Sautéed Trout Amandine

## ~ C ~

Grilled Mahi-Mahi Filet with Pineapple Salsa  
Flame-grilled 4oz Filet Medallions  
Filet Tips in Demi Glace  
Sliced Prime Rib of Beef in Au Jus  
6 oz. Filet Mignon  
10 oz. Flame-Grilled Sirloin

# Plated Dinner

## • Salad •

SELECT ONE

Traditional Caesar Salad	Exotic Salad
Fresh Mixed Green Salad	Strawberry Salad
Tuscan Salad	Waldorf Salad

## • Entrée Selection •

SELECT ONE

**\$25.99**

### **8oz Slow Roasted Prime Rib of Beef Au Jus**

Served with a Baked Potato with Butter and Sour Cream, and Green Bean Amantine

**\$27.99**

### **12oz Aged Choice Angus Beef NY Strip Steak**

Served with a Baked Potato with Butter and Sour Cream, and Steamed Broccoli

**\$22.99**

### **10oz Center Cut Choice Sirloin**

Served with a Baked Potato with Butter and Sour Cream, and Chef's Veggies

**\$27.99**

### **6oz Flame Grilled Center Cut Filet Mignon**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus

**\$25.99**

### **10oz Aged Ribeye Steak**

Served with a Baked Potato with Butter and Sour Cream, and Fresh Steamed Broccoli

**\$21.99**

### **Wild Turkey Marinated Pork Loin**

Paired with Pecan Brittle Whipped Sweet Potatoes, and Fresh Steamed Broccoli

**\$21.99**

### **Grilled Chicken Supreme with Shiitake Mushrooms and Onions in a Light Sherry Cream Sauce**

Paired with White Cheddar Mashed Potatoes and Chef Veggies

**\$21.99**

### **Grilled Marinated Chicken Breast in Rosemary Beurre Blanc**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli

**\$27.99**

### **Twin 4oz Filet Medallions each topped with their own unique sauce, Wild Mushroom Demi Glace & Blue Crab Hollandaise**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus

**\$24.99**

**Sesame Crusted Ahi Tuna with a Ginger Soy Glaze**

Paired With Wild Mushroom Rice Pilaf and Chef Veggie

**\$20.99**

**House-made Meatloaf smothered in Wild Mushroom Demi Glace**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli

**\$29.99**

**Beef Wellington**

Served with White Cheddar Mashed Potatoes & Green Bean Amandine

**\$22.99**

**Asian Grilled Atlantic Salmon**

Served with Wild Mushroom Rice Pilaf and Fresh Steamed Asparagus

**\$22.99**

**Grilled Pork Tenderloin finished with a Sherry Cream Sauce  
and Parmesan & Herb Topping**

Served with Wild Rice Pilaf and Fresh Steamed Vegetables

**\$21.99**

**Sautéed Trout Amandine**

Served with Rice Pilaf and Fresh Steamed Vegetables

**\$22.99**

**Sautéed Tilapia topped with Pineapple Salsa**

Served with Rice Pilaf and Fresh Steamed Vegetables

**\$22.99**

**Tuscan Chicken Breast served over Goat Cheese Mashed Potatoes**

Served with Creamed Spinach

*All Plated Dinners Include Choice of Salad, Bread Service, Choice of Dessert,  
Server Poured Iced Tea or Water, and Fresh Brewed Coffee*

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

## • Additional Services •

### Carving Station with Attendant

*Add to any buffet*

Sirloin of Beef \$6 per person

Slow Roasted Grand Champion Angus Prime Rib \$10 per person  
Served with Creamy Horseradish Sauce

Roasted Pork Loin with Carolina Barbeque Sauce \$5 per person

Steamship Round of Beef \$499 per 100 guests  
Served with creamy horseradish sauce

### Chef's Select Desserts

Peach Cobbler	Strawberry Cake
Blackberry Cobbler	Apple Pie
Apple Cobbler	Key Lime Pie
Cherry Cobbler	Pecan Pie
Banana Pudding	Coconut Cream Pie
Chocolate Cake	Cheesecake with Choice of Topping:
Coconut Cake	Strawberry
Red Velvet Cake	Raspberry
Italian Cream Cake	Cherry
	White Chocolate Raspberry

### Premium Desserts

#### Chocolate Dream

Two decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety warm chocolate sauce

#### Two-Layer Key Lime Pie

Our twist on the classic - one layer of traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep-dish graham cracker-pecan crust

#### New York Cheesecake

Our version of a classic - made in a deep-dish handcrafted graham cracker-pecan crust, drizzled with your choice of chocolate, caramel or raspberry sauce

#### Dessert Shooters

Keylime Pie, Cheesecake, and Raspberry Chocolate Mousse served in Shooter Glasses (two per person)

#### White Chocolate Bread Pudding

#### Chef's Choice Assorted Miniature Desserts

#### Chocolate Torte

### Chocolate Fountain **\$250**

*Serves approximately 50 guests*

Strawberries	Pretzels
Maraschino Cherries	Pineapple
Oreo Cookies	Marshmallows
Rice Crispy Treats	



# Breakfast

Customize Your Own  
Breakfast Buffet

\$11.99

SELECT  
2 from A • 2 from B

\$13.99

SELECT  
2 from A • 2 from B • 1 from C

\$15.99

SELECT  
2 from A • 2 from B • 2 from C

All Breakfast Buffets include a Basket of  
Assorted Baked Goods, Chilled Orange Juice,  
Server Poured Iced Water and  
Fresh Brewed Coffee

25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee  
Prices Subject to Change

~ A ~

Display of Sliced Fresh Seasonal Fruit and Berries

Scrambled Farm Fresh Eggs

Stone Ground White Cheddar Cheese Grits

Warm Cinnamon Rolls with Frosting

Buttermilk Biscuits and Homemade White Peppercorn Gravy

Applewood Smoked Bacon

Country Fried Potatoes

Savory Sausage Links or Patties

Baked Cinnamon Apples

~ B ~

Buttermilk Pancakes served with Warm Maple Syrup

Fiesta Scrambled Farm Fresh Eggs

Sausage-Hash Brown Breakfast Casserole

Traditional Steel-Cut Oatmeal served with Brown Sugar,  
Dried Cranberries, and Pecans

Buttermilk Biscuits and Sausage Gravy

Sliced Country or Sugar-Cured Ham

Hash Brown Casserole

~ C ~

Buttermilk Pancakes served with Warm Maple Syrup

Yogurt Bar with Fresh Strawberries, Blueberries,  
Sliced Peaches, and Granola

Crème Brûlée French Toast

Quiche Lorraine

Country Fried Steak or Chicken



# Brunch

Customize Your Own  
Brunch Buffet

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**\$19.99**

SELECT

**1 Salad • 2 Sides • 2 from A & B**

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*Brunch Buffets include a Basket of  
Assorted Baked Goods, Chilled Orange Juice,  
Server Poured Iced Water and  
Fresh Brewed Coffee*

*25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee  
Prices Subject to Change*

## ~ Salads ~

Traditional Caesar Salad  
Fresh Mixed Green Salad  
Strawberry Field Greens Salad  
Broccoli Salad  
Mediterranean Pasta Salad  
Fresh Fruit Salad

## ~ Sides ~

Roasted Corn Medley	Haricot Verts in Herb Butter
Wild Mushroom Rice Pilaf	Macaroni and Cheese
White Cheddar Mashed Potatoes	White Cheddar Cheese Grits
Pecan Brittle Sweet Potatoes	Southern Collard Greens
Southern Style Green Beans	Steamed Vegetable Medley
	Creamed Spinach

## ~ A ~

Hash Brown Casserole  
Applewood Smoked Bacon  
Savory Sausage Links or Patties  
Buttermilk Biscuits with Homemade Gravy  
Fluffy Scrambled Farm Fresh Eggs  
Buttermilk Pancakes served with Warm Maple Syrup  
Fiesta Scrambled Eggs with Sautéed Onions, Red Peppers, Green Peppers,  
Sausage, and Cheddar Cheese, served with Pico d'Gallo

## ~ B ~

Southern-Style Chicken Tenders with Barbeque and Honey Mustard Dipping Sauces  
Crème Brûlée French Toast with Warm Maple Syrup  
Bullfish Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach  
in a light Sherry Cream Sauce  
Grilled Salmon with Mustard Dill Sauce  
Slow Roasted Pork Tenderloin with Carolina BBQ Sauce  
Grilled Marinated Chicken Breast with Rosemary Beurre Blanc Sauce  
Sausage-Hash Brown Casserole with Eggs, Sausage, Hash Browns,  
and a blend of Assorted Cheeses  
Quiche Lorraine

• **Additional Breakfast & Brunch Offerings** •

**\$5.99**

**Quick Start Continental Breakfast**

Assorted Baked Goods, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

**\$7.99**

**Lighter Fare Continental Breakfast**

Assorted Baked Goods, Display of Sliced Fresh Seasonal Fruits and Berries, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

**\$9.99**

**Executive Continental Breakfast**

Assorted Baked Goods, Display of Sliced Fresh Seasonal Fruits and Berries, Assorted Filled Biscuits, Chilled Orange Juice, Ice Water & Fresh Brewed Coffee

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

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• **Individual Buffet Accompaniments** •

**Carving Stations with Attendant**

Roasted Pork Loin \$6/person

Sirloin of Beef \$8/person

Slow Roasted Prime Rib \$10/person

Beef Tenderloin \$15/person

**Action Stations with Attendant \$5/Person**

Omelet Station with Chef

Minimum of 50 people

**Waffle Station with Attendant**

Includes fruit compotes, assorted toppings & whipped cream

**Enhancements by the Dozen**

Assorted Donuts \$16.50

Miniature Croissants with Butter & Jam \$24.50

Assorted Bagels with Butter, Cream Cheese & Jam \$27.50

Assorted Bagels, Smoked Salmon, Capers, Sliced Tomatoes, Shaved Red Onions, Butter, Cream Cheese & Jam \$95

Assorted Fresh Baked Danishes \$20

Assorted Jumbo Gourmet Muffins \$40

Large Cinnamon Rolls \$36

Individual Fruit and Yogurt Parfaits \$36

Assorted Scones & Jam \$36

Biscuits with Sausage \$36

Biscuits with Country Ham \$48

Croissant and Sausage Sandwiches \$48

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

# Refreshment Offering

## **Cupcake Social \$6.99**

Choose Gourmet Mini or Jumbo decorated Cupcakes served on platters or a cupcake tree. Served with Bottled Water.

## **Coffee Break \$5.29**

Fresh Brewed Coffees, Fresh Baked Cinnabon Rolls, and Bottled Water

## **Showtime Intermission \$5.99**

Fresh Popcorn, Plain M&M's, Snack Mix, Roasted Nuts, and Assorted Bottled Sodas

## **Milk and Cookies \$4.99**

Fresh Baked Jumbo Cookies, Bottled Water, and Milk

## **Afternoon Social \$6.49**

House-made Lemonade, Assorted Tea Sandwiches, and Bottled Water

## **Chocolate Craving \$7.99**

Chocolate Fountain served with Assorted Dippers (Strawberries, Marshmallows, Pretzel Rods, Maraschino Cherries and Pineapple), and Bottled Water

## **Chips and Dip Trio \$5.49**

Fresh Corn Tortilla Chips with Homemade Guacamole, Flame Roasted Salsa, Texas Caviar and Assorted Sodas

## **Ice Cream Social \$5.99**

Premium Vanilla Ice Cream, Chocolate and Caramel Syrups, Sprinkles, Chopped Peanuts, Whipped Cream and Maraschino Cherries with Bottled Water

## **Casual Hour \$6.99**

Hot Spinach and Artichoke Dip served with Fresh Corn Tortilla Chips, Crisp Vegetable Dippers, and Bottled Water

## **Fit and Fancy Free \$5.99**

Garden Fresh Crudité's presented with assorted Dips, served with Bottled Water

## **C'est François \$5.99 Domestic / \$7.99 Imported & Domestic**

**Domestic Cheese Platter** with Fresh Grapes, assorted Crackers, Bottled Water  
**Imported & Domestic Cheese Platter** with Fresh Grapes, assorted Crackers and Bottled Water

## **Veni, Vidi, Vici \$5.99**

Fresh Tomato-Basil Bruschetta, Olive Tapenade, Seasoned Toast Points, and Bottled Water

## **It's a Wrap \$6.99**

Smoked Turkey and Honey Baked Ham Pinwheels made with Gourmet Tortilla Wraps and Bottled Water

## **Sweet and Scrumptious \$6.99**

Chef Select Miniature Dessert Shooters and Bottled Water

## **Build-Your-Own Trail Mix \$6.99**

Granola, Roasted Nuts, Dried Fruits, Chocolates, Pretzels with Bottled Water

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

# Lunch Buffets

**\$12.99**

## **Deli Buffet**

Trays of Sliced Deli Meats, Cheeses, Sandwich Breads, Lettuce, Tomato, Mayonnaise, Mustard, and Pickles. Served with Assorted Chips, Iced Tea, and Iced Water.

**\$13.99**

## **Lighter Fare Lunch Buffet**

Choice of Two: Mixed Greens Salad, Homemade Soup, Baked Potato Bar, 1/2 Colossal Club Sandwich. Served with Parker House Rolls and Butter, Iced Tea and Iced Water.

**\$15.99**

## **All American Cookout**

Jumbo All Beef Hot Dogs and Angus Beef Burgers, Bakery Fresh Buns, Cole Slaw, Loaded Baked Potato Salad, and BBQ Baked Beans. Choice of Fruit Cobbler or Banana Pudding for Dessert.

**\$16.99**

## **Mexican Buffet**

Grilled Fajita Chicken, Seasoned Taco Meat, Roasted Pepper & Onion Medley, Rice & Beans, Crunchy Taco Shells, Soft Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Grated Cheese, Shredded Lettuce and a Sopapilla Station for Dessert.

**\$17.99**

## **Build Your Own Pasta Bar**

Caesar Salad, Penne Pasta, Marinara Sauce, Alfredo Sauce, Meatballs, Sliced Grilled Chicken, Steamed Vegetables, Peppers & Onions, Garlic Bread, and a Chef Select Dessert.

*These Buffets feature a self-serve beverage station and are served on disposable products. China is available for an additional charge.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

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## • Southern BBQ Buffet •

Served with Cole Slaw, Broccoli Salad, BBQ Baked Beans, Parker House Rolls and Butter. Choice of Fruit Cobbler or Banana Pudding for Dessert. Add Ice Cream for \$2 per person.

**One Entrée \$16.99**

**Two Entrées \$18.99**

**Three Entrées \$20.99**

## • Entrée Selections •

Barbequed Chicken Quarters	Barbeque Beef Brisket
Pulled Pork with Barbeque Sauce	Barbeque Ribs
Grilled Smoked Sausage	Smoked Turkey

*These Buffets feature a self-serve beverage station and are served on disposable products. China is available for an additional charge.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

# Lunch

Customize Your Own  
Lunch Buffet

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**Standard Lunch  
Entrée Selections**

**\$16.50**  
One Entrée

**\$20.50**  
Two Entrées

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**Upgraded Lunch  
Entrée Selections**

**\$18.50**  
One Entrée

**\$22.50**  
Two Entrées

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*All Lunch Buffets include  
Salad, Entrée, Side Dishes,  
Rolls & Butter, Chef's Select Dessert,  
Server Poured Iced Tea & Ice Water*

*25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee  
Prices Subject to Change*

~ **Salads** ~

SELECT 1  
Traditional Caesar Salad  
Fresh Mixed Green Salad  
Strawberry Salad  
Broccoli Salad  
Mediterranean Pasta Salad  
Loaded Baked Potato Salad  
Creamy Cole Slaw

~ **Sides** ~

SELECT 2

Roasted Corn Medley	Macaroni and Cheese
Wild Mushroom Rice Pilaf	Oriental Fried Rice
White Cheddar Mashed Potatoes	White Cheddar Cheese Grits
Pecan Brittle Sweet Potatoes	Southern Collard Greens
Southern Style Green Beans	Steamed Vegetable Medley
Haricot Verts in Herb Butter	Creamed Spinach
	Fried Seasoned Potato Wedges

~ **Standard Lunch Entrée Selections** ~

Buttermilk Fried Chicken  
BBQ Chicken Quarters or Boneless Breasts  
Teriyaki Chicken Breast  
Mandarin Chicken  
Traditional Lasagna  
BBQ Pulled Pork  
Vegetable Lasagna  
Grilled Chicken Breast in Rosemary Beurre Blanc  
Southern Fried Chicken Tenders  
Homestyle Meatloaf smothered in a Wild Mushroom Gravy  
Salisbury Steak  
Grilled Chicken Pasta with Mushrooms, Sundried Tomatoes, Broccoli, and Spinach  
in a Sherry Cream Sauce

~ **Upgraded Lunch Entrée Selections** ~

Smoked Beef Brisket  
Barbequed Ribs  
Chicken Parmesan  
Pork Tenderloin with spicy Carolina BBQ Sauce  
Parmesan Encrusted Chicken with a Sherry Cream Sauce  
Chicken Supreme topped with Sautéed Onions and Mushroom  
in a Sherry Cream Sauce  
Sirloin Tips in Demi Glace Sauce  
Wild Turkey Marinated Boneless Pork Chops  
Grilled Salmon with Mustard Dill Sauce  
Parmesan Encrusted Tilapia with a Red Pepper Cream Sauce

• **Plated Luncheons** •

**\$17.50**

**Grilled Marinated Chicken Breast**

In a Rosemary Beurre Blanc Sauce, served over Wild Mushroom Rice Pilaf with Fresh Steamed Broccoli

**\$17.50**

**Chicken Parmesan**

On a Bed of Tender Spaghetti Noodles topped with Homemade Marinara Sauce and served with Fresh Steamed Vegetables

**\$18.50**

**Sirloin Tips**

In a Demi Glace Sauce served over Wild Mushroom Rice Pilaf with Fresh Steamed Vegetables

**\$18.50**

**Pork Tenderloin**

In Herb Breading with a Parmesan Cream Sauce, served with White Cheddar Mashed Potatoes and Haricot Verts in Herb Butter

**\$19.50**

**Grilled Salmon**

Served with a Mustard Dill Sauce over Wild Mushroom Rice Pilaf with Fresh Steamed Broccoli

*All Plated Luncheons are Served with a Fresh Mixed Green or Traditional Caesar Salad, Warm Rolls and Butter, Server Poured Iced Tea and Iced Water, and a Chef's Select Dessert.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee*

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• **Plated Lunch Salads** •

**\$14.50**

**Grilled Chicken Waldorf**

Juicy grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, dried cranberries and caramelized pecans. Served with apple vinaigrette dressing

**\$14.50**

**Grilled Chicken Strawberry Fields**

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with honey vinaigrette

**\$16.50**

**Grilled Asian Shrimp**

Grilled Jumbo Gulf Shrimp basted with a sweet Asian ginger glaze served over crisp field greens with wonton crisps, red onions, cucumbers, and bell peppers tossed in our homemade ranch dressing. Garnished with green onions and toasted almonds

*All Plated Salads are served with Warm Rolls and Butter, Server Poured Iced Tea and Iced Water, and a Chef's Select Dessert.  
25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

## • On the Go Lunches •

**\$10.99**

### **Boxed Lunches**

#### **Smoked Turkey Wrap**

Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla

#### **Honey Ham Wrap**

Roasted Onion & Pepper Medley, Baby Spinach, and Boursin Cheese in a Fresh Herb Tortilla

#### **Turkey Club Hoagie**

Sliced Turkey Breast, Bacon, Provolone Cheese, and Onions  
Served with Mayonnaise, Lettuce, Tomato, and Topped with Spring Mix

#### **Ham and Cheese Hoagie**

Honey Ham, Cheddar Cheese, and Onions  
Served with Mayonnaise, Lettuce, Tomato, and Topped with Spring Mix

*All Boxed Lunches include Chips, Pickle Spear, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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**\$12.99**

### **Specialty Boxed Lunches**

#### **Colossal Club Sandwich**

Honey Baked Ham, Roasted Turkey Breast, Swiss & American Cheeses, Applewood Smoked Bacon, Mayonnaise, Lettuce, and Tomato on Wheatberry Bread

#### **Italian Hoagie**

Ham, Pepperoni, Salami, Fresh Mozzarella, and Caramelized Onions. Served with Mayonnaise, Basil, Spring Mix, Tomatoes, and Herb Vinaigrette

#### **Curried Chicken Salad Croissant**

Diced Chicken Breast, Red Grapes, Caramelized Pecans, Crisp Celery, and Mayonnaise

#### **Roasted Vegetable Wrap**

Roasted Red Pepper, Grilled Zucchini, Spring Mix, Mozzarella, Grilled Red Onion, Shredded Carrots, and Pesto Aioli in a Spinach Tortilla

*All Boxed Lunches include Chips, Pickle Spear, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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**\$12.99**

### **Boxed Salads**

#### **Chef Salad**

Honey Baked Ham and Roasted Turkey on a bed of Fresh Mixed Greens with Shredded Cheese, Tomatoes, Cucumbers, and Eggs

#### **Strawberry Chicken Salad**

Tender grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles.  
Accompanied by honey vinaigrette.

#### **Chicken Waldorf Salad**

Juicy grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, dried cranberries and caramelized pecans.  
Served with apple vinaigrette dressing.

*All Boxed Salads include Salad Dressing, Fresh Baked Cookie or Brownie, and Bottled Water or Assorted Soda*

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### **May be added to Any Boxed Lunch \$1**

Loaded Potato Salad • Mediterranean Pasta Salad • Broccoli Salad • Carrot & Raisin Salad • Texas Caviar • Fresh Fruit Salad

#### **Beverage Selection**

**1 Gallon Lemonade** \$9.99

**1 Gallon Tea** \$5.99

**5 lb. Bag of Ice** \$1.50

**96 oz. Coffee Box** \$12.99



# Appetizers

\$13.99

SELECT  
2 from A • 2 from B

\$15.99

SELECT  
2 from A • 2 from B • 1 from C

\$17.99

SELECT  
2 from A • 2 from B • 2 from C

All Appetizer Selections include  
Iced Water & Iced Tea

25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee  
Prices Subject to Change

## ~ A ~

- Fresh Fruit Platter with assorted Melons, Pineapple, Strawberries, Grapes, & Fruit Dip
- Domestic Cheese Platter with Grapes & Assorted Crackers
- Garden Fresh Crudité's served with assorted Dips
- Homemade Tomato Salsa with Fresh Corn Tortilla Chips
- Chilled Spinach Dip with assorted Crackers
- Fresh Tomato-Basil Bruschetta with Seasoned Toast Points
- Hummus Trio**  
Roasted Garlic, Roasted Red Pepper, and Sweet Potato Hummus served with Crisp Veggies & Pitas
- Caprese Brochettes**  
Fresh Mozzarella, Basil, and Grape Tomato, drizzled in Olive Oil and Balsamic
- Grilled Vegetable Platter**  
Asparagus, Zucchini, Yellow Squash, Red Peppers & Eggplant with Pesto Ranch Dressing  
Blue Cheese Grapes with Red Grapes Rolled in Blue Cheese & Chopped Pecans

## ~ B ~

- Hot Spinach & Artichoke Dip served with Fresh Corn Tortillas Chips
- Savory Stuffed Mushrooms filled with Italian Sausage & Parmesan Cheese
- Smoked Turkey Pinwheels with Boursin Cheese, Sautéed Onions,  
Roasted Red Peppers on Spinach Tortilla
- Smoked Ham Pinwheels with Boursin Cheese, Sautéed Onions,  
Roasted Red Peppers on Spinach Tortilla
- Bite-sized Honey-Barbeque Meatballs
- Guacamole & Salsa with Tortilla Chips
- Meatball & Fresh Mozzarella Skewers in Marinara
- Pulled BBQ Pork Corn Dodgers
- Assorted Tea Sandwiches
- Buffalo Wings**  
Select Signature Hot, Honey BBQ, or Honey Garlic Wings  
Southwest Chicken Eggrolls with Avocado Ranch Dressing  
Bacon Wrapped Dates
- Smoked Salmon & Caper Deviled Eggs  
Bacon & Chive Aioli Deviled Eggs
- Antipasto Brochettes**  
Mozzarella Cheese, Pepperoni, Artichoke, Salami, Kalamata Olive & Roasted Red Pepper  
Seared Ahi Tuna, Cucumber & Wasabi Aioli on Water Crackers  
Shrimp & Bacon Flatbread  
Caper Dill Salmon Flatbread  
Smoked Salmon Mousse Crostini

## ~ C ~

- Mini Crab Cakes with Dill Caper Roulade
- Southern-style Chicken Tenders with choice of Sweet Honey Mustard or Barbeque Dipping Sauce
- Chilled Jumbo Gulf Shrimp Served with Fresh Lemons and a Tangy Cocktail Sauce
- Sweet & Spicy Shrimp served on Wonton Crisps
- Vegetable or Tuna Sushi Rolls
- Imported Cheese Platters & Artisan Crackers
- Brie Wheel with Artisan Crackers, Green Apples and Red Grapes
- Shrimp & Grit Shooters
- Baked Brie en Croute with Mango Chutney & Artisan Crackers
- Smoked Salmon, Diced Egg, Diced Red onion, Capers and Seasoned Toast Points
- Chicken Salad in Puff Pastry Basket
- Hawaiian Marinated Tenderloin Brochettes**  
Marinated Tenderloin, Button Mushrooms & Grape Tomato  
Bacon Wrapped Shrimp  
Mini Beef Wellies in Puff Pastry
- Hawaiian Marinated Chicken Brochettes**  
Marinated Chicken, Green Pepper, Red Pepper, and Pineapple  
Baked Oysters Bienville on the Half Shell  
Blackened Filet Mignon Flatbread

# *Dinner Buffets*

**\$18.99**

## **All American Cookout**

Jumbo All Beef Hot Dogs, Angus Beef Burgers, and Barbeque Pulled Pork, Bakery Fresh Buns, Cole Slaw, Loaded Baked Potato Salad, BBQ Baked Beans and Fruit Cobbler for Dessert. Add ice cream for \$2 per person.

**\$19.99**

## **Mexican Buffet**

Grilled Fajita Chicken and Steak, Roasted Pepper & Onion Medley, Seasoned Rice & Beans, Texas Caviar, Crunchy Taco Shells, Soft Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Grated Cheese, Shredded Lettuce and a Sopapilla Station for Dessert

**\$21.99**

## **Italian Buffet**

Fresh Tomato Bruschetta, Antipasto Salad, Baked Chicken Parmesan, Spaghetti with Marinara Sauce, Fresh Steamed Vegetables, Garlic Bread and a Chef Select Dessert.

**\$22.99**

## **Southern BBQ Buffet**

Barbequed Chicken Quarters, Smoked Beef Brisket, Barbeque Sauce, Cole Slaw, Broccoli Salad, BBQ Baked Beans, Parker House Rolls with Butter, and Banana Pudding for Dessert.

*Dinner Buffets are served with beverage selection of server poured iced tea and iced water, with coffee available upon request. Minimum of 25 guests.*

*9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

# Dinner

Customize Your Own  
Dinner Buffet

---

**\$21.99**

OPTION 1  
2 from A

---

**\$23.99**

OPTION 2  
1 from A • 1 from B

---

**\$25.99**

OPTION 3  
2 from B

---

**\$27.99**

OPTION 4  
1 from A • 1 from C

---

**\$29.99**

OPTION 5  
1 from B • 1 from C

---

**\$31.99**

OPTION 6  
2 from C

---

All dinner buffets include one salad, two entrees,  
two side dishes, Bread & Butter, Chef's Select  
Dessert, Iced Tea, Coffee & Iced Water

25 Person Minimum  
9.75% Tax (not included in price shown)  
21% Service Fee  
Prices Subject to Change

## ~ Salads ~

Traditional Caesar Salad	Waldorf Salad
Fresh Mixed Green Salad	Broccoli Salad
Tuscan Salad	Pasta Salad
Exotic Salad	Loaded Baked Potato Salad
Strawberry Salad	Creamy Cole Slaw

## ~ Sides ~

Fried Corn	Oriental Fried Rice
Wild Mushroom Rice Pilaf	White Cheddar Cheese Grits
White Cheddar Mashed Potatoes	Southern Collard Greens
Pecan Brittle Sweet Potatoes	Steamed Vegetable Medley
Southern Style Green Beans	Creamed Spinach
Haricot Verts in Herb Butter	Wild Rice Pilaf
Macaroni & Cheese	Fried Seasoned Potato Wedges

## ~ A ~

Buttermilk Fried Chicken  
BBQ Chicken Quarters or Boneless Breasts  
Teriyaki Chicken Breast  
Traditional Lasagna  
BBQ Pulled Pork  
Vegetable Lasagna  
Grilled Chicken Breast in Rosemary Butter  
Southern Fried Chicken Tenders  
Chicken Florentine  
Baked Ziti  
Spaghetti and Meatballs  
Home style Meatloaf smothered in a wild mushroom gravy  
Salisbury Steak

## ~ B ~

Smoked Beef Brisket  
Barbequed Ribs  
Chicken Parmesan  
Pork Tenderloin with spicy Carolina BBQ Sauce  
Parmesan Encrusted Chicken with a sherry Cream Sauce  
Chicken Supreme topped with Sautéed onions and Mushroom in a Sherry Cream Sauce  
Sirloin Tips in Demi Glace Sauce  
Grilled Chicken Pasta  
Wild Turkey Marinated Boneless Pork Chops  
Grilled Salmon with Mustard Dill Sauce  
Parmesan Encrusted Tilapia with a Red Pepper Cream Sauce  
Sautéed Trout Amandine

## ~ C ~

Grilled Mahi-Mahi Filet with Pineapple Salsa  
Flame-grilled 4oz Filet Medallions  
Filet Tips in Demi Glace  
Sliced Prime Rib of Beef in Au Jus  
6 oz. Filet Mignon  
10 oz. Flame-Grilled Sirloin

# Plated Dinner

## • Salad •

SELECT ONE

Traditional Caesar Salad	Exotic Salad
Fresh Mixed Green Salad	Strawberry Salad
Tuscan Salad	Waldorf Salad

## • Entrée Selection •

SELECT ONE

**\$25.99**

### **8oz Slow Roasted Prime Rib of Beef Au Jus**

Served with a Baked Potato with Butter and Sour Cream, and Green Bean Amantine

**\$27.99**

### **12oz Aged Choice Angus Beef NY Strip Steak**

Served with a Baked Potato with Butter and Sour Cream, and Steamed Broccoli

**\$22.99**

### **10oz Center Cut Choice Sirloin**

Served with a Baked Potato with Butter and Sour Cream, and Chef's Veggies

**\$27.99**

### **6oz Flame Grilled Center Cut Filet Mignon**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus

**\$25.99**

### **10oz Aged Ribeye Steak**

Served with a Baked Potato with Butter and Sour Cream, and Fresh Steamed Broccoli

**\$21.99**

### **Wild Turkey Marinated Pork Loin**

Paired with Pecan Brittle Whipped Sweet Potatoes, and Fresh Steamed Broccoli

**\$21.99**

### **Grilled Chicken Supreme with Shiitake Mushrooms and Onions in a Light Sherry Cream Sauce**

Paired with White Cheddar Mashed Potatoes and Chef Veggies

**\$21.99**

### **Grilled Marinated Chicken Breast in Rosemary Beurre Blanc**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli

**\$27.99**

### **Twin 4oz Filet Medallions each topped with their own unique sauce, Wild Mushroom Demi Glace & Blue Crab Hollandaise**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Asparagus

**\$24.99**

**Sesame Crusted Ahi Tuna with a Ginger Soy Glaze**

Paired With Wild Mushroom Rice Pilaf and Chef Veggie

**\$20.99**

**House-made Meatloaf smothered in Wild Mushroom Demi Glace**

Paired with White Cheddar Mashed Potatoes and Fresh Steamed Broccoli

**\$29.99**

**Beef Wellington**

Served with White Cheddar Mashed Potatoes & Green Bean Amandine

**\$22.99**

**Asian Grilled Atlantic Salmon**

Served with Wild Mushroom Rice Pilaf and Fresh Steamed Asparagus

**\$22.99**

**Grilled Pork Tenderloin finished with a Sherry Cream Sauce  
and Parmesan & Herb Topping**

Served with Wild Rice Pilaf and Fresh Steamed Vegetables

**\$21.99**

**Sautéed Trout Amandine**

Served with Rice Pilaf and Fresh Steamed Vegetables

**\$22.99**

**Sautéed Tilapia topped with Pineapple Salsa**

Served with Rice Pilaf and Fresh Steamed Vegetables

**\$22.99**

**Tuscan Chicken Breast served over Goat Cheese Mashed Potatoes**

Served with Creamed Spinach

*All Plated Dinners Include Choice of Salad, Bread Service, Choice of Dessert,  
Server Poured Iced Tea or Water, and Fresh Brewed Coffee*

*25 Person Minimum, 9.75% Tax (not included in price shown), 21% Service Fee, Prices Subject to Change*

## • Additional Services •

### Carving Station with Attendant

*Add to any buffet*

**Sirloin of Beef** \$6 per person

**Slow Roasted Grand Champion Angus Prime Rib** \$10 per person  
Served with Creamy Horseradish Sauce

**Roasted Pork Loin with Carolina Barbeque Sauce** \$5 per person

**Steamship Round of Beef** \$499 per 100 guests  
Served with creamy horseradish sauce

### Chef's Select Desserts

Peach Cobbler	Strawberry Cake
Blackberry Cobbler	Apple Pie
Apple Cobbler	Key Lime Pie
Cherry Cobbler	Pecan Pie
Banana Pudding	Coconut Cream Pie
Chocolate Cake	Cheesecake with Choice of Topping:
Coconut Cake	Strawberry
Red Velvet Cake	Raspberry
Italian Cream Cake	Cherry
	White Chocolate Raspberry

### Premium Desserts

#### Chocolate Dream

Two decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety warm chocolate sauce

#### Two-Layer Key Lime Pie

Our twist on the classic - one layer of traditional custard key lime pie topped with a layer of whipped key lime cream cheese in a deep-dish graham cracker-pecan crust

#### New York Cheesecake

Our version of a classic - made in a deep-dish handcrafted graham cracker-pecan crust, drizzled with your choice of chocolate, caramel or raspberry sauce

#### Dessert Shooters

Keylime Pie, Cheesecake, and Raspberry Chocolate Mousse served in Shooter Glasses (two per person)

#### White Chocolate Bread Pudding

#### Chef's Choice Assorted Miniature Desserts

#### Chocolate Torte

### Chocolate Fountain **\$250**

*Serves approximately 50 guests*

Strawberries	Pretzels
Maraschino Cherries	Pineapple
Oreo Cookies	Marshmallows
Rice Crispy Treats	

*Prices Subject to Change*

## • Additional Items •

### Beverages

Assorted Soft Drinks and Bottled Water \$1.25 each

Freshly Brewed Coffee (Regular & Decaf) \$30 per Urn | \$15 per Air Pot

Freshly Brewed Iced Tea (Sweetened or Unsweetened) \$30 per Urn | \$15 per Air Pot

Hot Chocolate \$30 per Urn | \$1.25 each

Assortment of Tea Bag with Hot Water \$1.25 each

Orange Juice \$15 per Gallon

Tropical Fruit Punch or Lemonade \$15 per Gallon

Milk \$30 per Urn | \$10 Pitcher

### Snacks

Assortment of Cookies \$8.60/dozen

Chef's Special Brownies \$8.60/dozen

Assorted Ice Cream Novelties \$2.00 each

Bagels with Cream Cheese (White, Wheat or Cinnamon Raisin) \$9.90/dozen

Assorted Donuts \$9.90/dozen

Assorted Danishes \$9.90/dozen

Assorted Muffins \$9.90/dozen

Sausage or Ham Biscuit \$2.00 each

Popcorn \$2.00 per person

Whole Fruit \$1.00 each

*Items are drop only. Servers can be requested at a charge of \$35.00 per hour, per server.  
Prices do not include 21% Service Charge or Sales Tax.*