

DESIGN A LUNCH BUFFET

Choose Two Starters, Two Entrées, Two Sides
Includes Chef Selected Dessert, Rolls, Freshly Brewed Iced Tea and Coffee
Minimum 25 Guests
\$30

Starters

Washington Duke Shrimp and Corn Chowder with Bacon
Tomato Basil Bisque
Field Greens Salad with Tomatoes, Cucumbers, Shaved Carrots and Assorted Dressings
Spinach with Feta Cheese, Roma Tomato, Cremini Mushrooms and Aged Sherry Vinaigrette
Classic Caesar Salad with Focaccia Croutons
Traditional Pasta Salad with Feta, Tomato, Olives, and Lemon Basil Vinaigrette
Grilled Vegetable Panzanella Salad
Tomato & Mozzarella Caprese Salad
Southern Style Potato Salad
Green Bean Salad with Red Onion, Beef Steak Tomato and Mustard Vinaigrette

Entrées

Buttermilk Fried Chicken
Rosemary Grilled Chicken with Roasted Pepper Jus
Slow Cooked Boneless Beef Short Ribs with Potato Leek Ragoût
Grilled Mahi Mahi with Bell Pepper and Baby Shrimp Sauté
Penne Pasta with Tiger Shrimp, Roasted Garlic and Roma Tomatoes
Grilled Salmon with Orzo Pilaf and Lemon Parsley Essence
Roasted Pork Loin with Caramelized Onion and Roasted Peppers
Smoked BBQ Pork with Eastern & Western Carolina BBQ Sauce
Cavatelli Pasta with Ricotta, Spinach, Roasted Tomato, Sun Dried Tomato Cream
Cheese Ravioli with Asparagus, Roasted Peppers, Creamy Pesto

Sides

Roasted Vegetable Medley
Home Style Yukon Gold Mashed Potatoes
Cauliflower White Cheddar Gratin
Butter Bean Succotash
Slow Cooked Green Beans with Bacon
Sautéed Carrots with Tarragon Butter
Baby Green Beans with Almond Brown Butter
Wild Rice Pilaf with Fresh Herbs
Herb Roasted Potatoes
Sage Brown Butter Whipped Sweet Potatoes

All food and beverage prices are subject to 20% service charge and 7.75% sales tax.
Prices are subject to change without notice

04/10