

ALL-INCLUSIVE BUFFET MENU

***INCLUDES ROOM RENTAL, BANQUET SERVERS, BUFFET,
UNLIMITED WATER & ICED TEA AND SALES TAX (IF APPLICABLE)*
25 GUEST MINIMUM + \$3/PERSON FOR LESS THAN 25 GUESTS**

1 ENTREE - \$28/PERSON

2 ENTREES - \$33/PERSON

Includes 2 Sides, House Salad & Rolls

Poultry

**Chicken Pot Pie
Chicken & Dumplings
Teriyaki Chicken
Southern Fried Chicken
Parmesan Chicken
Tropical Jerk Chicken
Chicken Tenders**

Pork & Beef

**Garlic & Rosemary Seared
Pork Loin
Beef Stroganoff
Salisbury Steak with
Mushroom Gravy
Homestyle Meatloaf**

Vegetarian

**Eggplant Parmesan
Penne Primavera
Pasta Alfredo
Vegetable Lasagna**

Sides

**Country Style Green Beans
Vegetable Medley
Broccoli & Cheese Casserole
Honey Ginger Glazed Carrots
Garlic Mashed Potatoes
Vegetable Fried Rice
Charred Mango Rice Pilaf
Macaroni & Cheese**

Seafood

Cornmeal Fried White Fish

**White Fish
w/ Lemon Caper Sauce**

House Pasta

(Red Sauce OR Butter w/ Parmesan Cheese)

Add Soft Drinks - \$2.00/person

Add Coffee - \$1.00/person

All-Inclusive Desserts



Cookies

(Chocolate Chip OR Peanut Butter)

\$2.00/person

Brownies

\$3.00/person

Pie

(Apple, Cherry, Pumpkin, Pecan, Cookies & Cream)

\$5.00/person

Cake

(Angel Food Cake w/Strawberry Glaze, Red Velvet, Chocolate Layer Cake, Tres Leche, Traditional White)

\$5.00/person

Assortments

(Mini Cheesecake Bites, Dessert Bars, Petit Fours)

\$7.00/person

Ice Cream Sundae

\$7.00/person

Cobbler & Ice Cream

\$9.00/person

Soft Serve Ice Cream Bar

\$10.00/person