

## BUFFET SELECTIONS

*Includes One Vegetable and One Starch selection, Bread, Salad, Tea and Coffee*

### Main Course

Grilled Rosemary Chicken with Walnut Honey Glaze  
Chicken Roulade with Lemon Tomato Cream Sauce  
Grilled Chicken Breast with Soy Ginger Glaze  
Grilled Chicken with Peppers & Tropical Fruits  
Honey Roasted Turkey Breast

Honey Baked Ham with Tropical Fruit Glaze

Baked Virginia Ham with Pear and Apple Chutney

### Pick one from the above list for \$21 per person

Flank Steak with Merlot Sauce  
Pork Loin with Apple Cider Glaze

Pork Loin with Sundried Tomato Pesto  
Sesame Pork Loin with Mandarins  
Pork Loin with Rosemary & Sage

### Pick one from the above list for \$23 per person

Atlantic Salmon with Lemon Caper Dill Sauce  
Flounder Stuffed with Lump Crab  
Shrimp and Jumbo Scallops  
Garlic Roasted Ribeye  
Prime Rib with Horseradish  
N.Y. Strip with Wild Mushroom Demi Glaze

Pick one from the above list for \$28 per person

Beef Tenderloin with Roasted Garlic Bordelaise  
Beef Tenderloin with Roasted Garlic Tomato Veal Reduction  
Grilled Beef Tenderloin

### Pick one from the above list \$32 per person

#### Vegetables

*Pick one from the list below.*

Asparagus  
Broccoli  
Baby Carrots Honey Glazed  
Corn, Roasted with Fresh Herbs \*  
French Green Beans  
Green Beans with Brown Sugared Walnuts  
Green Beans with Red Pepper and Onion  
Okra \*  
Sugar Snap Peas  
Snow Peas  
Spinach  
Butternut Squash  
Yellow Squash  
Zucchini  
Roasted or Grilled Seasonal Vegetables with Balsamic  
\*Seasonal

#### Starches

*Pick one from the list below.*

Potatoes:  
Red Roasted  
Roasted with Rosemary and Thyme  
Twice Baked  
Garlic Mashed  
Country Mashed  
Scalloped  
Fingerling Potatoes with Herb Cream Sauce  
Sweet Potatoes with Brown Sugar Pecan Topping  
Sweet Potatoes with Old Fashioned Marshmallows

Wild Rice Medley  
Orzo Pasta Salad

