ENTRÉES INCLUDE PLATES, UTENSILS, NAPKINS, CUPS AND ICE. TAX & DELIVERY CHARGES ADDITIONAL. 15% SERVICE CHARGE ADDED FOR STAY & SERVE EVENTS AND/OR USE OF REAL EQUIPMENT. PRICED PER PERSON / 12 PERSON MINIMUM PER SELECTION -

Simply Buffet #1 \$13.95 - One entrée, one side, salad, dinner rolls, choice of dessert, sweet & unsweet iced tea.

(Add second entrée for \$5.95)

Simply Buffet #2 \$15.95 - One entrée, two sides, salad, dinner rolls, choice of dessert, sweet & unsweet iced tea.

(Add second entrée for \$5.95)

Honey Lime Chicken Breast

Chicken breast marinated and skilet seared until golden brown.

Chicken Florentine

Grilled chicken breast topped with sautéed spinach, diced tomatoes and parmesan cheese.

Tennessee Bbq Chicken

Bone-in oven roasted chicken tossed in a house made Tennessee sweet and tangy Bbq sauce

Basil Grilled Chicken

Marinated with fresh basil and garlic, char-grilled and finished with parmesan.

Jamaican Grilled Chicken Breast

Jamaican seasoned grilled chicken topped with fresh grilled pineapple salsa.

Traditional Meatloaf

Served with our homemade sweet and spicy tomato glaze.

Pinot Noir Braised Beef Tips

Tender tips of beef seared with garlic & mushrooms then braised in a rich pinot sauce.

Baked Lasagna

Seasoned ground beef layered with pasta, marinara and cheese.

White Cheese Chicken Lasagna

Layers of pulled chicken, spinach, onion, creamy cheese sauce and fresh pasta.

Chicken Tortellini Primavera

Tender chicken with cheese pasta, broccoli, yellow squash, spinach and thyme infused olive oil.



Salmon Meuniere

Pan-seared salmon finished with a brown butter lemon sauce.

+ Add \$2.95 pp

Quinoa and Kale 9.95 pp with Crispy Tofu

Tofu marinated in soy and rice wine vinegar, pan seared until golden brown and crispy, then sautéed with seasoned kale and served over tricolored quinoa.

● Garden Stuffed 9.95ppPortobello

Large portobello mushroom stuffed with spinach, mozzarella, zucchini, yellow squash, onion, tomato, sweet pepper and topped with feta.

GF,GAN Veggie Burger 12.95 pp Cook Out

Char grilled black bean burger and bun served with lettuce, tomato, onion, mustard and ketchup.

—•• THEME LUNCHES ••—

Idaho Potato Bar\$9.95

Garden Salad - Jumbo Baked Idaho Potato - Shredded Cheese, Chopped Bacon, Green Onions - Salsa & Sour Cream - Rolls & Butter - Assorted Cookies & Brownies

Simply Southern Buffet . . . \$14.95 **#1**

Garden Salad - Slow Smoked Bbq Pork - Bone-in Bbq Chicken - Creamy Coleslaw - Seasoned Green Beans -Hush-puppies - Banana Pudding

Fajita Bar\$12.95

Sliced Grilled Chicken - Soft Flour Tortillas - Grilled Vegetables -Shredded Lettuce, Garden Tomato -Pico de Gallo & Sour Cream. Black Beans & Rice - Double Chocolate Brownie

+ Add Steak \$2.75pp Add Guacamole \$1.00 pp

Taco Bar\$10.95

Slow Braised Ground Beef - Crispy and Soft Taco / Tortilla Shells -Shredded Lettuce, Garden Tomatoes, Cheddar Cheese - Salsa & Sour Cream - Refried Beans & Spanish Rice - Chocolate Brownies

Italian Buffet \$14.95

Caesar Salad - Baked Beef Lasagna -Creamy Chicken Alfredo - Capri Blend Vegetables - Garlic Bread -Strawberry Cake

Simply Southern Buffet . . . \$16.95 #2

Garden Salad - Bbq Ribs - Baked Chicken - Collard Greens - Macaroni & Cheese - Potato Salad - Corn Bread - Apple Cobbler

Tailgate Buffet \$14.95

Grilled Angus Burgers and All-Beef Hot Dogs - Lettuce, Garden Tomato, Red Onion, Cheese, Chili - Corn on the Cob - Baked Beans - Potato Salad - Pickles - Chips - Assortment of Cookies & Brownies (Our Chef's would love to grill on-site for your next Tailgate Party) Please ask one of our team members for more information.



Garden Salad Blend

Cucumbers, tomatoes & carrots

Mesclun Salad Blend

Dried cranberries, toasted pecans & feta

Caesar Salad

Romaine lettuce, homemade croutons, Parmesan, Caesar dressing

GFW Steam Broccoli

GF Basmati Rice Pilaf

Homestyle Baked Macaroni & Cheese

- **W**GF Vegetable Normandy
- **WGF** Garlic Mashed Potatoes
- **W**GF Rosemary Roasted Potatoes
- GF Southern Style Green Beans with Caramelized Onions & Bacon
 - **VEGAN Sautéed Garden Vegetables**
- **W**GF Green Beans w/ Lemon & Garlic

ADD ADDITIONAL SALADS OR SIDES

+ \$2.95 pp +

─■ DESSERTS ■─

Frosted Chocolate Cake

Cookies & Brownies

Banana Pudding

GF Cookies & Brownies
ADD \$1.50 pp

Lemonade

served by the gallon \$8.50 a gallon + (gallon serves 10 guest) +

Bottled Water & Sodas Coke, Sprite, Diet Coke \$1.75 pp

Iced Tea

Sweet & Unsweet Tea \$4.50 a gallon + (gallon serves 10 guest) +

