

## Dinner Menu – Buffet

### *Salads: Choice of 3*

Fresh Garden Salad	Broccoli Salad
Calico Salad	Waldorf Salad
Coleslaw	Avocado Salad
Pasta Salad	Cucumber Salad
Potato Salad	Ambrosia

### *Meats: Choice of 3*

Carving Station serving: <i>Prime Rib, Beef Steamship Round, Beef Tenderloin, Pork Tenderloin, Honey Glazed Ham or Turkey</i>	Country Style Steak with Mushroom Gravy
	Chicken Alfredo with Linguine
	Fresh Mountain Trout
Grilled Chicken	Grilled Salmon
Fried Chicken	Fried Shrimp
BBQ Chicken	Fried Catfish
Country Ham	BBQ Shrimp

### *Vegetable Selections: Choice of 6*

Au Gratin Potato	English Peas	Cabbage Casserole
Mashed Potatoes	Green Beans	Lima Beans
Lyonnais Potatoes	Acorn Squash Soufflé	Baked Apples
Rice and Gravy	Cream Corn	Collard Greens
Dressing	Corn on the Cob	French Fries
Asparagus	Macaroni and Cheese	Butter Peas
Glazed Carrots	Creamed Spinach	
Harvard Beets	Fried Okra	

### *Breads: Choice of 2*

Homemade Yeast Rolls	Homemade Cheese Biscuits
Homemade Hush Puppies	Homemade Cornbread
Homemade Biscuits	

### *Desserts Menu: Choice of 4*

Chocolate Decadence	Homemade Coconut Cake
Key Lime Cheesecake	Chocolate Fountain
Bananas Foster Cheesecake	White Chocolate Fountain
Boston Cream Pie	Homemade Macaroons
Petit Fours	Mini Cream Horns
Homemade Lemon Pie	Chocolate Éclairs
Homemade Chocolate Pie	Chocolate Covered Strawberries
Homemade Coconut Cream Pie	Homemade Brownies
Homemade Buttermilk Pie	Homemade Gourmet Cookies
Fruit Cobbler	Seasonal Fruit Shortcakes

### *Beverage Selections (not included in menu price):*

Coffee – Regular and Decaf	Hot Tea
Bottled Soft Drinks	Hot Chocolate
Bottled Water	Milk