



Fall/Winter Lunch Buffets options

Surf & Turf

Mixed Green Salad

Mandarin Orange, walnuts, grape tomatoes & crumbled Goat cheese
Monday Night Blind Pirate Vinaigrette

Pan Seared Redfish

Wilted spinach, Garlic and lemon jus

Big Green Egg Grilled Sliced NY Sirloin

Bourbon and caramelized onion Relish

Roasted Cauliflower

Lemon zest and parsley

Organic Brown Rice

Edamame and red onion

Sliced Whole Grain Bread

Whipped butter

Individual Brownie and Caramel Cheesecake

Fresh Whipped Cream

\$21 per person

Italian Themed

Sautéed Kale Caesar Salad

Focaccia croutons, Caesar dressing

Pan Seared Turkey Cutlets

Grilled Lemon, Artichoke, red onion and Caper Relish

Eggplant Parmesan

House made Marinara Sauce and Fresh Mozzarella

Garlic Roasted Broccoli Spears and Cremini Mushrooms

Quinoa Risotto

Warm Garlic Bread

Mini Cannoli's

\$21 per person

Italian Autumn

Mediterranean Autumn Salad

Romaine, Kalamata Olives, cucumber, Mediterranean Feta Cheese,
Shredded carrot, cherry tomato, Italian Vinaigrette

Pan Seared Red Snapper

Tomato, Green Olive, fresh oregano and roasted shallot Relish

Chicken Parmesan

House made marinara sauce, fresh mozzarella and grated parmesan cheese

Roasted Brussel Sprouts

Garlic and Parmesan Cheese

Tri-color Lentils with Onions, Fennel and fresh basil

House made Dinner Rolls

Whipped butter

Raspberry-honey Ricotta Shots

Raspberries and chopped pistachios

\$21 per person



Shrimp Creole and BGE Chicken Buffet

Caesar Salad

House made Caesar dressing, Grilled Cherry tomatoes
Parmesan cheese, house made croutons

Pan Seared Shrimp Creole

Roasted pepper and onion creole sauce

Big Green Egg Roasted Chicken

Light jus

Basmati Rice

with Charred green onion

Big Green Egg Roasted Vegetables

House made Dinner

whipped butter

House made Cookies and Brownies

\$21 per person

Pecan Chicken and Salmon Buffet

Fall Spinach Salad

Green Apple, Local Blue Cheese, Chopped House made Bacon, roasted red onion
White Balsamic vinaigrette

Pecan Crusted Chicken

Dijon sauce

Big Green Egg Cedar Plank Smoked Salmon

Lemon-caper sauce

Parmesan Cheese and Chive Polenta

Roasted Carrots, Broccoli and Cauliflower

Herb olive oil

House made Dinner Rolls

butter

Spiced Cake Square

Maple whipped Cream

\$21 per person

Stuffed Chicken and Smoked Pork loin Buffet

Romaine & Vegetable Salad

Locally grown romaine, Garbanzo beans,
diced peppers, cherry tomatoes, shredded carrot and diced cucumber
House made white balsamic vinaigrette

Big Green Egg Smoked Pork loin

Light Pineapple - Bourbon Sauce

Cranberry and Apple Stuffed Chicken Breast

Apple Brandy sauce

Roasted Herb butter and Parmesan Crusted Potatoes

Roasted Brussels Sprouts, Carrots and Cauliflower

Sliced Fresh Multi Grain Bread

Whipped Butter

Pecan Pie Bars

\$21 per person

***** Any MENU can be a single entrée option for \$18 per person*****

Pricing for All buffets do not include delivery charge and local sales tax