



IV. GRAND DINNER BUFFET

HORS D' OEUVRES

Please choose two

WARM SPINACH, ARTICHOKE AND PARMESAN DIP
Served with New York Flat Breads

DOMESTIC CHEESE PLATTER
Served with Fruit Garnishes and An assortment of Crackers

FRESH FRUIT DISPLAY

ARTICHOKE PARMESAN SAVORY CHEESE CAKE
Served with French Mini Toasts

COLD CHARLESTON CRAB SPREAD
Served with an Assortment of Crackers

ASIAN SALMON CHEESE TORTE
Served with Wasabi Caviar and Rice Crackers

SALAD

Please choose one

MIXED FIELD SALAD
With Fresh Seasonal Fruit and Vanilla Vinaigrette

TRADITIONAL CAESAR
SPINACH SALAD
With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette

SEASONAL TOSSED GARDEN SALAD
With Parmesan Peppercorn and Golden Italian Dressings

ASSORTED BREADS AND ROLLS

Served with Honey Butter



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ENTREE

Please choose two

WILD MUSHROOM STUFFED CHICKEN BREAST
Served with Truffled Veloute

ROAST PORK LOIN
Served with Apple Cider Bacon Glaze

HERB ROASTED ARTICHOKE CHICKEN
Served with Red Pepper Vinaigrette

GRILLED CHICKEN WITH TOMATO VODKA SAUCE
Served over Penne Pasta

SAUTÉED TILAPIA
Served with Pomegranate Sauce

LONDON BROIL
Served With Wild Mushroom Demi Glaze

CHICKEN PARMESAN
Served with Marinara Sauce and Parmesan Cheese

GRILLED SALMON
Served with Pesto Cream Sauce

VEGETABLE LASAGNA
Severed with Spinach and Fresh Ricotta Cheese

ACCOMPANIMENTS

Choice of Two

RED SKIN MASHED POTATOES
HERB ROASTED POTATOES
WILD RICE
PENNE ALFREDO
FRESH GREEN BEANS
SAUTÉED SEASONAL VEGETABLES



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DESSERT

Please choose one

DERBY PIE

Chocolate Bourbon Pecan Pie

PECAN PIE

DOUBLE CHOCOLATE CAKE

TIRAMISU TRIFLE

Layered Lady Fingers and Sabayon Cream Dusted with Cocoa

COCONUT CUSTARD PIE

BEVERAGES

SWEET TEA, UNSWEETENED TEA

&

GOURMET COFFEE STATION

*With Whipped Cream, and Chocolate Shavings
Cream and Sweeteners*