

Corporate Hot Buffet Menu Selections

*all items priced per guest

Appetizer Choices

Chopped iceberg lettuce with cucumber, cherry tomatoes, carrots and bacon s (creamy ranch and balsamic vinaigrette) \$6

Classic Caesar-chopped romaine, Caesar dressing, parmesan cheese and house made croutons \$6

Tomato soup , grilled cheese crouton \$5.00

Warm Creamy potato soup with crisp leeks and chive oil \$5

French Lentil Soup, Sausage, Fennel \$5.50

Starches

Yukon Gold Whipped Potato \$3.50

Baked macaroni and cheese \$3.50

Herb roasted new potatoes, grain mustard \$3

Wild Rice Pilaf \$3.50

Vegetables

Green beans with garlic \$3.50

Sauteed kale, Vidalia onions \$3

Southern braised collard greens \$3

Grilled asparagus \$4

Proteins

Pan seared salmon, Indian spice, tazaki sauce \$12

Meatloaf with marsala jus \$9

Wood grilled chicken breast, grainy mustard cream \$9.50

Wood grilled skirt steak , chimichurri sauce \$ 11

Fried chicken breast with rosemary jus \$9

Sliced pork loin with dried apricot & cherry compote \$ 10

Classic Salisbury steak with mushroom gravy and grilled onions \$9

Pan fried catfish with caper dill remoulade \$9.50