## Dinner Buffet



## Selection of Two Appetizers Entrees (Choose Two)

Marinated Pork Tenderloin With Dry Sherry and Soy Pork Tenderloin with Apples and Leek Gravy Chicken Marbella-Marinated in Oregano, Olive Oil, Olives, Capers, and Dried Plums then baked Chicken with Peaches and Country Ham Chile Rubbed Salmon with Local Honey Drizzle Beef Flank Steak with Seasonal Condiment (small Events only) Beer Braised Beef Brisket Beef Tenderloin with Horseradish Sauce (Additional Charge)

Sídes (Choose Two)

Salted Oven Roasted Potatoes Cheesy Potatoes

Baked or Creamy Macaroní and Cheese Roasted Butternut Squash, Brussel Sprouts, and Red Peppers Orzo Salad with Roasted Peppers, Mushrooms, & Asparagus Sugar Snap Peas Tossed with Walnut Oil Zucchini and Grilled Corn with Roasted Peppers Salads (Choose One)

Spinach Salad with Crumbled Blue Cheese, Apples, & Candied Pecans with Vidalia Onion Dressing

Assorted Mixed Greens with Mandarin Oranges, Sundried Cherries, Goat Cheese, & Candied Pecans with Citrus or Balsamic Vinaigrette Assorted Mixed Greens, Artichoke Hearts, Kalamata Olives, Banana Peppers, Grape Tomatoes, and Cucumbers with Italian Vinaigrette Chopped Cabbage, Toasted Sesame Seeds & Almonds, Chinese Noodles with Rice Wine Vinaigrette

Assorted Breads