## Dinner Buffet

## Selection of Iwo Appetizers

Entrees (Choose Iwo)
Marinated Pork Tenderloin With Dry Sherry and Soy
Pork Tenderloin with Apples and Leek Gravy Chicken Marbella-M Marinated in Oregano, Olive Oil, Olives,

Capers, and Dried Plums then baked
Chicken with Peaches and Country $\mathcal{H a m}$
Chile Rubbed Salmon with Local Honey Drizzle
Beef Ffank Steak with Seasonal Condiment (small Events only) Beer Braísed Beef Brísket
Beef Tenderloin with Horseradish Sauce (Additional Charge)
Sides (Choose Iwo)
Salted Oven Roasted Potatoes
Cheesy Potatoes
Baked or Creamy Macaroni and Cheese
Roasted Butternut Squash, Brussel Sprouts, and Red Peppers
Orzo Salad with Roasted Peppers, Mushrooms, \& Asparagus
Sugar Snap Peas Tossed with Walnut Oí
Zucchini and Grilled Corn with Roasted Peppers

## Salads (Choose One)

Spinach Salad with Crumbled Bhue 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, $\mathcal{A}$ rtichoke Hearts, Kalamata Olives, Banana
Peppers, Grape Tomatoes, and Cucumbers with Italian Vinaigrette Chopped Cabbage, Toasted Sesame Seeds \& $\mathcal{A}$ fmonds, Chinese $\mathcal{N}$ oodles with Rice Wine Vinaígrette

Assorted Breads

