

## ENTREE

All buffets are served with our mixed green side salad (substitute a specialty salad for \$2.00 more), two side items (unless stated otherwise), freshly baked mini rolls; includes disposable plates, utensils, & accompaniments. All pastas accompanied with a mixed green salad & one side item (minimum order of 10)

### CHICKEN PICATTA

Tender chicken cutlets sautéed with lemon, capers, white wine & fresh herbs 13

### PENNE FLORENTINE

A delicious combination of Penne pasta, tender chicken medallions, spinach & roasted red bell peppers blended in a creamy Parmesan sauce then baked to perfection 12

### GOURMET LASAGNA

Choice of three meat or vegetable with classic marinara or chicken & spinach with Alfredo & Italian cheeses (Must be ordered by the pan; 1/2 pan serves 9 people & full pan serves 18 people) 13  
*Minimum order of 9*

### HERB ROASTED CHICKEN

Tender slices of boneless chicken breasts slow roasted to perfection and topped with roasted tomatoes, onions, green olives, fresh herbs and spices 12.5

### TERIYAKI CHICKEN KABOBS

Two eight-inch skewers of Teriyaki glazed chicken 13.5  
*Teriyaki Beef 15.50*  
*Combination 14.50*

### BOURBON BRAISED BEEF SHORT RIBS

Succulent slow cooked beef short rib in a Hickory Smoked Bourbon Demi glaze 16  
*72 hour notice*

### THE HAWAIIAN GRILLE

Pineapple & soy marinated chicken medallions garnished with grilled pineapple & sliced sweet peppers 12.5  
*Sub Flank Steak for 13.5*

### PASTA PRIMAVERA

Linguini tossed with fresh garden veggies, olive oil & basil pesto with shredded Parmesan 10.5  
*Add Chicken for \$2 more per person*

### ENCRUSTED PECAN CHICKEN

Chicken medallions encrusted with pecans & served with a Port Wine Pear sauce 13.5

### PAN SEARED SALMON

Grilled salmon filet with a White Wine Lemon Butter sauce 14

### UNPULLED PORK

Seasoned & slow roasted to perfection & served with our House BBQ sauce 12.5

### JAMAICAN JERK CHICKEN

Tender sliced chicken slow roasted in our House Jerk sauce 12.5

### SOUTHWESTERN CHICKEN & RICE

Shredded chicken & rice mixed with green chilies, diced tomatoes, roasted corn & black beans topped with Cheddar & Pepper Jack cheese 13

### HOMESTYLE MEATLOAF

Traditional meatloaf with Brown Sugar & Apple Cider Tomato glaze 12

### BBQ KICKIN' CHICKEN

BBQ boneless chicken with a Tennessee Whiskey kick 13

### CAMPFIRE GRILLED SALMON

A grilled salmon filet brushed with a sweet Cajun Barbeque glaze 14

### SLOW ROASTED BEEF TENDERLOIN

Grilled beef tenderloin served in a Mushroom Demi glaze MARKET PRICE

### NAPA VALLEY CHICKEN

Chicken breast with a puree of Feta cheese, sun-dried tomatoes & artichoke hearts & garnished with Feta cheese & Parsley garnish 13

### TRADITIONAL POT ROAST

Slow cooked beef pot roast accompanied with root vegetables & home made gravy 12.5

### BLACKBERRY PORK TENDERLOIN

Slow roasted pork tenderloin served with a blackberry reduction & topped with corn relish 12.5

### BACON CIDER CHICKEN

Tender chicken medallions pan seared with hickory smoked bacon served with an Apple Cider reduction 12.5

### ROSEMARY BALSAMIC CHICKEN

Tender sliced chicken roasted with Balsamic Vinegar, Prosciutto & fresh Rosemary 12.5

### SPICED PEACH PORK TENDERLOIN

Slow roasted pork tenderloin topped with our Spiced Peach sauce 12.5

### SHRIMP & GRITS

Creole Butter BBQ Shrimp served with Goat Cheese & Thyme Grits 16  
*Half Portion-14*

### ADDITIONAL ENTREES

Chicken & pork 6  
Seafood 7  
Beef 8

**NOTE:** All menu prices are subject to change based on market prices of food ingredients.

## SIGNATURE SIDES SELECTION

Stone Ground Grits with Goat Cheese & Thyme  
 Pan Braised Brussels Sprouts with Balsamic Reduction  
 Cream of Spinach  
 Potato Au Gratin  
 Grilled Asparagus  
 Jalapeno Corn Pudding  
 Wild Rice Pilaf with Sautéed Mushrooms  
 Basmati Lemon Rice  
 Roasted Garlic Whipped Potatoes  
 Herbed Trio Orzo

Smoked Gouda Mac  
 Herb Roasted Red Potatoes  
 Pan Seared Green Beans  
 Spiced Candied Carrots  
 Harvest Vegetable Medley  
 Sugar Snap Peas  
 Steamed Broccoli with Parmesan  
 Roasted Corn, Scallions & Black Bean Rice

**An additional side item, 2.50 pp**

## BAR BUFFETS

Bar Buffets includes disposable plates & utensils

### POTATO BAR

Idaho baked potatoes served piping hot & accompanied with diced bacon, cheddar cheese, green onions, sour cream, broccoli & whipped butter, served with a mixed green salad & seasonal fresh fruit

11.5

### PASTA BAR

Build your own pasta with your choice of pasta, meats & toppings  
 Sauces include Marinara & Alfredo

Choose two: Linguine, Penne, Bowtie or Rotini

Choose two: Diced Chicken, Italian Sausage, Mini Meatballs, Diced Italian Meats or Diced Bacon

Choose six: Sautéed Peppers, Sautéed Onions, Sun-dried Tomatoes, Sliced Olives, Diced Tomatoes, Sautéed Squash & Zucchini, Parmesan & Cheddar cheese, Cannellini Beans, Spinach, Sautéed Mushrooms, Spices & Fresh Herbs or Pesto

12.5

*Additional Meat: 2*

*Additional Toppings: 1.5*

### TEX MEX FAJITA BAR

Choice of marinated beef, chicken or a combination of both, accompanied with grilled onions, red & green bell peppers, guacamole, pico de gallo, sour cream, grated Cheddar cheese & warm tortillas, served with Tex-Mex rice & fresh fruit

13

### BALLPARK BAR

1/3 pound char grilled hamburgers & all beef hot dogs with all the fixings, served with signature chips, Crave chilled salad & fresh fruit

12

### TACO BAR

Build your own taco with taco shells, seasoned ground beef, chopped lettuce, tomatoes, grated Cheddar cheese, diced onions, sour cream & salsa served with Tex-Mex rice & fresh fruit

11.5

*Add Southwestern Chicken for an additional \$1.5/per person*

### PULLED BBQ BAR

Slow roasted pulled pork served with house baked beans, potato salad or cole slaw, signature chips, House BBQ sauce & buns

11

*Add Chicken for additional \$1.50 per person*

*Add Gourmet Sauces (Alabama White, Carolina Gold, & Jamaican Jerk) - \$5 per pint*

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