



### Salad (Please choose one)

#### **GF- Mixed Field Salad**

*With Fresh Seasonal Fruit and Vanilla Vinaigrette*

#### **GF-Traditional Caesar**

*Served with House Caesar Dressing*

#### **GF-Spinach Salad**

*With Pecans, Pears, Gorgonzola, and Balsamic Vinaigrette*

#### **GF-Seasonal Tossed Garden Salad**

*With Parmesan Peppercorn and Golden Italian Dressings*

#### **GF-Mixed Field Green Strawberry Salad**

*With Sliced Strawberries, Feta Cheese, Candied Pecans and Vanilla Vinaigrette Dressing*

#### **GF-Ensalada Caprese**

*Fresh Mozzarella, Vine Ripe Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt*

#### **GF-Citrus Salad**

*Field Greens with Citrus Segments, Pistachios, Shaved Romano Cheese with Pistachio Vinaigrette*

### POULTRY CHOICES

#### **Wild Mushroom Stuffed Chicken Breast**

*Served with Truffled Velouté*

#### **GF-DF- Herb Roasted Artichoke Chicken**

*Served with Red Pepper Vinaigrette*

#### **GF-Grilled Chicken with Tomato Vodka Sauce**

*Served over Penne Pasta (Not GF)*

#### **Chicken Parmesan**

*Served with Marinara Sauce and Parmesan Cheese*

#### **GF-Spinach Florentine Stuffed Chicken Breast**

*Served with Velouté*

#### **Sundried Tomato, Basil and Parmesan Stuffed Chicken**

*Served with Basil Infused Velouté*

#### **Kalamata Olive Crusted Chicken Breast**

*Served with Red Pepper Coulis and Parmesan Cheese*

#### **Chicken Marsala**

*With Mushrooms and Marsala Wine Sauce*

#### **Chicken Piccata**

*Served with Lemon Caper Sauce*

#### **GF-DF-Grilled Chicken Breast**

*With Mango Chutney OR Basil Chimichurri*

#### **GF-Tomato Mozzarella Topped Chicken**

*With Balsamic Glaze and Fresh Basil*

#### **Chicken Cordon Bleu**

*Served with White Wine Cream Sauce*

#### **Grilled Chicken over Penne Pasta**

*Served with Spinach and Alfredo Sauce*

#### **GF-Mediterranean Chicken**

*Served with roasted red pepper, artichokes, red onions, Feta cheese and Basil Cream Sauce*

#### **Southern Fried Chicken Breast**

*Served with Pepper Gravy or Cajun Cream Sauce*

#### **GF-DF-Cashew Chicken Or Pecan Chicken**

*Served with Peach Dijon*

#### **GF-Seared Quail Breast (plus \$4.00 per person)**

*Served with Cranberry White Wine Sauce*

### Additional Entrée Choices

#### **GF-DF-Smoked Beef Brisket**

*Served with House made BBQ Sauce*

#### **DF-Bacon Wrapped Meatloaf**

*Served with Tomato Demi Sauce*

#### **GF-DF-Pulled Pork BBQ**

*Served with House made BBQ Sauce*

#### **Slow Roasted Pot Roast**

*Served with Onion, Carrots, Celery and Potatoes*



### Additional Entrée Choices

#### **GF-DF-Herb Roasted Pork Tenderloin**

*Served with Apple Cider Bacon Glaze, Red Pepper Glaze, or Balsamic Glaze*

#### **Vegetable Lasagna**

*Served with Alfredo, Spinach and Fresh Ricotta Cheese*

#### **Traditional Meat Lasagna**

*With Ricotta in a Marinara Sauce*

#### **GF-DF-Bone In Sliced Ham**

*Served with Cranberry Relish*

#### **DF-Grilled Peppercorn Bistro Steak Sliced**

*Served with Red Wine Demi Glaze*

#### **DF-Classic London Broil**

*Served With Wild Mushroom Demi Glaze*

#### **GF-Grilled Atlantic Salmon**

*Served with Pomegranate Butter, White Wine Sauce, Mango Chutney, Fruit Salsa, Lemon Caper Sauce OR Pesto Cream*

#### **GF-Grilled Sliced New York Strip of Beef**

*With Red Wine Demi, Chimi Churi or Horseradish Sauce*

#### **Grilled AHI Tuna (Add \$4.00 Per person)**

*Served with Sesame Crust and Sweet soy or Fruit Salsa*

#### **Carving Station**

***Served with Rolls, Butter, Red Pepper Aioli, Horseradish and Chimichurri Sauce***

***All meats below, GF-DF-***

- ❖ Cajun Brined Roasted Turkey
- ❖ Roasted Pork Tenderloin
- ❖ Tuscan Herb Roasted Pork Loin
- ❖ Coffee Crusted Pork Tenderloin
- ❖ Grilled Terris Major
- ❖ Whole Grilled New York Strip
- ❖ Southern Fried Turkey Breast
- ❖ Sage Rubbed Turkey Breast
- ❖ Prime Rib +\$4.00pp  
*With Au Jus*
- ❖ Beef Tenderloin +\$6.00pp  
*With Port Wine Cherry Sauce, Red Wine Demi or Herb Butter*

#### **Vegetarian**

- ❖ Pistachio Crusted Egg Plant with Coconut Curry Sauce
- ❖ Roasted Almond Crusted Tofu with Pomegranate Butter Sauce
- ❖ Roasted Vegetable and tofu Scramble
- ❖ Vegetable Pot Pie
- ❖ Beet and Pea Meatballs with Marinara over Penne Pasta
- ❖ Basil Pesto Pasta Bake with Tofu and Green Vegetables
- ❖ Black Bean Pancake with Roasted Vegetables and Mint Cream Frache
- ❖ Roasted Vegetable over Yellow Rice with Carrot Ginger Sauce
- ❖ Grilled Portabella Mushroom with Vegetable Stuffing and Cheese Au Gratin
- ❖ Black Bean and Cheese Enchiladas with Ranchero Sauce
- ❖ Brown Butter Gnocchi with Spinach and Pine Nuts
- ❖ Eggplant Parmesan
- ❖ Vegetarian Lasagna
- ❖ Jack Fruit BBQ Or Jack Fruit Tacos



**Accompaniments**

- Stewed Okra and Tomatoes
- Slow Braised Collard Greens
- Fried Okra
- GF**-Candied Brussel Sprouts
- Broccoli Casserole
- Garbanzo Bean Salad- diced peppers, lima beans, diced onion, and cilantro
- GF**-Diced Candied Sweet Potatoes
- White Buttered Rice
- Harvest Vegetable Rice
- Spiced Creole Potato Salad
- GF**- Red Skin Mashed Potatoes
- GF**-Caramelized Onion Mashed Potatoes
- GF**-Horseradish Infused Mashed Potatoes
- GF**-Herb Roasted Potatoes
- GF**-Fingerling Potatoes
- Baked Macaroni and Cheese
- Corn Bread Dressing
- GF-DF**-Garden Wild Rice
- Yellow Rice
- Rice Casserole
- Penne Alfredo or Marinara
- GF**-Herb and Parmesan Polenta
- GF**-Fresh Green Beans
- Green Bean Casserole
- Squash Casserole
- GF**-Creamed Spinach
- Grilled Asparagus
- GF**-Basil Parmesan Risotto

**GF-DF-Roasted Vegetables (Choice of five)**

- ☯ Red Pepper
- ☯ Carrots
- ☯ Mushrooms
- ☯ Squash
- ☯ Zucchini
- ☯ Brussel Sprouts
- ☯ Butternut Squash
- ☯ Parsnips
- ☯ Asparagus
- ☯ Onions

**MAKE IT A STATION FOR AN ADDITIONAL FEE**

**GF-Grits Stations**

- Creamy Southern Grits
- Shrimp and Tasso Ham Grits
- Accompanied by Bacon Bits, Sauteed Onion, Tomatoes, Chives and Cheddar Cheese

**GF-Mashed Potato Bar**

- Creamy Mashed Potatoes
- Mashed Sweet Potatoes
- With sides of Cheddar Cheese, Chives, Bacon, Sour Cream, Brown Sugar and Candied Pecans

**Macaroni and Cheese Bar**

- Shrimp and Crab Meat Mac and Cheese
- Three Cheese Mac and Cheese
- Sausage Mac and Cheese
- With sides of Bacon, Cheese, Tomato and Chives

**Pasta Bar**

- Penne and Tortellini
- Parmesan Alfredo and Marinara Sauce
- With sides of Shredded Parmesan Cheese
- Mini Meatballs and Diced Chicken