



The Dive After 5 Dinner Buffet Catering Options

Below are our seasonal dinner buffet menu options which can be ordered for an upscale lunch as well. We can provide any of the following meals at a price of \$32-\$45 plus tax and standard gratuity per person. Delivery, buffet set up, and high quality disposable ware are included in the price along with staff service. We require a minimum of 50 people per dinner order. These menus are chef inspired so please no substitutions. Sweet Tea, Bottled Water, and a dessert from the list below can be added for an additional fee of \$5.50 per person attending.

Option 1: \$35 plus tax per person

*Citrus and Sage Roast Chicken with White Wine Pan Gravy
Garlic and Browned Butter Mashed Potatoes
Five Cheese Broccoli Gratin
Roast Squash Medley
Arugula and Spinach Salad with Goat Cheese, Fresh Fruit, and Toasted Nuts with House
Made Lemon Vinaigrette
Pear and Paprika Butter Drizzled Croissant*

Option 2: \$39 plus tax per person

*Spinach Artichoke Chicken with Five Cheese Sherry Cream Sauce
Buttered Pasta with Roasted Garlic
Broccoli and Asparagus and Vegetable Medley
Balsamic Green Beans
Arugula and Spinach Salad with Goat Cheese, Fresh Fruit, and Toasted Nuts with House
Made Lemon Vinaigrette
Pear and Paprika Butter Drizzled Croissant*

Option 3: \$44 plus tax per person

Slow Roast Beef with Roast Root Vegetables and Red Wine Reduction

Savannah Red Rice

Southern Squash Casserole

Balsamic Green Beans

Arugula and Spinach Salad with Goat Cheese, Fresh Fruit, and Toasted Nuts with House

Made Lemon Vinaigrette

Pear and Paprika Butter Drizzled Croissant

Option 4: \$49 plus tax per person

Lemon Roast Salmon with White Wine Shrimp Sauce

Savannah Red Rice or Herb Roast Potato (Please Select One)

Sesame and Sweet Onion Roast Asparagus

Parmesan Creamed Spinach with Fresh Nutmeg

Arugula and Spinach Salad with Goat Cheese, Fresh Fruit, and Toasted Nuts with House

Made Lemon Vinaigrette

Pear and Paprika Butter Drizzled Croissant

Evening Dessert Selections:

Caramel Apple Oat Crumble

Swedish Butter Cake with Lemon Almond Buttercream and Berries

Honey Almond Trifle

Nutella Chocolate Fudge Cake (served warm)

Drunken Strawberry Peach Cobbler