

Dinner Menu

Entrees

Southern Fried Chicken
Fried Chicken Fingers
Herb Baked Chicken
Herb Baked Chicken Breast *
Chicken Marsala*
Roasted Pork Loin
Sliced Roasted Turkey
Beef Lasagna
Barbecue Glazed Chicken
Teriyaki Glazed Chicken Breast
Baked Ziti
Fettuccine Chicken Alfredo
Seafood Creole
Baked Tilapia
Sliced Glazed Ham
Tender Roast Beef
Smoked Beef Brisket
Glazed Pork Chops
Barbeque Pulled Pork
File of Salmon*
Eggplant Parmesan
Mushroom Stuffed Chicken*
Stuffed Chicken Marsala*
Spinach Stuffed Chicken*

*\$2.00 Surcharge

Carving Stations

+ \$6.00

Beef Tenderloin
Top Round of Beef
Herb Turkey Breast
Whole Poached Salmon
Pork Tenderloin
Honey Maple Ham
Smoked Sausage

Herb Crusted Prime Rib
+ \$11.00

Side Dishes

Roasted Garlic Red Potatoes
Buttered New Potatoes
Garlic Smashed Potatoes
Wild Rice Pilaf
Savory Macaroni and Cheese
Fresh Vegetable Medley
Fresh Steamed Broccoli
Honey Glazed Carrots
Buttered Corn
Corn on the Cob
Bourbon Baked Beans
Southern Green Beans
Whole Fresh Green Beans
Italian Cut Green Beans
Broccoli and Rice Casserole
Green Bean Almandine
Sweet English Peas
Candied Yams
Cornbread Dressing
Savory Squash Casserole
Pecan Crusted Sweet Potato Souffle
Baked Potatoes*

Salads

Tossed Green Salad
Southern Potato Salad
Caesar Salad
Greek Salad
Cole Slaw
Berries and Nut Salad
Green Jacket Salad
Creamy Pasta Salad
Italian Pasta Salad
Broccoli Salad

Beverages

Sweet Tea
Unsweetened Tea
Lemonade
Golden Punch
Coffee
Hot Chocolate

Desserts +\$2.50

Peach Cobbler
Banana Pudding
Cheesecake
Chocolate Cake
Vanilla Cake
Strawberry Shortcake

Dinner Menu Packages

Choose Entrées, Sides, and Salads from Dinner Menu

\$14.50 per person

Entrées 1
Sides 3
Salads 1
Beverages 2

Assorted Bread

\$16.50 per person

Entrées 2
Sides 3
Salads 1
Beverages 2

Assorted Bread

\$18.50 per person

Entrées 3
Sides 3
Salads 1

Beverages 2

Assorted Bread

\$20.50 per person

Entrées 4
Sides 3
Salads 1

Beverages 2

Assorted Bread