



# Buffet Menu

All sample menu items priced by the package or  
customize your own a la carte menu

## Carolina BBQ Buffet

Pulled Pork Barbecue  
Slow Roasted Smoked Pulled Pork

Cilantro Grilled Chicken Breast  
Served with Key Lime Sauce

Spicy Cajun Cole Slaw

Yukon Gold Roasted Potatoes  
with fresh Rosemary Garlic

Eastern Carolina Barbecue Sauce

Yeast Rolls

## Autumn Menu

Pork Roulade  
Pork Tenderloin stuffed with Apples & Cornbread Dressing.  
Served with Mango Chutney

Oven Roasted Turkey Breast  
Served with an Orange Cranberry Chutney

Brown Butter Sweet Potatoes

Autumn Vegetable Medley  
Butternut Squash, Red Cabbage & Brussel Sprouts tossed in  
Agave

Yeast Rolls

## Mediterranean Menu

Mediterranean Chicken  
Grilled Chicken with Artichokes, Olives Capers,  
Roasted Red Peppers & Mushrooms

Orzo Pasta Salad  
Chilled Orzo Pasta with Parsley, Feta Cheese,  
Cherry Tomatoes, Cucumbers & Mint

Roasted Vegetable Medley  
Sliced Zucchini, Yellow Squash, Onions, Red  
Peppers & Asparagus

Rosemary Focaccia Bread

## Surf & Turf

Beef Tenderloin  
Tender Herb Roasted Tenderloin

Cajun Seared Salmon  
with Grand Marnier & Agave Glaze

Creamy Parmesan Risotto

Haricot Verts  
Crisp & Flavorful Green Beans sauteed with Butter

Yeast Rolls

AC & Events  
704.417.5884





# Buffet Menu

## Salad Selections

### Classic Caesar Salad

Served with Parmesan & Garlic Croutons  
Traditional Caesar Dressing

### Bellini Salad

Romaine topped with Seasonal Berries, Honey Roasted Pecans, Mandarin Oranges & Feta Cheese  
Raspberry Vinaigrette

### Garden Salad

Romaine & Iceberg Mix with Cherry Tomatoes, Banana Peppers, Cucumbers & Feta Cheese  
Ranch & Italian Dressing on the side

### Tuscan Salad

Chopped Romaine, Bibb Lettuce, & Raddicio with Cherry Tomatoes, Shredded Fennel, Cucumbers, Red Onions, Goat Cheese. Topped with Parmesan Crisps  
Citrus Balsamic Vinaigrette

### Autumn Salad

Romaine with Sliced Pears, Apples, Blue Cheese & Toasted Walnuts  
Tossed with Apple Cider Vinaigrette

### Greek Salad

Arugula topped with Sliced Black Olives, Grape Tomatoes, Shredded Parmesan, Feta Crumbles  
Greek Vinaigrette

### Mediterranean Pasta Salad

Bowtie Pasta topped with Feta Cheese, Tomatoes, Cucumbers & Black Olives  
Greek Vinaigrette

### Soba Noodle Salad

Soba Noodles and Mixed Greens with Julienne Carrots, Red Peppers, Broccoli, Shiitaki Mushrooms  
Asian Mango Vinaigrette

\*\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

AC & Events  
704.417.5884





# Buffet Menu

Customize your own menu a la carte

## Pasta Selections

- |                            |                         |
|----------------------------|-------------------------|
| Lasagna                    | Baked Ziti              |
| Stuffed Shells             | Manicotti               |
| Beef Stroganoff            | Baked Macaroni & Cheese |
| Roasted Red Pepper Alfredo | Cajun Penne Paste       |

## Chicken & Poultry Selections

- |                                 |                  |
|---------------------------------|------------------|
| Lemon Pepper Chicken            | Chicken Marsala  |
| Chicken Parmesan                | Chicken Piccata  |
| Mesquite Barbecue               | Parmesan Crusted |
| Chicken Francese                | Curried Chicken  |
| South African Piri Piri Chicken | Chicken Fajitas  |

## Beef & Pork Selections

- |                        |                    |
|------------------------|--------------------|
| Traditional Beef Tips  | Sliced Roast Pork  |
| Homemade Meatloaf      | Stuffed Pork Chops |
| Roast Beef with au jus | Apricot Glazed Ham |
| Braised Short Ribs     | Barbecue Pork Ribs |
| Braised Beef Brisket   | Bone In Pork Chops |



AC & Events  
704.417.5884

\*\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# Buffet Menu

## Vegetarian Selections

Cheese Tortellini & Grilled Vegetables	Cheese Ravioli
Eggplant Parmesan	Mushroom Ravioli
Citrus Marinated Tofu	Citrus Marinated Tofu
Herb Roasted Portabella Mushrooms	Penne Primavera



## Additional Side Dishes

Baked Asparagus with Tomatoes & Feta	Yukon Gold Smashed Potatoes
Green Bean Casserole w Crispy Onions	Steamed Broccol
Stone Ground Cheddar Grits	Wild Rice Pilaf
Sweet Potato Casserole w Crumb Topping	Seasonal Grilled Vegetables
Creamy Parmesan Risotto	Green Bean Almandine
Spicy Cole Slaw	Citrus Isreali Couscous
Rosemary & Garlic Roasted Potatoes	Roasted Autumn Vegetables
	Baked Macaroni & Cheese



AC & Events  
704.417.5884