Dinner Buffet (Minimum of 50 People)

Choice of Two (2) Salads: Caesar, Tossed, Greek, GECC, Spring or Spinach

Choice of Two (2) Vegetables: Squash Casserole, Broccoli Soufflé, Steamed Asparagus, Green Beans Amandine, Steamed Broccoli with Lemon Butter, GECC Broiled Tomatoes, Green Bean Casserole, Glazed Carrots, Stir Fry Vegetables, Vegetable Medley (Squash, Zucchini, Carrots, and Broccoli, Roasted Brussel Sprouts.

Choice of Two (2) Starches: **Herb Roasted Red Bliss Potatoes**, Baked Idaho Potato, Au Gratin Potatoes, Twice Baked Potato, **Garlic Mashed Potatoes**, Mashed Sweet Potatoes, Baked Sweet Potatoes, **Rice Pilaf**, Spanish Rice, **Penne Alfredo**, Pesto Linguine

Choice of Two (2) Entrees: **Pecan Chicken, Chicken Marsala**, Chicken Piccata, **Chicken Cordon Bleu**, Blackened Chicken, Roasted Pork Loin, Smothered Pork Chops, **Sliced London Broil**, Steak Madagascar, **Steak Diane**, Beef with Wild Mushrooms, Grilled Grouper with Fruit Salsa, Shrimp Scampi, **Beef & Shrimp Kabobs**, Beef & Chicken Kabobs, **Seafood Kabobs**, Shrimp & Grits, Salmon: Grilled, Baked, Blackened or Bronzed.

Rolls & Butter, and Iced Tea

36.95 Per Person

With the Addition of a Carved Item & additional \$75 Carver Fee:

Roasted Sirloin + 7 Roasted Turkey Breast + 5

Roasted Prime Rib + 9 Roasted Leg of Lamb + 7

Buffet Logistics

Dinner Buffets require seating for each guest in addition to the buffet. Set up is as follows:

Events 75 – 150 People <u>with Dance Floor</u> – Two- Sided Buffet at the End of the Magnolia Room. Tables must be called individually to go through the buffet.

Events Over 150 People with Dance Floor – Two-sided Buffet is in the Foyer.

Events 75 – 175 People <u>without Dance Floor</u> – Two- Sided Buffet at the End of the Magnolia Room. Tables must be called individually to go through the buffet.

Events Over 175 People without Dance Floor – Two-sided Buffet is in the Foyer.

BOLD items are the most popular!