

Golden Eagle Weddings

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 ptt 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 **with Dance Floor** – 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 **without Dance Floor** – 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!