

Banquet Buffet Menus

Theme Buffets

Cajun Buffet (\$25.95)

Catfish Nuggets with Remoulade Sauce
Chicken Gumbo
Dirty Rice
Marinated Vegetable Salad
Mini Pastries
Red Beans & Rice
Spicy Peel & Eat Shrimp

Italian Buffet (\$24.00)

Angel Hair Pasta with Marinara & Pesto Sauces
Chicken Pepperoncini
Eggplant Parmesan
Lasagna
Mixed Vegetables
Salad Bar with Assorted Toppings & Dressings
Sourdough Rolls & Garlic Toast

Tex Mex (\$17.95)

Refried Beans
Beef and Bean Burritos
Chicken & Beef Soft and Hard Tacos
Condiments
Chopped Cilantro Salad
Black Bean and Corn Salsa
Nachos Chips and Salsa

Shrimp-A-Roo (\$27.00)

Barbecued Chicken Breast
Boiled Shrimp
Buttery Corn on the Cob
Fried Shrimp
Grated Cole Slaw
Hushpuppies with Honey Butter
Roasted Red Potatoes

Southern Style Pig Pickin' (\$21.00)

Baked Beans with Molasses
Candied Yams
Corn on the Cob
Grated Cole Slaw
Old Fashion Hushpuppies
Slow Cooked Barbecued Chicken
Barbecued Pig
Tossed Salad

Seafood Buffet (\$28.00)

Grilled Salmon in Hazelnut Butter
Crab Cakes
Broiled or Grilled Shrimp
Roasted Herb Baby Red Potatoes
Garden Medley
Cole Slaw
Hushpuppies

All Theme Buffets can be served with a dessert table for \$3.00 per Person.

Buffets are prepared for a minimum of 50 people. For parties without 50, there is a \$2.00 up-charge.