

The NITTANY LION INN

BANQUET MENU • 2024



PLATED BREAKFAST

Minimum of 15 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee, and Hot Tea Selection

STARTER | Choice of one

Fruit Cocktail | Toasted Coconut and Vanilla Parfait

Orange Juice & Mini Croissant | Whipped Cinnamon Butter

Mini Cinnamon Sticky Bun | Pecan Topping

ENTRÉE | Choice of two

Free Range Local Scrambled Eggs | House Sausage, Crispy Bacon, Breakfast Potatoes, Roasted Tomato | \$25

Mushroom, Onion and Cheese Omelet | Sausage Links, Hash Brown Potatoes | \$29

Steak & Eggs | 5oz Filet Mignon topped with Sunny Side Up Soft Egg, Potato Hash with Cheddar and Baby Pepper | \$38

Brioche French Toast | Berry Stew, Powdered Sugar | \$28

BREAKFAST BUFFETS

Minimum of 20 Guests

Includes First Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

MORNING RISER | \$20 Per Person

Market Fruit

Fresh Fruits and Berries

Croissants, Muffins, Danishes

Fruit Preserves, Butter, Nutella, Local Honey

Individual Flavored Yogurts

Chilled Orange Juice

THE HEALTHY START | \$24 Per Person

Market Fruits

Fresh Fruit with Berries

Assorted Fresh Baked Muffins

Fruit Preserves, Farm Butter, Whipped Honey Butter

Individual Flavored Yogurts, House Granola

Egg Whites with Chives and Peppers

Turkey Sausage Links

Roasted Breakfast Potatoes

Hot Oatmeal | Brown Sugar, Crushed Pecans and Raisins

Consuming raw meat or undercooked meats, poultry, seafood, shellfish eggs may increase your risk to food borne illness

Prices are subject to 21 % service charge and 6% sales tax.

Prices are subject to change and cannot be guaranteed more than 6 months in advance.

BREAKFAST BUFFETS

Minimum of 20 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

THE NITTANY LION BREAKFAST BUFFET | \$32 Per Person

Orange, Cranberry, Apple and Tomato Juices

Fresh Fruit with Berries

Granola and Berry Parfait

Assorted Pastries | House Jam, Local Honey, Nutella, Whipped Cinnamon Butter

Scrambled Local Eggs with Chives

Crispy Hash Browns Potatoes

Country Bacon Strips and House Breakfast Sausage

New York Bagel | Penn State Creamery Cream Cheese, Smoked Salmon, Raspberry Cream Cheese

Brioche French Toast | Vermont Maple Syrup, Pecans

Individual Mini Spanish Frittata with Peppers and Chorizo

BUFFET ENHANCERS | Priced Per Person

Banana Strawberry Smoothie | \$5

Smoked Salmon with Condiments | \$9

European Sliced Cheese and Charcuterie Display | \$12

Traditional Eggs Benedict on English Muffin | \$8

New York Bagel | Penn State Creamery Cream Chees | \$4

Bananas Foster Brioche French Toast | \$9

Oatmeal with Brown Sugar Topping | \$5

Biscuit and Sausage Gravy | \$6

Crab Cake Benedict | English Muffin, Asparagus and Choron Hollandaise | \$15

Bourbon Molasses Butter Pancakes | \$9

Crepe Station with All the Sweet Toppings | \$14 | Attendant Fee \$150 (2 Hours)

Omelette Station Attendant \$150 | Bacon, Tomato, Spinach, Onion, Mushrooms, Cheese and Salsa | \$15

BRUNCH

Minimum 30 Guests | \$48 Per Person
Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

BEVERAGES

Juice Selection | Orange, Apple, Cranberry, Grapefruit

STARTERS, ENTRÉES AND ACCOMPANIMENTS

Croissants, Sticky Buns, Muffins, Doughnut Holes

House Jam, Whipped Butter, Nutella, and Caramel Sauce

Fresh Fruit and Berry Display with Toasted Coconut

Tomato, Mozzarella, Focaccia, Croutons, Onion, Spanish Basil Olive Oil and Chives

Baby Lettuce and Micro Rainbow Greens | Dressing Selection, Toppings

Selection of Roasted Vegetables

Smoked Salmon, Penn State Creamery Cream Cheese with Bagels

Local Scrambled Eggs | Herbs, Sautéed Onion and Cheese Topping

Roasted Fingerling Potatoes with Kielbasa and Tomatoes

Crispy Bacon Strips

Savory French Toast

Eggs Benedict | English Muffin, Beef Hash, Asparagus and Hollandaise Sauce

SWEET ENDINGS

Bananas Foster Bread Pudding

Chocolate Mousse, Macaron and, Assorted Mini Pastries.

Nittany Lion Inn Dessert

CHOOSE ONE CHEF-ATTENDED STATION

Crepes Station

Waffle Station

Omelette Station

CARVED CHATEAUBRIAND | +\$16 Per Person | Attendant Fee \$150

Grilled Angus Beef Tenderloin Medium Rare | House Seasoning, Port Wine Reduction

BREAKS

Minimum 20 Guests | Priced Per Hour, Per Person | Two Hour Service
Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

SPRING BREAK | \$16

Lemonade, Ice Tea, Soft Drinks and Bottled Water

Smoked Salt-Scented Fresh Potato Chips

Build Your Own Trail Mix Bar | Sun-Dried Apricots, Bananas, Cherries, Raisins, Cranberries,
Roasted Nuts, M&M's, Pumpkin Seeds, and Sunflower Seeds

MEDITERRANEAN BREAK | \$18

Chilled Mint Tea, Soft Drinks and Bottled Water

Roasted Vegetables, Traditional Roasted Onion-Garlic Hummus, Baba Ghanoush | Olives, Naan and Pita Chips,
Salami and Soppressata, Cheese Cubes

MOVIE BREAK | \$16

Soft Drinks and Bottled Water

M&M, Snickers, Reese's Pieces, Butter Popcorn, Cracker Jacks, Gummy Bears, Fresh Baked Brownies,
Blondies and Cookies

HEALTHY BREAK | \$17

Tomato Juice, Cranberry Juice, V8 and Bottled Water

Crudité Display | Raw Vegetables, Spinach, Roasted Onion Greek Yogurt Dip, Olives

Energy Bars

ICE CREAM BREAK | \$15

Penn State Creamery Ice Cream, Vanilla and Chocolate

Assorted Toppings | Chopped Nuts, Jimmies, Chocolate Sauce, Raspberry Sauce,
Whipped Cream, Mini-M&M's, Gummy Bears, Sugar Cones Or Cups

STADIUM BREAK | \$18

Soft Drinks and Bottled Water

Warm Pretzels | Beer Cheese Sauce, Bratwurst Bites, Mustard Selection

Creole Spiced Potato Chips, Smoky Popcorn and Cracker Jacks

SERVED LUNCHES

Minimum 15 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

STARTERS | Choice of One

Kennett Square Mushroom Bisque

Tuscan Tomato Soup | Cannellini Bean, Focaccia, Basil

Chicken Consommé | Corn Royale, Vegetable Confetti

Hydroponic Baby Lettuce | Carrot Curlys, Grape Tomato, Daikon, Heirloom Tomatoes, White Balsamic Dressing

Baby Spinach and Pea Shoots | Crumbled Local Goat Cheese, Toasted Pecans, Roasted Golden Beets, Apple, Sweet Sherry Tomato Dressing

Caesar Salad | Sweet Gem Lettuce, Parmesan Lace, Classic Dressing, Toasted Baguette

ENTRÉES | Choice of Three

Roasted Lancaster Free Range Chicken Breast | Rosemary Chicken Jus, Roasted Corn and Fried Onion Mash, Charred Tomato | \$39

Faroe Island Salmon Filet Over Vegetable Hash | Tomato-Lemon Beurre Blanc | \$42

Cavatelli Pasta | Louisiana Sweet Shrimp, Heirloom Tomatoes, Broccolini, Cajun Saffron Sauce | \$39

Petit Angus Beef Filet Mignon | Pommes Dauphine, Asparagus Pudding, Roasted Baby Carrots, Burgundy Wine Demi, English Blue Cheese | \$54

Pork Tenderloin Medallion | Local Kielbasa, Champagne Sauerkraut, Caraway-Scented Fingerling Potatoes, Stone Ground Mustard Essence | \$38

Pan Seared Local Trout Filet | Brown Caper-Cucumber Butter, Over Ratatouille | \$40

Marinated Seared Tofu | Bean and Lentil Stuffed Squash, Charred Heirloom Tomatoes, Crispy Spinach, Curried Carrot Sauce | \$36

Pan Seared Chilean Seabass | Macadamia Nut Crust, Braised Baby Bok Choy, Lemongrass Coconut Emulsion | \$58

SWEET ENDINGS | Choice of One

Classic Tiramisu

Chocolate Mousse

Dulce de Leche Cake with Pistachios

New York Style Cheesecake with Berry Chutney

Carrot Cake with Strawberry Mirror

LUNCH BUFFETS

Minimum 20 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

NITTANY LION INN DELI BUFFET | \$33 Per Person

Carrot Ginger Bisque

Tomato and House Mozzarella Platter | Shaved Bermuda Onion, Basil, Cracked Pepper

Roasted Asparagus Salad with Mushroom and Balsamic Vinaigrette

Frisee and Arugula Salad | Cucumber, Roasted Potatoes, Eggs, Tomatoes, Capers, White Balsamic Vinaigrette

Spinach and Kale Salad | Walnuts, Cranberries, Grapes, Passionfruit Dressing

Breads | Focaccia, Baguette, Pretzel Bun, Marble Rye, Croissant

Condiments | Lancaster Farm Butter, House Made Pepper and Sea Salt Mayo, Pickle-Pepper-Olive Chutney

Toppings | Savory Pickles, Sliced Sweet Pickles, Banana Peppers and Hot Cherry Peppers

Shredded Lettuce and Tomato

House Made Potato Chips with Smoked Salt

Imported Meats | Mortadella, Jambon, Soppressata, Genoa

Deli Meats | Ham, Maple Roasted Turkey Breast, Roasted Beef

Deli Cheeses | Swiss, Gouda, Provolone, American, Cheddar

Sweet Endings | Chocolate Mousse, Peppermint Scented Fruit Salad, Brownies, Macarons

Add-Ons | Tuna Salad +\$3, Egg Salad +\$2, Shrimp Salad +\$5, Charred Vegetable Salad +\$4, Cranberry Chicken Salad +\$4

BRASSERIE BUFFET | \$48 Per Person, Minimum 20 Guests

Avgolemono Greek Citrus Chicken Soup with Rice

Mediterranean Style Hummus with Pita and Naan Bread

Hominy Salad with Roasted Vegetables

Sliced Tomatoes, Mozzarella, Bermuda Onion and Basil

Spinach and Arugula Salad | Feta, Olives, Toasted Pine Nuts, Sherry Vinaigrette

Baked Ratatouille with Local Mozzarella

Fire Roasted Cauliflower, Broccoli and Carrots with Gremolata

Salmon Medallion | Chorizo, Shrimp, Saffron Sauce

Pork Tenderloin with Wild Mushroom Cream

Roasted Chicken Thighs with Herbs and Puttanesca Sauce

Penne Pasta with Primavera | Vegetables, House Pesto

Risotto with Mushrooms

Assorted European Sweet Delights From the Pastry Chef

LUNCH BUFFETS

Minimum 20 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

THE LIGHTER FARE | \$33 Per Person

Minestrone Vegetable Soup

Fruit Salad with Fresh Mint

Salad Buffet | Spinach, Arugula, Romaine Hearts, Assorted Dressings; Croutons, Goat Cheese, Feta, Carrots, Cucumber, Tomatoes, Eggs, Broccolis, Radishes, Olives, Onions, Seeds, Nuts, Mushrooms, Diced French Jambon Ham, Maple Roasted Turkey, Cider Poached Golden Beets

Grilled Pesto Chicken

Charred Vegetables

Blackened Shrimp Over Spanish Rice

CHEF'S DAILY SELECTION BUFFET | \$40 Per Person

Fresh Garden Selection For Two Salads with House Dressing

Seasonal Soup

Chilled Garden Vegetable Platter

Seafood Entrée

Poultry Entrée

Fresh Pasta

Assorted Vegetables

Starch

Rolls and Lancaster Farmer's Butter

Assorted Desserts and Fruit

ALLEGHENY COUNTY FEAST | \$38 Per Person

Hydroponic Baby Lettuce | Carrot Curls, Grape Tomatoes, Daikon, Heirloom Tomatoes, White Balsamic Dressing

Kennett Square Mushroom Salad | Pea Shoots, Roasted Garlic Dressing

Slow Roasted Pulled Pork Shoulder | Dressed with Apple Cider Barbecue Sauce

Trio of Sausage (Kielbasa, Brat and Italian) | Onions, Peppers

Beef Burgers (4 oz.) | Half Plain, Half Topped with Local Cheddar Cheese

Sides | Bacon Jam, Onion Marmalade, Shredded Lettuce, Pickles, Tomatoes

Bourbon Braised Baked Beans with Lardon

Smoky Sea Salt Scented Fresh Potato Chips

Fresh Baked Brownies and Blondies

STANDARDS & CLASSICS

Priced Per Hour, Per Person

Additional Service can be provided upon request, Pricing will Vary

Cubed Swiss, Cheddar, Pepperjack Cheese | Nuts, Crackers, Bread and Sun-Dried Fruits | \$16

International Cheese Display | Brie, Gouda, Mozzarella, Boursin, Swiss, Gorgonzola, English Cheddar, Goat Cheese, Fruits, Jams, Nuts, Grapes, Honey, Crackers, Breads | \$20

Display of Imported Meats | Prosciutto, Jambon Ham, Mortadella, Tasso, Salami, Soppressata
Pickled Vegetables, Olives, Bread | \$22

Vegetable Crudité | Ten Assorted Raw Vegetables, Bloody Mary Dip, Ranch, Blue Cheese Dip | \$14

Roasted Vegetable Display | Ten Assorted Vegetables Seasoned and Roasted, Tomato Chutney, Roasted Garlic Dip, Bourbon Bean Dip | \$18

Antipasti | Assorted Italian Cheeses, Imported Meats, Roasted Vegetables, Dips, Crackers, Bread | \$28

RECEPTION

One Hour of Service

CARVING STATION

ACTION STATION REQUIRES A CHEF ATTENDANT FOR EVERY GROUP UP TO 75 GUESTS | \$150

Peppered New York Strip Steaks | Serves 25 Guests | \$325

Red Wine Reduction, Broiche

Whole Angus Beef Tenderloin | Serves 15 Guests | \$300

Cognac Peppercorn Demi, Mini Buns

Slow Roasted Angus Prime Rib | Serves 20 Guests | \$240

Horseradish Cream, Beef Demi, Mini Buns

Roasted Amish Turkey Breast | Serves 30 Guests | \$220

Cranberry Chutney, Sage Gravy, Mini Buns

Herb Mustard Roasted Berkshire Pork Loin | Serves 25 Guests | \$250

Demi Reduction, Mini Pretzel Buns

Atlantic Salmon Filet Wrapped In Puff Pastry | Serves 15 Guests | \$225

Baked Golden Brown, Lemon Beurre Blanc

RECEPTION

One Hour of Service

COLD DISPLAYS

Assorted Seasonal Sliced Fruits and Berries | Serves 15 Guests | \$120

Toasted Coconut, Honey Orange Yogurt Dip

Jumbo Shrimp Cocktail | 3 Shrimp Per Person | 15 Guests | \$150

Classic Cocktail Sauce, Lemon Wedges

Sesame and Plain Seared Ahi Tuna | Serves 15 Guests | \$225

Wasabi, Pickled Ginger, Soy Sauce, Chop Sticks, Seaweed Salad

Mediterranean Station | Serves 15 Guests | \$130

Assorted Pitted Olives, Crispy Chickpeas, Baba Ghanoush, Tomato Hummus, Lemon Mint Yogurt, Diced Cucumbers, Roasted Baby Peppers, Pita, Naan Bread, Toasted Sliced Baguette

HOT DISPLAYS

ACTION STATION REQUIRES A CHEF ATTENDANT PER 40 GUESTS | \$150 (THE FOLLOWING CAN BE SERVED AS STATION DISPLAY)

Cast Iron Seared Crabcakes | \$20 Per Person

Remoulade Sauce, Potato Chips

Risotto Station | \$26 Per Person

Choice of: Arborio Risotto Served As Lobster Risotto, Mushroom Truffle Risotto, or Tomato Vegetable Risotto, Served with Parmigiano Reggiano

Pasta Station | \$18 Per Person

Served with Parmigiano Reggiano

Cavatelli with Tomato, Olives, Capers, Onions and Garlic Oil

Potato Gnocchi with Peas, Blue Cheese Sauce

Ricotta Stuffed Tortellini with Shrimp, Mushrooms in a Lobster Brandy Sauce,

Stir Fry Station | \$18 Per Person

Served with Fried Rice and Choice of One of the following:

#1 Chicken Tenderloin, Bok Choy, Water Chestnut, Bell Peppers In Black Bean Sauce

#2 Shrimp, Peppers, Broccoli, Baby Corn, Sweet & Sour Sauce

#3 Assorted Vegetables, Water Chestnut, Shiitake Mushrooms, Garlic-Ginger Sauce

Mac & Cheese | \$12 Per Person

Fusilli Rigati Pasta Tossed with White Cheddar and Gruyere Cheese Sauce,

served with Pancetta, Chives, Oyster Mushrooms, Peas, Spinach, Asparagus, Caramelized Onion, Truffle Oil or Grilled Chicken

Sea Scallop and Lobster Flambee | \$30 Per Person (This Station Is Chef-Attended Only)

Sea Scallops and Lobster Tails Sauteed and Flambé with Brandy in a Fennel Herb Cream,

Served with Saffron Risotto

HORS D'OEUVRES

\$60 Per Dozen

HOT

Halloumi Marinated with Vegetables, Skewered with Tomato Chutney

Skewered Chicken Thighs Bourbon Pecan Glazed

Wild Mushroom Stuffed Spanakopita

Shrimp and Black Bean Quesadillas

Wiener Sausage Wrapped In Puff Pastry

Chicken Meatball with Apple Barbecue Sauce

Sea Scallop Wrapped In Crispy Bacon

Beer Batter Fried Shrimp with Pineapple-Coconut Salsa

Mini Crabcake with Curry Remoulade

Grilled Cheese with Tomato and Truffle

COLD

Spinach Deviled Egg with Shrimp

Crostini with Smoked Salmon

Stuffed Baby Potato with Sour Cream and Caviar

Ginger Pancake with Tuna Poke

Beef Tenderloin Canape with Radish

Tostado with Mushroom Salad

Belgian Endive Stuffed with Ratatouille

Cucumber Pinwheel with Crab Cocktail

Melon Balls Wrapped with Italian Prosciutto

Caprese Skewer Mozzarella, Tomato, Onion Basil

Brioche Crostini with Duck Breast and Apple Chutney

COCKTAIL RECEPTION

Minimum 20 Guests | 2 Hours

BRONZE | \$28 Per Person

(DISPLAYED)

Empanada Chicken Al Pastor Blue Corn and Cilantro Crema

Spanakopita

Mini Assorted Quiche

SILVER | \$36 Per Person

(DISPLAYED)

Ale Beer Buttered Shrimp with a Honey Sriracha Dip

(BUTLERED)

Vegetable Spring Roll with Soy Glaze

Crostini with Beef Tenderloin and Whipped Boursin

Tuna Poke in Phyllo Cup with Wasabi

GOLD | \$40 Per Person

(DISPLAYED)

Sea Scallops Wrapped in Bacon

(BUTLERED)

Coconut Coated Shrimp with Pineapple Salsa

Chicken Quesadilla Cornucopia and Salsa

Beef Wellington with Truffle Demi

PLATED DINNER

Minimum of 20 Guests

Includes Rolls, Butter, Fresh Drip Coffee, Decaffeinated Coffee and Tea

STARTERS | Choice of One

Hydroponic Baby Lettuce | Carrot Curls, Daikon, Heirloom Tomatoes, White Balsamic Dressing

Baby Spinach and Pea Shoots | Crumbled Local Goat Cheese, Toasted Pecans, Roasted Golden Beets, Apple, Sweet Sherry Tomato Dressing

Caprese Salad | House Made Basil Mozzarella, Bermuda Onions, Kalamata Olives, Peppered Focaccia

Caesar Salad | Sweet Gem Lettuce, Parmesan Lace, Classic Dressing and Toasted Baguette

Lionne Lobster Bisque with Aged Brandy | +\$3

Avgolemono Greek Citrus Chicken Soup with Rice

Kennett Square Mushroom Bisque

Classic Italian Minestrone with Beans, Pasta and Tomato

Roasted Chicken Consommé with Vegetable Confetti

ENTRÉES | Choice of Three

SERVED WITH MARKET ASSORTMENT OF VEGETABLES AND CHEFS' SELECTION OF STARCH

Pan Seared Local Chicken Breast | Mustard Cream, Crispy Leeks | \$48

French Classic Coq Au Vin | Lardon, Pearl Onion, Porcini, Burgundy Wine Sauce | \$50

Tuscan Marinated Chicken Thighs | Capers, Lemon, Sage. | \$48

Turkey Scallopini | Prosciutto, Pan Seared Basil, Tomato Coulis | \$48

Maple Roasted Turkey Breast, Sliced | Cranberry Gravy | \$45

Long Island Duck Breast | Orange Gastrique, Pistachio | \$52

Petit Angus Beef Filet Mignon | Brandied Madagascar Peppercorn Sauce | \$62

English Ale Braised Beef Short Rib | \$59

10 oz. New York Strip Steak | Blue Cheese, Grand Jus | \$70

14 oz. Berkshire Pork Chop | Apple Raisin Chutney, Honey Demi | \$64

Sliced Pennsylvania Lamb Rack | Provençale Style Onion, Herbs, Garlic | \$70

Milk Fed Veal Tenderloin | Morel Cream Sauce | \$72

Atlantic Salmon Pan Seared | Lemon Butter Sauce | \$52

Roasted Cod | Sicilian Style, with Tomato, Lemon, Capers and Rosemary | \$48

Chilean Sea Bass | Shrimp, Fennel Beurre Blanc | \$74

Nittany Lion Crab Cake | Roasted Pepper Citrus Coulis | \$70

Shrimp Scampi | Herbs, Chablis Wine, Garlic | \$70

Pan Seared Corn Polenta | Tomato Bruschetta, Olive Tapenade | \$40

Wild Mushroom Strudel | with Herb Sauce | \$42

Baked Ratatouille | with Mozzarella | \$42

PLATED DINNER

Minimum of 15 Guests

Includes Rolls, Butter, Fresh Drip Coffee, Decaffeinated Coffee and Tea

DUET ENTRÉES | Choice of One

Pork Tenderloin and Canadian Salmon | Caper Demi, Lemon Butter | \$68

Sliced Beef Tenderloin and Jumbo Shrimp | Truffle Demi | \$79

Chicken Breast and Crab Cake | Mushroom Sauce, Crab Citrus Sauce | \$75

SWEET ENDINGS | Choice of One

Flourless Chocolate Cake with Raspberry Coulis

Coffee Mousse with Lady Fingers

Lemon Tart with Berry Compote

Tres Leches Cake with Pistachios

Strawberry Cake

ENHANCEMENTS

Poached Shrimp with Cocktail Sauce | \$15

Two Seared Crabcakes | with Roasted Pepper Coulis | \$15

Lobster Ravioli | Brandy Truffle Cream | \$13

Melon Carpaccio with Italian Prosciutto | \$12

Chef's Gravlax Salmon | Fennel Mustard Sauce | \$14

Butter Poached Duck Breast Salad | Micro Greens, Apple Jelly, Cherry Gastrique | \$15

Cavatappi Pasta Ala Carbonara | Pancetta, Parmigiano Reggiano | \$9

Porcini Mushroom Risotto with Parmesan Pastry | \$12

DINNER BUFFETS

Minimum of 20 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

NITTANY LION BUFFET | \$82 Per Person

Lionne Lobster Bisque

Salad Buffet | Spinach, Arugula, Romaine Hearts, Lettuce; Assorted Dressings; Croutons, Goat Cheese, Feta, Carrots, Cucumbers, Tomatoes, Eggs, Broccoli, Radishes, Olives, Onions, Seeds, Nuts, Mushrooms

Roasted Asparagus Salad with Pancetta

Carving Station | Beef Tenderloin with Truffle Demi

Chilean Sea Bass Medallion | Saffron Sauce, and Crispy Leeks

Turkey Scallopini Saltimbocca | Medallion with Prosciutto, and Sage White Wine Sauce

Potato Gnocchi | Blue Cheese, Pear, Pecans, Mushroom Velouté

Potato Au Gratin | Layered Creamed Potatoes

Assorted Market Vegetables | Sage White Wine Sauce

Pastry Chef Selection of Petit Pastries, Mousse and Cakes

THE SOUTHERN FLARE | \$68 Per Person

Iceberg Salad | Tomato, Cucumber, Onion, Cheese, Croutons, Assorted Dressings

Fried Green Tomato | Candy Bacon, Corn Bread Under The Lamp, Pepper Jam, Bourbon Pear Marmalade

Watermelon, Tomato and Feta Salad | Balsamic Dressing

Cole Slaw

Baby Back Barbeque Ribs

Roasted Bone in Chicken with Rosemary

Bourbon Lardon Baked Beans

Cornmeal Dusted Fried Catfish | Lemon Caper Sauce

Sliced Flat Iron Steak | House Made Steak Sauce

Crispy Onion Mashed Potatoes

Italian Sausage with Onions and Peppers

Pecan Pie, Duet of Chocolate Mousse, Cheesecake and Apple Bread Pudding with Caramel

DINNER BUFFETS

Minimum of 20 Guests

Includes Fresh Drip Coffee, Decaffeinated Coffee and Hot Tea Selection

MEDITERRANEAN BUFFET | \$65 Per Person

Minestrone Soup

Antipasto Display

Caesar Salad

Hummus and Baba Ghanoush | Pita, Naan

Barley Salad | Roasted Peppers, Mint Yogurt Dressing

Spanish Paella | Chicken, Chorizo, Vegetables, Tomato, Garlic

Greek Lamb Chop | Tomato Pesto

Pan Seared Snapper Filets | Olives, Onions, Oranges

Meat Lasagna Bolognese

Baked French Ratatouille

Pizza Bread

Tiramisu, Baklava, Fruit Cocktail with Mint, Stone Fruit Cobbler

CLASSIC BARBECUE BUFFET | \$56 Per Person

Granny's Potato Salad | Bacon, Green Onion, Horseradish Mustard Dressing

Southern Cole Slaw | Buttermilk Dressing

Hot Buttered Corn on the Cob | Rolled in Cajun butter

Barbecue Slow Roasted Pulled Pork Shoulder | Roasted Baby Peppers

Rosemary Scented Rotisserie Chicken

Ale Marinated Flank Steak | Bourbon Barbecue Sauce

Mac And Cheese "Our Way" with Peas | White Cheddar, Mushrooms, Roasted Onions

Bourbon Lardon Baked Beans

Mini Buns

Peach and Chocolate Bread Pudding

Lemon Bundt Cake