



All Occasions Buffet

*All events include 4 hours of venue use
Add 3 hours of open well bar for additional price*

Classic Buffet

\$ 26.95 per person (2025)

Dinner rolls and butter
Crisp chef salad

Select two

- Sirloin roast beef w/ au jus
- Ham with Bourbon glaze
- Baked chicken
- Italian sausage with peppers & onion
- Polish sausage
- Beef barbeque
- Chicken French - \$1 more
- Prime Rib - Market price

Select two:

- Mashed potatoes
- Au gratin potatoes
- Salt potatoes
- Pasta Primavera
- Rigatoni with meat sauce
- Rice pilaf
- Macaroni and cheese
- Macaroni Salad

Select one

- Green beans almondine
- Buttered corn
- Fresh mixed vegetable medley

Drinks Included: Coffee & tea

*All prices are subject to a 20% administration fee and 8% sales tax.
All prices are subject to change.*





All Occasions Buffet

*All events include 4 hours of venue use
Add 3 hours of open well bar for additional price*

Down Home Buffet

\$ 29.95 per person (2025)

Rolls & Corn bread
Crisp chef's salad

Select Two

- Sliced Roast beef with au jus
- Ham with Bourbon glaze
- Meatloaf with gravy
- Herb roasted pork loin with gravy
- Bourbon pork tenderloin
- BBQ pulled pork
- Baked Chicken
- BBQ Chicken
- Chicken and Dumplings
- Chicken French
- Prime Rib - Market price

Select Two

- Salt potatoes with butter
- Pasta Primavera
- Mashed potatoes
- Au gratin potatoes
- Potato salad
- Baked beans with bacon
- Baked sweet potatoes
- Macaroni and three cheeses
- Macaroni salad
- Ragin' Cajun fettuccine
- Fettuccine alfredo
- Rigatoni with meat sauce
- Rice pilaf
- Sage sausage stuffing

Select Two

- Corn on the cob (seasonal)
- Collard greens
- Green beans almondine
- Roast vegetable platter with balsamic glaze
- Fresh mixed vegetable medley
- Corn salad with red peppers & avocados
- Brussel sprouts with bacon and onions
- Butternut squash, spinach and cranberries (seasonal)
- Cole Slaw
- Honey glazed carrots

Drinks Included: Coffee & tea

*All prices are subject to a 20% administration fee and 8% sales tax.
All prices are subject to change.*





All Occasions Buffet

*All events include 4 hours of venue use
Add 3 hours of open well bar for additional price*

Grand Buffet

\$ 33.95 per person (2025)

Assorted dinner rolls with butter

Choice of one

Caesar salad, house salad, caprese salad, or antipasto salad

Select Three

- Sirloin roast beef in au jus
- Herb roasted pork loin with gravy
- Italian baked chicken
- Chicken French
- Chicken parmesan
- Chicken Marsala with mushrooms
- Sirloin tips in Marsala wine sauce
- Italian sausage with peppers & onion
- Ham with bourbon glaze
- Beef BBQ
- Spinach & cheese stuffed chicken
- Chicken cacciatore
- Mozzarella stuffed meatballs in red sauce
- Seafood stuffed flounder
- Prime rib - Market price

Drinks Included: Coffee & tea

Select Two

- Mashed potatoes
- Cheesy garlic mashed potatoes
- Au Gratin potatoes
- Macaroni and cheese
- Cheese raviolis in red sauce
- Rice Pilaf
- Sausage, beef and cheese lasagna
- Cheese manicotti in red sauce
- Broccoli, sausage with orecchiette pasta
- Tortellini carbonara or marinara sauce
- Ziti with meat sauce or marinara
- Fettuccini Alfredo
- Pasta Primavera
- Vegetable lasagna in Alfredo sauce
- Eggplant parmesan
- Ragin' Cajun fettuccine
- Pasta in pesto sauce
- Penne in vodka sauce
- Seafood lasagna extra \$ 1.50
- Homemade gnocchi with gorgonzola sauce or red sauce extra \$ 1.00

Select Two

- Green bean almondine
- Corn salad with red pepper & avocados
- Butternut squash w/spinach & cranberries (seasonal)
- Fresh mixed vegetable medley
- Brussels sprouts with onion and bacon
- Greens and beans
- Roast vegetable platter with balsamic glaze
- Butter Corn
- Honey Glaze Carrot

*All prices are subject to a 20% administration fee and 8% sales tax.
All prices are subject to change.*

