Fall Menu

BUFFET DINNERS

Maple $29.50*
- Curried Butternut Squash Bisque
- Shaved Fennel Salad with Bitter Greens, Oven-roasted Peppers, and Lime-coconut Vinaigrette
- Pan-fried Boursin-stuffed Chicken, Baby Bulb Onions, and Herb Jus
- Fried Salmon Cake with Green Chantilly Mayonnaise Pasta with Creamed Tomato
- Colored Root Vegetable Fricassee
- Creamy Celery Mash
- Assorted Bite-size and Individual Desserts from Chef’s Pantry

Oak $34.25*
- Lobster Bisque
- Hearty Mustard Greens, Watercress, Shaved Pear, Fennel, and Endive, served with Dijon Vinaigrette
- Seafood and Andouille Sausage Paella
- Chicken Milanese with Pepper Rouille
- Fried Tofu Steak with Wilted Sesame Bok Choy
- Two-tone Potato Au Gratin
- Sautéed Fall Vegetable Medley with Mushroom, Comfit Fennel, Cauliflower, and Brussels Sprouts
- Assorted Bite-size and Individual Desserts from Chef’s Pantry

All buffet dinners are accompanied by the following:
- Artisan Bread and Butter, Peet’s Iced Tea, Water, and Peet’s Coffee.

RECEPTION $25.10**

Action Station
- Shrimp and Grits Action Station: Sautéed Shrimp with Garlic, Southern Grits, Chives, Bacon, Scallions, Cheddar, and Pepper Jack Cheese

Taste of Fall Displays
- Chef’s Selection of Assorted Cheeses
- Individual Roasted Curried Cauliflower Salad
- Root Vegetable Terrine
- Two-Tone Fish Pâté with Tarragon Chantilly Cream

Butler Passed
- Seafood Salad on Sundried Tomato Tart
- Pepper-crusted Seared Beef Carpaccio on Crostini
- Mascarpone Onion Quiche
- Lemongrass Chicken Satay with Peanut Sauce
- Bite-sized Goat Cheese and Olive Pizza

*All items will incur a 19 percent service charge and 5 percent sales tax.

**Plus a 19 percent service charge, 5 percent sales tax, and $75.00 attendant fee per station per hour.

All items can be customized to meet your needs and budget. All menus are served on china with silver flatware.