

Anytime Buffets
Minimum Order 10 persons

Of Land and Sea
(Combination Buffets)

London Broil with Port Shallot Demi-Sauce and Grilled Salmon **\$18.95**
Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Grilled Atlantic salmon fillets. Served with roasted red potatoes with caramelized onions, veggies, rolls & butter, chef's salad selection.

Chicken Cordon Bleu and London Broil with Port Shallot Demi-Sauce **\$17.95**
Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by parmigiano roasted potatoes, fresh vegetable, rolls & butter and a chef's salad selection.

Grilled Tilapia Fillets and Chicken Cordon Bleu **\$19.75**
Grilled tilapia, basted with chipotle honey glaze, served with mango salsa. Chicken breast stuffed with Swiss cheese and honey ham, rolled in seasoned bread crumbs and baked golden brown, served in pool of Dijon cream sauce. Served with rice pilaf, fresh vegetable, rolls & butter and a chef's salad selection.

Tuscan Chicken and London Broil with Port Shallot Demi-Sauce **\$17.50**
Grilled breast of chicken topped with a sauté of red onion, tomato, caper, artichoke, fresh garlic and oregano, tossed in chardonnay wine. Tender marinated steak grilled to perfection, sliced and laden with port demi-sauce. Accompanied by whipped potatoes, fresh vegetable, bread & butter and a chef's salad selection.

Slow Roasted Herb Crusted Pork Loin and Lemon Tarragon Salmon **\$17.95**
Slow roasted herb crusted pork loin topped with a brandy peppercorn sauce. Seared Atlantic salmon drizzled with lemon tarragon cream. Served with garlic parsley buttered potatoes, fresh vegetable, rolls & butter and a chef's salad selection.

Slow-Roasted Prime Rib and Grilled Salmon Fillets **\$24.95**
Slow-roasted prime rib served with horseradish and au jus. Grilled Atlantic salmon fillets. Served with garlic mashed potatoes, fresh vegetable, bread & butter and a chef's salad selection.

Grilled New York Strip Steak and Catfish with Lemon Dill Sauce **\$21.95**
New York strip grilled to perfection and fresh Southern catfish drizzled with lemon dill sauce. Served with Creole rice, fresh vegetable, rolls & butter and a chef's salad selection.

Shrimp Scampi and Slow-Roasted Prime Rib **\$23.95**
Succulent jumbo shrimp sautéed with garlic, fresh herbs & lemon and slow-roasted prime rib served with horseradish and au jus. Served with buttered linguini pasta, fresh vegetable, bread & butter and a chef's salad selection.