

## **BUFFET DINNER SELECTIONS**

*Dinner Buffets include Seasonal tossed salad, yeast rolls and dessert*

### **Featured Entrees**

*One Entree \$16.95-Two Entrees \$18.95*

Crispy "South in your mouth" Fried Chicken  
Oriental Chicken  
Baked Chicken with Melted Monterey Jack Cheese  
Herb Baked Chicken  
Hickory Smoked Carved Beef Brisket, Chef Special "BBQ"  
Roasted Beef Round & Red Wine Sauce  
Glazed Baked Ham, Clove-Brown Sugar-Pineapple Pan Sauce  
Panko-Fry Tilapia Filet, Pickle Relish Tartar Sauce  
Sausage Stuffed Pork Loin  
Salmon Filet with Lemon Butter  
Spinach Artichoke Stuffed Chicken  
Smoked Turkey Breast with Pan Jus Lie

### **Potatoes, Pasta & Grains**

*Select One Please*

Rice Pilaf	Parsley Red Potatoes
Mashed Potatoes	Herb Roasted New Potatoes
Macaroni & Cheese	

### **Farm Fresh Vegetables**

*Select Two Please*

Mamas Butter Beans	Honey Glazed Carrots
Baked Squash Casserole	Broccoli & Cheddar Casserole
Buttered Corn on the Cob	Country Black Eye Peas
Homemade Green Beans	Carrot Soufflé

### **Georgia on My Mind Desserts**

Chocolate Truffle Cake	Lemon Meringue Pie
Carrot Cake, Cheese Cake	Blackberry or Peach Cobbler
Georgia "Whole Nut" Pecan Pie	

*You can replace one entree with Prime Rib of Beef Au Jus & Horseradish Sauce or Beef Tenderloin Bordelaise for an additional \$2 per person*

*Fried Shrimp (7 pp) or Bacon Wrapped Grilled Shrimp (6 pp) can be added for an additional \$2 per person*

**DINNER**