



Group Dinner Buffet

First Course

Please select One

Daily Grill Mixed Green Salad

Choice of Creamy Italian, Vinaigrette and Creamy Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine, Crispy Croutons, Tossed in our Caesar Dressing

Entrées

Please select Two

Lemon Mustard Chicken Breast

Served with Stone Ground Mustard Sauce and Mushrooms

Daily Grill Meatloaf

Homemade, Topped with Mushroom Gravy

Penne Pesto Pasta with Charbroiled Chicken

Chicken Breast, Tossed with Basil, Pine Nuts in our Pesto Sauce

Blackened Tilapia

Topped with Red Bell Pepper Coulis Sauce

All accompanied by Potatoes and Seasonal Vegetable Medley

Dessert

Assorted Cookies and Brownies

22.95 per Guest

20% gratuity and sales tax additional

Please note all menus are seasonal and subject change based on item availability.



Chef's Dinner Buffet

First Course

Please select One

Caesar Salad

Hearts of Romaine, Crispy Croutons, Tossed in our Caesar Dressing

The Grill Chop Salad

Iceberg Wedge, Topped with Crumble Bleu Cheese, Tomatoes, Red Onion, Bacon, with a Creamy Bleu Cheese Dressing

Entrées

Please select Two

Charbroiled Skirt Steak

Marinated in Citrus Juices, Soy Sauce and Special Seasonings

Herb Chicken Breast

Charbroiled with Garlic and Herbs

Chicken Piccata

Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce

Charbroiled Salmon

Fresh Salmon Filet with Salsa

Shrimp Pomodoro

Gulf Shrimp, Tossed in Penne Pasta with Chopped Tomato, Garlic, Basil and Extra Virgin Olive Oil

All accompanied by Potatoes and Seasonal Vegetable Medley

Dessert

Please select One

Fresh Fruit Cobbler

Key Lime Pie

29.95 per Guest

20% gratuity and sales tax additional

Please note all menus are seasonal and subject change based on item availability.



Classic Dinner Buffet

First Course

Please select One

Caesar Salad

Hearts of Romaine, Crispy Croutons, Tossed in our Caesar Dressing

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Entrées

Please choose (2) selections

Prime Rib Carving Station*

*Please add \$125 for Chef attendant

Filet Mignon

Tenderloin Medallions, Topped with Green Peppercorn Sauce

Cedar Plank Salmon

Baked in our Citrus BBQ Glaze

Chicken Piccata

Topped with Lemon Caper-Butter Sauce

Maryland Crab Cakes

Jumbo Lump Blue Crab, Seasoned with Old Bay,
Served with a Shallot Wine Reduction and Shoestring Potatoes

All accompanied by Potatoes and Seasonal Vegetable Medley

Dessert

Please select One

Fresh Fruit Cobbler

Key Lime Pie

36.95 per Guest

20% gratuity and sales tax additional

Please note all menus are seasonal and subject change based on item availability.