

Theme Buffets

All buffets to include assorted Fresh Bakery Rolls with Butter
Chef's Selection of Dessert
Coffee and Iced Tea
(Priced Per Person)

Bilmar Gourmet Buffet

SALADS - Choose **two** of the following:

Crisp Field Greens Salad with Assorted Dressings
Spinach Salad or Caesar Salad
Fresh Fruit Salad
Cobb Salad
Tomato, Cucumber & Onion Salad
Marinated Primavera Pasta Salad

ENTREES - Choose **two** of the following:

*Carved Roast Top Round of Beef
Roast Turkey with Gravy and Cranberry Walnut Dressing
Grilled Breast of Chicken with a Roasted Pepper Coulis
Roast Pork Loin served with an Apple Brandy Sauce
Chicken Marsala with Mushrooms and Marsala Wine
Grilled Salmon with a Chipotle Honey Glaze
Roast Sirloin of Beef served with Garlic Bourbon Sauce

ACCOMPANIMENTS- Choose **three** of the following:

Rice Pilaf
Herb Roasted Red Potatoes
Sweet Potato Soufflé
Garlic Mashed Potatoes
Creamy Scalloped Potatoes
Lasagna Layered with Fresh Ricotta – Meat or Vegetarian
Tri-Color Tortellini with a Creamy Alfredo Sauce
Seasonal Vegetable Medley
Green Beans Almondine
Glazed Carrot

Beach Cookout

Crisp Field Greens Salad
Grilled Hamburgers & Hot Dogs
Grilled Boneless Breast of Chicken
Sliced Tomatoes, Shredded Lettuce, Pickles, and Onions
Tray of Sliced Cheeses
Relish Tray
Baked Beans & Corn on the Cobb
Choose **two**: Chef's Pasta Salad, Cole Slaw, or Red Skin Potato Salad

Watermelon (when in season) or Fresh Fruit Tray

Add BBQ Chicken or St. Louis Ribs

Western Cookout

Crisp Field Greens with Assorted Dressings
Chef's Choice of Salad
Creamy Cole Slaw
Fresh Fruit Display
BBQ Chicken
Smoked St. Louis Style BBQ Ribs
Baked Beans & Corn on the Cobb
Red Skin Skillet Potatoes
Corn Bread with Honey Butter

Prime Rib Buffet

Crisp Field Greens Salad with Assorted Dressings
Caesar Salad
Fresh Fruit Display
*Carved Prime Rib with Au Jus & Horseradish Sauce

Boneless Breast of Chicken Marsala
Herb Roasted Red Potatoes
Grilled Fresh Vegetables

Southern Bash

Fresh Spinach Salad
Chef's Choice of Salad
Tomato Cucumber Salad
Mahi Mahi Topped with Pecan Butter
Herb Crusted Chicken
Mashed Potatoes
Vegetable Casserole
Biscuits with Honey Butter

American Bounty Buffet

Crisp Field Greens Salad with Assorted Dressings
Cobb Salad
Fresh Tropical Fruit Display
Sliced Roast Sirloin with Mushroom Sauce
Chicken Cordon Bleu
Rice Pilaf
Garlic Mashed Potatoes
Grilled Fresh Vegetables

Cajun Cookout

Chilled Spiced Peel & Eat Shrimp with Cocktail Sauce and Lemons
Mixed Seasonal Greens with Vidalia Onions - Vinaigrette and Honey French Dressings
Bourbon Street Bean Salad
Blackened Fresh Fish with Creole Sauce
Cajun Boneless Breast of Chicken **or**
Carved BBQ Bourbon Glazed Pork Loin*
Scalloped Potatoes
Red Beans and Rice
Sautéed Summer Squash with Red Peppers

Hawaiian Luau

ENTREE– Choose **two** of the following:

Teriyaki Chicken, Beef Or Pork
Grilled Mahi Mahi with Tropical Fruit Chutney
Beef Or Chicken Kebobs
Roasted Pork Sweet/Sour Pineapple Sauce
Ginger/Soy Fire Roasted Chicken

ACCOMPANIMENTS: Choose 4 of the Following:

Polynesian Rice
Mixed Roasted Vegetables
Steamed Vegetable
Lani Sweet Potatoes
Mandarin Orange Salad
Maui Island Fruit Salad
Almond/Sesame Salad

Minimum 50 people for Buffet

Less than 50 people, please add \$2.00 per person