Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

PRE-DINNER RECEPTION

Light refreshments for your guests to enjoy prior to the reception, served for 30 minutes. Imported & Domestic Cheeses with Seasonal Fruits, Hot Spinach Dip with House-made Chips, Harbert Center Punch.

SALAD

Salads will be pre-set on tables

Caesar Salad- Crisp Romaine, garlic croutons, grated parmesan, Caesar dressing Spinach Salad- Crumbled bleu cheese, smoked bacon, watermelon, balsamic vinaigrette House Salad- Spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings

DINNER BUFFETS

Southern-Style Buffet / \$28

Golden Fried Chicken, Smothered Pork Chops, Mashed Potatoes, Collards Greens with Ham Hocks, Black-Eyed Peas, and Cornbread

Premium Buffet / \$32

Maple Glazed Pork Chops, Carving Station of Roast Sirloin of Beef Rosemary Roasted New Potatoes, Green Beans, and Sweet Corn

Elegant Buffet / \$39

Crispy Fried Shrimp, Carving Station of Beef Tenderloin, Smoked Gouda Potatoes au Gratin, Asparagus, Creamed Spinach



Buffet attendants can be added for \$75 per attendant to serve your guests from the buffet. Otherwise, it will be a self-serve buffet.

We are happy to personalize any menu to meet your specific needs or requests