

BUFFET DINNER MENU

OPTION 1 - \$38

APPETIZERS

(please choose one)

Seasonal Crudités Platter
Bruschetta with Garlic Butter Crostini
Homemade Smoked Tuna Fish Dip

SALAD

(please choose one)

Caesar | Homemade Croutons & Parmesan
House | Maple Walnut Vinaigrette
Chopped | Buttermilk Ranch

ENTREES

(please choose four)

Shrimp Penne
Seafood Cakes
Big Fish Jambalaya
Crawfish Etouffee
Cashew Crusted Tilapia
Grilled Seasonal Fish (*Tuna, Mahi & Salmon*)
Carolina Pulled Pork
Rotisserie Chicken
Chicken Marsala

SIDES

(please choose four)

Neva's ~ Creamed Spinach
Big Fish Mashers ~ Stewed Tomatoes
Saffron Rice ~ Sautéed Mushrooms
Sweet Potato Mashers ~ Baked Spiced Apples
Daily Fresh Veggie

DESSERT

(please choose one)

Homemade Double Chocolate Cake
Homemade Carrot Cake
Key Lime Pie

Prices are per person and do not include gratuity.

There is a 50 person minimum on a buffet meal.

*Prices are subject to change. Menu includes regular
coffee, decaf coffee and iced tea.*

BUFFET DINNER MENU

OPTION 2 - \$48

APPETIZERS

(please choose three)

Cheese Platter | Shrimp & Vegetable Spring Rolls | Crudités Platter
Mushroom Crostini | Spinach & Artichoke Dip
Hand Breaded Chicken Tenders
Bruschetta w/Garlic Butter Crostini

SOUP & SALAD

(please choose two)

Homemade Daily Soup
House | Maple Walnut Vinaigrette
Caesar | Homemade Croutons & Parmesan
Wedge | Homemade Buttermilk Ranch

ENTREES

(please choose three)

Herb Crusted Mahi-Mahi | Caramelized Salmon | Potato Crusted Flounder
Seafood Cakes | Parmesan Crusted Swordfish | Shrimp Penne
Big Seafood of the Day Pasta | Flounder Stuffed w/Seafood Imperial
Grilled or Blackened Seasonal Fish (*tuna, salmon, mahi, sword*)

CARVING STATION

(please choose one)

Marinated Oven Roasted Sirloin | Oven Roasted Whole Turkey
Whole Pork Roast | Oven Roasted Ham

SIDES

(please choose four)

Neva's Potatoes ~ Creamed Spinach
Big Fish Mashers ~ Sautéed Mushrooms
Saffron Rice ~ Stewed Tomatoes
Sweet Potato Mashers ~ Baked Spiced Apples
Daily Fresh Veggie

DESSERT

(please choose two)

Double Chocolate Cake | Bread Pudding w/Sabayon Sauce | Key Lime Pie
Chocolate Walnut Pie | Homemade Carrot Cake

Prices are per person and do not include gratuity.

There is a 50 person minimum on a buffet meal.

Prices are subject to change.

Menu includes regular coffee, decaf coffee and iced tea.

BUFFET DINNER MENU

OPTION 3 - \$58

APPETIZERS

(please choose four)

Jumbo Lump Crab Dip | 21/25 Shrimp Cocktail | Cheese Platter
Fried Oysters | Blackened Chicken Quesadilla | Fried Shrimp
Fried Calamari | Oysters Rockefeller | Mushroom Crostini
Spinach & Artichoke Dip | Chicken Tenders

SOUP & SALAD

(please choose three)

Homemade Daily Soup
Caesar | Homemade Croutons & Parmesan
Wedge | Buttermilk Ranch
House | Maple Walnut Vinaigrette
Aged Goat Cheese | Raspberry Vinaigrette

ENTREES

(please choose three)

Pan Seared Chilean Sea Bass | Jumbo Lump Crab Cakes | Cioppino
Grilled Scallops | Sesame Crusted Ahi Tuna | Flounder Stuffed w/Crab Imperial
Grilled Rockfish or Halibut | Mojito Marinated Snapper
Grilled Seasonal Fish | Shrimp, Scallops & Lobster over Linguine

CARVING STATION

(please choose one)

Whole Beef Tenderloin | Pork Tenderloin
Oven Roasted Turkey | Oven Roasted Ham

SIDES

(please choose four)

Neva's Potatoes ~ Stewed Tomatoes
Big Fish Mashers ~ Baked Spiced Apples
Saffron Rice ~ Sautéed Mushrooms
Sweet Potato Mashers ~ Creamed Spinach
Daily Fresh Veggie

DESSERT

(please choose two)

Tiramisu | Chocolate Walnut Pie | Key Lime Pie | Cheese Cake
Coconut Crème Cake | Homemade Carrot Cake | Double Chocolate Cake

Prices are per person and do not include gratuity.

There is a 50 person minimum on a buffet meal.

*Prices are subject to change. Menu includes regular
coffee, decaf coffee and iced tea.*