

## BUFFETT

## Silver Club Package

Buffet Set-Up: \$35-40 per person
Minimum: 50 people

## Cold Line

House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch and Vinaigrette or Caesar Salad (choose one type of salad)

## Main Line

Protein (choose two)
Buttermilk Fried Chicken with Tasso Ham Gravy
Marinated Grilled Pork Tenderloin with Bourbon Apples
Baked Salmon with Lemon Caper Butter Sauce
Sides (choose two)
Carolina Succotash
Vegetable Medley
Rice Pilaf
Whipped Mash

## Gold Club Package

Buffet Set Up: \$50-\$55 per person
Minimum: 50 people

## Cold Line

Fruit \& Cheese Display
House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch or Vinaigrette or Caesar Salad (choose one type of salad)

## Main Line

Proteins (choose three)
Chicken Roulade Rolled \& Stuffed Chicken with Pork Belly \& Boursin Cheese
Marinated Beef Shoulders Sliced with Chimichurri
Seared Sea Bass with orange dill crème
Buttermilk Fried Chicken with Tasso Ham Gravy
Marinated Grilled Pork Tenderloin with Bourbon Apples
Baked Salmon with Lemon Caper Butter Sauce
Prices are subject to change

Sides (choose three)
Truffle Parmesan Whipped Mash
Sweet Crème Corn with Bacon
Cheddar Stone Ground Grits
Sauté Zucchini with Red Pearl Onion Balsamic
Butternut Squash Raviolis Brown Butter Sage
Wild Mushroom Risotto
Bourbon Honey Glazed Carrots

## Platinum Club Package

Buffet Set Up: \$65 \& Up (Cost Depends on Menu Selections)
Minimum: 50 people

## Cold Line

Choice of Two Displays
Seafood Tower
Charcuterie Display
Cheese \& Fresh Bread Display
Choice of Four Plated Appetizers

## Main Line

Proteins (choose three)
Beef Wellington with Puff Pastry, Mushroom Durelle, Au Poivre Sauce
24 Hour Brined Half Chicken with Saffron Crème
Carolina Crab Cakes with Remoulade \& Whole Grain Mustard Sauce
Seared Grouper with Crab Oscar Asparagus Spears, Cajun Hollandaise
Pecan Seared Pork Tenderloin with Bourbon Peach Chutney
Sides (choose three)
Lobster Smoke Cheddar Mac \& Cheese
Truffle Potato Puree
Chorizo Smoked Gouda Cheese Grits
Sweet Potato Andouille Hash
Prosciutto Wrapped Asparagus
Exotic Mushrooms \& Onions
Green Bean Almondine w/ Truffle Honey

