



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- Romaine lettuce, croutons, grated parmesan, Caesar dressing

Spinach Salad-Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette

House Salad- Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette)

## 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