



Dinner Hot Food Buffets

Dinner Buffet Menu One*

\$19.95 per person

- Sesame Crusted Wild Kita Salmon
with shitake soy emulsion
- Scallion Basamati Rice Pilaf
- Roasted Broccoli
with cherry tomato, garlic and lemon

Dinner Buffet Menu Two*

\$13.95 per person

- Baked Cheese Lasagna
with house made marinara
- Marinated Seasonal Grilled Vegetables

Dinner Buffet Menu Three*

\$18.95 per person

- Pan Roasted All-Natural Chicken Breast
with granny smith apple and fennel slaw, and grainy mustard jus
- Green Beans
with cherry tomato, pine nuts, and basil
- Roasted Potato
with caramelized onion and fresh herbs

Dinner Buffet Menu Four*

\$18.95 per person

- All-Natural Chicken Breast Stuffed with Tomato, Mozzarella, and Spinach
served with a basil cream sauce
- Rice and Orzo Pilaf
- Roasted Broccoli and Cherry Tomato

*All Dinners are served with choice of salad (Mixed Baby Green Salad with European cucumber, tomato, red onion and balsamic vinaigrette; Caesar Salad with fresh parmesan, anchovies, house ciabatta croutons and house dressing; Greek Salad with romaine, cucumbers, tomato, red onion, olives, feta cheese, pepperoncini and lemon oregano vinaigrette), Fresh Baked Breads, and Assorted Cookies and Bars.



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Dinner Buffet Menu Five*

\$15.50 per person

- Fried Eggplant Napoleons
with spinach, ricotta and mozzarella cheeses, and house marinara
- Crispy Capellini Pasta Cakes
- Sautéed Zucchini and Yellow Squash
with roasted red pepper, basil, and pine nuts

Dinner Buffet Menu Six*

\$17.95 per person

- Sage and Garlic Roasted Farside Farms Pork Loin
with roasted onion and grainy mustard jus
- Oven Roasted Sweet Potatoes
with pumpkin seeds and North Carolina honey
- Sautéed Kale
with orange and sesame

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Any one menu can be produced for **parties of at least 25 people**. If two menus are desired, we will prepare 70% of the expected guest count of each to ensure that all guests can enjoy entrée of choice.

All of our in-house dinner menu items can be produced for buffet dinners, please inquire.