



Session 73

DINNER BUFFET MENU

CHOICE OF TWO:

CHICKEN PARMESAN

CHICKEN CUTLET, MARINARA,
MOZZARELLA CHEESE & A HINT OF LIME

EGGPLANT PARMESAN

CRISPY EGGPLANT TOPPED WITH MOZZARELLA
CHEESE & MARINARA WITH SWEET BASIL

CAJUN ROUND ROAST

MARINATED IN A RED WINE SAUCE

CHICKEN ★ MARSALA

CHICKEN BREAST & WILD MUSHROOM
IN A MARSALA REDUCTION

BBQ BEEF OR PORK RIBS

OVEN SMOKED & GLAZED
IN A BOURBON BBQ SAUCE

PORK N' APPLES

PORK TENDERLOIN WITH AN APPLE CHUTNEY
IN A BRANDY CIDER SAUCE

FETTUCINI ♪ ALFREDO

FETTUCINI PASTA MIXED WITH CHICKEN CHUNKS &
BROCCOLI IN A CREAMY ALFREDO SAUCE

STEAK STIR-FRY

SLICED MARINATED HANGER STEAK
WITH MIXED PEPPER & ONIONS

SOUTHERN FRIED CHICKEN

BUTTERMILK BATTERED CRISPY FRIED CHICKEN

TILAPIA ALLA FRANCESE

FRESH TILAPIA FILET COVERED IN LEMON BUTTER
SAUCE WITH PARSLEY FLAKES

CHOICE OF TWO:

CORN ON THE COB CANDIED YAMS CREAMED KALE

STEAMED VEGETABLE MEDLEY CLASSIC MASHED POTATOES

PENNE IN GARLIC SAUCE ROASTED RED POTATOES CREAMY POLENTA

CHOOSE ONE:

CAPRESE ★ SALAD

FRESH SLICED TOMATO, MOZZARELLA & BASIL
DRIZZLED WITH A BALSAMIC VINAIGRETTE

MIXED GREEN SALAD

FRESH MESCLUN GREENS MIXED
WITH DICED TOMATO & CUCUMBER
WITH A RED WINE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE WITH PARMESAN & CROUTONS
WITH A HOUSE MADE CAESAR DRESSING

POTATO ♪ SALAD

CLASSIC HOUSE MADE POTATO SALAD

COLE SLAW

TRADITIONAL HOUSE MADE COLESLAW