

## **Country Mix Buffet**

Minimum 24 people

**\$25 per person**

### **Entrees**

Fried Chicken  
Fried Catfish

### **Sides**

Grits with Red Eye Gravy  
Fried Okra  
Buttered Corn  
Biscuits  
Country Gravy

### **Dessert**

Bread Pudding  
Banana Pudding

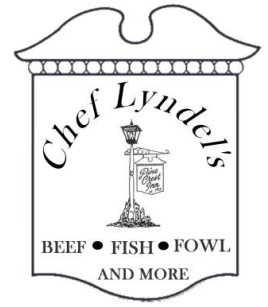
### **Beverage Selections**

All buffets include coffee or tea. Soft drinks are available for \$2.00 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to compliment your buffet. Please consult our Banquet Menus for drink prices and wine selections.

*Sales tax of 6.75% and a 20% service charge will be applied to all private group dining charges*

## **Pig Pickin' Party**

30-60 people - \$22 per guest  
70-100 people - \$18 per guest



### **Menu**

Smoked Whole or Half Pig  
Barbecued Smoked Sausage  
Barbecued Chicken

### **Sides**

Brown Sugar Baked Beans  
Grilled Corn on the Cob  
Crunchy Creamy Cole Slaw  
Jalapeno Cornbread

### **Dessert**

Fresh Banana Pudding

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## **Pub Night**

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### **Entrees**

Cottage Pie  
Bangers and Mash  
Irish Lamb Stew  
Roast Beef and Gravy  
Fish 'N Chips

### **Sides**

Champ Potatoes  
Peas and Pearl Onions  
Roasted Carrots

### **Dessert**

Bread and Butter Pudding  
Irish Cream Cheese Cake

### **Beverage Selections**

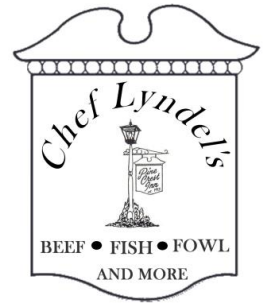
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## **Mardi Gras Buffet**

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**\$25 per person**



### **Appetizers**

Crispy Fried Boudin Balls with Creole Mustard Sauce  
Popcorn Crawfish Tails

### **Entrees**

Chicken and Shrimp Etouffee  
Jambalaya  
Shrimp and Tasso Pasta  
Wood Grilled Chicken Breast  
*With Creole mashed sweet potatoes and maple pecan butter*

### **Sides**

Creole Rice  
Steamed Broccoli with Herbed Lemon Butter  
Red Beans with Andouille Sausage

### **Dessert**

Bananas Foster Cheesecake or  
Beignets

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## **Tex-Mex Buffet**

Minimum 24 people

**\$23 per person**



### **Starter**

Chips and Salsa

### **Menu**

Chicken Tortilla Soup  
Fajita and Taco Bar  
Chicken and Beef Enchiladas  
Stuffed Poblano Peppers with Chorizo Stuffing  
Broiled Skirt Steak with Onions and Peppers  
Carnitas

### **Sides**

Chili Con Carne  
Beans a la Charra  
Mexican Confetti Rice

### **Desserts**

Churros  
Tres Leches Cake

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## **Deep Sea Buffet**

Minimum 24 people

**\$40 per person**



### **Menu**

Fried Clam Strips  
Steamed Mussels  
Fried Calamari with Marinara  
Fried Oysters with Crab Mayo  
Crab Cakes with Roasted Pepper Remoulade  
Bacon Wrapped BBQ Scallops  
New England Clam Chowder  
Parmesan Rainbow Trout  
Seared Salmon  
Beer Battered Cod  
Shrimp Creole with Rice  
Grilled Mahi Mahi  
Snow Crab Legs (add \$8 per person)

### **Sides**

Mixed Garden Salad  
Scratch Made Cheese Biscuits  
Corn on the Cob  
Hushpuppies  
Cole Slaw

### **Desserts**

Bread Pudding  
Key Lime Pie

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## **German Night**

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**\$22 per person**



### **Starters**

Pretzel Sticks with Mustard  
*Bratwurst and Knockwurst Sausages*

### **Entrees**

Jager and Wiener Schnitzel  
*With mushroom leek cream sauce*

Goldbroiler Chicken  
*East German grilled chicken with paprika*

Sauerbraten  
*Sweet and sour roast beef*

Roast Pork Loin in Beer Sauce

### **Sides**

Fresh Herb Spaetzel with Gruyere Cheese  
Sauerkraut with Bacon

Blackraut  
*Braised cabbage with apples and spices*

Gurkensalat  
*Cucumber dill salad*

Kratsalat  
*White cabbage salad*

### **Desserts**

Apfel Strudel with Crème Anglaise  
German Chocolate Cake  
Dutch Apple Pie

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