

# DINNER BUFFET



Price based on adding both entrée choices together.

White China salad & entrée plates, silverware (salad fork, entrée fork & knife), linen napkins, 6-inch, white eco-choice disposable plates & black plastic forks if you choose to do a dessert

If your dinner is under the tent we will use 3 compartment white eco choice plates, rolled black plasticware, 12 & 9 oz plastic cups

Add a cocktail hour & hors d'oeuvres at an additional cost.

Glass water goblets filled before dinner, self-serve water & iced tea station. White china coffee cups & self-serve coffee station available once dinner is served.

Served buffet: Choose 2 entrées, 3 sides and a salad (we can accommodate dietary needs on an individual basis)

Salad is at a station near buffet. Housemade dinner rolls & butter at each table.

Choose one: Mixed green salad station with ranch & red wine vinaigrette *or* Caesar salad station

*\*Tax and 18% gratuity additional*

## BEEF

**\$25 Carved Smoked Black Pepper Brisket** – liberally rubbed with salt & fresh cracked pepper, smoked with oak overnight, served with bread & butter pickles, workshop slop bbq & 'bama white bbq sauces

**\$28 Carved Prime Rib** – herb rubbed & kissed with smoke, cooked to medium & seared over charcoal, served with horsey sauce, jus & fresh grated horseradish

**\$29 Carved Beef Tenderloin** – rubbed with roasted garlic, salt & pepper, sous vide to medium & seared over charcoal, served with rosemary port demi

**\$23 Carved Roast Beef** – herb rubbed & kissed with smoke, cooked to medium & seared over charcoal, served with horsey sauce, jus & fresh grated horseradish

**\$19 Meatloaf** – chipotle bbq glazed

## PORK

**\$20 Carved Grilled Pork Loin** – marinated in citrus criollo sauce, served with roasted garlic chimichurri

**\$19 Pulled Pork** – brown sugar & chili rubbed pork shoulder smoked with apple wood overnight, served with workshop slop bbq & 'bama white bbq sauces

## POULTRY

**\$16 Grilled Dry Rub Chicken Breast** – served with workshop slop bbq sauce or 'bama white bbq

**\$16 Grilled Limoncello Chicken Breast** – served with a poached garlic, sun dried tomato & caper ragout

**\$16 Herb Rubbed Whole Chicken** – roasted over charcoal, butter basted & cut into 8 pieces, served with a black pepper gravy

**\$17 Southern Fried Chicken** – whole chicken pieces marinated in a top secret formula, breaded and fried until crispy, served with a sage cream sauce & hot sauce

**\$16 Citrus Criollo Whole Chicken** – roasted over charcoal, cut into 8 pieces & served with a mojo sauce

## SEAFOOD

**\$25 Barbecued Salmon** – brown sugar & chili rubbed, roasted over charcoal

**\$25 Jumbo Lump Crab Cakes** – served with a Louisiana remoulade

**\$24 Jumbo Cajun BBQ Shrimp** – served with a spicy beer & butter broth

## VEGETARIAN / \$16

**Pappardelle & Mushrooms** – served in a garlicky olive oil sauce with feta

**Pappardelle San Marzano** – served in a tomato sauce with fresh basil

**Grilled Barbecued Tofu** – brown sugar & chili rubbed

**Jambalaya** – rice, chorizo seasoned seitan, mushrooms, cumin demi-glace

## SIDES

Crispy Fried Red Potatoes – tossed in garlic & rosemary

Creamy Mashed Potatoes

Potatoes Gratin

Smoked Baked Potato – sour cream & butter

Grilled Seasonal Vegetables

Pan Fried Brussels Sprouts – lemon zest

Snyder's Farm Corn on the Cob – mid July to October (approximately)

Succotash – corn & lima bean

Steamed Broccoli – garlic & smoked salt

Fried Rice

Dirty Rice

## DESSERTS AVAILABLE