



Buffet/Catering Options

Entrees:

Salmon Santorini

Seared salmon fillets over rice, topped with sun dried tomatoes, capers, olives, and a white wine lemon butter sauce.

Mt. Mitchell Meatloaf

Topped with brown gravy and fried onions.
Served with mashed potatoes and green beans.

Chicken Piccata

Lightly breaded chicken breasts served over rice or pasta, topped with lemon, capers, and a white wine butter sauce.

Pork Tenderloin

Marinated pork tenderloin served over mashed potatoes and Brussel sprouts.

Baked Chicken

Mediterranean-seasoned chicken quarters served over rice with seasonal vegetables.

Beef Stroganoff

Cubed top sirloin in a mushroom and garlic cream sauce, served over egg noodles.
Served with warmed bread.

Pulled Pork BBQ

Traditional hickory-smoked pork BBQ, served with Texas toast, baked, beans, mac & cheese, and Cole slaw.

Stations:

Prime Rib Carving Station

A carving station with our wonderfully seasoned prime rib tended by one of our chefs. Served with horseradish sauce, fresh horseradish, au jus, and compound butter.

Pasta Bar

Two noodle types (spaghetti and penne) with our favorite sauces – Greek style Bolognese, vodka sauce, and creamy alfredo. Served with warmed bread and plenty of Parmesan.

Pizza Station

A selection of house pizzas sliced to feed a crowd. Served with Parmesan and red pepper flakes.