

**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.

# Baked Chicken

Smoked chicken quarters served over rice with seasonal vegetables.

# 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.

*Proteins can also be added for an additional fee.*

# Pizza Station

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

Choose from Peperoni, Cheese, Margherita, or our house favorite, Tiger Flatbreads.

**Additional Sides/Options:**

# Rolls

# Garden Salad

Our artisanal lettuce blend with cherry tomatoes, sliced cucumber, red onions, and bell peppers. Served with two dressing choices. Caesar or Greek salads are also available for a slight upcharge.

# Seasonal Vegetables

Seasonally available mixed vegetables, roasted to perfection.

# Plates/Napkins/Silverware

All the disposable utensils, plates, and serving ware needed to feed your group.

We also have disposable chafing dishes and chafing fuel that can be provided.

 *Please contact us for a customized quote if choosing multiple options!*