



Dinner Menus

All dinners served with fresh baked rolls and butter, salad and dessert selection
Freshly Brewed Coffees and an Assortment of Tea

STARTERS (Choice of One)

Mixed Baby Lettuce Salad with Toasted Pecans and Buttermilk Chive Dressing

Caesar Salad with Sourdough Croutons and Grated Parmesan Cheese

Chilled Asparagus with Shrimp Louie, Frisee and Spicy Remoulade

Crab Salad and Butter Lettuce Cups

Bibb Lettuce with Country Ham, Chopped Egg, Capers and Red Wine Vinaigrette

Jackson 20 Crab Cakes with Roasted Pepper Remoulade

Shrimp and Crawfish Bisque Tarragon Cream

ENTREES (Choice of One)

Roasted Chicken Breast
wild mushrooms sauce
\$52.00

Sautéed Salmon
caper brown butter
\$55.00

Grilled Filet Mignon
truffle steak sauce
\$59.00

Buttermilk Fried Chicken
brown butter mashed potatoes, braised kale,
dijon honey mustard
\$50.00

Roasted Pork Loin
braised collard greens, caramelized
onions, thyme scented jus
\$54.00

Grilled Black Angus Ribeye
wilted spinach, smoked bacon and gouda
scaloped potatoes
\$57.00

Wild Caught Rockfish
creamed corn, stewed tomatoes
and basil butter
\$57.00

Slow Braised Short Ribs
mustard glaze and onion marmalade
\$54.00

DESSERTS (Choice of One)

Seasonal Fruit Crumble

Chocolate Pot de Crème

Fresh Fruit Tart with Vanilla Custard

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.



DINNER BUFFET

SALADS

(Select One)

Caesar Salad

Sourdough Croutons and Grated Parmesan Cheese

Citrus Salad

Mustard Dressing, Arugula and Black Olives

Butter Lettuce

Blue Cheese Vinaigrette, Pickled red onions and Cherry Tomatoes

APPETIZERS

(Select One)

Hot Smoked Salmon

Crispy Potato Cakes, Chive Crème Fraiche

Sautéed Shrimp

Aged Cheddar grits, Tasso Ham Gravy

Blue Crab Salad

Butter Lettuce Cups

ENTREES

(Selection of Two)

Roast Chicken Breast

Whole Grain Mustard Sauce

Sautéed Salmon

Caper Brown Butter

Grilled Rockfish

Plum Tomato and Onion Stew

Roast Leg of Lamb

Rosemary and Sweet Garlic Au jus

Grilled Sirloin

Truffle Steak Sauce and Onion Rings

DESSERTS

Chef s Selection Desserts

Freshly Brewed Coffees and an Assortment of Tea

\$60.00 PER PERSON

(Add \$9.00 for each additional salad and \$12.00 for each individual entrée)

****PRICE IS BASED ON TWO HOURS OF SERVICE****

(20 guest minimum)

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.