LUNCH & DINNER BUFFETS

includes rooted grounds regular and decaffeinated coffee, assorted herbal teas, iced tea, and iced water

THE MARKET BUFFET

Lunch Only

soup du jour garden salad

chips

sliced ham, roast beef, turkey

sliced assorted sandwich cheeses

lettuce, sliced tomato, pickles, onion

assorted rolls & bread

cookies & brownies

COMFORT BUFFET

LUNCH | DINNER

house salad with ranch & balsamic dressing savory meatloaf with mushrooms & caramelized pearl onion au jus

brined & roasted chicken breast with a white wine volute

whipped potatoes

seasonal vegetables

warm rolls & butter

chef's choice of dessert

SOUTH OF THE BORDER BUFFET

LUNCH | DINNER

southwest salad with mixed greens, roasted corn salsa, bell peppers, red onions, cheese, Pico de Gallo topped with tortilla strips & served with chipotle ranch & cilantro vinaigrette

Mexican spiced three bean medley

cilantro-lime rice

chipotle shredded chicken

cilantro & lime marinated carne asada

flour & corn tortillas

tortilla chips, assorted salsas, shredded lettuce, assorted cheeses, sour cream, guacamole

Bavarian cream filled churros

TASTE THE LOW COUNTRY BUFFET

LUNCH | DINNER

southern house salad with shredded cheese, bacon bits, hard boiled eggs, cornbread croutons with a pimento cheese or balsamic molasses dressing

fried chicken

fried catfish

dirty rice

southern style green beans topped with bacon bits southern biscuits & honey glazed cornbread with sweet butter

chef's selection of fruit cobbler

CHESTER ROAD SMOKEHOUSE BUFFET

LUNCH | DINNER

house salad with ranch & balsamic dressing

red bliss potato salad

three cheese blend mac n cheese

smoked & pulled whole chicken

smoked & sliced beef brisket

assorted barbeque sauces

house made pickled onions & pickles

honey butter cornbread and whipped smoked honey butter

chef's choice of dessert

THE TRI-COUNTY

LUNCH | DINNER

seasonal house salad with a choice of ranch & balsamic vinaigrette

lemongrass brined chicken with white wine butter sauce

herb roasted tri tip with a wild mushroom demi-glace

garlic & herb roasted tri-colored potatoes

seasonal heirloom vegetables

artisan assortment of breads & rolls with a honey whipped butter

chef's choice of dessert

TASTE OF ITALY

LUNCH | DINNER

panzanella (Italian bread salad)

Italian brined chicken topped with an olive tapenade

red wine brined flank steak with a demi-glace and topped with a tomato ragout

tomato & spinach tortellini

roasted Tuscan vegetables

artisan breads and rolls with infused oils

lemon pound cake & tiramisu