

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 barbecue 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

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients in this facility. Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients