



ISLAND PORCH

Lunch or Dinner Buffet

\$34.99 per person-1.5 hours of service

Salad

Host Selects One:

Classic Caesar

Chopped Romaine lettuce mixed with Caesar dressing, parmesan cheese and croutons.

Southern Spring Mix

Traditional mix of greens, grape tomatoes, sliced cucumbers, sliced purple onion and shredded cheddar cheese-choice of 3 dressings.

Cranberry & Pecan Tossed Salad

Traditional mix of greens topped with dried cranberries, praline pecans, sliced cucumbers, red onions, blue cheese crumbles and served with raspberry vinaigrette.

Protein

Host selects two:

Honey Blackened Salmon or Grilled Seasoned Salmon

Smoked & Seasoned Sliced Pork Tenderloin with Mango Chutney

Fried or Grilled Shrimp

Baked Cornbread Stuffed Chicken Breast topped with Tarragon Cream Sauce

Buttermilk Fried Chicken-Bone In

Fried Flounder

Grilled Mahi Mahi with lemon garlic herb butter

Blackened Prime Rib Bites-(extra \$10 per person/total on buffet would be \$44.99 with this selection as 1 of 2 proteins)

Additional proteins can be added for an additional charge, with a maximum of 3 proteins.

Sides

Host selects two:

Lowcountry Red Rice
Macaroni & Cheese
Seasoned Yellow Rice
Wild Rice Pilaf
Cheesy Grits
Mashed Potatoes
Vegetable Medley (seasonal vegetables)
Collard Greens
Green Beans
Asparagus
Broccoli
Fried Okra
Lima Bean & Corn Succotash

Additional sides can be added for an additional charge, with a maximum of 3 sides on the buffet.

Non-alcoholic beverage station.....\$3.99 per person
(this is included with a bar package)
(Sweet tea, Unsweet tea, water, and lemonade)

Dessert can be added for an additional charge.

(All menu's subject to change)