Dinner Buffet

Priced per guest, minimum 50 guests

Your choice of two of the following:
- Fresh Seasonal Fruit
- Summer Salad with Mangoes, Chevre, Strawberries, Raspberry Vinaigrette
- Farmhouse Salad, Spiced Hubs Peanuts, Pickled Brown Egg, Shaved Smoked Cheddar, Cumberland Vinaigrette
- Manakintowne Farm Greens, Garden Toppings, Homemade Dressings
- Roasted Vegetable Chickpea Salad
- Kale Caesar with Toasted Farro and Reggiano
- Traditional Caesar Salad
- Fresh Mozzarella, Tomato, and Basil Platter

Your choice of two of the following:
- Roasted Chicken Breast with Light Supreme Sauce and Julienne of Smithfield Ham
- Beef Filet Medallions*CAB, Horseradish Tartar, Crisp Pearl Onion
- Ponzu Poached Rockfish with Cucumber, Radish, and Red Cabbage Slaw
- Chicken au Poivre, Roasted Zucchini, Eggplant, and Squash, Piquillo Pepper Coulis
- Grilled Salmon with Maple Grilled Corn, Arugula, Preserved Peaches, Tabasco Crème Fraiche
- Porcini Herb Crusted Prime Rib, Sauce Perigourdine

Your choice of two of the following:
- Smashed Yukon Gold Potatoes with Leeks and Virginia Ham
- Risotto Cakes with Preserved Figs, Lemon, and Thyme
- Baby Sweet Potatoes with Maple Butter
- Pimiento Cheese Grits with Aged Cheddar
- Polenta with Toasted Almond and Mint
- Whole Grain Rice Pilaf

Your choice of two of the following:
- Asparagus with CCV Label Ham
- Roasted Fennel and Heirloom Cherry Tomatoes with Lemon and Rosemary
- Grilled Cauliflower with Old Bay Gratin
- Smoked Tomato Ratatouille
- Southern Style Green Beans

Includes:
- Freshly Baked Bread
- Assorted Miniature Bake Shop Sweets
- Freshly Brewed Coffees and Tea

*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.
*CAB Certified Angus Beef

Prices subject to change. 9/14