Entrees

**Tuscan Chicken**, stuffed with portobello mushrooms and artichokes with roasted pepper cream sauce - $26

**Spinach-Parmesan Chicken**, stuffed with spinach, and parmesan with red pepper coulis - $26

**Chicken Amaretto**, stuffed with almond cream cheese and topped with amaretto cream sauce - $26

**Baked Flounder Roulade**, stuffed with crabmeat and laced with lobster cream sauce - $26

**Grilled Salmon**, with an ancho chili rub - $26

**Roasted Praline Pork Loin**, with a Georgia pecan crust - $26

Carving Stations

**Pineapple Honey-Glazed Ham**, served with Dijon mustard & chipotle mayo and rustic dinner rolls + $1

**Succulent Roasted Turkey**, served with whole grain mustard & cranberry mayo and warmed yeast rolls + $1

**Slow-Roasted Sirloin of Beef**, served with creamy Dijon horseradish sauce and rustic dinner rolls + $1

**Roasted Prime Rib of Beef**, served with creamy Dijon horseradish sauce and pitty pan rolls + $3

Salads

**Artichoke, Mushroom and Red Pepper**, heart of romaine with creamy gorgonzola dressing

**Strawberry Fields**, mixed greens, and strawberries with poppy seed dressing

**Fresh Melon and Seasonal Berries**, tossed in a honey fruit yogurt

**Tomato and Cucumber**, with mint and avocado ranch dressing

**Tricolor Rotini Pasta**, with fresh vegetables and basil vinaigrette

**Caponata**, diced eggplant and capers bound in champagne vinaigrette

**Gazpacho**, diced tomato, onion, squash, and celery in tomato coulis

**Cucumber**, with dill and sour cream

**European Field Greens**, with choice of three dressings

**Roasted Corn and Black Bean**, with vinaigrette on a bed of bibb lettuce

**Baby Spinach**, with fresh mozzarella, tomatoes, and basil vinaigrette

A 20% service charge and 7% sales tax will be added to the total bill. Prices are subject to change should economic conditions require.