

THEMED DINNER BUFFETS



TB1

CHESAPEAKE BAY FEAST (Seasonal)

Maryland Seafood Chowder, Potato Salad, Coleslaw
Maryland Fried Chicken, Clam Strips, Maryland Hardshell Crabs (4 per person)
Peel and Eat Shrimp, Corn on the Cob, Chef's Vegetable, Rolls & Butter
Watermelon and Chef's Dessert

\$34.95 per person

TB2

LUAU BUFFET

Fresh Tropical Fruit Salad
Tossed Greens with Hearts of Palm Salad
Sweet & Sour Steakfish, BBQ Ribs, Hawaiian Baked Chicken
Rice Pilaf, Vegetable Stir Fry, Hawaiian Bread
Pineapple Upside Down Cake, Coconut Cream Pie

\$25.95 per person

TB3

WESTERN BBQ BUFFET

Fruit Ambrosia, Coleslaw, Potato Salad
BBQ Chicken Baby Back Ribs, Carved Top Round of Beef
Baked Beans, Corn on the Cob
Cornbread, Biscuits, Chef's Desserts

\$24.95 per person

TB4

MEXICAN BUFFET

Nacho Chips with Salsa, Black Bean Soup, Taco Salad
Chicken Burritos, Beef Enchiladas, Refried Beans
Mexican Rice with Salsa and Peppers
Chef's Desserts

\$22.95 per person

TB5

ISLAND BUFFET

Tossed Garden Greens with Island Dressing Tropical Fruit Salad
Gulf Shrimp Salad, Jerk Chicken, Blackened Steakfish
Baked Ham with Pineapple Glaze, Sauteed Yellow Squash with Zucchini
Caribbean Fried Rice, Rolls & Butter

Assorted Tropical Desserts

\$28.95 per person

TB6

COOKOUT BUFFET

Hamburgers, Hot Dogs, BBQ Grilled Chicken
Fresh Baked Rolls and Condiments, Macaroni Salad, Coleslaw
Potato Chips, Fresh Fruit Salad, Chef's Dessert

\$19.95 per person