



Reception Dinner Buffets

“Trackrock”

**Garden fresh tossed salad Cucumber, tomato, & onion salad
Roasted salmon with lemon beurre blanc
Chef carved coffee dusted NY striploin
shallot & bourbon butter sauce
Grilled breast of chicken with a roasted red pepper coulis
Oven roasted rosemary new potatoes
Marinated and sautéed vegetables**

“Blue Ridge Prime Rib”

**Spinach salad with mushrooms
eggs, shaved red onions,
hot bacon dressing
Waldorf salad
Garlic & herb crusted roasted prime rib au jus
horseradish cream ~ Chef carved
Slow roasted pork loin
roasted red pepper chimichurri Chicken picatta
Fresh medley of seasonal vegetables with butter
Scalloped red bliss potatoes**

“Bayou Seafood”

**Romaine and red cabbage salad with pecans, oranges
blue cheese Balsamic Vinaigrette
Salad of artichoke hearts, frisse
hard cooked eggs with shallot dressing S
Shrimp creole with cheese grits
Crawfish etouffee with steamed rice
French quarter fried chicken
Blackened drum fish tasso cream
Fresh vegetable medley**

Scroll for additional selections



“Tuscan Supper”

**Salad of Romaine and Radicchio
Shaved Asiago, Red Onion & Balsamic Vinaigrette
Antipasto Salad ~ Tomatoes, Cucumbers, Artichoke Hearts,
Provolone, and Sweet Peppers
Marinated Flank Steak “Bistecca” ~ Chef Carved
Tuscan Chicken Breast ~ Roasted Red Peppers & Capers
Homemade Vegetable Lasagna with Balsamella & Marinara
Sauces Roasted Rosemary and Garlic Potatoes
Italian Green Beans with Sun Dried Tomatoes
Garlic Bread**

“Mountain Supper”

**Southern Potato Salad
Sweet and Tangy Cider Slaw
BBQ Pulled Pork with Side Sauces
Blackened Mountain Rainbow Trout
Scallion “Ramp” Sauce
Southern Fried Chicken
Southern BBQ Baked Beans
Signature Corn Pudding
Honey Cornbread Muffins**