



# **BUFFET DINNER MENUS**

**GROUP SALES 800-334-3022**



## **BUFFET DINNERS...**

### **Southern Traditions** 28 per person

Fresh Green Salad with garnishes and assorted dressings, Pecan Crusted Chicken Breasts with Peach Cranberry Compote, Blackened Tilapia with Fresh Tomato Salsa, Homemade Macaroni & Cheese, Green Beans with Toasted Almonds, Roasted Garlic Mashed Potatoes, Rolls and Butter, Hot Fruit Cobbler with Vanilla Bean Ice Cream

### **Italian Feast** 29 per person

Classic Caesar Salad, Antipasto Salad, "Cioppino" fish stew with tomato, garlic and shellfish, Traditional Meat Lasagna or Rigatoni with Bolognese, Chicken Piccata, Grilled Vegetables with Balsamic Drizzle, Garlic Bread or Ciabatta, Tiramisu

\*Includes Ice Tea, Fresh Brewed Coffee & Decaffeinated Coffee

Please Apply all Applicable Tax and Service Charges

(25 person minimum)





## **BUFFET DINNERS...**

### **Low Country Style** 29 per person

Frogmore Stew of Shrimp, Smoked Sausage, Potatoes and Corn, Barbecued Chicken, Fried Flounder, Cole Slaw, Tomato Cucumber Salad, Bourbon Glazed Carrots, Cornbread, Strawberry Shortcake

### **Something Simple** 29 per person

Coleslaw, Potato Salad, Homemade Macaroni & Cheese, Broccoli Salad, Grilled Hamburgers, Hot Dogs, Fried Chicken, Pulled Pork Sliders, Relish Tray, Baked Beans and Fresh Baked Cobbler

**\*Includes Ice Tea, Fresh Brewed Coffee & Decaffeinated Coffee**

**Please Apply all Applicable Tax and Service Charges**

**(25 person minimum)**





## **BUFFET DINNERS...**

### **The Carolinian** 32 per person

Fresh Mixed Green Salad with garnishes and assorted dressing, Bowtie Pasta Salad, Herb Roasted Red Bliss Potatoes, Sautéed Seasonal Vegetables, Marinated and Grilled Flank Steak with mushroom demi glace, Thyme Roasted Chicken, court Bullion Poached Salmon with roasted tomatoes and basil pesto, Rolls and Butter, Fruit Cobbler with Vanilla Bean Ice Cream

### **South of the Border** 26 per person

Black Bean and Corn Salad, Tortilla Chips with Chili con Queso, Build Your Own Fajita Bar with Grilled Flank Steak and Chicken served with flour tortillas, Fish Tacos with Grilled Tilapia, shredded lettuce, tomatoes, jalapenos, sour cream, guacamole, shredded cheese and black olives, Refried Beans, Spanish Rice, Fresh Fruit and Caramel or Strawberry Churros

\*Includes Ice Tea, Fresh Brewed Coffee & Decaffeinated Coffee

Please Apply all Applicable Tax and Service Charges

(25 person minimum)







## **BUFFET DINNERS...**

**Creek House Oyster Roast** 32 per person

**Perfect for a Traditional Fripp Island Style Rehearsal Dinner...**

Fresh Tossed Salad with Garnishes and Assorted Dressings, Fire Roasted Oysters with Lemons, Melted Butter and Cocktail Sauce, Southern Grilled Barbecue Chicken, Low Country Red Rice, Pasta Salad, Creamy Cole Slaw, Cornbread, Rolls, Butter, Hot Fruit Cobbler, Brownies and Whipped Cream

\*Includes Ice Tea, Fresh Brewed Coffee & Decaffeinated Coffee

Please Apply all Applicable Tax and Service Charges

(25 person minimum)

(This buffet is seasonal and held at The Creek House or Peg Leg's)





## **BUFFET DINNERS...**

### **Island Seafood Buffet** 32 per person

Fresh Mixed Green Salad with garnishes and assorted dressings, Cole Slaw, Fripp Fried Shrimp with Cocktail Sauce, Grilled or Blackened Tilapia, Seafood Pasta Alfredo, Thyme Roasted Breast of Chicken over Mushroom Risotto, Roasted Seasonal Vegetables with Balsamic Drizzle, Rolls and Cornbread with Butter, Chocolate Bread Pudding with Hard Sauce

\*Includes Ice Tea, Fresh Brewed Coffee & Decaffeinated Coffee

Please Apply all Applicable Tax and Service Charges

\*\*Buffets are for a minimum of 25 Guests, Buffets may be Served for Less than the Minimum for an Additional Charge of 2 per Guest, To Preserve Quality and Freshness of our Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation.

