

St. Johns Dinner Buffet

Salad Station

(Choice of Two)

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers.

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croutons and parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

Entrée Selection

Choice of Two \$39.95 Choice of Three \$44.95

Chicken Picatta – Sautéed chicken breast topped with a lemon caper butter sauce.

Grilled Salmon – Fresh salmon fillets lightly grilled and topped with a tomato basil beurre blanc.

Sirloin Bordelaise – Slow roasted sirloin sliced and topped with a mushroom bordelaise.

Shrimp Mac and Cheese – Sautéed shrimp served over white cheddar macaroni and cheese.

Sesame Chicken – Marinated boneless chicken breast dredged in sesame flour and seared golden brown. Served over fried spinach and topped with a ginger remoulade.

Herb Roasted Pork Loin – Sliced and topped with an apple brandy cream sauce.

Crescent City Mahi – Fresh Mahi seared and topped with our crescent city sauce.

Side Selections

(Choice of Two)

Fresh buttery mashed potatoes

Rice Pilaf

Fresh vegetable du jour

Honey and chive glazed carrots

Scored red skin potatoes

Green beans with toasted almonds

Package includes

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets