



BREAKFAST BUFFET 7:00am to 9:30am

Assorted Juices Including Orange, Grapefruit, Tomato, and Cranberry
Coffees, Milks, and Teas
Assorted Cereals Including Raisin Bran, Special K, Corn Flakes, and Granola
Daily Baked Danishes, Muffins, Croissants, and Rolls
Specialty Jams, Jellies, and Butters
Farm Fresh Scrambled Eggs
Omelet Station with Meats, Seafood, Imported Cheeses, and Vegetables
Assorted Breakfast Meats Including Applewood Smoked Bacon and Local Sausages
Idaho Home Fries and Hash Browns
Creamy Stone Ground Grits with White Cheddar
Housemade Pancakes with Vermont Maple Syrup
Brioche French Toast with Grand Marnier Syrup, Chocolate, and Bananas
Housemade Biscuits and Sausage Gravy

LUNCHEON BUFFET 11:30am to 2:00pm

SOUPS

Creamy Blue Crab bisque
Southwestern Black Bean with Chipotles, Cumin, and Tortillas
Roast Corn Chowder with Rock Shrimp and Red Onion

SALADS

Crispy Garden Salad with Vegetables and an Assortment of Housemade Dressings

Boston Bibb Leaves with Grilled Portabellas, Fontina, Pecans, and Strawberry Dressing

Belgian Endive with Gorgonzola, Granny smith Apples, Walnuts, and Raspberry Dressing

Starch Salads

Red Bliss Potato with herbed Mayonnaise and Grain Mustard

Protein Salads

Big Ol' Cobb with Avocado, Applewood Bacon, Tomato, and Hard Boiled Eggs

Maine Lobster with Crispy Plantains, Cilantro, Greens, and an Almond Lime Dressing

SANDWICHES

Hot Ham and Triple Cream Brie on Pumpnickel with Grain Mustard

Smoked and Pulled Pork Wrap with Avocado Cream and Chive

Housemade Tuna Salad on Brioche with Italian Parsley

Marinated and Grilled Chicken Breast with Swiss and Bacon

ENTREES

Seared Sushi Grade Tuna with Wasabi, Ginger, and Chile Soy Dipping Sauce

Marinated and Grilled South Carolina Quail with Rosemary and Thyme

Roast Garlic Marinated and Grilled Chicken Breast with Natural Jus

Beer Braised Beef Short Ribs with Rosemary

Marinated and Grilled Port Tenderloin with Thyme and Sage

VEGETABLES & STARCHES

Stir Fried Vegetables with Chile Soy and Ginger

Marinated and Grilled Vegetables

Slow Stewed Pepper and Tomato Cacciatore with Rosemary and Sage

Grilled and Baked Vidalia's

Canadian Wild Rice with Pecans

Mashed Sweet Potatoes

PLATTERS

Domestic and Imported Cheeses with Crackers and Spreads

Cured and Smoked Fish Including Salmon, Trout, Mackerel, and Tuna

Anti Pasta of Cured Meats, Cheeses, and Vegetables

CARVING & GRILL STATIONS

Spinach and Apple Stuffed Pork Loin
Grilled Atlantic Salmon with Pine Peppercorn Cream
Slow Roasted Prime Rib on the Bone with Horseradish
Georgia White Shrimp Skewers with Remoulade

TABLE SHARES

Artichoke Heart and Roast Garlic Spinach Dip with Crackers
Chilled Seafood with Remoulade and Cocktail Sauces

HORS D'OEUVRES 3:30pm – 6:00pm

Mini Beef Wellington
Brioche Topped with Mini Veal Burger and Fontina
Beef and Goat Around Asparagus
Beef Tartare on Pumpernickel with Onion Jam
Pulled Szechwan Beef on Wonton
BBQ Chicken on Cornbread
Duck Breast Prosciutto with Provolone
Baby Lamb Chops with Mint Demi Glace
Prosciutto Wrapped Mozzarella and Basil
Fried Chicken Fingers with Honey Mustard
Prosciutto Wrapped Asparagus
Crayfish Beignets
Smoked Salmon Cannelloni with Lemon Thyme
Coconut Shrimp with Mango Chutney
Tuna Tartare with Plum Wine Reduction
Plantain Chip with Lobster and Avocado
Scallop Ceviche with Cilantro
Lox with Chive Sour Cream
Caviar Topped Tuna and Salmon on Potato Chips
Cheese Stuffed Mushrooms
Tortillas Topped with Guacamole
Herb Crusted Goat Cheese



www.thelodgeonmagnolia.com