



Sample Buffet Menus

Add \$1.50 if Iced Tea, Iced Water and Coffee service is required.

#1

Classic Caesar Salad

Baked Italian Lasagna
Chicken Breast Chardonnay

Country Style Green Beans
Herb Roasted New Potatoes

Baked Garlic Bread

14.60

#2

Bibb Salad with Strawberries, Blueberries,
Red Onion, Feta and Candied Pecans

Chef Carved Beef Shoulder Tenderloins
with Henry Baines and Horseradish

Caribbean Jerk Chicken Breast

Grilled Vegetable Medley
Herb Roasted New Potatoes

French Bread Rolls

20.45

#3

Waldorf Salad
Cranberry Salad

Sliced Roasted Turkey and Giblet Gravy
Baked Ham with Bourbon Molasses Pecan
Glaze

Cornbread Dressing
Sautéed Greens

Fresh Baked Yeast Rolls

16.55

#4

Minted Melon Ball Fruit Salad
Shoe Peg Corn Salad
Tomato Cucumber Salad with Feta and
Kalamata

Masterson's Southern Fried Chicken
Pulled Slow Smoked Pork with 2 Sauces
-Soda Jerk and Sweet BBQ

Layered Baked Mac and Cheese

Fresh Baked Yeast Rolls

15.85



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#5

Caesar Salad

Smoked Beef Brisket, BBQ Demi Glace
Chicken Breast Cordon Bleu

Broccoli and Carrot Medley
Wild Rice Pilaf

Fresh Baked Yeast Rolls
17.35

#6

Bibb Salad with Sliced Strawberries,
Blueberries, Goats Cheese, Red Onion and
Toasted Almonds

Chef Carved New York Strip Loin
Grilled Salmon Filets, Champagne Dill
Chicken Breast Jerusalem

Blanched Asparagus, Béarnaise
Red Pepper Risotto

French Bread Baguettes
29.90

#7

Granny Apple Bibb Salad with Smoked
Gouda, Candied Pecans and Red Onion

Bourbon Glazed Bacon Wrapped
Grilled Pork Filet

Tilapia with a Cream Shrimp Sauce

Sautéed Fresh Green Beans w Julienne Bells
White Cheddar Gratin Potatoes

House Made Cornbread Rolls
19.75

#8

Spinach Salad with a Warm Bacon
Vinaigrette

Cream Cheese Stuffed Strawberries

Marinated, Roasted and Chilled Asparagus,
Mushrooms, Squash and Red Peppers

Shrimp Cocktail (5-25/30ct Shrimp)

Sliced Beef Tenderloin, Béarnaise

Twice Baked New Potatoes

Artisanal Breads
24.20



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#9

Chopped Garden Salad

Giant Italian Spiced Meatballs, Rustic
Tomato Sauce and Parmesan
Honey Glazed Chicken

Penne tossed with Tomatoes and Herb
Olive Oil

Broccoli and Carrot Medley

Fresh Baked Yeast Rolls

14.90

#10

Spinach Salad with a Warm Bacon
Vinaigrette

Chef Carved Prime Rib of Beef
Au Jus and Horseradish Sauces
Savannah Chicken with Lump Crab Butter
Shrimp Tortellini Capacolla

Twice Baked Potatoes
Sautéed Green Beans with Red Peppers

French Bread Baguettes
28.45

#11

De-constructed Wedge Salad
Seasonal Fruits Salad

Ground Round Sirloin Steak with Jack
Daniels Whiskey Sauce
Masterson's Famous
Southern Fried Chicken

Mashed Potatoes with Gravy
Country Style Green Beans

Fresh Baked Yeast Rolls

15.80

#12

Classic Caesar Salad

Baked Spaghetti with Meatballs

Chicken Breast Piccata

Sautéed Squash, Zucchini and Red Onion

Baked Garlic Bread
12.00



Buffet Ala Carte

Leaf Salads

Garden Salad

Romaine and Iceberg greens with red and yellow cherry tomato, red onion, sliced cucumber, carrots, sliced radish
Garlic croutons served on the side and your choice of 2 dressings
3.25

Salad Bar

Mixed greens with cherry tomatoes, red onion, sliced cucumber, carrots, sliced radish, shredded mozzarella, chopped egg, wasabi peas, crumbled bacon and croutons all served on the side with your guests choice of 2 dressings.
5.75

Limestone Bibb

With strawberries, blueberries, feta, red onion, candied pecans
or
With mandarin oranges, red onion, sliced almonds
or
With sliced granny smith apples, smoked gouda, candied pecans, red onion
4.00

Spinach Salad

Classically prepared with egg slices, red onion, chopped bacon, sliced mushrooms & cherry tomatoes served with warm bacon vinaigrette dressing and honey mustard dressing
or
With sliced pears, bleu cheese, walnuts
4.00

Classic Caesar Salad

Crisp romaine tossed with grated parmesan, garlic croutons and creamy Caesar dressing
2.50

Popular Dressings: Ranch, Bleu Cheese, Italian, 1000 Island, French, Honey Mustard, Balsamic Vin, Granny Apple Vin, Raspberry Vin, Warm Bacon Vin, White Balsamic Vin, Cilantro Ginger Vin, Roasted Garlic Vin, Parmesan Garlic, Caesar, Aegean Vin

Side Salads

Seasonal Fruit and Berries Salad	1.95	Country Greek Cucumber and Tomato Vinaigrette Salad with Feta and Kalamata and Red Onion, Extra Virgin Olive Oil, Oregano and Lemon Juice	1.75
Blueberry, Strawberry, Kiwi Salad, Feta and Pine Nuts	2.75		2.50
Mint Melon Ball Salad	1.80	Cherry Tomato and Aged Mozzarella Salad with Basil and Olive Oil	1.15
Rotini Pasta Salad with Spinach, Feta, Red Bell Pepper	1.70	Classic Cole Slaw	1.50
Bowtie Pasta with Artichokes & Sun Dried Tomato	1.70	Asian Slaw or Broccoli Raisin Slaw	2.25
Fusilli with Diced Tomato, Parma Ham, Roasted Peppers, Olives, Red Onion, Aged Mozzarella	1.80	Roasted Chilled Asparagus, Peppers, Squash & Mushrooms	1.15
Red Pepper Orzo with Feta, Pine Nuts, Olives	1.70	Red Bliss Potato Salad	1.50
Red and Yellow Tomato Platter w/Fresh Mozzarella and Basil, E.V.O.O. and Cracked Pepper	3.00	Vegetable Tray with Dip	1.40
Waldorf Salad	1.50	Shoepg Corn Salad	



Buffet Ala Carte

Vegetables

Green Beans

*Country Style with Ham and Onion 1.40 *Greek Style with Stewed Tomatoes 1.65
*Sautéed with Julienne Bell Pepper 2.30 *Amandine 2.30

Asparagus

*Blanched with Olive Oil, Kosher Salt and Cracked Pepper * Roasted with Feta and Pine Nuts
* Garlic Seasoned and Grilled with Lemon Zest
2.30

Broccoli

*With herb Butter *Au Gratin
1.75

Squash

*Sautéed with Red Onion
1.50

Zucchini

Stuffed with Eggplant and Portobello 1.75 *Roasted with Fennel Pollen 1.50

Corn

*Corn Pudding * Buttered Corn
1.35

Carrots

*With Maple Pecan Butter *With Shaved Fennel
1.50

Peas

*Sweet Peas with Pearl Onions 1.25 *Sautéed Snow Peas with Water Chestnuts 2.00

Medleys

Grilled Zucchini, Squash, Red Bell Pepper and Onion 2.00 *Roasted Baby Zucchini, Starburst Squash and Stemmed Baby Carrots 3.25 *Steamed Broccoli, Carrot and Cauliflower 1.75

Other Favorites

Stewed Okra with Tomatoes 1.65, Eggplant Parmesan 1.95, Baked Artichokes topped with Mozzarella 2.75
Chopped Portabella Mushrooms 2.25 (Garlic, Parmesan and Herbs or Seasonal Vegetables or Spinach and Bacon) Sautéed
Button Mushrooms 1.25, Sautéed Spinach 1.75, Collared Greens 1.75, Sautéed Brussels Sprouts with Red Onion 1.75,
Fried Green Tomatoes 1.75

Grains and Pastas

1.70

Vegetable White Rice Pilaf, Wild Rice Pilaf, Oriental Fried Rice, Saffron Rice, Wild Mushroom Risotto, Spinach and Red Pepper Risotto, Couscous with Tomatoes and Mint, Couscous with Olives and Feta, Couscous with Mushrooms and Cranberries, Green Chili Cheddar Grits, Cream Grits, Saffron and Sage Derby Grits, Cornbread Dressing, Mac and Cheese, Penne tossed with Tomatoes and Herb Olive Oil

Potatoes

1.70

Herb Roasted New Potatoes, Oregano Baked Quartered Potatoes, Twice Baked Potatoes, Roasted Medley Potatoes, Twice Baked Baby Red Potatoes, Fingerling Potatoes +1.00, Cream Scalloped Potatoes Gratin, Yellow Cheddar Gratin Potatoes, Lyonnaise Potatoes, Garlic Mashed Red Skin Potatoes, Horseradish Whipped Potatoes, Mashed Potatoes with Brown Gravy, Brown Sugar Pecan Smashed Sweet Potatoes



Buffet Ala Carte

Beef

Chop Sirloin (Ground Round) Steak

Jack Daniels Bourbon Gravy

One Entrée (8oz) 6.25 Two Entrée (6oz) 4.75 Three Entrée (4oz) 3.50

House Made Meatballs

Giant Italian Spiced with Rustic Tomato Sauce

One Entrée (8oz) 6.45 Two Entrée (6oz) 4.75 Three Entrée (4oz) 3.25

Home Style Meatloaf

Spicy Creole or Brown Gravy

One Entrée(8oz) 6.50 Two Entrée(6oz) 4.75 Three Entrée(4oz) 3.50

Sliced Roasted Beef

Mushroom Bordelaise * Chef Carved with Henry Baines and Horseradish

One Entrée(8oz) 7.00 Two Entrée(6oz) 5.25 Three Entrée(4oz) 3.85

Sliced Beef Brisket

Thin Slice w/BBQ Demi Glace * Pot Roast Style Thick Cut with Root Vegetables and Brown Gravy

One Entrée 8.25(11oz) Two Entrée(8oz) 5.95 Three Entrée(5oz) 4.00

Sliced Beef Shoulder Tenderloin

Chef carved with Henry Baines and Horseradish, Mushroom Bordelaise * Over Wilted Spinach with Red Wine Peppercorn * Wild

Mushroom Sauce * Green Peppercorn Madeira Sauce

One Entrée 10.95(10oz) Two Entrée(8oz) 8.50 Three Entrée(5oz) 5.95

Flank Steak

Chef Carved * London Broil Style * Fajita Style with Flour Tortillas * Tamarind Marinade with Roasted Corn Salsa * Pinwheels

Stuffed with Spinach and Mushroom Duxelle

One Entrée 11.95(8oz) Two Entrée(5oz) 8.75 Three Entrée (3.5oz) 6.50

Prime Rib

Herb Encrusted and Chef Carved with Horseradish and Au Jus

One Entrée(11oz) 20.95 Two Entrée(7oz) 13.95 Three Entrée(5oz) 9.95

New York Strip Loin

Chef Carved with Choice of Sauces

One Entrée(10oz) 16.95 Two Entrée(8oz) 13.75 Three Entrée(5oz) 9.50

Beef Tenderloin

Chef Carved with Choice of Sauces * Sliced and topped with Gorgonzola and Wild Mushroom Demi

One Entrée 17.50 Two Entrée 10.50 Three Entrée 8.00

Beef with Pasta

Baked Italian Lasagna

Classically Prepared

One Entrée 6.50 (1 pan/16 servings) Two Entrée (1 pan/24 servings) 4.50 Three Entrée(1 pan/30 servings) 3.00

Beef Tips

With Marsala Mushroom Sauce over Fettuccine* Stroganoff over Egg Noodles

One Entrée 8.95 Two Entrée 5.95 Three Entrée 4.75

Meatballs

Tomato Sauce with Spaghetti, Swedish Sauce over Egg Noodles

One Entrée (5/ 1oz) 4.50 Two Entrée (3 1oz) 3.50 Three Entrée (2 1oz) 2.50



Buffet Ala Carte

Boneless Chicken Breasts

Fontina

Braised and Sautéed topped with Kentucky Country Ham, Spinach and a Fontina Gratin
One Entrée 7.75 Two Entrée 5.95 Three Entrée 4.95

Chardonnay

Sautéed, Classic Chardonnay Cream Sauce
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Piccata

Classically prepared Lightly Breaded and Sautéed, Sauce of White Wine, Lemon, Parsley and Capers
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Florentine

Pan seared and Baked with Spinach and Bread Crumb Topping, Classic Mornay Sauce
One Entrée 7.75 Two Entrée 5.95 Three Entrée 4.95

Cordon Bleu

House stuffed with Smoked Ham and Swiss Cheese, Breaded and Baked, Sauce Supreme
One Entrée 7.75 Two Entrée 5.95 Three Entrée 4.95

BBQ

Seasoned and Grilled, Kentucky Bourbon Sauce
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Key Lime

Grilled and topped with a Lime Tarragon Butter Sauce and Lime Wheels
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Kentucky Fried Breast

Breaded and Deep Fried, Country Gravy on the Side
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Jerusalem

Sautéed and Braised in White Wine, Quartered Mushrooms, Tomatoes and Artichokes
One Entrée 7.50 Two Entrée 5.95 Three Entrée 4.95

Bistro Chicken

Boneless breast dusted with Parmesan Bread Crumbs stuffed with Boursin, Bacon, and Spinach with a Creamy Tomato Basil Sauce
One Entrée 7.75 Two Entrée 5.95 Three Entrée 4.95

Jerk Island

Grilled with Jamaican Spices, Tangy Mango Glaze
One Entrée 5.95 Two Entrée 4.50 Three Entrée 3.75

Masterson's Famous Southern Fried (Bone-in)

One Entrée (3pc) 5.95 Two Entrée (2pc) 3.95 Three Entrée (1pc) 2.25

Chicken with Pasta

Parmesan

Lightly Breaded and Baked, Rustic Tomato Sauce, Mozzarella and Parmesan, Served over Linguine
One Entrée 7.95 Two Entrée 6.25 Three Entrée 5.25

Rajun Cajun

Penne tossed with Grilled Chicken, Spinach, & Red Peppers in a Spicy Red Pepper Cream Sauce
One Entrée 7.50 Two Entrée 5.95 Three Entrée 4.50

Spanish Chicken- Paella Style

Slow Simmered Chicken with Saffron Rice with Garlic, Onions, Chorizo, Peas, Artichoke Hearts and Tomatoes
One Entrée 7.95 Two Entrée 6.25 Three Entrée 5.25



Buffet Ala Carte

Pork

Smoked Maple Pecan

House Hickory Smoked Pork Loin with Maple Pecan Glaze
One Entrée 5.95 Two Entrée 4.95 Three Entrée 3.75

Bourbon Glazed Pork Filets

Grilled Smoked Bacon Wrapped Makers Mark Bourbon Glazed Pork Filet
Twin 4oz Filets 10.00 One 4oz Filet 5.25

Woodland Pork

Sliced Pork Loin with a Wild Mushroom Brandy Ragout
One Entrée 5.95 Two Entrée 4.95 Three Entrée 3.75

Pork Tenderloin

Chef Carved and offered with Grain Mustard Sauce or Tropical Fruit Salsa
One Entrée 7.50 Two Entrée 4.95 Three Entrée 3.95

Jerk Pork Loin

Dry Rubbed with Jerk Seasonings, Chef Carved, Tropical Fruit Salsa
One Entrée 5.95 Two Entrée 4.95 Three Entrée 3.75

Stuffed Pork Loin

Roasted with Apple & Pecan Stuffing
One Entrée 6.50 Two Entrée 5.50 Three Entrée 4.50

Kentucky Country Ham

Sliced and Served with Red Eye Gravy
One Entrée 10.50 Two Entrée 6.95 Three Entrée 4.95

Baked Honey Glazed Ham

Sliced and topped with a Hawaiian Style Pineapple Raisin Glaze
One Entrée 6.00 Two Entrée 5.00 Three Entrée 3.95

Pulled Boston Butt

House Smoked and Pulled and offered with Soda Jerk and Sweet BBQ Sauces, BBQ Rolls, Pickle Chips and Sliced Onion
One Entrée 7.25 Two Entrée 5.25 Three Entrée 3.95

Turkey

Breast

Slow Roasted and Sliced served over Cornbread Dressing with Pan Gravy
One Entrée 7.50 Two Entrée 5.95 Three Entrée 3.95

Hot Brown Crepes

Tender House Made Crepes rolled with Turkey and Smoked Bacon and topped with
Diced Tomato and Steamed Broccoli and covered in a Mornay Sauce
One Entrée 6.95 Two Entrée 5.95 Three Entrée 3.95

Vegetarian

Eggplant and Portobello Parmesan

Breaded and served over Linguine topped Marinara & Mozzarella
One Entrée 6.50 Two Entrée 4.95 Three Entrée 3.50

Vegetable Lasagna

Layered with Seasonal Vegetables, Ricotta and Mozzarella
One Entrée 6.25 Two Entrée 4.50 Three Entrée 3.00

Eggplant Moussaka

Tender Eggplant layered with Tomato, Garlic, Cinnamon, Oregano topped with a
Classic Béchamel Sauce
One Entrée 6.25 Two Entrée 4.50 Three Entrée 3.00

Portobello Ravioli

Tender raviolis stuffed with Portobello Mushrooms topped with a Garlic Herb Marinara
One Entrée 7.25 Two Entrée 5.25 Three Entrée 4.25

Vegetable Curry

Onions, Okra, Eggplants, Carrots, and Tomatoes with Indian Seasonings and Basmati Rice
One Entrée 5.25 Two Entrée 4.50 Three Entrée 3.25



Buffet Ala Carte

Seafood

Salmon

Grilled and topped with Champagne Dill * Grilled with Ginger Teriyaki Glaze
Grilled with Sweet Chili Glaze * Blackened with a Orange Glaze
One Entrée 15.50 Two Entrée 9.95 Three Entrée 8.00

Colossal Shrimp

Skewered U-10 Colossal Shrimp over Garlic Bread with BBQ Sauce * Colossal Wrapped in Zucchini with White Wine and Garlic
Butter and Parmesan over Yellow Peppers
One Entrée (4-1.5oz Shrimp) 19.00 Two Entrée (3-1.5oz Shrimp) 14.00 Three Entrée (2-1.5oz Shrimp) 8.75

Shrimp Cocktail

Chilled with Cocktail Sauce
\$1.90 per piece for Jumbo Peeled (1oz Shrimp) or .95 per piece for medium peel and eat (.75oz Shrimp)

Mahi Mahi

Grilled with a Tropical Fruit Salsa
One Entrée 16.95 Two Entrée 9.50 Three Entrée 7.25

Tilapia

Fish Tacos: Pan Seared and Pulled and Sprinkled with Cilantro offered with Flour Tortillas, Black Bean and Corn Salsa, House Made
Slaw, Guacamole, Diced Tomatoes
One Entrée 8.95 Two Entrée 6.75 Three Entrée 4.95
Or Baked with a Shrimp Cream Sauce
One Entrée 9.50 Two Entrée 7.25 Three Entrée 5.50

Cod Filets

Breaded and Fried Served with Tartar * Poached and served with a Tomato Artichoke Broth *Baked and topped with Feta, Tomatoes
and Black Olives
One Entrée 9.25 Two Entrée 5.95 Three Entrée 4.95

Seafood and Pasta

Seafood Paella

Shrimp, Clams and Mussels with Saffron Rice with Garlic, Onions, Chorizo, Peas, Artichoke
Hearts and Tomatoes
One Entrée 14.00 Two Entrée 8.95 Three Entrée 6.50

Shrimp Tortellini Capacolla

Tender Shrimp tossed with Cheese Tortellini, Fresh Spinach, and Capacolla Ham in a Light Cream Sauce
One Entrée 7.50 Two Entrée 5.25 Three Entrée 4.00

Lobster Ravioli

Tender Raviolis filled with Lobster Meat and topped with Tomato & Cream Sauce
One Entrée 15.50 Two Entrée 9.50 Three Entrée 5.75