



BUFFET PACKAGE NO.3 \$ 35.00 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZERS

CHOICE OF 2

ADD AN ADDITIONAL CHOICE FOR \$2.50 PER PERSON.

SERVED BUTLER STYLE

Chilled Cocktail Shrimp - *Fresh Shrimp poached in white wine & lemon. Served with chipotle remoulade.*

Crab Stuffed Mushrooms - *Roasted, marinated mushroom caps stuffed with fresh seasoned crab meat.*

Smoked Salmon Toasts - *Exquisite, wafer-thin smoked salmon on toasted flat bread. Topped with dill cream and capers.*

Pancetta Wrapped Asparagus - *Citrus marinated fresh asparagus wrapped in pancetta and lightly grilled.*

SALAD COURSE

CHOICE OF 1

Caesar Salad

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing.

Churchill's House Salad

Mixed greens, red onions, strawberries, candied pecans tossed in a sweet peppercorn vinaigrette.

ENTRÉE

CHOICE OF 2

Roasted Filet of Salmon - *Served with a light champagne dill cream sauce*

Center Cut Pork Loin - *Roasted loin of pork with cranberry balsamic pan sauce.*

Chicken Marsala - *Classic Sicilian dish with Marsala wine and vegetables.*

Braised Beef Tenderloin Tips - *Wild mushroom Madeira cream sauce.*

ACCOMPANIMENTS

CHOICE OF 3

Roasted Rosemary Red Skin Potatoes

Creamy Mashed Potatoes

Creamed Spinach

Sautéed Broccoli with Garlic

Baked Macaroni Cheese

Glazed Baby Carrots

DESSERT

CHOICE OF 2

Key Lime Pie

Iced Carrot Cake

Chocolate Peanut Butter Cream Pie

Red Velvet Layer Cake