

*Master's Large Group Buffet - Sunday / Thursday*

**Mediterranean Feast**

**Appetizers**

Harissa Spiced Chicken Kabob's  
Mediterranean Crudités Platter, Roasted Olives,  
Roasted Red Pepper Hummus, Pita Points, Carrot Sticks, Bell Pepper

**Salad**

Italian Style Garden Salad  
Tri-Colored Orzo Bean Salad  
Rosemary Parmesan Focaccia Bread

**Entrée**

Carving Station: Beef Tenderloin, Roasted Tomato Horseradish Cream  
Five Cheese White Lasagna  
Moroccan Spiced Tuna Steaks, Israeli Couscous  
Baby Carrots and Peas, Italian Herb Butter

**Dessert**

Cannoli: Chocolate Coated Pastry Shell, Ricotta, Candied Fruit  
Tiramisu Traditional

*Master's Large Group Buffet - Monday / Friday*

**Surf and Turf Feast**

**Appetizers**

Marinated Gouda Stuffed Shrimp  
Jalapeno Poppers, Ranch Cream

**Salad**

Garden Salad, White Balsamic Vinaigrette  
Marinated Salad: Mushrooms, Artichoke Heart, Roasted Red Pepper  
French Bread

**Entree**

Carving Station: Prime Rib, Horseradish Cream  
Grilled Lobster Tails, Tarragon Butter Sauce  
Old Bay Roasted Yukon Potatoes  
Roasted Red Snapper, Seafood Hollandaise Sauce  
Green Beans, Apple wood Smoked Bacon, Shallots

**Dessert**

NY style Cheesecake, Fresh Berries  
Frangelica Chocolate Cake, Ganache

*Master's Large Group Buffet - Tuesday / Saturday*

**Deep South Feast**

**Appetizers**

Pimento Cheese on Toast Points  
Jumbo Lump Crab Dip, Cracker Assortment

**Salad**

Southern Caesar Salad, Asiago Cornbread Croutons, Fried Carrots  
Spinach, Strawberry, Caramelized Pecans, Onion Poppy seed Vinaigrette  
Cheddar Biscuits

**Entrée**

Carving Station: Pork Steamship Round, Lemon Thyme Dijonaise  
Red Wine Lacquered Salmon, Cheddar Stone Ground Grits, Fried Onions  
Pecan Encrusted Chicken Breast with Curried Fruit, Peach Rice Pilaf  
Succotash: Corn, Lima Beans, Black Eyed Peas, Bacon

**Dessert**

Bourbon Pecan Pie  
Fresh Strawberry Shortcake, Caramel Almond Cream

*Master's Large Group Buffet - Wednesday / Sunday*

**Taste of Spain Feast**

**Appetizers**

Stuffed Little Neck Clams  
Chorizo Queso Cheese Dip, Tri-colored Chips

**Salad**

Salad: Spring Mix, Pickled Red Onions, Tomato, Pita Croutons, Queso Fresco,  
Jalapeno Ranch  
Calamari, Shrimp Salad, Cucumber, Cilantro Lime Vinaigrette  
Sweet Dinner Rolls

**Entree**

Carving Station: Adobo Rubbed Strip Loin, Chimichura Sauce  
Paella: Mussels, Shrimp, Clams, Saffron  
Chicken Mole, Red Bean Cilantro Polenta  
Mixed Vegetable Sauté

**Dessert**

Almond Shortbread Tart with Lemon Filling and Pine Nuts  
Tres Leches Cream Cake