



SUMMER BARBEQUE BUFFET

Menu designed for a minimum of 15 guests.

STARTERS

Grainy Mustard and Caramelized Onion Potato Salad

Cornels Secret Recipe Cole Slaw

House Made Elbow Noodle Salad

Romaine Heart, Roasted Garlic Dressing & Shaved Parmesan Cheese

HOT ENTREES

Smoked Prime Beef Burgers with Dill Pickle Chutney, Aged Cheddar & Accompaniments

Carolina Pulled Pork, Chipotle Corn Bread & Caramelized Vidalia Onions

Dry Rub Baby Back Ribs, Sweet Potatoes Wedges

Bourbon Glazed ¼ Chicken, Caramelized Onion Mashed Potatoes

Pan Fried Corn Crusted Cat Fish & Yukon Gold Fries

All Entrees served with Collard Greens, Corn on the Cob, Maple Baked Beans & Baked Potato

DESSERT

Chef's Dessert Choice Selection

\$45 per person

Additional entrees available at \$10 per person

Coffee and Tea Service included

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.