








International Buffet- U.S. South

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

All of our U.S. South meals include cornbread.

Entrée (Choose 1)	Lunch	Dinner
Southern Fried Chicken – An American classic.....	\$10.00	\$16.00
Smothered Chicken – <i>Chicken pieces braised in a creamy sauce. So tender, the chicken falls off the bone!</i>	\$10.00	\$16.00
Chicken and Dumplings – <i>Chicken and vegetables cooked in a rich, creamy sauce and topped with light, fluffy dumplings</i>	\$10.00	\$16.00
Beef Pot Roast – <i>Tender, rich, filling and satisfying this classic pot roast would make Grandma proud</i>	\$12.00	\$19.25
Hamburger Steak with Onions and Gravy – <i>Seasoned ground meat steaks smothered in a rich onion gravy</i>	\$11.00	\$17.75
Meatloaf – <i>Our meatloaf recipe is so secret, we won't even write it down!</i>	\$11.00	\$17.75
Stuffed Peppers – <i>Tender bell peppers stuffed with ground beef, rice and seasonings and topped with bread crumbs and grated cheddar cheese</i>	\$12.00	\$19.25
Country Ham with Red-Eye Gravy – <i>Sliced country ham smothered in real red-eye gravy. For those northern folk, that's gravy made a coffee. Yes, coffee!</i>	\$9.50	\$15.25
Smothered Pork Chops – <i>Super tender pork chops braised with onions and bell peppers</i>	\$12.00	\$19.25
Barbecued Pork Roast – <i>Rich and delicious pork roast barbequed slow until it's fork tender</i>	\$11.00	\$17.75
Barbecued Beef Brisket – <i>Brisket cooked slow and long till tender and succulent</i>	\$11.00	\$17.75
Barbecued Pork Loin Ribs – <i>Our famous ribs are so good and so tender their almost sinful</i>	\$12.00	\$19.25
Beef Chili – <i>Chucks of beef (not ground) cooked with beer, spices and a little Kentucky bourbon. No beans.</i>	\$11.00	\$17.75

Appetizers (Lunch Choose 1; Dinner Choose 2)

 Southern Caviar – <i>Seasoned black-eyed peas served as a dip with crackers.</i>		
 Deviled Eggs – <i>The Devil made us do it! What would a party be without deviled eggs?</i>		
 Pickled Shrimp – <i>Sweet and spicy pickled shrimp.</i>	+\$2.00	+\$2.00
 Cheese Straws – <i>Baked cheesy puff pastry "straws".</i>		
 Pimento Cheese Spread with Crackers – <i>Homemade cheese spread made with pimentos and served with crackers.</i>		
 Cheesy-Bacon Stuffed Mushrooms – <i>Large mushrooms stuffed with cheddar cheese and bacon.</i>		
 Crab Mousse – <i>Creamy, luscious crab mouse served with crackers. Made with real crab.</i>		

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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International Buffet- U.S. South, Continued

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Soup or Salad (*Dinner Choose 1*)

-  Beef and Vegetable Soup – *Chunky beef and vegetable soup.*
-  Chicken Noodle Soup – *Hearty and heart-warming.*
-  Creamy Potato Soup – *Creamy potato soup garnished with ham.*
-  Cream of Squash Soup – *Roasted butternut soup spiced with nutmeg and ginger.*
-  Cucumber Salad – *Cucumbers in sour cream dressing.*
-  Classic Coleslaw – *The definitive coleslaw.*
-  Tangy Coleslaw – *No mayonnaise or sour cream in this sweet and sour version of coleslaw.*
-  Broccoli Coleslaw – *Shredded broccoli in a mayo and sour cream dressing garnished with sunflower seeds.*
-  Three Bean Salad – *Green beans, wax beans and kidney beans tossed with a sweet and sour dressing*
-  Potato Salad – *Potato salad made with hard cooked eggs, mayonnaise, celery and a little mustard.*
-  House Potato Salad – *Potato salad made with our special creamy celery seed dressing, diced celery and sweet relish.*

Vegetable Side Dish (*Choose 1*)

- Baked Beans – *Tender beans cooked in a tangy-sweet sauce with a hit of spice.*
- Broccoli Casserole – *Broccoli cooked in a creamy sauced and topped with cheddar cheese and crushed saltine crackers.*
- Glazed Carrots – *Sliced carrots glazed with butter, orange marmalade, and a touch of cinnamon.*
- Southern Fried Corn – *Creamed corn cooked with bacon.*
- Corn Casserole – *With a taste like sweet creamed cornmeal mush, this is simply good, good, good!*
- Green Bean Casserole – *Green beans in a creamy sauce with toasted almonds, crushed saltine crackers and cheddar cheese.*
- Old South Greens with Spicy Vinegar - *Assorted greens such as mustard, turnip or Swiss chard, cooked with onions, bacon and a little sugar. Served with spicy, hot vinegar on the side.*
- Collard Greens - *Tender collards cooked with ham hocks.*
- Creamed Peas – *Young peas cooked in a creamy sauce.*

Starch Side Dish (*Choose 1*)

- Buttery Mashed Potatoes - *The richest, best mashed potatoes you've ever had made with just enough potatoes to hold the butter together!*
- Scalloped Potatoes – *Potatoes slices cooked in a rich, creamy sauce with bacon. Okay, so you're not going to loose any weight eating this dish!*
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Starch Side Dish (Continued)

Candid Yams – Sweet! *Yams cooked with brown sugar, butter, vanilla and a little cinnamon.*

Sweet Potato Casserole – *Mashed sweet potatoes flavored with vanilla, cinnamon and nutmeg and topped with toasted marshmallows.*

Smothered Potatoes – *A chunkier version of mashed potatoes made with onions. Rich and luscious.*

Old Fashion Macaroni and Cheese – *Nothing says comfort like real macaroni and cheese.*

Potatoes with Bacon and Cheese– *Red potatoes sautéed with bacon and topped with parmesan cheese.*

Country-Style Stuffing – *Stuffing made with our honey-cured bacon, pecans and dried cranberries.*

Mama Riddle’s Baked Grits with Cheese – *Grits baked with sharp cheddar and a touch of cayenne.*

Desserts

✓ **Mincemeat Apple Pie** – *Mincemeat and diced apples baked in a tender crust.*

Serves 8 \$19.00 \$19.00

Black Bottom Pie – *Chocolate wafer crust filled with chocolate chiffon and topped with whip cream and chopped pecans. Serves 8.*

..... \$17.50 \$17.50

Baked Egg Custard Pie – *Sweet custard baked in a flakey crust. Serves 8.*

..... \$16.50 \$16.50

Kentucky Bourbon Pecan Pie – *Rich pecan pie laced with bourbon and chocolate chips. Serves 8.*

..... \$19.00 \$19.00

Pecan Pumpkin Pie – *The best of both worlds. Rich pumpkin pie topped with pecan pie filling. Two pies in one! Serves 8.*

..... \$19.00 \$19.00

Sweet Potato Pie– *The filling of this pie is made with sweet potatoes spiced with cinnamon, nutmeg and ginger.*

..... \$16.50 \$16.50

Bread Pudding with Lemon Custard Sauce – *Sweet bread pudding (no raisins) served with a creamy lemon custard sauce.*

..... \$2.50 \$2.50

✓ **Peach Cobbler** – *Traditional cobbler with the crust in the middle and on top.*

..... \$2.50 \$2.50

Apple Cobbler – *Traditional cobbler with the crust in the middle and on top.*

..... \$2.50 \$2.50

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