



Sample Buffet Menus

The Greencroft Club creates custom buffet menus for each event. The menus below are examples. Actual prices and items vary depending on number of guests, market pricing, and the host's choices. Minimum 30 guests.

Brunch Buffet

Bacon and Egg Casserole
Roasted Ham with Pineapple
Roasted New Potatoes
Fresh Steamed Asparagus
Cheesy Grits
Fried Apples
Sliced Fresh Fruit
Fresh Baked Muffins
Dessert Bar
Coffee and Tea

Possible Add On:

Waffle Station, Omlette Station, Beef Tenderloin, or Prime Rib

Lunch Buffet

Mix Green Salad
Carved Beef Tenderloin with Horseradish Cream Sauce
Roasted Chicken with Lemon and Thyme
Summer Vegetable Medley
Greencroft Scalloped Potatoes
Rolls and Butter
Dessert Bar

Dinner Buffet 1

Mixed Baby Greens with Grape Tomatoes, Cucumbers, Carrots, Jicama
Sliced Maple Glazed Ham
Sliced Turkey Breast with Cranberry Relish
Mashed Potatoes with Topping Bar
Haricots Verts with Shallots and Mushrooms
Pesto Pasta Salad
Dessert Bar

Dinner Buffet 2

Greek Salad with Romaine, Feta Cheese, Kalamata Olives, Red Onion
Carved Beef Tenderloin with Horseradish Cream
Chicken Breast with Crozet Mushroom Sauce
Pasta Station with Two Sauces and Three Vegetable Toppings
Roasted New Potatoes with Rosemary
Fresh Steamed Asparagus with Olive Oil and Lemon
Tomatoes and Pesto
Dessert Buffet

Dinner Buffet 3

Pre Set Mixed Spinach and Bibb Lettuce with Goat Cheese, Fresh Figs, and Sherry-Walnut Oil
Vinaigrette
Carved Prime Rib of Beef au Jus
Petite Crab Cakes
Poached Salmon with Lemon Caper Butter
Greencroft Homemade Scalloped Potatoes
Fresh Steamed Broccoli
Grilled Summer Vegetables
Wild Rice Blend with Pecans and Apricots
Dessert Bar