



Menu

Jubilee Banquet Facility



Build-A-Buffer Menu

All Selections are Priced Per Person. Prices are subject to change.

All Selections Include Coffees, Iced Teas and Water. Selections Priced at \$9.95 and Above Include Bread Service and Mixed Green Salad with Assorted Dressings and Condiments.

* Indicates Main Courses in which you can make a carving station.

There is a \$75 fee for carving stations.

Main Course Selections

❖ Slowly Roasted Turkey Breast	\$6.50*
❖ Braised City Ham-Dijon Maple Glaze	\$6.95*
❖ Herbed Meatloaf with Tomato Gravy	\$7.25
❖ Jubilee Chicken Pot Pie	\$7.25
❖ Stir Fried Chicken and Rice	\$7.25
❖ Pulled Pork Barbeque	\$7.25
❖ Country-Cut Fried Chicken	\$7.50
❖ Grilled Chicken Breast Alfredo	\$7.75
❖ Grilled Citrus Chicken Breast	\$8.00
❖ Crusted Tilapia with Herbed Butter	\$8.00
❖ Beef Tips Stroganoff	\$8.00
❖ Yankee Beef Pot Roast	\$8.25
❖ Deep Fried Whitefish Fillet	\$8.25
❖ Braised Boneless Pork Loin	\$9.25*
❖ Cured Ham with Dijon Mustard	\$9.25
❖ Grilled Marinated London Broil	\$9.25
❖ Roasted Round of Beef Au Jus	\$9.75* (75 person minimum for carving station)
❖ Grilled Salmon with Lemon Caper	\$13.75
❖ Seared Salmon with Coconut Curry	\$14.00
❖ Minted Rosemary Leg of Lamb	\$14.75*
❖ Prime Rib of Beef	\$16.00*

Potatoes and Other Starch Selections

❖ Roasted New Potatoes	\$1.00
❖ Rice Pilaf	\$1.00
❖ Garlic Mashed Potatoes	\$1.25
❖ Chilled Potato Salad	\$1.25
❖ Seasoned French Fries	\$1.25
❖ Potatoes O'Brien	\$1.25
❖ Carolina Creamed Yellow Grits	\$1.25
❖ Mediterranean Cous Cous	\$1.25
❖ Smashed Red Bliss Potatoes	\$1.50
❖ Stir Fried Rice	\$1.50
❖ Potatoes Au Gratin	\$1.75
❖ Macaroni and Cheddar Soufflé	\$1.75
❖ Twice Baked Potatoes	\$2.25
❖ Creamy Parmesan Risotto	\$2.25
❖ Baked Potatoes with Assorted Condiments	\$3.95

Vegetable Selections

❖ Sweet Corn Casserole	\$1.50
❖ Sautéed Squash Medallions	\$1.75
❖ Orange Glazed Petite Carrots	\$1.75
❖ Fried Breaded Okra	\$1.75
❖ Lime Butter Stewed Buttered Corn	\$1.75
❖ Pinto Beans and Smoked Ham	\$1.75
❖ Coleslaw	\$1.75
❖ Broccoli and Cheddar Casserole	\$2.00
❖ Country Style Green Beans	\$2.00
❖ Asian Seared Green Beans	\$2.00
❖ Dixie's Sauerkraut Slaw	\$2.00
❖ Mixed Vegetable Sauté	\$2.00
❖ Blanched Broccoli Amandine	\$2.25
❖ Burgundy Mushrooms	\$2.25
❖ Steamed Asparagus Spears	\$4.25

Dessert Selections

❖ Fudge Brownies	\$2.95
❖ Assorted House Made Cookies	\$2.95
❖ Schoolhouse Fruit Cobbler	\$3.95
*Add Vanilla Ice Cream	\$.75
❖ Chocolate Sheet Cake with Berry Coulis	\$3.95
❖ Chocolate Mousse with Strawberries	\$3.95
❖ Individual Key Lime Tartlets	\$3.95
❖ Banana Split Cake	\$4.00
❖ New York Style Cheesecake	\$4.00
❖ House Prepared Fresh Pies (50 people or less)	\$4.00
❖ Seasonal Berries with Romanoff Sauce	\$4.25

- ❖ Ice Cream Sundae Bar \$4.25
Vanilla, Chocolate and Assorted Condiments
- ❖ Crème Brulee (50 people or less) \$4.25