



Hoover Country Club

Dinner Buffets

Buffets are for a minimum of 25 people.

Two Entrée Buffet

Includes Two Salads, Two Entrees, Two Vegetables, Two Starches, Two Desserts, House Rolls, Sweet Cream Butter, Water, and Iced Tea

Salads

House Salad

Mixed Baby Greens, Roma Tomatoes, Cucumber, Balsamic Vinaigrette

Broccoli Pasta Salad

Penne with Crisp Broccoli, Roasted Red Pepper and Goat Cheese, Pesto Vinaigrette

Greek Salad

Mixed Greens, Feta, Kalamata Olives, Peppers, Oregano Vinaigrette

Caesar Salad

Romaine, Herbed Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing

Caprese Salad

Vine Ripened Red Tomatoes, Sweet Red Onions, Fresh Buffalo Mozzarella Cheese, Aged Balsamic Vinegar, Virgin Olive Oil, Fresh Basil

Starches

Four Cheese Au Gratin Potatoes
Whipped Garlic Herbed Red Potatoes
Steamed Jasmine Rice
Rice Pilaf
Three Cheese Grits or Polenta

Vegetables

Mixed Vegetables
Roasted Broccoli
Green Beans with Bacon & Onions
Grilled Asparagus
Honey Glazed Carrots

Entrees

Fried Catfish

Served with Tartar Sauce

London Broil

Marinated Flank Steak With Balsamic Glaze

Mesquite BBQ Salmon

Glazed with Coca-Cola BBQ Sauce

Chicken Saltimbocca

With Sage, Prosciutto, and Fontina Cheese

Chicken Piccata

With White Wine Lemon Caper Sauce

Pan Fried Chicken Breast

Served with Honey Mustard

Shrimp Scampi

With Roasted Garlic and Parsley Butter Sauce

Chicken Marsala

With a Creamy Wine Sauce with Mushrooms

Jamaican Roast Pork Loin

With Glazed Apples and Cranberries

Prime Rib

With Au Jus and Creamy Horseradish Sauce
(Requires Carving Attendant at \$75 per 75 people)