



# **The Lodge at Christie & Main Barbeque Buffet Dinner**

100 Guest Minimum and 90 Minute Service Presentation

Available only in The Lodge at Christie & Main  
Sorry, no substitutions

**\$70 per person**

## **Salad Selections (select 3)**

**Add one additional salad - \$2 per person**

Creamy Coleslaw (V, GF)

Southern Potato Salad (V, GF)

Red Cabbage-Fresno Pepper Slaw (V, GF)

Garden Salad with Cucumbers, Radishes, Carrots, Grape Tomatoes (DF, GF)  
with Ranch Dressing and White Balsamic Vinaigrette (VG, GF)

Watermelon-Feta Salad with Watermelon, Feta Cheese, English Cucumber and Poppy-Mint  
Vinaigrette (V, GF)

Tuscan Quinoa-Arugula Salad with Red and White Quinoa, Cucumber, Red Onion, Beets,  
Pepperoncini, Sun-Dried Tomatoes, Baby Arugula, Red Wine-Tomato Vinaigrette (VG, GF)

## **Entrées**

Smoked Beef Brisket Carving with Sweet Kansas City Barbeque Sauce (GF)

Grilled Chicken Breast with Carolina Gold Barbeque Sauce and Sweet Pickle- Jalapeño Relish (GF)

## **Accompaniments**

Baked Aged Cheddar Mac and Cheese (V)

Barbeque Baked Beans (VG, GF)

Corn-Edamame Hash (V, GF)

Fresh Baked Cornbread (V)

## **Dessert**

Warm Peach Cobbler

and

Choice of 2 Traditional Pies: Apple, Pecan, Blueberry, Cherry

**Add Guernsey Vanilla Ice Cream for an additional \$4 per person**

## **Beverages**

Iced Tea and Water Station

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.

Please note: Upscale Disposables are utilized in The Lodge

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*