



DINNER BUFFETS AT CHELSEA'S

CREATE YOUR OWN "ETOWAH GRAND ROASTED BEEF BUFFET"

Select One Cut of Beef:

Roasted Prime Rib of Beef	\$30 per person
Roasted New York Strip Loin	\$25 per person
Roasted Top Round of Beef	\$20 per person

Each Option Served with Natural Au Jus and Creamy Horseradish Sauce, Chef's Choice of Potato and Two Season Vegetables, Mixed Green Salad or Wedge of Iceberg Salad with Assorted Dressings, Fresh Baked Rolls & Butter, New York Cheesecake, Sweetened or Unsweetened Ice Tea and Coffee.

Select ONE Additional Entrée:

Sautéed Shrimp Scampi
Classic Chicken Cordon Bleu, Madeira Sauce
Grilled Salmon with Tarragon Butter or Teriyaki Glaze
Chicken Sauté with Lemon, Capers and Bread Crumbs, Sautéed Cherry Tomatoes
Baked Flounder with Herbed Bread Crumbs, Light Lemon Garlic Butter Sauce
Boneless Breast of Chicken with Boursin Cheese, Toasted Almond Stuffing, Mushrooms
Additional Entrées Available: \$5.00 per person

Upgrade Options:

Salad Deluxe Salad Bar (In Place of Mixed Green or Wedge of Iceberg Lettuce)
Mixed Greens, Cucumber, Cherry Tomato, Red Onion, Carrot Strings, Bell Pepper, Mushrooms, Sprouts, Marinated Artichoke Hearts, Blue Cheese Crumbles, Applewood Smoked Bacon Crumbles, Hard-cooked Egg, Pickle Spears, Pepperoncinis and Assorted Dressings
Additional: \$3.00 per person

Loaded Salt-Crusted Baked Potato (In Place of Chef's Choice of Potato)
Whipped Butter, Sour Cream, French Onion Dip, Shredded Cheddar Cheese, Applewood Smoked Bacon Crumbles and Sliced Green Onions
Additional: \$2.50 per person

Buttered Asparagus (In place of Chef's Choice Seasonal Vegetable)
Additional: \$1.50 per person

**CREATE YOUR OWN
“SAVANNAH BOARDING HOUSE BUFFET”**

OPTION 1:

Choose 1 Salad, 2 Sides, One Entrée, One Dessert, Bread, Tea & Coffee

\$18 per person

Additional Salad or Sides: \$2.00 per item/per person

Additional Dessert: \$3.00 per item/per person

OPTION 2:

Choose 2 Salads, 3 Sides, Two Entrées, One Dessert, Bread, Tea & Coffee

\$23 per person

Additional Salad or Sides: \$2.00 per item/per person

Additional Dessert: \$3.00 per item/per person

OPTION 3:

Choose 3 Salads, 3 Sides, Three Entrées, One Dessert, Bread, Tea & Coffee

\$28 per person

Additional Salad or Sides: \$2.00 per item/per person

Additional Dessert: \$3.00 per item/per person

ENTREES:

Southern Fried Chicken

Baked Chicken and Dressing, Pan Gravy

Low Country Chicken and Rice Pilau

Stewed Chicken and Dumplings

Louisiana-style Smothered Chicken in Brown Gravy

Boarding House Baked Chicken Spaghetti

Chicken Pan Pie with Sweet Potato Crust

Smothered Pork Chops with Dressing, Onion Gravy

Pulled Pork BBQ

Roast Pork Loin with Mustard Glaze

Cola Glazed Ham with Spiced Peaches

Baby Shrimp Creole with Rice

Seafood Stuffed Bell Pepper, Creole Sauce

Baked Fish in Lemon Butter

Fried Whitefish Filet, Tartar Sauce

Country Style Steak and Gravy

Swiss Meat Loaf

Beef Stew Meat a la Dutch

Atlanta Brisket Pot Roast

SALADS:

Mixed Green Salad, Cole Slaw (Vinegar or Creamy), Southern Style or Amish Style Potato Salad

Sliced Heirloom Tomatoes (Seasonal), Marinated Cucumbers and Onions, 7 Layer Salad, Pickled

Beets with Onions, Macaroni Salad, Apple Salad, Ambrosia Salad, Broccoli Salad

SIDES:

Candied Yams, Sweet Potato Soufflé, Fried Apples, Mashed Potatoes, Country Fried Potatoes, Au Gratin Potatoes, White Rice, Red Rice, Dirty Rice, Lima Beans and Potatoes, Fried Okra, Stewed Tomatoes and Okra, Collard Greens, Fried Cabbage, Green Beans with Bacon, Broccoli Casserole, Black-eyed Peas, Baked Beans, Pinto Beans, Baked Macaroni and Cheese, Summer Squash Casserole, Corn Pudding, Creole Corn, Honey-Glazed Carrots, Green Peas and Mushrooms in a Roux, Roasted Brussels Sprouts with Bacon (seasonal)

DESSERTS:

Key Lime Pie
Banana Pudding
Hummingbird Cake
Chocolate Ice Box Cake
Peach Cobbler with Vanilla Ice Cream
Bread Pudding, Custard Sauce
Fresh Apple Cake, Caramel Sauce
Gingerbread, Lemon Sauce
Baked Chocolate Fudge Pudding
Fresh Fruit Shortcake (Seasonal)
Pineapple Upside Down Cake

Pricing & Guarantee Guidelines:

Menus are designed for indoor dining at Chelsea's Event Venue. 50 Guest Minimum. If your group is less than 50 guests then a \$150.00 surcharge will be added. All Food and Beverage items are subject to a 21% service charge and applicable North Carolina Sales Tax. All prices and items are subject to change.

Menu selection should be made 6 weeks prior to function date. Please provide a final number of guests attending your event no less than 4 days (96 business hours prior to the function date).

The number is not subject to reduction. An increase of up to 5% is permitted and will be accepted up to 24 hours in advance of the event starting time. The final number will determine your event charges or the actual number of guests served, whichever is greater. If we do not receive your final number, then the number of expected guests in the contract will serve as your guarantee.