



## Cold Hors d'oeuvres

Asparagus, <i>wrapped with prosciutto</i>	\$2.00 per
Smoked Salmon, <i>with caper cream on baguette toast</i>	\$2.25 per
Shrimp Canapés, <i>with remoulade and fresh dill on herb toast</i>	\$2.25 per
Cucumber Slices, <i>with smoked salmon mousse and dill</i>	\$1.75 per

## Hot Hors d'oeuvres

Miniature Crab Cakes <i>On baguette toasts with remoulade</i>	\$3.00 per
Oysters Rockefeller <i>Baked on the half shell with a spinach and applewood smoked bacon</i>	Market
Grilled Satay of Chicken <i>Served with a spicy peanut sauce</i>	\$1.75 per
Jumbo Shrimp <i>Wrapped in bacon</i>	\$4.50 per
Grilled Baby Lamb Chops <i>Served with traditional accompaniments</i>	\$3.00 per
Andouille Stuffed Mushrooms <i>Demi Glace</i>	\$1.75 per



## Reception Displays

Fruit & Cheese <i>Assorted fruits and cheeses served with crackers</i>	\$ 75.00 small (20-40) \$125.00 large (40+)
Fresh Vegetable Crudités <i>Served with Bleu Cheese dressing</i>	\$ 75.00 small (20-40) \$125.00 large (40+)
Fresh Smoked and Cured Salmon <i>Served with classic accompaniments</i>	\$150.00 (approx. 35)
Baked Brie in Puffed Pastry <i>Served with a selection of crackers</i>	\$ 35.00 small (10-25) \$ 65.00 large (25-40)
Chesapeake Bay Crab Dip <i>Served with herbed baguette toast</i>	\$ 75.00 small (10-30) \$125.00 large (30+)
Shrimp Bowl (Shrimp Cocktail) <i>Served with cocktail sauce</i>	\$38.00 per pound (jumbo shrimp)
Roast Tenderloin of Beef <i>Served with traditional accompaniments</i>	\$250.00 (25-30)



## Banquet Dinner Menu

### Soups

Lobster Bisque, *cup* \$ 6

### Steaks and Chops

*Our beef offerings are carefully selected from the finest established beef suppliers.  
We "extra-age" our beef to a minimum of thirty days for exceptional flavor and tenderness.*

Braveheart Filet Mignon, *eight ounces, sauce béarnaise* \$44  
Braveheart Filet Mignon, *eleven ounces, sauce béarnaise* \$50  
Prime New York Strip, *fourteen ounces* \$48  
Heritage Bred Pork Chop, *sixteen ounces, cran-apple chutney* \$30  
Surf and Turf, *lobster tail and filet mignon (exact count required)* Market

### Seafood

*Buckhead's selects only the freshest product for its seafood selections.  
Our menu offers Chesapeake Bay and chop house classics.*

Crab Cakes, *jumbo lump crabmeat* \$35  
Fresh Scottish Salmon, *bronzed, beurre blanc* \$29  
Broiled Jumbo Lobster Tail, *with drawn butter* Market

Entrees are served with sautéed a mixed green salad, sautéed fresh vegetables, and a baked Idaho potato.

### Sides

Creamed Spinach, *with applewood smoked bacon* \$ 9  
Sautéed Wild Mushrooms, *beurre blanc* \$ 9

Sides are served family-style.