



Buffet Food Options

Salads

Apple Arugula

Goat Cheese, Candied Walnuts, Lemon Vinaigrette

Fruit & Berry

Fresh Berries, Goat Cheese, Candied Walnuts, Blueberry Vinaigrette

Spinach Salad

Bacon, Red Onions, Mozzarella and Bacon Vinaigrette

Caesar Salad

Parmesan, Croutons, Caesar Dressing

Asian Salad

Napa Cabbage, Carrots, Red Cabbage, Cucumbers, Sesame Dressing

Watermelon Salad (Seasonal)

Fresh Watermelon, Pickled Watermelon Rind, Fennel, Feta Cheese

Beet Salad

Roasted Beets, Blueberries, Pistachios, Goat Cheese, Blueberry Vinaigrette

House Salad

Carrots, Tomatoes, Cucumbers, Lemon Vinaigrette

Safi Seasonal Salad

Chef's choice using seasonal ingredients

Proteins

Poultry Options

Fried Chicken - Baked Chicken- Alabama White BBQ -
Herb Roasted Chicken - Chicken Pot Pie - Blackened Turkey Breast
Smothered Turkey Wings - Chicken & Dumplings

Pork Options

Peanut Sesame Crusted - Peach Bourbon Tenderloin - Deep Fried Ribs
Porchetta - Asian Glazed Tenderloin - Cheerwine Glazed Ham

Beef Options (May require upcharge)

Roasted Tenderloin with Accompaniments - Stuffed Tenderloin -
Braised Short Ribs - Pot Roast - Grilled Flank Steak- Prime Rib* (+\$5 pp)

Proteins Continued

Seafood Options

Citrus Glazed Salmon - Old Bay Salmon - Creole Gumbo - Shrimp & Grits
Pecan Crusted Rockfish with Peach Chutney - Halibut with Lemon* (+MP)
Maryland Crab Cakes* (+MP)

Vegetarian Options

Vegetarian Dirty Rice - Pimento Mac & Cheese - Grilled Veggie Kabobs
Caramelized Mushroom Tartlets - Vegetarian Pasta - Eggplant Parmesan

Sides

Roasted Potatoes - Mashed Potatoes with Gravy - Mashed Garlic Red Potatoes
Mac & Cheese - Pimento Mac & Cheese - Southern Style Green Beans -
Lemon Dill French Green Beans - Bacon Braised Kale - Veg. Braised Kale -
Red Beans & Rice (Has Sausage) - Summer Squash - Parmesan Grits
Glazed Carrots - Lemon Dill Asparagus - Wild Rice Pilaf

Additions

Each Platter feeds 20-25

Charcuterie \$150
Gourmet Cheese & Assorted Cracker \$75
Seasonal Fruit \$50
Vegetable Platter \$45
Gourmet Biscuit Accompaniments \$40

Dessert Options

Cupcakes

\$20 per half dozen \$40 per dozen

Vanilla - Chocolate - Cookies n Cream - Strawberry n Cream - Key Lime
Peach Spice - Lemon Raspberry - Luscious Lemon - Hummingbird- Nutella

Assorted Cookie Platter (3 Dozen)

\$35

Interested in something not listed? Just let us know!

Tastings are available for \$40 per person

If you book with us within 30 days this will be applied to your event bill.

MP upcharge will be determined before your event bill is due.

Prices are subject to change