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

$72 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 served with Whipped Cream: 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.

Rev. 10/20/2026