

# Grandview at Tybee Island

## THEMED & CARVING STATIONS

All prices are per person



### Carving Stations

Additional \$75.00 Chef Carving Fee Applies

BEEF TENDERLOIN  
bourbon demi-glaze 15

TOP ROUND OF BEEF  
pan au jus 10

RACK OF LAMB  
cabernet demi-glaze 18

PRIME RIB  
pan au jus, horseradish 13

HOUSE-MADE MEATLOAF  
red-eye gravy 10

BEEF BRISKET  
barbeque demi-glaze 10

BAKED GLAZED HAM  
brown sugar glaze 10

PORK LION  
blackberry port demi-glaze 10

TURKEY BREAST  
cran-orange chutney 10

### Dinner Buffets

Minimum Quantities Apply

#### ITALIAN

caprese salad, eggplant parmesan, shrimp scampi,  
fettucine alfredo, chicken marsala, roasted vegetables,  
focaccia bread, italian oil and vinegar 40

#### DEEP SOUTH

southern-style fried chicken, meatloaf carving station -  
red eye gravy, slow cooked pulled pork barbeque - twin  
sauces, blue cheese coleslaw, mac-n-cheese, mashed sweet  
potatoes, lowcountry red rice, sweat corn bread -  
honey butter 44

#### LOWCOUNTRY TRADITIONS

seasonal greens salad - sweet balsamic vinaigrette, fried  
turkey - cranberry chutney, jumbo shrimp & grits - tasso  
gravy, brown sugar glaze country ham, sweet potato mash,  
collard greens, succotash, sweet cornbread, biscuits &  
honey butter 42

#### COUNTRY FRENCH

seasonal greens salad, candied pecans - red wine  
vinaigrette, roasted salmon - fresh dill hollandaise, coq au  
vin - pan au jus, roasted pork tenderloin - brandy cream,  
seasonal vegetables, potatoes au gratin, baguettes & herb  
whipped butter 46



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.  
Not all ingredients listed. Alert your server to any food allergies

- Items and prices subject to change without notice -