

VIRGIL'S



REAL BARBECUE

BUFFET STYLE MENU

SERVED WITH FRESHLY BAKED CORNBREAD

SALADS

PLEASE SELECT 2

SAVANNAH SALAD

Iceberg Lettuce, Spinach, Red Cabbage, tosssed with crumbled Blue Cheese, Smoked Bacon, Dried Pecans, Carrots, Red Onions and Bacon Vinaigrette Dressing

SOUTHERN CAESAR SALAD

Grilled Chicken, Roasted Corn Salsa with Biscuit Croutons

MIXED GREEN SALAD

Assorted Greens with Tomatoes, Cucumbers and Olives, served with House Dressing

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CHOPPED SALAD

House Mixed Greens, Carrots, Zucchini, Asparagus, Red Bell Peppers, Mushrooms, Cucumbers, Olives and Cheddar Cheese chopped and tossed in a Balsamic Vinaigrette

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SPINACH SALAD

Fresh Spinach with Goat Cheese, Red Onions, Bacon and Biscuit Croutons tossed in a creamy Ranch Dressing

ENTRÉES

KANSAS CITY FRIED CHICKEN

Deep fried to a golden brown

TEXAS BEEF BRISKET

Brisket of Beef

MEMPHIS PORK RIBS

Smoked with Dry Rub and finished on the grill

BABY BACK RIBS

Basted with Apricot BBQ Sauce

BBQ SALMON

with sweet BBQ Sauce

JAMBALAYA

New Orleans-Style Red Jambalaya
(Sausage & Chicken)
Crawfish* Shrimp*

*\$4 PER PERSON ADDITIONAL COST

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DESSERT SERVED WITH AMERICAN COFFEE AND HOT TEA

SIDES

PLEASE SELECT 3

COUNTRY GREENS

Collard Greens, Smoked Bacon, Spices and Herbs

GEORGIA PECAN RICE

Virgil's Rice and Sausage, Pecans, Green Peppers, Bacon, Pimentos, Scallions, Spices and Herbs

MASHED POTATOES & GRAVY

Idaho Potatoes boiled with skin on, mashed with Butter, Milk, Cream, Salt and White Pepper

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MACARONI AND CHEESE

Macaroni with a creamy Cheddar Cheese Sauce

PIT BAKED BEANS

Garnished with diced Smoked Bacon

GRILLED VEGETABLES

Chef's assortment of seasonal vegetables

POTATO SALAD

COLE SLAW

DESSERT

MINI BITES

Chocolate Chess Pie, Peanut Butter Pie and Key Lime Pie

VIRGIL'S FAMOUS BANANA PUDDING

with Vanilla Wafers

MIXED BERRY COBBLER

BUFFET STYLE MENU

Priced PER GUEST

PRICING EXCLUDES 8.5% SALES TAX, 3% ADMINISTRATIVE FEE AND GRATUITY