

THEMED BUFFET DINNER PACKAGES

BARBEQUE BUFFET

ARTISAN BLEND SALAD

Marinated Red Onions, Sliced Tomatoes, Shaved Parmesan Cheese, Herbed Crostini
Ranch Dressing and Balsamic Vinaigrette

APPLE AND CARROT SLAW ^{GF}

Green Cabbage, Peppers, Onions, and Parsley

PICK TWO OF THE FOLLOWING:

Honey Chipotle Chicken Breast ^{GF}

Sticky Pork Ribs ^{GF}

Smoked Brisket ^{GF}

INCLUDES:

SOUTHERN GREEN BEANS ^{GF}

BAKED POTATO BAR WITH ALL THE TOPPINGS ^{GF}

Butter, Sour Cream, Cheddar Cheese, Bacon Bits, Chives, Green Onions

BUTTERED CORN ON THE COB ^{GF}

JALAPENO CORN BREAD

DESSERTS

Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

\$52.00 PER PERSON

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

MEXICAN DINNER BUFFET

SOUTHWEST CAESAR SALAD

Roasted Corn, Tortilla Strips, Cotija Cheese
Chipotle Caesar Dressing

CHICKEN TORTILLA SOUP

Avocado, Tortilla Strips and Monterrey Jack Cheese

TORTILLA CHIPS

Homemade Salsa

SPANISH RICE

BORRACHO BEANS ^{GF}

BEEF AND CHICKEN FAJITAS

Sautéed Peppers and Onions, Warm Flour Tortillas,
Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheese
(Add Shrimp for \$3.00)

DESSERTS

Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

\$54.00 PER PERSON

Buffets offered to Groups of 20 or more

The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

ITALIAN DINNER BUFFET

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Tuscan Caesar Dressing

CAPRESE SALAD ^{GF}

Fresh Tomatoes, Buffalo Mozzarella,
Fresh Basil, Fleur de Sel, Aged Balsamic Vinegar, Olive Oil

PASTA STATION

Penne and Bowtie Pastas
Basil Pesto Cream, Roma Tomato Basil Sauce and
Classic Alfredo Sauce
Parmesan Cheese, Crushed Red Pepper and Diced Mixed Vegetables

THREE LAYERED BEEF LASAGNA

Italian Seasoned Beef, Ricotta, Marinara Sauce

CHICKEN PICCATA

Chicken Breast with Lemon Caper Sauce

GARLIC BREAD

DESSERTS

Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

\$54.00 PER PERSON

Buffets offered to Groups of 20 or more
The above price does not include 8.25% tax or 23% Service Charge.

THEMED BUFFET DINNER PACKAGES

CAJUN DINNER BUFFET

SHRIMP COCKTAIL ^{GF}

Spicy Cocktail Sauce, Lemons

ROASTED RATATOUILLE ^{GF}

Zucchini, Yellow Squash, Eggplant, Roasted Tomatoes,
Red Onions, Bell Peppers, Tomato Creole Sauce

CORN PUDDING

DIRTY RICE

GUMBO STATION

Gumbo Soup with toppings to include Crawfish Tails, Blackened Shrimp,
Andouille Sausage,
White Rice, Chopped and Seeded Jalapenos, Scallions
and Tabasco Bottles

FRIED CATFISH FINGERS

Cocktail Sauce and Tartar Sauce

ROLLS AND CORNBREAD

DESSERTS

Assorted Mini Desserts

ICED TEA, REGULAR AND DECAF COFFEE

\$52.00 PER PERSON

Buffets offered to Groups of 20 or more
The above price does not include 8.25% tax or 23% Service Charge.

WEDDED BLISS PACKAGE

PASSED HORS D'OEUVRES

ALMOND CRUSTED CHICKEN TENDER
with Buttermilk blue Cheese

FRENCH GARLIC SAUSAGE
en Croute

FOOD STATIONS

CHEESE DISPLAY
Chef's Selection of Domestic & Imported Cheeses,
Assorted Gourmet Crackers, Crostini and Lavosh,
Fresh Berries and Grapes

CAESAR SALAD
Romaine Lettuce, Pecorino Cheese,
Garlic Croutons, and Homemade Dressing

ROASTED GARLIC CHICKEN ^{GF}
Chardonnay Butter Sauce

BEEF TENDERLOIN TIPS ^{GF}
Spinach, Feta, Sundried Tomatoes,
with Tomato Basil Sauce

MIXED GRILLED SEASONAL VEGETABLES ^{GF}

CLASSIC ALFREDO
Butter, Garlic and Cream tossed with Parmesan Cheese

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$49.50 PER PERSON

All food and Beverage will incur 8.25% sales tax & 23% service charges

MATCH MADE IN HEAVEN PACKAGE

PASSED HORS D'OEUVRES

PETITE B.L.T. ^(GF)

Cherry Tomato Stuffed with Chiffonade Lettuce,
Bacon Crumbles and Herb Mayonnaise

GRILLED BEEF KABOB

Balsamic Glaze

CHILLED SHRIMP SHOOTER ^(GF)

with Cocktail Sauce

FOOD STATIONS

FARMERS MARKET

Carrot Sticks, Cherry Tomatoes, Cucumber, Red Bell Pepper and Broccoli with Ranch
and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack, Boursin, Brie and Smoked Gouda Cheese
Baguettes, Crackers and Lavosh, Grapes and Berries

SALAD STATION

Tossed Garden Salad with Bacon Bits, Tomatoes, Cucumbers
Cheddar Cheese, Marinated Onions and Herbed Croutons
Ranch and Balsamic Vinaigrette

MARTINI MASHED POTATO BAR

OR

BAKED POTATO BAR ^(GF)

Toppings to Include:

Cheddar Cheese, Chives, Bacon Bits, Pico de Gallo
Sour Cream, Chorizo, Sautéed Mushrooms

HERB CRUSTED INSIDE ROUND OF BEEF * ^(GF)

Served with Rosemary Mustard and Creamy Horseradish Sauce

CHICKEN SCALOPPINI ^(GF)

White Wine and Caper Sauce

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$64.00 PER PERSON

All food and beverage will incur 8.25% sales tax and 23% service charges

ROMANCE & RITZ PACKAGE

PASSED HORS D'OEUVRES

MINI GRILLED QUAIL QUESADILLA

WHITE TRUFFLE HONEY & WARM BRIE

With Toasted Almonds in a Phyllo Cup

BACON WRAPPED SHRIMP

FOOD STATIONS

SHRIMP COCKTAIL STATION (GF)

Served with Spicy Cocktail Sauce and Lemons Over Ice

THE GRAZING STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives,
Garlic Crostini's, Lavosh, Assorted Gourmet Crackers, Grapes, Seasonal Berries,
White Cheddar, Pepper Jack, Boursin, Smoked Gouda, Brie, Swiss
Chef's Choice of Assorted Cured Meats

GREEK SALAD MARTINI

Kalamata Olives, Feta Cheese, Cherry Tomatoes,
Bell Peppers, Cucumbers and Onions, Oil and Vinegar
Garlic Pita Toast

HERB CRUSTED INSIDE ROUND OF BEEF * (GF)

Creamy Horseradish, Rosemary Mustard, Silver Dollar Rolls

ROSEMARY ROASTED CHICKEN BREAST (GF)

Chardonnay Butter Sauce

ROASTED GARLIC AND PARMESAN WHIPPED POTATOES (GF)

CARAMELIZED ZUCCHINI & ONION (GF)

ASSORTED ROLLS AND BUTTER

WATER, ICED TEA, REGULAR AND DECAFFEINATED COFFEE

\$69.00 PER PERSON

*Carving Attendant Fee Required \$125.00

All food and beverage incur 8.25% sales tax and 23% service charges

All Packages are Customizable