

## **Dinner Buffets**

Minimum of 50 people  
(Dinner Buffet Service 1 hour and 30 minutes)

### **~Traditional Dinner Buffet~**

Mixed Greens Salad Bar with appropriate Condiments  
and Assorted Dressings  
Vine Ripe Tomatoes, Onions, Basil with Blue Cheese Vinaigrette  
Cucumber & Onion Salad ~ Corn and Pepper Salad ~ Marinated Mushroom Salad

### **Entrees**

Herb Crusted Salmon with Leek and Caper Cream  
Braised Short Ribs of Beef  
Breast of Chicken Grilled with Lemon & Rosemary Herb Butter  
Grilled Pork Cutlets with Wild Mushroom Beer Sauce  
Penne Pasta Pomodoro

Herb Roasted Red Potatoes  
Blend Wild Rice  
Chef's Selection of Fresh Vegetables  
Rolls & Butter

Dessert Selection of Pies, Cakes & Fruit  
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

**2 Entrees - \$39.00 per person**

**3 Entrees - \$42.00 per person**

**4 Entrees - \$45.00 per person**

## **Dinner Buffets**

Minimum of 50 people  
(Dinner Buffet Service 1 hour and 30 minutes)

### **~Country Pickin's Buffet~**

Mixed Greens Salad with a selection of Three Dressings  
Country Potato Salad ~ Texas Cole Slaw  
Blackened Eyed Pea Salad ~ Fresh Bean & Onion Salad

#### **Entrees**

Sliced BBQ Beef Brisket  
BBQ Pork Country Ribs  
Glazed Charbroiled Chicken Breast and Fried Onions  
Grilled Steak and Mushrooms (1 per person)  
Pulled Pork  
Pan Fried Trout

Green Beans  
Cheese Corn Casserole  
Baked Beans  
Oven Roasted Potatoes  
Corn Muffins with Honey Butter

Peach Cobbler ~ Apple Cobbler ~ Strawberry Shortcake  
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

**2 Entrees - \$39.00 per person**

**3 Entrees - \$42.00 per person**

**4 Entrees - \$45.00 per person**

## **Dinner Buffets**

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### **~Mexican Dinner Buffet~**

South of the Border Salad Bar: Red and Green Lettuce with Olives, Diced Tomatoes, Radish,  
Scallions, Julienne Jicama with Lime, Sliced Red Onions, Shredded Jalapeno Jack Cheese  
Lime Vinaigrette and Cilantro Avocado Dressing  
Ceviche  
Tri-Color Tortilla Chips with Salsa Fresca  
Sliced Fresh Fruit

### **Entrees**

Seasonal Fish Fillet with Vera Cruz Sauce  
Chicken and Beef Fajitas with Appropriate Condiments  
Chicken Breast En Mole'  
Carne Asade  
Cheese Enchiladas

Chef's Choice of Seasonal Vegetables  
Cilantro Green Rice ~ Refried Beans ~ Flour Tortillas

Churros ~ Strawberries with Cream ~ Kahlua Cheesecake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

**2 Entrees - \$33.00 per person**

**3 Entrees - \$37.00 per person**

**4 Entrees - \$41.00 per person**

## **Dinner Buffets**

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### **~Chinese Dinner Buffet~**

Mixed Oriental Greens with Water Chestnuts, Mandarin Oranges, Corn Straw Mushrooms,  
Bean Sprouts, Carrots, and Snow Peas with Seasoned Ginger Dressing  
Cucumber & Onion in Rice Wine Vinegar Dressing  
Noodle Salad  
Sliced Fruit Tray

#### **Entrees**

Mongolian Beef  
Kung Pao Shrimp  
Lemon Chicken  
House Fried Rice with Shrimp, Pork & Chicken  
Sweet & Sour Pork  
Singapore Noodles

Steamed Jasmine Rice  
Stir Fry Vegetables  
Egg Rolls

Mandarin Orange Cheesecake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
Chinese Tea

**2 Entrees - \$36.00 per person**

**3 Entrees - \$39.00 per person**

**4 Entrees - \$45.00 per person**

## **Dinner Buffets**

Minimum of 50 people  
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### **~Orleans Dinner Buffet~**

Spinach Salad with Chopped Egg, Red Onions,  
and Feta Cheese with a Warm Country Dressing  
Creole Fried Mushroom Salad with Shallot Vinaigrette  
Grilled Eggplant Ratatouille Salad  
Creole Potato Salad ~ Red & Green Slaw

### **Entrees**

Shrimp Creole  
Blackened Halibut, Langostino Cream Sauce  
Stuffed Chicken Breast on Sautéed Onions & Peppers Topped with Chipotle Corn Sauce  
Braised Pork Loin Roast and Oyster Dressing  
Crab Boil ~ Cabbage ~ Corn & Potatoes  
Cajun Meatloaf

Red Beans & Rice  
Stuffed Chayote  
Cajun Au Gratin Potatoes

Bread Pudding & Whisky Sauce ~ Sweet Potato Pie  
Pecan Pie ~ Key Lime Pie  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

**2 Entrees - \$35.00 per person**

**3 Entrees - \$40.00 per person**

**4 Entrees - \$45.00 per person**

## **Dinner Buffets**

Minimum of 50 people  
(Dinner Buffet Service 1 hour and 30 minutes)

### **~Italian Dinner Buffet~**

Caesar Salad with Parmesan Croutons and Caesar Dressing  
Roma Tomatoes and Fresh Mozzarella with Basil, Balsamic Vinegar,  
and Extra Virgin Olive Oil  
Antipasto Display of Grilled Squash, Roast Peppers, Grilled Eggplant,  
Roast Mushrooms, Grilled Onion, Olives & Artichoke Hearts  
Tomatoes and Grilled Bruschetta  
Pasta and Shrimp Salad  
with Basil, Garlic and Onion Vinaigrette

### **Entrees**

Steak Pizzaiola (1 per person)  
Topped with Tomatoes, Peppers, Onion, Olives, and Mushrooms  
Osso Buco Milanese (Southern Style Veal Shank in a Rich Vegetable and Tomato sauce)  
Stuffed Shells with Ricotta Cheese  
Orange Roughy Oreganatta  
Chicken Breast Marsala with Wild Mushrooms  
Lobster Ravioli on Spinach  
Pasta Pomodoro  
  
Sautéed Garlic Spinach  
Vegetable Risotto  
Bread Sticks

Tiramisu ~ Cannoli ~ Amaretto Cheese Cake ~ Sliced Fresh Fruit Display  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

**2 Entrees - \$39.00 per person**

**3 Entrees - \$42.00 per person**

**4 Entrees - \$46.00 per person**