

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

Choose 2 from the following Salads:

Green Papaya Salad, Broccoli Salad, Three Bean Salad or Waldorf Salad

Entrees

Pepper Crusted Salmon with Mustard Cream Sauce

Braised Short Ribs of Beef

Breast of Chicken Grilled with Lemon & Rosemary Herb Butter

Jerk Seasoned Pork Loin with Sweet Pineapple Glaze

Penne Pasta with Basil Cream Sauce

Herb Roasted Red Potatoes

Wild Rice Pilaf

Chef's Selection of Vegetables

Rolls & Butter

Dessert Selection of Pies, Cakes & Fruit

Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$40.00 per person

3 Entrees - \$43.00 per person

4 Entrees - \$46.00 per person

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~Country Pickin's Buffet~

Mixed Greens Salad with a selection of Three Dressings
Country Potato Salad ~ Texas Cole Slaw
Fire Roasted Corn and Black Bean Salad
Mixed Greens with Fried Green Tomatoes and
Fried Okra with Honey Mustard Vinaigrette

Entrees

Sliced BBQ Beef Brisket
Texas Style BBQ Pork Ribs with Jim Beam BBQ Sauce
Smoked BBQ Chicken with Fried Onions
Grilled Steak and Mushrooms (1 per person)
Smoked Pork Loin
BBQ Seasoned Salmon with a Smoke Flavored Butter Cream
BBQ Bone in Short Ribs

Buttered Corn on the Cob
Green Beans
Oven Roasted Potatoes
Squash Casserole
Corn Muffins with Whipped Butter

Peach Cobbler ~ Strawberry Shortcake
Chocolate Cake ~ Vanilla Ice Cream
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$41.00 per person

3 Entrees - \$44.00 per person

4 Entrees - \$47.00 per person

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~Mexican Dinner Buffet~

South of the Border Salad Bar: Hearts of Romaine Lettuce with Olives,
Diced Tomatoes, Radish, Scallions, Julienne Jicama with Lime,
Sliced Red Onions, Crumbled Cotija Cheese and Cornbread Croutons
Lime-Chile Vinaigrette, Cilantro Avocado Dressing, and Caesar Dressing
Shrimp and Scallop Ceviche
Tri-Color Tortilla Chips and Fresh Roasted Salsa
Sliced Fresh Fruit

Entrees

Seasonal Fish Fillet with Vera Cruz Sauce
Chicken and Beef Fajitas with Appropriate Condiments
Chicken Breast with Ancho Cream Sauce
Carne Asada (Thin Cut NY Steak)
Pork Carnitas (Slow Cooked Pork)
Chicken, Beef or Cheese Enchiladas

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

Churros ~ Strawberries Con Crema ~ Tres Leches Cake
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$35.00 per person
3 Entrees - \$38.00 per person
4 Entrees - \$41.00 per person

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~Orleans Dinner Buffet~

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

Entrees

Shrimp Etouffe
Roasted Red Fish Fillet in a Cajun Crayfish Sauce
Stuffed Chicken Breast on Sautéed Onions & Peppers Topped with Chipotle Corn Sauce
Roasted Pork Loin with a Peach, Cherry Chutney
Creole seasoned Flank Steak with a Merlot Wine Sauce

Red Beans & Rice
Stuffed Chayote Squash
Cajun Scallop Potatoes

Bread Pudding with Whiskey Sauce ~ Apple Pie
Pecan Pie ~ Meyer's Lemon Cheesecake
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$38.00 per person
3 Entrees - \$43.00 per person
4 Entrees - \$48.00 per person

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~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, Zucchini, Roasted Peppers & Tomatoes, Grilled Eggplant,
Roasted Portobello Mushrooms, Grilled Onions, Olives & Artichoke Hearts
Tomatoes and Grilled Bruschetta
Pasta and Shrimp Salad with
Basil, Garlic and Onion Vinaigrette

Entrees

Braised Beef Tenderloin in Red Wine Sauce with Pearl Onions and Cremini Mushrooms
Osso Buco Milanese (Southern Style Veal Shank in a Rich Vegetable and Tomato Sauce)
Stuffed Shells with Ricotta Cheese
Orange Roughy Oreganatta
Porcini dusted Chicken Breast with a creamy Madeira Sauce
Cheese Ravioli in Creamy Alfredo Sauce
Eggplant Parmesan
Gemelli Pasta with Carbonara Sauce

Roasted Fingerling Potatoes
Broccolini
Vegetable Risotto
Ciabatta Rolls

Tiramisu ~ Cannoli ~ Fancy Italian Pastries
Coffee, Decaffeinated Coffee, Tea & Iced Tea

2 Entrees - \$43.00 per person

3 Entrees - \$46.00 per person

4 Entrees - \$49.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax

10/1/11