

BUFFET DINNER MENU

DINNER BUFFET #1: \$36.00 PER PERSON

Choose 2 Salad or Soup Selections

2 Hot Entrees

2 Side Dishes

2 Desserts

Rolls and Butter

Iced Tea and Coffee

DINNER BUFFET #2: \$42.00 PER PERSON

Choose 2 Salad or Soup Selections

3 Hot Entrees

3 Side Dishes

3 Desserts

Rolls and Butter

Iced Tea and Coffee

DINNER BUFFET #3: 48.00 PER PERSON

2 Salad or Soup Selections

2 Hot Entrees

2 Side Dishes

3 Desserts

Includes Choice of Pasta Station or Turkey Carving Station

BUFFET DINNER MENU

BUFFET SALAD

ARTISAN BLEND SALAD

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

CAESAR SALAD

Pecorino Cheese and Herbed Croutons
Tuscan Caesar Dressing

TOSSED GARDEN SALAD

Iceberg and Spring Mix Lettuce, Cucumbers, Tomatoes,
Shredded Carrots and Julienne Bell Peppers
Ranch Dressing and Balsamic Vinaigrette

TRADITIONAL GREEK SALAD

Chopped Romaine, Kalamata Olives, Feta Cheese,
Tomatoes, Cucumbers, Red Onions
Oil & Vinegar Dressing and Garlic Pita Toasts

WEDGE OF ICEBERG SALAD

Hickory Smoked Bacon Cherry Tomatoes Pico de Gallo and Fried Onions
Chipotle Ranch and Balsamic Dressing

SPINACH SALAD

Applewood Smoked Bacon, Mandarin Oranges, Toasted Almonds
Herbed Mustard Vinaigrette

Prices do not include 8.25% sales tax or 23% service charge

BUFFET DINNER MENU

BUFFET SOUPS

FRESH TOMATO BASIL SOUP
Herbed Croutons

CHICKEN TORTILLA SOUP
Avocado, Grated Cheese, Tortilla Strips

SAUSAGE WITH RED BEANS
With rice

BEEF VEGETABLE

BROCCOLI AND CHEDDAR CHEESE

TEXAS CHILI BEAN

CLASSIC CHICKEN NOODLE
With vegetables

BUFFET DINNER MENU

BUFFET ENTRÉE SELECTIONS

ROSEMARY ROASTED SLICED CHICKEN BREAST
Chardonnay Cream Sauce

BLUE CHEESE CRUSTED CHICKEN BREAST

GRILLED PORK LOIN
Mango and Corn Relish

ROASTED PORK TENDERLOIN
Apple Port Wine Sauce
(Can only be chosen for Dinner Buffet 2 and 3)

GRILLED OR BLACKENED SALMON
Pineapple Chutney

SUNFISH VERA CRUZ
Tomatoes, Olives and Caper Sauce

SAUTÉED JUMBO SHRIMP
Baby Spinach and Mushrooms
(Can only be chosen for Dinner Buffet 2 and 3)

PASTA WITH BRAISED BEEF TENDERLOIN
Bordelaise Mushroom Sauce

6 OZ. SLICED TENDERLOIN
Grilled, Pan Roasted or City Club Rubbed
(Can only be chosen for Dinner Buffet 2 and 3)

5 OZ. BACON WRAPPED FILET MIGNON
Red Wine Jus
(Can only be chosen for Dinner Buffet 3)

BUFFET DINNER MENU

BUFFET STARCHES & VEGETABLE SELECTIONS

ROASTED RED BLISS POTATOES

Applewood Smoked Bacon and Bleu Cheese

MASHED POTATOES

Choice of: Horseradish, Roasted Garlic, Boursin

POTATOES

Choice of: 3 Cheese Au Gratin, Herb Roasted, Chive Potato Cake

RICE BLEND

Choice of: Wild Mushroom, Lemon, Fresh Herb

HONEY GLAZED OBLIQUE CARROTS

MIXED GRILLED VEGETABLES

BROCCOLI SAUTÉED WITH GARLIC HERB BUTTER

VEGETABLE RATATOUILLE

SAUTÉED ASPARAGUS WITH SLICED ALMONDS

SUMMER SQUASH MEDLEY

Sautéed with Caramelized Onions and Cherry Tomatoes

BUFFET DINNER MENU

BUFFET DESSERT SELECTIONS

CHOCOLATE LAVA CAKE- INDIVIDUAL
Chocolate Cake with a Warm Fudge Center

WILD BERRY TRIFLE
Pound Cake, Wild Berries and Fresh Cream

CARROT CAKE
Vanilla Cream Cheese Icing

ITALIAN CREAM CAKE
Fresh Strawberries

CHOCOLATE CARAMEL CRUNCH
Devil's Food Cake Soaked with Caramel & Milk Chocolate Glaze

KEY LIME PIE
Mixed Berries

CHOCOLATE MARQUIS
Chocolate Cake with Quadruple Chocolate Mousse & Strawberry Jam

NY CHEESECAKE
Mixed Berries

TIRAMISU CAKE
Mocha Mascarpone

GERMAN CHOCOLATE CAKE
Raspberry Coulis