

Plated Dinner

All Pricing is Per Person Unless Otherwise Noted

Includes One Selection of Starter, Entrée, Side, Dessert and Dinner Rolls. Pre Set Water; Iced Tea and Coffee on Request

STARTERS

Fresh Garden Salad

Fresh Garden Greens with Shredded Carrots, Cherry Tomatoes, Cucumber and Mushrooms

Caesar Salad

Fresh Chopped Romaine Lettuce with Crispy Croutons, Shredded Parmesan Cheese and Caesar Dressing

Choice of 2 Dressings

Cilantro Ranch
Italian
Caesar
Balsamic

ENTRÉES

Grilled Ginger Salmon

Grilled Salmon with Ginger Soy Glaze

Chicken Provençal

Marinated and Seared Chicken Breast in a Sauce of Tomatoes, Kalamata Olives, Garlic and Fresh Basil

Grilled Flat Iron Steak

Served Sliced with Blue Cheese and Tobacco Onions in a Bourbon Demi-Glace

Caribbean Smoked Pork Loin

House Smoked with Caribbean Spices with a Grilled Pineapple Salsa

Sage Frenched Chicken Breast

French Breast of Chicken with Sage Cornbread Stuffing and a Pan Sauce of White Wine and Herbs

14oz Cowboy Rib Eye

With Sautéed Portobello Mushrooms and a Port Wine Demi-Glace

Blackened Pork Tenderloin

Topped with Crawfish Etouffee

Petit Filet with Grilled Shrimp

Three Jumbo Shrimp Served with Sautéed Cremini Mushrooms in White Wine and Garlic Butter

STARTER UPGRADES

\$3 Per Person

Spinach Berry Salad

Fresh Spinach Topped with Strawberries, Blueberries, Candied Pecans, Fresh Goat Cheese and Balsamic Vinaigrette

Spinach Bleu Salad

Fresh Baby Spinach Tossed with Bleu Cheese, Toasted Almonds and Poached Pears

Tomato Caprese

Layers of Tomatoes, Basil and Fresh Mozzarella Cheese with Balsamic Reduction

Arugula Walnut

Fresh Arugula Tossed with Sundried Cranberries, Toasted Walnuts, Chopped Bacon and Goat Cheese

SIDES (Select One)

\$39 Whipped Potatoes

Herb Roasted New Potatoes

\$36 Rosemary Roasted Yams

Spring Rice Pilaf

Twice Baked Potato with Cheddar and Chives

\$41

Our Chef Will Pair the Perfect Seasonal Vegetable for Your Plate

\$36

DESSERT SELECTIONS (Select One)

New York Cheesecake with Strawberry Sauce

\$38 Strawberry Shortcake

Chocolate Layer Cake

Carrot Cake

\$52

DESSERT UPGRADES (Select one)

\$3 Per Person

Flourless Chocolate Torte

\$38 Deep Dish Apple Pie

Mexican Flan (Traditional Mexican Custard in Carmel Sauce)

Vanilla Crème Brulee

Dinner Buffets

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MEXICAN FIESTA

\$44

Tortilla Salad with Pico de Gallo, Shredded Cheddar and Crispy Tortilla Strips
 Flour Tortillas

Chips and Queso with Homemade Roasted Tomato Salsa
 Tequila Lime Grilled Chicken Breast in Adobo Sauce
 Beef Fajitas with Grilled Peppers and Onions
 Cheese Enchiladas
 Spanish Rice
 Black Beans
 Shredded Cheddar, Jack Cheese, Sour Cream and Guacamole

Pineapple Coconut Cheesecake and Tres Leches Cake

LONGHORN GRILL

\$48

Garden Salad, Potato Salad and Coleslaw

Dry Rubbed Grilled Chicken Breast
 Smoked Beef Brisket
 Smoked Pork Tenderloin Wrapped in Bacon
 Macaroni and Cheese
 Corn on the Cob
 Vegetarian Pinto Beans
 Jalapeno Cheddar Corn Bread Muffins

Bourbon BBQ Sauce, Grilled Onions, Sliced Jalapenos, Kosher Dill Pickles

Deep Dish Apple Pie and Cherry Cobbler

WHEN IN ROME

\$45

Antipasto Display of Marinated Vegetables, Olives and Cured Meats
 Caesar Salad

Three Cheese Spinach or Italian Sausage Lasagna
 Grilled Italian Sausage and Red Peppers in a Roasted Tomato Sauce Accompanied by Penne Pasta
 Oven Roasted Salmon Accompanied by Steamed Mussels in a Roasted Garlic and Butter Wine Sauce
 Mediterranean Roasted Vegetables
 Garlic Bread Sticks

Kahlua Tiramisu and Lemon Berry Mascarpone Cake

NOLA

\$43

Fresh Greens Salad with Carrots, Mushrooms and Cucumbers
 Warm Dinner Rolls and Butter

Seafood Gumbo
 Blackened Catfish with Creole Sauce
 Chicken and Sausage Jambalaya
 Baby Red Potatoes with Cajun Seasonings and Parsley
 Green Beans Almandine

Bourbon Street Bread Pudding and Beignets

GRANDMA'S SUNDAY DINNER

\$45

Garden Salad
 Macaroni Salad
 Warm Dinner Rolls and Butter

Home Made Meatloaf with Brown Gravy
 Oven Roasted Turkey Breast with Rosemary Pan Gravy
 Mashed Potatoes
 Green Bean Casserole with Crispy Fried Onions

Pecan Pie and Banana Pudding

Receptions

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GOLD RECEPTION PACKAGE \$42

Our Gold Reception Package is designed to Precede Dinner

Includes 1.5 hours of service with a selection of Three Chilled Bites, Three Hot Bites and Two Displays

DIAMOND RECEPTION PACKAGE \$56

Includes 2 hours of service with a selection of Four Chilled Bites, Five Hot Bites, Three Displays and One Carving Station Selection

CHILLED BITES

\$85 Per 25 Pieces

Mango Brie Tarts

Assorted Finger Sandwiches (Tuna, Cucumber Cream Cheese, Cranberry Pecan Chicken Salad, and Salmon Mousse)

Smoked Salmon Pinwheels

Greek Wraps

Cajun Turkey Wraps

Smoked Salmon Mousse Bites

Chicken Salad Pastry Puffs

Prosciutto Wrapped Asparagus

HOT BITES

\$85 Per 25 Pieces

Mini Quiche

Spanakopita

Vegetable Egg Rolls

Jalapeno Poppers

Veggie Stuffed Mushroom Caps

Pork Pot Stickers

Chicken or Black Bean Quesadilla

**For Passed Appetizers, a \$75 per server fee will be added.*

DISPLAYS

Gourmet Cheese Display:

\$12

A Selection of Local and Imported Artisan Cheeses with Crackers, Sliced Baguettes, Toast Points and Fruit Chutney

Fruit and Berry Display:

\$8

Fresh Seasonal Fruits and Berries

Crudité:

\$10

An Assortment of Crisp Vegetables Served with Ranch Dip and Roasted Red Pepper Hummus

Tomato Bruschetta:

\$10

Fresh Tomatoes, Mozzarella, Kalamata Olives and Fresh Basil Marinated in Balsamic Vinegar and Olive Oil

Served with Toast Points

Antipasto Display:

\$12

An Assortment of Marinated Vegetables and Smoked Meats. Served with Crackers and Toast Points

Petit Four Display:

\$12

Assortment of Miniature Desserts and Pastries

CARVING STATIONS

Carving Stations Are Designed to Accompany Your Reception Menu Selections. Not Available Alone.

A \$75 Attendant Fee Per Station Required

Accompanied by Sliced Demi Rolls, Whole Grain Mustard, Garlic Herb Aioli and Horseradish Sauce

Roast Beef

(Serves 75)

\$300 each

Turkey Breast

(Serves 25)

\$200 each

Rosemary Pork Loin

(Serves 30)

\$275 each

Blackened Beef Tenderloin

(Serves 20)

\$400 each

Receptions

RECEPTION ENHANCEMENTS

Enhancements are not included in Reception Packages and may be added at an additional charge

Priced Per Person	Priced by Item	Priced by the Platter - 25 Pieces
French Onion Dip \$8 Served with potato and pita chips	Brie En Croute \$40	Beef Empanadas \$125
Spinach Artichoke Dip \$8 Served with toast points and Corn tortilla chips	Baked Brie Wrapped in Puff Pastry with choice of filling-	Spinach Artichoke Tarts \$125
Chips & Salsa \$8 Corn tortilla chips, Roasted Tomato Salsa and Creamy Queso	Cranberry Raspberry Blackberry Honey Dijon and Toasted Pecan	Portobello Turnover \$125
Priced by the Pound	Served with Crackers and Toast Points Serves 15-20 people.	Baby Shrimp Quesadilla \$125
Iced Shrimp Display \$45 16/20 Count Served with Traditional Horseradish Cocktail Sauce		Phyllo Tart with Bacon \$125
Mixed Nuts \$40		Caramelized Onion and Brie \$125
Spicy Snack Mix \$24		Beef Satay \$125
		Italian Sausage Stuffed Mushroom Caps \$125
		Apple Walnut Bleu Cheese Puffs \$150
		Bacon Wrapped Shrimp \$150
		Mini Beef Wellington \$150
		Gulf Crab Stuffed Poppers \$150