

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

Peach Cobbler

Bourbon Pecan Pie

ICED TEA, REGULAR AND DECAF COFFEE

\$44.00 PER PERSON

Buffets offered to Groups of 20 or more

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

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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

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

Texas Pralines
Chocolate Tres Leche Cake

ICED TEA, REGULAR AND DECAF COFFEE

\$46.00 PER PERSON

Buffets offered to Groups of 20 or more

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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

Italian Cream Cake

ICED TEA, REGULAR AND DECAF COFFEE

\$49.50 PER PERSON

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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

Carrot Cake

Pecan Pie

ICED TEA, REGULAR AND DECAF COFFEE

\$49.50 PER PERSON

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