

# 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 22% 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