

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

\$35.00 PER PERSON

Buffets offered to Groups of 20 or more

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

THEMED BUFFET DINNER PACKAGES

MEXICAN DINNER BUFFET

SOUTHWEST CAESAR SALAD
Roasted Corn, Tortilla Strips, Cotija Cheese
Chipotle Caesar Dressing

TORTILLA CHIPS
Homemade Salsa

SPANISH RICE

BORRACHO BEANS 

CHICKEN TORTILLA SOUP
Avocado, Grated Cheese and Tortilla Strips

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

\$38.00 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

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 PICATTA

Chicken Breast with Lemon Caper Sauce

GARLIC BREAD

DESSERTS

Italian Cream Cake
Classic Cannoli

ICED TEA, REGULAR AND DECAF COFFEE

\$40.00 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

Bread Pudding

Bourbon Pecan Pie

ICED TEA, REGULAR AND DECAF COFFEE

\$40.00 per person

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