

# 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 <sup>GF</sup>

Green Cabbage, Peppers, Onions, and Parsley

PICK TWO OF THE FOLLOWING:

Honey Chipotle Chicken Breast <sup>GF</sup>

Sticky Pork Ribs <sup>GF</sup>

Smoked Brisket <sup>GF</sup>

### Includes:

SOUTHERN GREEN BEANS <sup>GF</sup>

BAKED POTATO BAR WITH ALL THE TOPPINGS <sup>GF</sup>

Butter, Sour Cream, Cheddar Cheese, Bacon Bits, Chives, Green Onions

BUTTERED CORN ON THE COB <sup>GF</sup>

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 22% Service Charge.*

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## 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

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## ITALIAN DINNER BUFFET

### CAESAR SALAD

Pecorino Cheese and Herbed Croutons  
Tuscan Caesar Dressing

### CAPRESE SALAD <sup>GF</sup>

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 <sup>GF</sup>

Spicy Cocktail Sauce, Lemons

ROASTED RATATOUILLE <sup>GF</sup>

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**

**Buffets offered to Groups of 20 or more**

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