

DINNER BUFFETS

All Buffets are Complemented with Warm Breads and Freshly Brewed Iced Tea and Coffee

(Designed for 90 Minutes of Service Minimum of 50 Guests)

BALINESE

Chopped Wedge Salad with Blue Cheese, Bacon, Tomatoes, Red Onions and Creamy Ranch Dressing

Beefsteak Tomato and Red Onion Salad with Balsamic Vinaigrette and Roquefort Dressing

Lobster Cobb Salad

Pan Roasted Salmon with Wild Mushrooms and Arugula Risotto

Grilled Beef Filets with Herb Butter and Port Wine Demi-Glace

Smothered Chicken with Caramelized Onion and Bacon Lardons

Au Gratin Potatoes

Jumbo Citrus Asparagus

Creamed Spinach

Petite New York Cheesecakes with Sour Cream Sauce and Strawberries

Petite Jam and Chocolate Ganache Tarts

\$55

THIRD COAST

Classic Shrimp Gumbo

Mixed Greens, Red Onion, Radishes, Tomatoes, Shredded Carrot, Cucumbers, Balsamic Vinaigrette and Parmesan Cream Dressing

Cole Slaw

Pan-Grilled Gulf Redfish with Crawfish and Brown Butter

Fried Shrimp and Hushpuppies

Roasted Bourbon Chicken with Natural Chicken Jus

Jalapeno Cornbread Muffins

Petite Key Lime Tarts

Mini Red Velvet Cupcakes

\$55

OLD SCHOOL ITALIAN

Mixed Greens with Crispy Pancetta, Croutons, Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Croutons

Antipasto Display with Olive Oil Roasted Red and Yellow Peppers, Grilled Ahi Tuna, Provolone Cheese, Kalamata Olives, Roasted Truffle Cauliflower, Sweet Onions, Artichokes, Marinated Mushrooms, Salami, Pepperoncini, Roasted Tomatoes and Fresh Mozzarella

Grilled Salmon with Lemon, Capers and Wild Mushrooms

Chicken Saltimbocca Style with Prosciutto, Sage, Buffalo Mozzarella and Marsala Sauce

Vegetable Ravioli with Tomato Coulls

Roasted Italian Vegetables

Panacotta with Raspberry Coulis

Tiramisu

\$50

HILL COUNTRY

Mixed Greens Salad

Mustard Potato Salad

Coleslaw

Mesquite Smoked Beef Brisket (Carved in service)

Beer Can Roasted Half Chicken

Elgin Sausage Links

Baked Beans

Creamed Corn

Sliced White Onions, Pickles, House Pickled Jalapenos, Mustard, BBQ Sauce and Sliced White Bread

Jalapeno Corn Muffins

Peach Cobbler with Blue Bell

Vanilla Ice Cream Chocolate

Pecan Tart

\$48

MARDI GRAS

Chicken Sausage Gumbo

Mixed Greens with Pear, Pecans, Blue Cheese and Vanilla Bean Vinaigrette

Asparagus Salad

Crawfish Etouffee

Breaded Catfish with Remoulade and Tartar Sauces

Pork Loin with Mustard Sauce

Red Beans and Rice

Oven Roasted Broccoli

Petite Sweet Potato Tarts

Banana Foster Bread Pudding

\$52

HOT TROPICS LUAU

Mixed Greens

Watermelon, Radish and Feta Salad with Mango Vinaigrette

Somen Noodle Salad

Marinated Mushrooms

Mahi Mahi with Sweet Red Chile Garlic Sauce

Stir Fried Beef

Thai Chicken Curry

Vegetable Stir Fried Rice

Gingered Carrots and Zucchini with Red and Yellow Bell Peppers

Rum Roasted Pineapple with Rumchata Mascarpone Cream

Passion Fruit Cheesecake

\$50