

Dinner Buffets

BUILD YOUR OWN BUFFET -ENTRÉES - SELECT 1, 2 OR 3

Chicken Chardonnay with Artichokes

Chicken Roulade stuffed with Roasted Red Peppers

Brown Sugar Dill Crusted Salmon

Chicken Florentine stuffed with Spinach

Pre-sliced Herb Crusted Beef

Pre-sliced Honey Bourbon Pork Loin with Dried Cherry Beurre Blanc

One Entrée - \$30 per person++

Two Entrées - \$35 per person++

Three Entrées - \$40 per person++

ACCOMPANIMENTS - SELECT 2

Seasonal Vegetable Medley

Sautéed Julienne Vegetables

Green Beans with Tomato Caponata

Blue Cheese Spinach Mashed Potatoes

Hickory Salt and Cheddar Cheese Mashed Potatoes

Roasted Garlic Fingerling Potatoes

Three Cheese Macaroni with Truffle Essence

Jasmine Rice

Wild Rice Blend

Sun Dried Tomato Risotto

Herbed Brown Rice Pilaf

Ginger Pepper Basmati Rice

SALADS - SELECT 2

Mixed Greens

Baby Spinach

Grilled Asparagus

Mediterranean Mix

Fresh Seasonal Fruit Display

DESSERT

Desserts of the Moment

EACH DINNER TABLE INCLUDES:

Artisanal Breads with Butter

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Hot Tea Selection



Dinner Buffets Cont'd

TASTE OF THE SOUTH

Green Salad with all the Condiments and Dressings

Creamy Cole Slaw

Potato Salad

Grilled Skirt Steak, Horseradish Sauce

Southern Fried Catfish & Hushpuppies

Pulled Pork Sliders with a Sweet Barbecue Sauce

Mashed Potatoes and Gravy

Baked Beans

Southern Green Beans

Corn on the Cob

Pecan Pie and Peach Cobbler

\$39 per person++

ITALIAN INSPIRED BUFFET

Tuscan Bean Soup

Tortellini Alfredo, Cheese Tortellini, Vegetable Cream Sauce

Rigatoni Marinara, Tomato Basil Sauce

Chicken Florentine, Spinach and Mozzarella Cheese

Shrimp Scampi, White Wine Lemon Butter Sauce

Broccoli Rabe with Garlic and Olive Oil

Squash Medley

Fresh Mozzarella and Heirloom Tomato

Traditional Caesar Salad, Garlic Crostini

Italian Cookies and Pastries

\$40 per person++

SOUTH OF THE BORDER

Chicken Tortilla Soup

Corona Marinated Chicken, Beef and Shrimp Fajitas with Peppers & Onions

Warm Soft Flour Tortillas

Pico de Gallo, Lettuce, Cheddar Cheese, Jalapenos, Guacamole and Sour Cream

Spanish Rice and Refried Beans

Baja Salad Greens with Olives, Tomatoes, Scallions Jack Cheese with Cilantro Lime Vinaigrette

Assorted Desserts

\$40 per person++



Plated Dinners

SOUP OR SALAD - PICK 1

Roasted Butternut Squash

Roasted Tomato Bisque

Sweet Corn Chowder

Green Salad: Grape Tomatoes, Radish and Red Onion Sherry Vinaigrette

Mixed Green Salad: Mandarin Oranges,

Almonds, Raspberry Vinaigrette

Classic Caesar: Romaine Heart, Parmesan

Croutons, Caesar Dressing

DESSERTS - PICK 1

Granny Smith Caramel Apple Pie

Drunken Strawberry Shortcake

New York Style Cheesecake

Double-Layer Chocolate Cake

Margarita Key Lime Pie

ENTRÉES - PICK 1

Chicken Wellington

with Wild Mushroom Duxelle Delicate Brie in a Flaky Puff Pastry served with Garlic Roasted Potatoes and the Chef's Seasonal Vegetable \$35 per person++

Chicken Involtini

Stuffed with Prosciutto, Spinach, Basil and Mozzarella served with a Mushroom Risotto and the Chef's Seasonal Vegetable \$35 per person++

Apple Bourbon Demi Breast of Chicken Stuffed with Braised Apples, Fontina and Dried Cherries served with Cheddar Cheese and Bacon Mashed Potato and the Chef's Seasonal Vegetable \$35 per person++

Chicken Ybor

Breast of Chicken Stuffed with Sausage, Manchego Cheese and Plantains with a Sofrito Beurre Blanc served with Three Cheese Macaroni with Truffle Essence \$36 per person++

Chicken Florentine

Stuffed with Spinach, Boursin Cheese and Cranberries served with Parmesan Cheese Risotto and the Chef's Seasonal Vegetable \$36 per person++ Brown Sugar Dill Crusted Salmon with White Bean Hummus served with Basmati Rice

and the Chef's Seasonal Vegetable \$37 per person++

Blackened Salmon

with Lemon Caper Tzatziki served with Wild Rice Blend and the Chef's Seasonal Vegetable \$37 per person++

Sliced Sirloin of Beef

with Caramelized Onions and Jack Daniels Jam served with a Twice Baked Potato and the Chef's Seasonal Vegetable \$37 per person++

Char-Grilled New York Strip Steak

with Wild Mushrooms and Herb Bordelaise Sauce topped with Tempura Battered Leeks served with a Baked Potato and the Chef's Seasonal Vegetable \$38 per person++

Herb Crusted Filet Mignon

with Red Wine Bordelaise served with Blue Cheese Spinach Mashed Potatoes and the Chef's Seasonal Vegetable \$39 per person++



Plated Dinners Cont'd

DUEL ENTREES

FILET AND CHICKEN CHARDONNAY

Grilled Petit Filet Mignon and Chicken Chardonnay with Tomato Basil in a Roasted Lemon Chardonnay Sauce and Wild Mushroom Risotto and Seasonal Vegetable

\$42 per person++

PETIT TENDERLOIN AND CRAB CAKE

Petit Mesquite Rubbed Beef Tenderloin and Jumbo Lump Crab Cake, Bay Shrimp Risotto, Sauteed Spinach and Organic Root Vegetables

\$65 per person++

STRIP STEAK AND LOBSTER

Aged Strip Steak and White Wine Butter Poached Lobster Tail, Crispy Salmon Cake, Herb roasted Smashed Fingerling Potatoes

\$73 per person++

ENHANCEMENTS

Margarita Flat Bread

Fresh Mozzarella, Tomatoes & Basil on Grilled Naan

\$7 per person++

Hot Artichoke & Spinach Dip

Served with Pita Bread

\$8 per person++

Shrimp Cocktail

Cocktail Sauce & Lemon Wedge

\$10 per person++

Maryland Crab Cake

Served with Remoulade Sauce

\$12 per person++

EACH PLATED DINNER INCLUDES:

Choice of Soup or Salad

Entrée

Accompaniment

Chef's Seasonal Vegetable

Dessert

Artisanal Breads with Butter

Starbucks® Coffee

(Regular & Decaffeinated)

Tazo® Hot Tea Selection