

Banquet Buffet Menu

All buffets are served with a fresh garden salad bar, choice of four sides, fresh baked dinner rolls, choice of two desserts, water, tea, and coffee.

One Entrée Buffet	\$18.95
Two Entrée Buffet	\$21.95
Three Entrée Buffet	\$25.95

*Prime Rib carved as an entrée for an additional \$4.00

*Soups may be substituted for salad bar or added to menu for an additional \$3.00

Chicken Entrees

Chicken Parmesan

Parmesan and herb crusted chicken breasts served in a thick marinara sauce with Italian cheeses.

Chicken Supreme

Oven roasted chicken breasts topped with a white wine cream sauce and fresh red and green peppers.

Grilled Chicken Breast

Served with sautéed green onions and a white wine glaze.

Stuffed Chicken Breast

Boneless chicken breast stuffed with a special Cajun crabmeat breading and baked in lemon butter cream sauce.

Chicken Marabella

Chicken breast marinated in red wine, dried fruit, capers, and Spanish olives. Sautéed to a golden brown.

Breast of Lemon Chicken

Sautéed and served with a brown sugar and lemon glaze.

Chicken Roulade

Roasted chicken breast stuffed with an herb butter and prosciutto mixture and served in a white wine reduction sauce.

Chicken Santa Fe

Sautéed chicken breast with a green chili cream sauce and Monterrey jack cheese.

Tropical Chicken

Sautéed chicken breasts with a pineapple, mango, and coconut sauce.

Chicken Cordon Bleu

Chicken breasts stuffed with ham and Swiss. Sautéed to a golden brown. Served with a sherry cream sauce.

Orange Chicken

Batter fried pieces with an orange sesame soy glaze.

Chipotle Chicken

Sautéed chicken breast served with a light chipotle sauce.

Honey Glazed Baked Chicken

Beef Entrees

Beef Tips and Rice

Mounds of mouth-watering beef tenderloin in a red wine sauce. Served with rice.

Sweet and Sour Beef

Stir fried with onions, garlic, and sweet peppers. Served on white rice.

Flat Iron Steak

Served with grilled onions and a mushroom demi glaze.

Sirloin in Peppercorn Sauce

Sliced sirloin served in a red wine and peppercorn sauce.

Pot Roast

Slow roasted and served with celery, onions, and carrots in an old fashioned gravy.

Chicken Fried Steak

Breaded and fried cutlets. Served with peppered cream gravy.

Pork Entrees

Grilled Apple Mango Loin

A grilled apple-mango glazed pork loin sliced and served medallion style.

Southwestern Pork Chops

Sauteed with fine ground corn meal and seasoned flour. Topped with a tomato, jalapeno, and sweet onion sauce.

BBQ Pork Loin

Roasted, sliced, and served with homemade BBQ sauce.

Mesquite Smoked Pork Loin

Served with Captain Morgan's black strap molasses sauce..

Pork Loin in Hunter's Sauce

Roasted pork loin in a hearty mushroom demi-glaze.

Chili Verde

Tender cubed pork with onions and green chili sauce. Served over white rice with corn.

Seafood and More

Fried Catfish

Cornmeal battered catfish filets fried to perfection. Served with tartar sauce.

Baked Salmon Florentine

Grilled salmon steaks smothered in a spinach, onion, and caper Alfredo sauce.

Fried Shrimp

Served with cocktail sauce.

Crispy Tilapia

Fresh filets dusted in corn flour and pan fried. Served with a crawfish cream sauce.

Cajun Talapia

Grilled talapia topped with shrimp and crawfish etoufee. Served on dirty rice.

Turkey and Dressing

Succulent roasted turkey breast served over your choice of traditional cornbread dressing or crawfish dressing. Served with giblet gravy and cranberry chutney.

Shrimp Scampi

Garlic and shallots sautéed with white wine and finished with whole butter and chopped parsley.

Pecan Encrusted Rainbow Trout

Fresh Rainbow Trout battered with minced pecans and pan seared to perfection. Served with a lemon-butter cream sauce.

Grilled Alaskan Salmon

Served with an orange Dijon glaze.

Baked Ham

Savory honey smoked spiral ham topped with Maraschino cherries and pineapple slices. Served with a pineapple glaze.

Meat or Vegetable Lasagne

Seven layers of imported cheeses, pasta, and marinara.

Turkey Mignon

Bacon wrapped breast of turkey grilled and served with a sherry cream sauce.

Sides

Vegetable Medley
Green Beans Southern Style
Green Beans Amandine
Green Bean Casserole
Buttered Corn
Southwestern Roasted Corn
Cheese and Cream Corn Spoon Bread
Spinach Casserole
Broccoli and Rice Casserole
Fresh Broccoli and Cauliflower
Broccoli and Cheese Sauce
Wild Rice
Rice Pilaf
Roasted Red Potatoes
Rosemary New Potatoes

Mashed Potatoes and Gravy
Potatoes Au Gratin
Sweet Yam Casserole
Lima Beans
Purple Hull Peas
Black Beans
Honey Glazed Carrots
Ratatouille
Turnip Greens
Pea Casserole
Sweet Green Peas
Stewed Tomatoes and Okra
Squash Casserole
Pasta with Herbed Butter

Soups

Broccoli and Cheddar Soup
Chicken and Sausage Gumbo
Chicken Noodle Soup

Tomato Basil
Beef Vegetable
Beef and Barley

**Other soups may be available upon request*

Desserts

Pecan Pie
Key Lime Pie
Coconut Pie
Chocolate Pie
Homemade Apple Pie
Cherry Pie
Lemon Pie
Sweet Potato Pie
German Chocolate Cake
Carrot Cake
Triple Chocolate Cake

Strawberry Swirl Cheesecake
Key Lime Cheesecake
Chocolate Cheesecake
Apple Cobbler
Cherry Cobbler
Peach Cobbler
Blueberry Cobbler
Pecan Cobbler
Banana Pudding
Bread Pudding w/ Rum Sauce
Ice Cream Bar

Specialty Buffets

\$25.95

American Style BBQ (Choice of 3 Meats)

Sliced Smoked Brisket - Smoked Sausage - BBQ Chicken - Pulled Pork - Pork Ribs

Garden Salad Bar

Mustard Potato Salad

Cole Slaw

Baked Beans

Corn on the Cobb

Rolls

Choice of Peach, Apple, or Cherry Cobbler served with Ice Cream

Mexican Buffet

Chicken and Steak Fajitas with Flour Tortillas

Cheese Enchiladas

Taco Beef with Shells

Homemade Tortilla Chips and Queso

Refried Beans

Mexican Rice

Grilled Peppers and Onions

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

Homemade Flan

Xangos

Italian Buffet

Penne Pasta and Fettuccini

Marinara and Alfredo Sauces

Garden and Caesar Salad Bar

Homemade Meatballs

Marinated Grilled Chicken Breasts

Italian Sausage

Grilled Vegetables

Onions, Garlic, Broccoli, Sun-Dried Tomatoes, Olives, Sliced Mushrooms, and Parmesan Cheese

Garlic Breadsticks

Cheesecake with Fresh Berries, Chocolate, Caramel, and Raspberry Sauces

Tiramisu Torte

