

BUFFET DINNER MENU

*One entrée includes a salad, two sides and dinner rolls

ENTREES

Pecan Crusted Chicken Breast with an Apple Apricot Chutney Seared Chicken with a Lemon Rosemary Sauce Chicken Scallopini with a Creamy Mushroom Wine Sauce Stuffed Chicken Florentine served with a Dijon Cream Sauce Herb-Crusted Pork Loin with Pan Gravy

SIDES

SALADS

Roasted Red Potatoes Garlic Whipped Potatoes Whipped Herbed Potatoes Cheddar Whipped Potatoes Green Beans & Mushroom Sauté Wild Rice with Golden Raisins & Toasted Almonds Mélange of Seasonal Vegetables Ancho Chili Corn Bread Stuffing Zucchini Or Broccoli Gratin Confetti Vegetables Spinach Sauté TOSSED GREEN SALAD Romaine lettuce with red onions, carrots, and diced tomatoes.

CAESAR SALAD Romaine lettuce with herbed croutons and parmesan cheese.

SPINACH SALAD Spinach, bacon, herbed croutons, peppered pecans.

SALAD OF BABY GREENS Baby Greens, peppered pecans, goat cheese, roasted red peppers.

GREEK SALAD Romaine lettuce, cucumber, Kalamata olives, Feta cheese, & tomatoes.

DRESSINGS:

Ranch / Cilantro Ranch / Blue Cheese / Balsamic Vinaigrette / Chipotle Caesar / Classic Caesar / Cider Vinaigrette / Orange Balsamic Vinaigrette / Bacon & Blue Cheese / Orange Vinaigrette / Oregano Vinaigrette



SPECIAL CUISINES

ITALIAN MENUS

*Includes a Caesar salad or tossed green salad, two sides, and garlic rolls

Spaghetti with Meatballs

Sausage & Five Cheese Lasagna

Chicken Parmesan served with Spaghetti and Marinara

Baked Tortellini Casserole

Baked Penne Pasta with Italian Sausage, Grilled Chicken, Sun Dried

Tomatoes, and Cheddar & Brie Cheeses

Chicken Alfredo

MEXICAN MENUS

*Includes a tossed green salad with cilantro ranch dressing, Spanish rice, refried beans, queso & tortilla chips

Chicken & Green Chili Enchiladas & Beef Enchiladas with a Chili Con Carne Sauce

Sour Cream Shrimp Enchiladas

Chicken & Beef Quesadillas

Beef, Chicken, and Pork Nachos

Chicken & or Beef Fajitas

BARBECUE MENUS

*Includes sides, dinner rolls, onions, pickles, & jalapenos

Beef Brisket **Cowboy Beans** Texas Potato Salad Barbecue Chicken Smoked Sausage

Cole Slaw

Choice of 1 meat Choice of 2 meats Choice of 3 meats



CHEF STATIONS

PASTA STATION

Bowtie and fusilli pasta tossed with your choice of two sauces and six condiments listed below:

Sauces: Sun-dried tomato cream sauce, plum tomato and fennel marinara, roasted vegetable cream sauce or basil pesto cream

Condiments: Italian sausage, blackened or grilled chicken, scallions, mushrooms, black olives, green olives, roasted red pepper, bacon, smoked ham, or Parmesan

MASH-TINI STATION

Yukon Gold Mashed Potatoes and Roasted Garlic Mashed Potatoes served in martini glasses with your choice of toppings. Toppings include shredded cheddar cheese, scallions, bacon, sour cream, butter, Marsala beef and mushrooms, and chicken chili (*martini glass not included in pricing*)

SMOKED GOUDA MAC & CHEESE STATION

Smoked Gouda Mac & Cheese served in mason jars with toppings to include bacon, scallions, and ham (mason jar rental additional cost)

GRITS STATION

Whole shrimp, bacon, and grits flavored with parmesan cheese and Cajun spices served in a martini glass (martini glass rental additional cost)

QUESADILLA STATION

Flour tortillas filled with Cheddar and Monterey Jack cheeses with zesty black beans, sautéed spinach, choice of grilled chicken, beef, or shrimp (additional cost) and a hint of jalapeno, cut into wedges and served with salsa, guacamole, and sour cream

PULLED PORK QUESADILLA STATION

Flour tortillas filled with Cheddar and Monterey Jack cheeses with slow roasted chipotle pulled pork and a hint of jalapeno, cut into wedges, and served with a smoked corn chip slaw

FAJITA STATION

Grilled chicken and beef fajitas accompanied by guacamole, salsa, sour cream, jalapenos, and Mama Luna's homemade flour tortillas

SLIDERS STATION (Choice of 2)

Beef, Turkey or Chicken Sliders with onions, pickles, American cheese, cheddar cheese, pepper jack cheese, ketchup, mustard, and mayonnaise

THAI STATION

Marinated chicken, beef, or herbed shrimp, fresh garlic, ginger, chili peppers, straw mushrooms, julienned carrots, green beans, scallions, sugar snap peas, bamboo shoots, eggplant, julienned peppers, cilantro, fresh mint, and a red curry coconut sauce, served with jasmine rice and crushed peanuts



CARVING STATIONS

BEEF TENDERLOIN CARVING STATION

Grilled beef tenderloin presented with cranberry apple compote, creamy horseradish sauce or caper sour cream, served with small dinner rolls.

HAM OR TURKEY CARVING STATIO

Honey apricot glazed ham or mesquite smoked turkey breast presented with cranberry orange compote, honey mustard, jalapeno mustard or tarragon mayonnaise and served with small dinner rolls.

BLACKENED TURKEY CARVING STATION

Whole boneless breast of turkey dredged in a spicy Cajun mixture, blackened in a cast iron skillet, served with a cranberry apple compote, honey mustard and small dinner rolls.

BOURBON GLAZED HAM CARVING STATION

Brown sugar bourbon-glazed spiral sliced ham presented with herb mayonnaise, cranberry apple compote, and served with small dinner rolls.

PORK LOIN CARVING STATION

Rosemary and spicy apricot glazed pork loin served with small dinner rolls with condiments of black bean & roasted red pepper relish and herbed mayonnaise.

CHIPOTLE BARBEQUED BEEF TENDERLOIN CARVING STATION

Southwestern grilled beef tenderloin presented with ancho barbeque sauce and creamy horseradish sauce, served with small dinner rolls.