

Dinner Selections

Chicken Cordon Bleu

Boneless Chicken Breast Stuffed with Smoked Ham and Swiss Cheese Topped with a Tarragon Cream Sauce

Almond Chicken

Chicken Breast Marinated Oriental Style and Pan Fried with a Light Coating of Almonds

Tequila Chicken

Sautéed Chicken Breast Topped with a Margarita Mix and a Hint of Tequila

Chicken Picatta

Boneless Chicken Breast Sautéed in a Lemon Caper Sauce

Creole Chicken Roulade with Crawfish Fondue

Smoked Sausage Bits and Flavored Sage Dressing Rolled in a Lightly Blackened Chicken Breast Topped with a Buttery Crawfish Fondue

London Broil

Sliced Marinated Flank Steak with a Sherry Mushroom Sauce

Roasted Tenderloin with Pickled Scallions

House Cured, Sliced Roast Beef Tenderloin Served with a Demi Sauce

Sirloin Au Pouvre

Sliced Sirloin Topped with a Brandy Pepper Cream Sauce and Lightly Battered Onion Curls

Prime Rib of Beef

Slow Cooked for Maximum Tenderness and Served with a Creamy Horseradish Sauce

Filet Mignon

Center Cut Beef Tenderloin Served with a Shiitake Mushroom Sauce

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Dinner Selections

~ Continued ~

Herb Roasted Pork Loin

*Tender Roasted Loin of Pork with a
Pan Jus*

Stuffed Pork Tenderloin

*Pork Tenderloin Stuffed with
Spinach, Pine Nuts, and Garlic with a
Chardonnay Cream Sauce*

Pecan Trout

*Whole Trout Filet Encrusted with
Crushed Texas Pecans
Lightly Sautéed and Served with a
Brown Butter Citrus Burre Blanc*

Choice of Grilled or Blackened Salmon

*Center Cut Salmon Steak
Served with a
Champagne Dill Sauce*

Duets

Beef and Bird

*Petite Filet paired with
Grilled Chicken Breast in a
Merlot Sauce*

Texas Duo

*Rib Eye Steak and
Barbeque Gulf Shrimp*

Surf and Turf

*Petite Filet Mignon with a
Fresh 5 oz Rock Lobster Tail and
Chef's Accompanying Sauce*

Sirloin and Stuffed Salmon

*Grilled Sirloin paired with
Bacon Wrapped Salmon Steak
Stuffed with Spinach and Asiago Cheese
Served with a Lemony Butter Sauce*

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Dinner Buffets

~Minimum of 50 People~

Food service is for one (1) hour.

The Lone Star

*Marinated Tomato-Onion-Cucumber Salad
Red Skin Potato Salad
Freshly Shredded Cole Slaw
Relishes and Garden Vegetables
Pit Smoked Brisket
Chicken Fried Steak with
Southern Cream Gravy
Savory Barbecue Chicken
Buttered Corn on the Cob
Baked Beans with Molasses and Ham
Jalapeno Cornbread
Peach and Apple Cobbler
Coffee, Decaf, Hot and Iced Teas*

A Touch of Rome

*Fresh Caesar Salad
Sliced Roma Tomatoes with
Mozzarella and Fresh Basil
Antipasto of Pepperoni, Black Olives,
Roasted Peppers, Pepperoncini,
Onion, and Romaine Lettuce
Lasagna
Cheese and Meat Tortellini with a
Pesto Cream Sauce
Chicken Cacciatore
Sautéed Zucchini and Squash
Focaccia Bread
Amaretto Cheesecake
Coffee, Tea, and Decaf*

Tropical Paradise

*Seasonal Tropical Fresh Fruits
Carrot and Raisin Salad
Baby Greens with Bay Shrimp with
Mandarin Orange and a
Poppy Seed Dressing
Crudite with Shrimp Dip
Almond Chicken
Sweet and Sour Pork Ribs
Beef Skewers Teriyaki
Wild Rice Pilaf
Stir Fried Vegetables
Key Lime Pie
Strawberry Shortcake
Fresh Breads
Coffee, Decaf, and Tea*

Americana

*Marinated Tomato-Onion-Cucumber Salad
Creamy Macaroni Salad
Crispy Fried Chicken
Jumbo Hotdogs
Old Fashioned Grilled Hamburgers
Baked Beans, Corn Cobettes
Breads, Relishes, and Condiments
Apple Pie and Southern Pecan Pie
Coffee, Tea, and Decaf*

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Dinner Buffets

*~Continued, Minimum of 50 People~
Food Service is for one (1) hour*

Trip to Old Mexico

*Tortilla Chips and Salsa
Southwest Garden Salad
Marinated Beef and Chicken Fajitas
Cheese Enchiladas
Tamales
Refried Beans
Spanish Rice
Warm Flour Tortillas
Flan
Coffee, Tea, and Decaf*

BBQ Buffet

*Freshly Shredded Cole Slaw
Creamy Potato Salad
Pit Smoked Brisket
Golden Pulled Pork
Smoked Sausage
Slow Simmered Green Beans with Onions
Macaroni Salad
Assorted Relishes
Rolls
Apple Pie and Southern Pecan Pie
Coffee, Tea, and Decaf*

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Create Your Own Buffet

~ Minimum of 50 People~

Food service is for one (1) hour.

Starters

Choose Three:

*Garden Salad Bowl with 2 Dressings
Spinach Salad with Honey Vinaigrette
Seafood Pasta Salad
Three Bean Salad
Waldorf Salad
Marinated Tomato, Cucumber, and
Onion Salad
Fresh Fruit Ambrosia
Italian Marinated Mushrooms with
Fresh Herbs
Fresh Garden Vegetables with Dip
Antipasto Salad
*Add Caesar Salad Bowl
(additional cost)*

Entrées

*Choice of Two or
Choice of Three*

*Tequila Chicken
Almond Chicken
Chicken Parmesan
Roasted Herb Chicken
Savory Barbecue Chicken
Island Caribbean Chicken
Pecan Crusted Trout
Herb Roasted Pork Loin
Bourbon Glazed Ham (Sliced)
Pit Smoked Beef Brisket
Chicken Fried Steak with Cream Gravy
Beef Bourguignon
Beef Stroganoff
Sliced London Broil
Braised Short Ribs
BBQ Smoked Spare Ribs
Roast Turkey with Stuffing
Lasagna
Ratatouille
Blackened Chicken Pasta*

Vegetables, Rice, Pasta, and Potatoes

Choose Three:

*Honey Glazed Carrots
Sautéed Zucchini and Squash
Baked Beans
Fresh Vegetable Medley
Broccoli and Cheese Sauce
Green Beans Amandine
Stir Fried Vegetables
Peas and Pearl Onions
Buttered Corn on the Cob
Okra and Stewed Tomatoes
Wild Rice Pilaf
Brunoise Rice
Spanish Rice
Red Skinned Mashed Potatoes
Garlic Whipped Potatoes
Oven Roasted Potatoes
Potatoes Au Gratin
Escalloped Potatoes
Parslied New Potatoes
Candied Yams
Fettuccini
Angel Hair Pasta*

**Baked Potato with Condiments:
(additional cost)*

Carved Items

*Sliced Baron of Beef
Smoked Prime Rib of Beef
Whole Roasted Beef Tenderloin
Oven Roasted Turkey
Smoked Texas Wright Ham*

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Cook's Stations

~50 people minimum~

*The following stations are not a substitute
for lunch or dinner.*

Pasta Station

*Penne, Tortellini, and Rotini with Pesto, Alfredo, and Marinara Sauces
Fresh Grated Parmesan Cheese and Foccacia Bread
with Grilled Chicken Strips or Bay Shrimp at additional cost
One hour service
One (1) cook required per station for up to 75 people*

Fajita Station

*Tender Marinated Chicken and Beef Strips, Flour Tortillas, Shredded Lettuce and
Cheddar Cheese, Pico de Gallo, Guacamole, Salsa and Sour Cream.
One hour service
No Cook Required for this station*

Stir Fry Station

*Wok Stir Fried Beef, Chicken, and Shrimp with
Oriental Vegetables and Noodles
One hour service
One (1) cook required per station for up to 75 people*

Mashed Potato Martini Station

*Yukon Gold Potatoes, Sweet Potatoes, and Idaho Potatoes
Choice of toppings include:
Sour Cream, Pancetta, Bacon Bits, Green Onions, Fresh Herbs, Asparagus Tips,
Cheddar Cheese, Bleu Cheese, Peppercorn Cream and Mushroom Demi
One hour service
One (1) cook required per station for up to 50 people*

Carving Stations

*Baron of Beef (approximately 75 people)
Steamship Round of Beef (approximately 200 people)
Smoked Texas Wright Ham (approximately 50 people)
Oven Roasted Turkey (approximately 40 people)
Whole Roasted Beef Tenderloin (approximately 20 people)
Smoked Prime Rib of Beef (approximately 25 people)*

*~The above will be served with appropriate condiments and rolls~
One (1) carver required per station*

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