

Entrée Dinner Buffet

Sample Dinner Menu I

OUR GARDEN SALAD

SEVEN-LETTUCE BLEND, WITH CARROTS JULIENNE, CUCUMBER, RED ONION, CHERUB TOMATOES IN A TRUE FRENCH VINAIGRETTE.

GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-TERIYAKI, GRILLED ON HICKORY WOOD FIRE

HICKORY SMOKED BEEF BRISKET

SIX HOURS IN THE SMOKER WITH OUR HOUSE SEASONINGS, DELICIOUSLY MOIST AND TENDER, HORSERADISH OR BBQ SAUCE

YUKON GOLD MASHED POTATOES

HAND MASHED WITH BUTTER AND CREAM, CHIVE GARNISH

SAUTÉED HARICOT VERT

FRENCH GREEN BEANS, SAUTÉED IN OLIVE OIL, SALT AND PEPPER

HOUSE-MADE YEAST ROLLS

SERVED WARM OUT OF THE OVEN

\$23

Sample Dinner Menu III

MIXED GREEN SALAD

SEASONAL LETTUCES, TOMATOES, AND HOUSEMADE RANCH

HICKORY SMOKED BEEF BRISKET

SIX HOURS IN THE SMOKER WITH OUR HOUSE SEASONINGS, DELICIOUSLY MOIST

GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-TERIYAKI, GRILLED ON HICKORY WOOD FIRE

FIVE OAKS RANCH BEANS

SEASONED WITH SALT, PEPPER AND HAM BONE

PABLANO RICE

ROASTED PABLANO PEPPERS, ADD SECONDARY FLAVORS TO THE RICH MONTEREY JACK CHEESE AND WHITE RICE.

FRESHLY BAKED BREAD

CHEF'S CHOICE, WARM AND OUT-OF-THE-OVEN

\$18

HICKORY SMOKED PORK RIBS

SEASONED AND SMOKED PORK SPARERIBS,

SLICED BY CHEF ATTENDANT

+ \$3.50 PER GUEST

Sample Dinner Menu II

MIXED GREEN SALAD

SEASONAL LETTUCES, TOMATOES, AND HOUSEMADE RANCH

HICKORY SMOKED BEEF BRISKET

SIX HOURS IN THE SMOKER WITH OUR HOUSE SEASONINGS, DELICIOUSLY MOIST

GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-TERIYAKI, GRILLED OVER HICKORY WOOD FIRE

FESTIVAL BLEND WILD RICE

SWEET CRANBERRIES AND CRUNCHY ALMONDS WITH WHITE AND LONG-GRAIN BROWN RICE

SAUTÉED HARICOT VERT

FRENCH GREEN BEANS, SAUTÉED IN OLIVE OIL, SALT AND PEPPER

FRESHLY BAKED BREAD

CHEF'S SELECTION, SERVED WARM OUT OF THE OVEN

\$19

Sample Dinner Menu IV

STRAWBERRY SPINACH AND PRALINE PECANS

SEASONAL LETTUCES AND SPINACH, SLICED STRAWBERRIES, GOAT CHEESE IN RASPBERRY VINAIGRETTE

GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-TERIYAKI, GRILLED ON HICKORY WOOD FIRE

WHOLE SIDES OF GRILLED SALMON

WHOLE SIDE ATLANTIC SCOTTISH SALMON, GRILLED OVER HICKORY FIRE

STEAMED BROCCOLI

FLEURETTES, STEAMED IN A LIGHT CHICKEN STOCK, SEA SALT AND PEPPER

RISOTTO WITH WILD FOREST MUSHROOMS

RESPLENDENT WITH SAUTÉED MORELS, CHANTERELLES, TRUMPETS, PORCINI AND OTHER SEASONAL MUSHROOMS AND CREAMY RISOTTO

FRESHLY BAKED BREAD

CHEF'S SELECTION, SERVED WARM OUT OF THE OVEN

\$25.50

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*Sample Dinner Menu VI***MIXED GREEN SALAD**

SEASONAL LETTUCEs, TOMATOES, AVOCADOS
HOUSEMADE RANCH OR LIME VINAIGRETTE

GRILLED FLANK STEAK & CHICKEN FAJITAS

MARINATED IN SPICES AND LEMON, SEARED ON THE GRILL,
OBNOXIOUSLY FLAVORFUL AND JUICY | CARVED BY CHEF ATTENDANT

SAUTÉED PEPPERS & ONIONS

COLORFUL AND CARAMELIZED,

CUBAN BLACK BEANS

MIXING CUBAN AND MEXICAN? WE KNOW, A BIT OUT OF PLACE, BUT
WHEN A BRIDE'S CUBAN GRANDMOTHER GAVE US THIS RECIPE, WE
HAD TO PUT IT ON OUR MENU.

SPANISH RICE

HEY, THIS IS SUPPOSED TO BE A MEXICAN MENU, NOT SPANISH,
RIGHT? YEA, BUT THIS RICE WILL MAKE YOU FORGET OUR
CONTINENTAL CONFUSION

FAJITA FIXINS¹

TORTILLAS | SOUR CREAM | SALSA | SHREDDED CHEESE
\$21

CHIPS & GUACAMOLE

FROM SCRATCH & SIMPLE: AVOCADOS, TOMATOES, ONION,
JALAPENOS, LIME JUICE, SALT
+ \$2.50

*Sample Dinner Menu VII***STRAWBERRY SPINACH AND PRALINE PECANS**

SEASONAL LETTUCEs AND SPINACH, SLICED STRAWBERRIES,
GOAT CHEESE IN RASPBERRY VINAIGRETTE

GRILLED TENDERLOIN OF BEEF

THE FINEST CUT OF BEEF, GRILLED OVER HICKORY FIRE,
CARVED BY A UNIFORMED CHEF ATTENDANT

GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-
TERIYAKI, GRILLED ON HICKORY WOOD FIRE

SAUTÉED VEGETABLE MEDLEY

SEASONAL VEGETABLES: BROCCOLI, SQUASH, HARICOT VERT,
CARROTS SAUTÉED IN OLIVE OIL WITH SEA-SALT AND PEPPER

FESTIVAL BLEND WILD RICE

SWEET CRANBERRIES AND CRUNCHY ALMONDS WITH WHITE AND
LONG-GRAIN BROWN RICE

FRESHLY BAKED BREAD

YEAST OR PUMPERNICKEL ROLLS, CROISSANTS, GARLIC-CHEESE
BISCUITS. HOUSE-MADE, FRESH OUT OF THE OVEN.
\$38*

*Sample Dinner Menu VIII***GARDEN SALAD**

SEVEN-LETTUCE BLEND, WITH CARROTS JULIENNE, CUCUMBER, RED
ONION, CHERUB TOMATOES IN A TRUE FRENCH VINAIGRETTE.

GRILLED TENDERLOIN OF BEEF

THE FINEST CUT OF BEEF, GRILLED OVER HICKORY FIRE,
CARVED BY A UNIFORMED CHEF ATTENDANT

WHOLE SIDES OF GRILLED SALMON

WHOLE SIDE ATLANTIC SCOTTISH SALMON | GRILLED OVER HICKORY

SAUTÉED VEGETABLE MEDLEY**WITH GRILLED ASPARAGUS**

IN OLIVE OIL WITH SEA-SALT AND PEPPER

FESTIVAL BLEND WILD RICE

SWEET CRANBERRIES AND CRUNCHY ALMONDS WITH WHITE AND
LONG-GRAIN BROWN RICE

CHEDDAR AND CHIPOTLE MAC 'N CHEESE

WITH SMOKED CHEDDAR AND CRISPY CHIPOTLE TOPPING

FRESHLY BAKED BREAD

YOUR CHOICE: YEAST OR PUMPERNICKEL ROLLS, CROISSANTS,
GARLIC-CHEESE BISCUITS. HOUSE-MADE, FRESH OUT OF THE OVEN.
\$48*

Dessert Included in Cost

40 guests or less: choose one | 40+ guests: choose two

COBBLER CRISP

APPLE, CHERRY, OR BLACKBERRY WITH RICH, CRUNCHY TOPPING.
A-LA MODE FOR AN EXTRA \$1.00 PER GUEST

WARM COOKIES[†]

CHOCOLATE CHIP, PEANUT BUTTER M&M, MACADAMIA NUT, SUGAR

PRALINE PECAN BROWNIES

WARM AND GOOEY BROWNIES WITH PRALINE PECANS BAKED IN.

OLD FASHIONED TEXAS SHEET CAKE

ICED WHEN THE CAKE IS STILL WARM, DECADENTLY MOIST AND RICH;
CHOCOLATE OR VANILLA CAKE RESPLENDENT WITH WALNUTS

ICE CREAM VANILLA OR CHOCOLATE**CHEESECAKE** CLASSIC NEW YORK STYLE,*Additional Dessert Options***ICE CREAM "BAR"**

CHOCOLATE OR VANILLA ICE CREAM WITH HOT FUDGE, CARAMEL,
SPRINKLES, NUTS, CHOCOLATE CHIPS AND YOUR CHOICE OF
REESES, BUTTERFINGER, OREOS OR M&MS. + \$2.50

PRALINE PECAN CARROT CAKE

CARROT CAKE SOAKED WITH A PRALINE SYRUP, CLASSIC CREAM
CHEESE FROSTING + 3.00

BAKED FUDGE

IMAGINE THE RICHEST BROWNIE WITH CRISPY CRUST, AND GOOEY
INTERIOR. SERVED WITH REAL WHIPPED CREAM. SO DELECTABLE,
WE'VE SEEN GUESTS LICK THE BOWL + 2.00

PIES[†]

PUMPKIN, BANANA CREAM, CHOCOLATE CREAM, COCONUT CREAM,
LEMON CREAM, LEMON MERINGUE + 2.00
PECAN, BLUEBERRY, KEY LIME + \$2.25
CHERRY, FRENCH SILK + \$3.00

[†] MINIMUMS APPLY

* MENU PRICE SUBJECT TO REGULAR MARKET FLUCTUATIONS DUE TO MEAT OR SEAFOOD COSTS.
ALL MENUS INCLUDE CHINA, SILVERWARE AND GLASSWARE FOR YOUR EVENT. | PRICING ACCURATE TO JULY 2015

Consider Customizing - additions and substitutions

Salads & Soups

CLASSIC CAESAR

CRISP LEAFY ROMAINE WITH RICH GARLIC-INFUSED CAESAR, GRATED PARMESAN

NAPA CABBAGE CRUNCH

CRUNCHY NAPA CABBAGE WITH GREEN ONIONS, DRIED CRANBERRIES, TOASTED ALMOND SLIVERS AND RAMEN NOODLES; LIGHTLY TOSSED IN A BROWN SUGAR-SOY VINAIGRETTE

EVIL JUNGLE

SEVEN-LETTUCE BLEND, RED AND GREEN CABBAGE WITH TOMATOES, GREEN ONIONS, RAMEN NOODLES, CARROTS, MANGO, AVOCADO, BASIL, CILANTRO, MINT, PEANUTS AND A THAI PEANUT DRESSING...WITH OVER 20 INGREDIENTS, ANY CHEF CALLS IT "EVIL!"

TOMATO BASIL & PINE NUT SOUP

RICH TOMATO SOUP INFUSED WITH BASIL, PINE NUT GARNISH

CURRIED PUMPKIN SOUP

BEAUTIFULLY RICH, CREAMY AND FULL OF FALL FLAVOR

Vegetables

GRILLED ASPARAGUS

CLASSIC, SIMPLE, NOT OVERDONE. BRIGHT GREEN FROM A SHORT SEAR ON THE GRILL. BRUSHED WITH CLARIFIED BUTTER; SEA SALT AND PEPPER

STEAMED BROCCOLI

FLEURETTES, STEAMED IN A LIGHT CHICKEN STOCK, SEA SALT AND PEPPER

Starches & Sides

AU GRATIN POTATOES

LAYERS OF SAUCER-LIKE YUKON GOLD POTATOES WOVEN WITH BACON, GRUYERE CHEESE AND GREEN ONIONS IN A DELICATE BÉCHAMEL

GREEN CHILE CORN

OUR MOST REQUESTED RECIPE, NEXT TO THE CHICKEN, ANAHEIM PEPPERS AND A HINT OF RED PEPPER FLAKES IN A CHEESY CREAM SAUCE

BOURGOGNE 'BELLAS

SAUTÉED BABY PORTABELLA MUSHROOMS IN A BUTTERY, SHALLOT BURGUNDY WINE SAUCE

CHEDDAR AND CHIPOTLE MAC 'N CHEESE

BORROWED FROM FLEMING'S RESTAURANT, WITH SMOKED CHEDDAR AND CRISPY CHIPOTLE TOPPING

RISOTTO WITH WILD FOREST MUSHROOMS

RESPLENDENT WITH SAUTÉED MORELS, CHANTERELLES, TRUMPETS, PORCINI AND OTHER SEASONAL MUSHROOMS AND CREAMY RISOTTO

CHEESE RAVIOLI

WITH YOUR CHOICE OF SAUCE OR OLIVE OIL, CHIVE AND PINE NUT GARNISH