

DINNER

(Select One Soup or Salad, One Entrée and One Dessert)

AMUSE BOUCHE

- ❖ Grilled Asparagus / Lump Crab Ceviche / Sweet Peppers
- ❖ Roasted Tomato Gazpacho Shot / Crostini
- ❖ Oven Cured Tomato and Castelvetrano Olive Bruschetta
- ❖ Tuna Tataki / Wakame / Sambal Cucumber Salad

SALADS

- ❖ Field Greens / Watercress / Mixed Farmhouse Tomatoes / Fresh Mozzarella / Pesto / Basil Croutons / White Balsamic Honey Vinaigrette
- ❖ Seasonal Greens / Frisee / Marinated Chickpeas / Grape Tomatoes / Radish / Shaved Cucumber / Barrel Aged Feta Cheese / Grilled Hearts of Palm / Apple Cider Vinaigrette
- ❖ Romaine, Radicchio / Butter Crouton / Asiago / Caesar Dressing
- ❖ Red Oak / Leaf Lettuce / Arugula / Wine Poached Baby Pears / Buttermilk Blue Cheese / Candied Walnuts / Port Wine Vinaigrette

SOUPS

- ❖ Skinny Chicken Tortilla Soup / Radish / Queso Fresco / Tortilla Crisps
- ❖ Baked Potato and Leek Soup / Wisconsin Cheddar / Scallion
- ❖ Roasted Red Pepper and Tomato Soup / Grissini
- ❖ Roasted Chicken and Wild Rice Soup / Oyster Crackers
- ❖ Range Chili / Sweet Onion / Cheddar / Sour Cream

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

BEEF ENTREES

Grilled Flat Iron Steak

Garlic Roasted Marble Potato / Caramelized Brussels Sprouts with Bacon / Peppercorn Demi-Glace

18 Hour Braised Short Rib

White Cheddar Grits / Braised Rainbow Chard / Roasted Garlic / Roasted Tri Color Carrot / Cracked Mustard Jus

Center Cut Grilled Beef Tenderloin Filet

Gorgonzola and Horseradish Mashed Potato / Grilled Asparagus / Shallot Jam / Black Garlic Demi

CHICKEN ENTREES

Whiskey Brined Organic Chicken

Double Smoked Macaroni and Cheese / Haricot Vert / Brown Chicken Jus

Herb-Peppercorn Grilled Chicken

Gruyere and Sweet Onion Potato Pancake / Roasted Asparagus / Charred Tomato / Truffle Cream Demi

FISH ENTREES

Citrus Marinated Gulf Sea Bass

Roasted Baby Potato / Kale and Italian Sausage / Cippolini Onion Confit / Paprika and Saffron Broth

Lemon Brined Atlantic Salmon Filet

Wild Mushroom and Artichoke Risotto / Grilled Broccolini and Sweet Pepper / Brown Butter Herb Cream

OTHER ENTREES

Braised Veal Shank

Roasted Garlic Polenta / Caramelized Root Vegetable / Herb Gremolata / Brandied Veal Jus

Double Cut Bone-In Pork Chop

Celery Root and Yukon Potato Mash / Smothered Green Beans / Shallot Demi

Brick Oven Roasted Lamb Rack

Dijon Crusted, Provencal Vegetable Roast / Crème Fraiche Whipped Potato / Cabernet and Mint Reduction

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DUAL ENTREES

Grilled Petite Beef Tenderloin Filet and Gulf Shrimp

Loaded Mashed Potato / Grilled Asparagus / Bacon Chimichurri / Black Garlic Demi

Petite Flat Iron Steak and Salmon

Wild Mushroom and Artichoke Risotto / Caramelized Brussels Sprouts with Bacon / Peppercorn Demi-Glace

Petite 18 Hour Beef Short Rib and Herb Grilled Chicken Breast

White Cheddar Grits / Braised Rainbow Chard / Roasted Garlic / Roasted Tri Color Carrots / Truffle Cream Demi

VEGAN / GLUTEN FREE OPTIONS

Eggplant Tandoori

Tandoori Spiced Eggplant and Tomato Ragout / Ginger Roasted Carrot / Cauliflower Puree / Mango Chutney

Carrot and Parsnip "Osso Buco"

Cured Tomato / Smoked Mushroom Broth / Field Peas / Carrot Green Pesto

Tempura Oyster Mushroom

Broccolini / Hoisin Glaze / Pan Fried Noodles / Toasted Cashew

DESSERTS

- ❖ Crème Brulee Cheesecake / Toasted Almond / Blackberry Coulis / Salted Caramel
- ❖ Raspberry Lemon Drop / Layered Pound Cake / Lemon Mousse / Raspberry Glaze
- ❖ Chocolate Flourless Torte / Brandied Anglaise (GF)
- ❖ NY Style Cheesecake / Pretzel Streusel / Berry Preserve
- ❖ Coconut Pot De Crème / Pineapple Compote / Sesame Brittle / Toasted Coconut
- ❖ Chocolate Tiramisu Torte / Shaved Chocolate / Espresso Whip / Strawberry

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DINNER BUFFETS

Okie BBQ Table (choose 3 meats)

Range Chili (*Diced Onion, Cheddar, Sour Cream*) / Blue Cheese and Bacon Salad (*Greens, Bacon Vinaigrette, Blue Cheese Crumbles*) / Texas, Carolina and Alabama BBQ Sauces / Fried Okra / BBQ Baked Beans (*Molasses, Bacon, Bourbon, Brown Sugar, Chiles*) / Grilled Corn On the Cob, Sweet Butter, Chile Crema / Collard Greens with Smoked Ham / Berry Crisp / Chocolate Bread Pudding

MEATS: Choose 2 or 3

- ❖ Grilled and Smoked Pork Ribs
- ❖ 12 Hour Smoked Chopped Beef Brisket
- ❖ BBQ Rubbed and Smoked 8 Piece Chicken
- ❖ Beer Brined Turkey Breast
- ❖ Smoked Sausages and Hot Links

Pan-Asian Buffet

Vietnamese Hot Pot (*Rice Noodle, Mushroom, Scallion, Fresh Herbs, Lime, Ginger Spiced Beef Broth*) / Thai Peanut Chopped Salad (*Napa Cabbage, Bok Choy, Peppers, Pickled Carrot and Onion, Toasted Peanut, Sesame, Scallion, Peanut and Red Curry Vinaigrette*) / Mango Papaya Salad (*Mint, Basil, Cilantro, Carrot, Grilled Onion, Bamboo Shoot, Heart of Palm, Rice Wine Vinaigrette*) / Korean BBQ Short Ribs (*Garlic, Ginger and Lemongrass Marinade, Korean BBQ Spice Rub, Toasted Sesame*) / Sweet Chili Glazed Chicken (*Scallion Vinaigrette, Grilled Broccoli, Toasted Cashews*) / Pineapple and Toasted Coconut Fried Rice, Crispy Shallot / Vegetable Spring Rolls, Tamari Dipping Sauce / Ginger Pot De Crème, Sweet Sesame Brittle / Yu Tiao (*Chinese Style Donuts with Spiced Sugar*)

Classic Italian Table

Minestrone with Roasted Tomato and Cannellini Beans / Caesar Salad (*Romaine Spears, Garlic Croutons, Romano, Anchovy, Cracked Pepper, Caesar Dressing*) / Greens Salad (*Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini, Sweet Basil Vinaigrette*) / Garlic and Asiago Breadsticks / Chicken Marsala (*Seared Boneless Chicken, Sautéed Mushrooms, Crisp Prosciutto, Fresh Herbs, Marsala Chicken Jus*) / Sea Bass Picatta (*Seared Gulf Sea Bass, Caper Berries, Lemon, Marinated Artichoke, Garlic, Brown Butter Pan Jus*) / 3 Cheese Tortellini (*Parmesan Cream, Toasted Bread Crumbs*) / Roasted Vegetable Medley (*Marble Potato, Tomato, Zucchini and Squash Roasted and Tossed in Roasted Garlic- Oregano Butter*) / Assortment of Miniature Italian Pastries / Ricotta Cheesecake with Espresso Chocolate Glaze and Toasted Almonds

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Mediterranean Table

Country Olives and Manchego Salad (*Piquillo Peppers, Capers, Greens, Lemon Infused Olive Oil*) / Chickpea Tabbouleh Salad (*Bulgur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion, Sherry Vinaigrette*) / Roasted Garlic Hummus (Fresh Vegetables and Toasted Pita Crisps) / Garlic Polenta, Chevre', Roasted Peppers / Roasted Vegetable Caponata / Chef's Selection of Seasonal, Sustainable Fish (*Olive, Preserved Lemon and Cured Tomato Salsa, Spanish Paprika Broth*) / Moroccan Spiced Brick Oven Chicken (*Teardrop Peppers, Citrus Chicken Jus*) / Saffron Cous Cous /Grilled Flatbread and Sweet Rolls / Patisserie Assortment of Cakes, Macarons and Miniatures

Skirvin Southern Table

Rotisserie Chicken and Dumpling Soup / Beefsteak Tomato and Bacon Salad (*Iceberg, White Bread Croutons, Green Goddess Dressing*) / Roasted Carrot and Field Pea Salad (*Smoked Ham, Sour Cream Dressing*) / Raw and Pickled Vegetables, Pimento Cheese Dip, Ranch Dip / Buttermilk Fried Chicken, Tabasco Honey, Cracked Pepper Gravy / Slow Smoked Beef Ribs, Cheese Grits, Braised Greens, Molasses Jus / Butter Bean, Sweet Corn and Roasted Vegetable Succotash / KB's Baked Macaroni and Cheese, Buttered Bread Crumbs / Drop Biscuits and Sweet Butter / Skillet Cornbread / Bourbon Pecan Pie, Molasses Whip / Peach Cobbler, Brown Butter Crumble

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