

DINNER

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

AMUSE BOUCHE

- ❖ Profiterole Mini Crab Cake with Creole Mustard---\$9 Per Person
- ❖ Roasted Shrimp Gazpacho Shot, Crostini---\$9 Per Person
- ❖ Beef Carpaccio Bruschetta Arugula Pesto---\$9 Per Person
- ❖ Tuna Tartar Sesame Oil, Sambal Cucumber Salad Tartlet---\$9 Per Person

SALADS

- ❖ Iceberg Wedge Salad with Blue Cheese Crumble, Cherry Tomato, Crispy Applewood Smoked Bacon with Raspberry Vinaigrette
- ❖ Farms Greens Salad with Marinated Jicama, Cherry Tomatoes, Radish, Shaved Cucumber, Crumbled Goat Cheese with White Balsamic Dressing
- ❖ Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing
- ❖ Garden Red Leaf Lettuce, Grape Tomatoes, Kalamata Olives, Red Onion, Herbed Feta Cheese, Caramelized Walnuts, Ciabatta Wafers with Skirvin Bleu Cheese Dressing

SOUPS

- ❖ Roasted Sherry Tomato Bisque, Basil Oil
- ❖ Baked Potato and Leek Soup, Wisconsin Cheddar and Scallion
- ❖ Roasted Butternut Squash, Crema
- ❖ Roasted Chicken and WildRice Soup, Oyster Crackers
- ❖ New Orleans Andouille with Shrimp or Chicken Gumbo with Fluffy Rice

For Soup and Salad – Add \$6.00 Per Person

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.

CHICKEN ENTREES

Tequila Brined Chicken Mole \$51 Per Person

Wild Mushroom Risotto, French Green Beans, Brown Chicken Mole Sauce

Marinated Grilled Chicken \$51 per Person

Swiss Cheese and Sweet Onion Potato Cake, Roasted Asparagus, Truffle Cream Demi

BEEF ENTREES

Marinated Garlic Cumin Flank Steak \$56 Per Person

Garlic Roasted Marble Potato, Caramelized Brussel Sprouts with Bacon, Peppercorn Demi-Glace

18 Hour Braised Short Rib \$55 per Person

Garlic Mashed Potatoes, Roasted Carrots, Braised Port Demi

7 oz Center Cut Grilled Beef Tenderloin Filet \$66 per Person

Gorgonzola and Horseradish Mashed Potato, Grilled Asparagus, Black Garlic Demi

FISH ENTREES

Char Chilean Sea Bass \$75 Per Person

Faro Risotto, Steamed Baby Bok Choy, Meyer Lemon Beurre Blanc

Champagne Butter Brined Atlantic Salmon Filet \$53 Per Person

Stir Fry Jasmine Rice, Grilled Broccolini, Champagne Butter Herb Cream

OTHER ENTREES

Braised Pork Shank \$54 Per Person

Roasted Garlic Polenta, Caramelized Root Vegetables, Braised Jus

Ancho Veal Chop \$70 Per Person

Celery Root and Kennebec Potato Mash, Haricot Vert, Shallot Confit, Veal Glace

Colorado Roasted Rack of Lamb \$65 Per Person

Dijon Herbed Crusted, Saffron Potato Confit, Provençale Sauteed Vegetables, Cabernet and Lamb Reduction

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DUAL ENTREES

5 oz Grilled Petite Beef Tenderloin Filet and Gulf Shrimp *\$75 per Person*
Loaded Mashed Potato, Grilled Asparagus, Bacon Chimichurri, Black Garlic Demi

New York Steak and Atlantic Salmon *\$70 Per Person*
Wild Mushroom and Artichoke Risotto, Roasted Asparagus, Albufera Sauce, Lemon Butter Jus

Petite 18 Hour Beef Short Rib and 6 oz Herb Grilled Chicken Breast *\$67 Per Person*
Garlic Mashed Potatoes, Roasted Carrots, Truffle Cream Demi, Herb Lemon Butter

VEGAN / GLUTEN FREE OPTIONS

Eggplant Tandoori (V/GF)
Tandoori Spiced Eggplant and Tomato Ragout, Ginger Roasted Carrot, Cauliflower Puree, Mango Chutney

Balsamic Agave Tofu (V)
Red Beet Infused Couscous, Asparagus, Agave Red Beet Dressing

Eggplant Confit (V/GF)
Roasted Cauliflower, Tomato Ragout, Carmel Olive

Cauliflower Steak (V/GF)
Roasted Chick Peas, Chimichurri Sauce, Black Olive Caramel, Rice

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)
- ❖ Chocolate Pot de Crème, Whipped Cream, Seasonal Berries
- ❖ Skirvin Home-made Banana, Coconut Cheese Cake
- ❖ Home-made Key Lime Pie, Citrus Cream
- ❖ Lavender Cream Brulee, Whipped Cream, Seasonal Berries (GF)

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DINNER BUFFETS

Okie BBQ Table (choose 3 meats)

\$52 Per Person

Range Chili - Diced Onion, Cheddar and Sour Cream
Blue Cheese and Bacon Salad - Greens, Bacon Vinaigrette and Blue Cheese Crumbles
Texas, Carolina and Alabama BBQ Sauces
Fried Okra, Bourgon BBQ Baked Beans, Roasted Corn and Collard Greens with Smoked Ham
Berry Cobbler Cake and Cranberry Bread Pudding

- ❖ 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
- ❖ Smoked and Braised Pulled Pork Shoulder

Pan-Asian Buffet

\$72 Per Person

Thai Coconut Curry Soup
Green Papaya Salad – Mango, Cabbage, Edamame and Cilantro Lime Vinaigrette
Bangkok Street Salad - Enoki Mushroom, Bean Sprout, Scallion, Carrot with Soy Ginger Dressing
Arcadian Mixed Greens – Fire Roasted Corn, Crispy Chick Pea, Pickled Onion, Cheddar Cheese and Herbed Buttermilk Dressing
Hoisin Beef Tenderloin with Roasted Carrots, Bok Choy, Red Onion
Hot and Sour Baked Chicken Breast with Zucchini, Bell Pepper, Water Chestnut
Twice Cooked Pork Stir Fry with Fried Shitake Pepper, Edamem, Red Curry Soy Sauce
Lo Mein Noodle – Napa Cabbage, Fried Tofu Bean Sprouts, Vegan Oyster Sauce
Sweet Rice – Charred Green Onion, Toasted Sesame
Stir Fry Rice and Vegetables
Coconut Semonlina Pudding with Lime Cream, Yuzu Berry Custard

Classic Italian Table

\$55 Per Person

Minestrone with Roasted Tomato and Cannellini Beans
Caesar Salad - Romaine Spears, Garlic Croutons
Greens Salad - Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini and Sweet Basil Vinaigrette
Garlic and Asiago Breadsticks
Beef Carpaccio – Arugula, Shaved Parmesan, Capers and Olive Oil
Roasted Lemon-Thyme Chicken with Truffle Honey Glaze
Scaloppini of Sea Bass - Seared Gulf Sea Bass, Caper Berries, Lemon, Garlic, Lemon Herbed Butter
3 Cheese Tortellini - Parmesan Cream, Toasted Bread Crumbs
Roasted Vegetable Medley
Mascarpone Cheesecake with Espresso Cream and Santorini Panna Cotta

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Mediterranean Table

\$66 Per Person

Fattoush Salad – Olive, Feta, Cucumber, Mix of Salad, Mint

Chick Pea Tabbouleh Salad - Bulghur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion and

Sherry Vinaigrette

Roasted Garlic Hummus with Fresh Vegetables and Toasted Pita Crisps

Fried Cauliflower with Tahini Sauce, Spicy Vegetable Couscous

Samke Harra Sea Bass - Olive, Preserved Lemon and Spicy Tomato Paprika Broth

Moroccan Spiced Chicken Harissa - Harissa, Citrus Chicken Jus

Keftede Bulgur Meat Ball Made with Lamb

Grilled Flatbread

Coconut Basbousa - Sweet Cake made with Semonlina Dry Coconut and Almond

Knafeh - Middle Eastern Custard with Pistachio, Corn Flakes, Semolina

Skirvin Southern Table

\$69 Per Person

Brandied Lobster Bisque

Quinoa Bean Salad - Quinoa, Black Beans, Gold Pepper, Jalapeno Pepper, Cumin, Coriander and Cilantro

Ginger Roasted Carrot and Field Pea Salad

Southwest Marinated Vegetable a la Grecque with Pimento Cheese Dip and Ranch Dip

Southwest Baked Chicken Breast with Black Beans, Corn, Chile Pepper and Tomato

Southwestern Brick Oven Catfish with Tomatoes, Jalapenos, Paprika, Chili Powder, Coriander, Cayenne Pepper and Garlic

Slow Smoked Beef Short Ribs - Soja Braising Jus, Cheese Grits, Braised Greens, Gulf Shrimp Achiote -

Roasted Corn Cilantro, Pineapple Lime Sauce

Butter Bean, Sweet Corn and Roasted Vegetable Medley

Baked Macaroni and Cheese

Skillet Cornbread

South Bushwacker Coconut Cheesecake and Pineapple Upside Down Cake

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