

DINNER

DINNER SELECTIONS - HOT DINNER BUFFETS

VENETIAN

\$50 PER PERSON

CHOPPED SALAD, MARINATED VEGETABLES / PLUM TOMATO & GRILLED ASPARAGUS SALAD, LEMON VINAIGRETTE / ROTINI ROASTED RED PEPPER PASTA SALAD, PESTO SAUCE / ROASTED GARLIC CREAM SOUP & ASIAGO CROSTINI / SEARED SQUASH & ZUCCHINI / GRUYERE GRATIN POTATOES / GRILLED PETITE NEW YORK STEAK, CARAMELIZED ONIONS & RED WINE SAUCE / FREE RANGE CHICKEN, BRAISED MUSHROOMS & MADEIRA JUS / CHEF'S CHOICE PAN SEARED CATCH, BROWN BUTTER SAUCE / PETITE PASTRIES

BAYOU

\$47 PER PERSON

WILD GREEN SALAD, BALSAMIC RANCH / MARINATED TOMATO & CUCUMBER SALAD / CLASSIC CHICKEN & SAUSAGE GUMBO / SMOTHERED PORK CHOPS, SWEET POTATO GRAVY / FREE RANGE CHICKEN, CORNBREAD STUFFING, ONION SAUCE / LOUISIANA BBQ SHRIMP, SMOKED BACON / CHEDDAR GRITS / ROASTED RED POTATOES, FRESH HERBS / SAUTÉED GREEN BEANS, ALMONDS, GARLIC / MINI PECAN PIES / BROWNIES / RED VELVET CAKE, SWEET CREAM CHEESE, VELVET CRUMBLES

ITALIAN TABLE

\$46 PER PERSON

FRESH ARUGULA & WATER CRESS SALAD, SHAVED PARMESAN / ROTINI PASTA SALAD, ROASTED PEPPERS, & ARTICHOKES / TOMATO BASIL BISQUE / CHICKEN MARSALA / SEARED SEA BASS PICCATA, CRISPY CAPERS / CHEESE TORTELLINI, ROASTED GARLIC & SAGE CREAM / HERB ROASTED VEGETABLES / TIRAMISU / ASSORTED CHEESE CAKES / CANNOLI

MEDITERRANEAN

\$54 PER PERSON

PEARL COUSCOUS SALAD / SUMMER VEGETABLE SALAD, RED WINE VINAIGRETTE / BIBB, ENDIVE, CANDIED WALNUT, GORGONZOLA SALAD / SAUTÉED ARTICHOKES / ZUCCHINI & ASPARAGUS / WILD MUSHROOM RISOTTO, BRIE / MASH POTATOES, CELERY ROOT, ROASTED GARLIC / PAN SEARED ORGANIC CHICKEN BREAST / SPICED GRANNY SMITH CHUTNEY / CARVED PEPPERCORN CRUSTED NEW YORK STRIP LOIN / ASSORTED DESSERTS

OKLAHOMA BBQ (CHOICE OF 3 MEATS)

\$42 PER PERSON

RANGE CHILI / BABY GREENS, BLUE CHEESE BACON VINAIGRETTE / CUCUMBER, TOMATO SALAD / ST. LOUIS PORK RIB / OKLAHOMA PULLED PORK / BROWN SUGAR CURED CHOPPED BEEF BRISKET / SMOKED CHICKEN / SMOKED TURKEY BREAST / ASSORTED SAUSAGES & HOT LINKS / FRIED OKRA / BBQ BAKED BEANS / STREET CORN (SEASONAL) / BRAISED GREENS / BERRY CRISP / CHOCOLATE BREAD PUDDING

DINNER BUFFETS INCLUDE:

ARTISAN ROLLS & BREADS / ICED TEA /
BREWED COFFEE

All food and beverages are subject to a taxable service charge, currently at 23%, and sales tax, currently at 8.375%.

A \$15 per person service fee will apply for buffet service for groups under 30 people.

Prices are subject to change until confirmed on a banquet event order.

DINNER SELECTIONS - PLATED

SELECT FROM ONE SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT

APPETIZERS

LAMB LOLLY POP *\$13 PER PERSON*
APPLE / MELTED LEEKS / POMEGRANATE DEMI

BUTTER BRAISED MAIN LOBSTER *\$ MARKET PRICE*
SPRING PEA / ORANGE / YUZU VINAIGRETTE

SHRIMP COCKTAIL *\$15 PER PERSON*
COCKTAIL SAUCE / LEMON / CAPERS

LOUISIANA BBQ SHRIMP *\$15 PER PERSON*
GARLIC CROSTINI / LEMON ESSENCE

BRAISED BEEF SHORT RIBS *\$14 PER PERSON*
HOISIN GLAZE / RICE TIMBALE

SEARED SCALLOPS *\$14 PER PERSON*
CRESS PUREE / BACON LARDONS / MAPLE BROWN BUTTER

ROASTED ASPARAGUS *\$12 PER PERSON*
RED PEPPER COULIS / FRIED ONIONS

SMOKED DUCK BREAST *\$12 PER PERSON*
DRIED CRANBERRIES, ROASTED SUMMER SQUASH / GINGER VINAIGRETTE

SOUPS

- ~ SHERRY INFUSED ASPARAGUS CREAM, BASIL OIL
- ~ HEIRLOOM TOMATO BASIL, ASIAGO CROSTINI
- ~ CORN, AVOCADO, TORTILLA SOUP, CILANTRO
- ~ MEDITERRANEAN MINISTRONE, PISTOU
- ~ VERMONT CHEDDAR, HERB CROUTONS
- ~ BEEF & BARLEY, BLUE CHEESE CROUTONS
- ~ BRANDIED LOBSTER BISQUE
- ~ POBLANO CORN CHOWDER
- ~ ORGANIC SPLIT PEA
- ~ ROASTED CHICKEN & NOODLE, ORZO, NATURAL BROTH

SALADS

- ~ CRISP ROMAINE CAESAR SHAVED PARMESAN, GARLIC CROUTONS
- ~ ICEBERG & ROMAINE, NAVEL ORANGE SEGMENTS, ROASTED HEARTS OF PALM, LEMON THYME VINAIGRETTE
- ~ BOSTON BIBB LETTUCE, MAYTAG CHEESE, TOASTED HAZELNUTS, TOBACCO ONIONS, HAZELNUT VINAIGRETTE
- ~ ICEBERG WEDGE, BACON, ROMA, CUCUMBERS, CHAMPAGNE VINAIGRETTE
- ~ ARUGULA, FRISEE, SHAVED PARMESAN, PROSCIUTTO, CREAMY OIL & VINEGAR
- ~ KALE, SPINACH, RASPBERRY, PISTACHIOS, BALSAMIC RASPBERRY VINAIGRETTE
- ~ SKIRVIN CHOP SALAD, CUCUMBER, TOMATO, SWISS, ARTICHOKE, BERMUDA ONION, HEART OF PALM, CRACKED MUSTARD VINAIGRETTE
- ~ BABY ROMAINE, GRILLED RED ONION, SQUASH, ZUCCHINI, CHICK PEAS, ROASTED CORN, HEART OF PALM, CILANTRO AND LIME VINAIGRETTE

ENTREE

ROASTED NEW ZEALAND LAMB *\$52 PER PERSON*
ORZO / ROASTED ROOT VEGETABLES

WHISKY BRINED ORGANIC CHICKEN *\$42 PER PERSON*
BROWN CHICKEN JUS / DOUBLE SMOKED BACON MAC & CHEESE / GREEN BEANS

GRILLED FLAT IRON STEAK *\$42 PER PERSON*
BACON CHIMICHURRI / CRISPY SKILLET POTATOES / ASPARAGUS

SEARED RAINBOW TROUT *\$42 PER PERSON*
LOBSTER SUCCOTASH / POTATO PAVE / ROASTED CARROTS

MARINATED FILET OF BEEF TENDERLOIN *\$55 PER PERSON*
ROASTED SHALLOT AGED PORT REDUCTION / GRATIN POTATOES / ASPARAGUS

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GRILLED ROSEMARY PORK CHOP SUN DRIED CHERRY JUS / ROASTED GARLIC POLENTA CAKE / GREEN BEANS	<i>\$46 PER PERSON</i>
SEARED SCALLOPS & SHRIMP TOMATO, LEMON SCENTED FINGERLING POTATOES / ASPARAGUS	<i>\$50 PER PERSON</i>
BRAISED BEEF SHORT RIB SMOKED CHEDDAR POTATO CAKE / ROASTED ORGANIC CARROTS	<i>\$46 PER PERSON</i>
CHEF'S CATCH EGGPLANT / BEAN RAGOUT / THYME / JASMINE RICE	<i>\$42 PER PERSON</i>
MAPLE BASTED SCOTTISH SALMON TOMATO, PANCETTA MASH / ROASTED BRUSSELS	<i>\$43 PER PERSON</i>
SEA SALT & PEPPER ROASTED ORGANIC CHICKEN CRIMINI, ARTICHOKE, TOMATO RAGOUT / MASH / JULIENNE VEGETABLES	<i>\$42 PER PERSON</i>
APPLE SMOKED BONELESS BEEF SHORT RIB GRILLED GREEN ONIONS / SMOKED CHEDDAR RISOTTO / CHARRED TOMATO/ ROASTED CARROTS	<i>\$46 PER PERSON</i>
GRILLED VEAL LOIN OSCAR CRAB / ASPARAGUS / TOMATO / SHERRY / BEARNAISE VINAIGRETTE / ROASTED POTATOES	<i>\$50 PER PERSON</i>
GREEN GARLIC MARINATED SIRLOIN SMOKED BUTTER MASH / LEMON BRUSSEL SPROUTS	<i>\$45 PER PERSON</i>
GREEN JERK CRUSTED CHICKEN GINGER TOMATO BROTH / CRISP SAUTÉED SNOW PEAS, CHERRY TOMATO, ONION / CRUSHED SWEET POTATO	<i>\$44 PER PERSON</i>
ROSEMARY & MUSTARD CONFIT OF CHICKEN BREAST & THIGH ROASTED GARLIC CUSTARD / ASPARAGUS	<i>\$43 PER PERSON</i>

DINNER SELECTIONS - PLATED DINNER DUETS

GRILLED SHRIMP & CRAB CAKES MANGO CHIPOTLE SAUCE / SAFFRON RICE / JULIENNE VEGETABLES	<i>\$52 PER PERSON</i>
FLAT IRON STEAK & SEARED SCOTTISH SALMON RED WINE REDUCTION / ROASTED POTATOES / GLAZED GREEN BEANS	<i>\$49 PER PERSON</i>
BRAISED BEEF SHORT RIB & ROASTED ORGANIC CHICKEN CARAMELIZED ROOT VEGETABLES / LOADED AU GRATIN	<i>\$47 PER PERSON</i>
CITRUS GLAZED SALMON & SCALLOPS TOMATO, LEMON SCENTED FINGERLING POTATOES / ASPARAGUS	<i>\$50 PER PERSON</i>
ESPRESSO RUBBED PETITE TENDERLOIN & CHAMPAGNE LOBSTER CARAMELIZED ONIONS & MUSHROOMS / RISOTTO CAKES / ASPARAGUS	<i>\$60 PER PERSON</i>
PETITE GRILLED FILET & ROASTED HERB CHICKEN BREAST POTATO AU GRATIN / VEGETABLE MEDLEY	<i>\$54 PER PERSON</i>

DESSERTS

- ~ VANILLA BEAN CHEESE CAKE, WILD BERRY COMPOTE
- ~ CHOCOLATE FLOURLESS TORTE, BRANDIED ANGLAISE
- ~ RASPBERRY MOUSSE, MANGO COULIS
- ~ MASCARPONE TIRAMISU ESPRESSO PASTRY CREAM, CHOCOLATE GANACHE SAUCE
- ~ RED VELVET CAKE, SWEET CREAM CHEESE, VELVET CRUMBS
- ~ BANANA BREAD PUDDING, KAHLUA, CARMEL RUM WHIPPED CREAM
- ~ MINI CHOCOLATE BUNDT CAKE, RICH CHOCOLATE CAKE, DECADENT FUDGE SAUCE
- ~ RASPBERRY LEMON DROP, LAYERED POUND CAKE, LEMON MOUSSE, RASPBERRY GLAZE

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