

# DINNER

## PLATED DINNER SELECTIONS

Dinner Selections include choice of Salad or Soup, Entrée and Dessert, Fresh Baked Rolls and Butter Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Iced Tea and Water

Minimum 15 guests

### SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables,  
Choice of Dressing

Traditional Wedge Salad with Bacon, Pickled  
Onions, Tomatoes, Bleu Cheese,  
Choice of Dressing

Caesar Salad with Herbed Croutons,  
Traditional Dressing

Cibare Salad with Salami, Tomatoes,  
Pepperoncini, Olives, Chickpeas, Red Wine,  
Provolone Cheese, Vinaigrette

Baby Kale, Dried Cherries, Roasted Pine Nuts and  
Shaved Parmesan with Citrus Vinaigrette

Baby Spinach with Bacon, Candied Walnuts,  
Aged Cheddar, Warm Bacon Vinaigrette

Corn Chowder

Shrimp Bisque

Italian Wedding Soup

Beer Cheese with Rye Croutons

Chicken and Dumplings

Cauliflower Veloute

Toscana

Prices subject to service charge and applicable tax

# DINNER

## DINNER ENTRÉES

### Choice of 1

Roasted Airline Chicken Breast with Natural Jus, Fingerling Potatoes, Baby Vegetables  
\$33 per guest

Chicken Parmesan with Roasted Red Potatoes, Broccolini  
\$33 per guest

Chicken Picatta, Fingerling Potatoes, Haircot Verts  
\$33 per guest

Chicken Marsala, Roasted Red Potatoes, Broccolini  
\$33 per guest

Pan-Seared Salmon with Beurre Blanc, Creamy Orzo, Spinach, Sun Dried Tomatoes and Asparagus  
\$33 per guest

Roasted Cauliflower Steak with Rainbow Swiss Chard, Roasted Mushrooms, Romesco Sauce  
\$33 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce  
\$33 per guest

Pork Tenderloin with Cherry Demi, Crushed Potatoes, Garlic Roasted Broccolini  
\$34 per guest

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Garlic Mashed Potatoes, Haircot Verts  
\$40 per guest

Pan-Seared Scallops with Citrus Beurre Fondue, Sweet Pea Risotto, Asparagus  
\$42 per guest

Roasted NY Strip Loin with Natural Jus, Potato Gratin, Baby Vegetables  
\$42 per guest

Sea Bass with Saffron Brodo, Parmesan Risotto, Tomatoes, Asparagus  
\$42 per guest

Lamb Chops with Sweet Pea Puree, Braised Rainbow Chard, Fingerling Potatoes, Roasted Carrots  
\$45 per guest

Braised Beef Short Rib with Natural Reduction, Mascarpone Polenta, Baby Root Vegetables  
\$46 per guest

8 oz. Center Cut Filet with Barolo Demi, Herb Whipped Potatoes, Asparagus, Baby Carrots  
\$48 per guest

Prices subject to service charge and applicable tax

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## DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter, Wild Rice Pilaf, Baby Vegetables  
\$48 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter  
Fingerling Potatoes, Asparagus, Baby Carrots  
\$50 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Buerre Blanc  
Creamy Polenta, Tuscan Kale  
\$54 per guest

Braised Short Rib with Braising Jus and Lobster Tortelli with Buerre Fondue, Baby Vegetables, Peas  
\$58 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Buerre Fondue  
Roasted Red Potatoes, Baby Vegetables  
\$62 per guest

## DESSERTS

Choice of 1

Strawberry Short Cake

Tiramisu

St. Louis Cheese Cake

Pineapple Upside Down Cake

Chocolate Caramel Cake

White Chocolate Cherry Cake

Key Lime Pie

Flourless Chocolate Torte

## DESSERT FLIGHT ADDITION

Choice of 3

Raspberry Macaroon

Cheesecake

Vanilla Cream Puff

Pecan Tart

Flourless Chocolate Cake

Chocolate Covered Strawberry

Raspberry Fudge Cake

Apple Crostata

Banana Cream Pie

Chocolate Mousse Trifle

Brownie Shooter

Chocolate Mousse with Fudge

\$4 per guest

Prices subject to service charge and applicable tax

# DINNER

## DINNER BUFFETS

### RIVER CITY BUFFET

Minimum 25 guests

#### SOUP AND SALAD SELECTIONS

Cibare Salad with Salami, Tomatoes, Pepperoncini, Olives, Chickpeas, Provolone, Red Wine Vinaigrette

Tomato Mozzarella Salad

#### HOT SELECTIONS

Whole Roasted Beef Tenderloin, Wild Mushrooms, Pearl Onions, English Peas

Roasted Chicken with Herbed Chicken Jus

Pan Seared Salmon with Fennel and Tomato Confit

Garlic Whipped Potatoes

Broccolini

#### DESSERTS

Goosey Butter Cake

Bonzo Cake

Chocolate Caramel Cake

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea

\$40 per guest

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# DINNER

## ITALIAN BUFFET

Minimum 25 guests

### SOUP AND SALAD SELECTIONS

Cibare Salad

Fresh Mozzarella and Tomato Salad

### HOT SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Strip Loin with Tomato Confit and Cipollini Onions

Striped Bass, Braised Tomato, Fennel, Grilled Lemon

Roasted Zucchini

Baked Ziti

Herb Roasted Potatoes

### DESSERTS

Tiramisu

Cannoli

Chocolate Mouse Trifle

Assortment of Italian Style Breads  
Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea

\$38 per guest

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# DINNER

## DOWN SOUTH BUFFET

Minimum 25 guests

### SOUP AND SALAD SELECTIONS

Seafood Gumbo

Brussel Sprout Salad with Maple Vinaigrette

Mustard Potato Salad

### HOT SELECTIONS

Cajun Shrimp Boil, New Potatoes and Corn

Buttermilk Fried Chicken

Carolina BBQ Pork

Braised Greens

Whipped Sweet Potatoes

### DESSERTS

Traditional Beignet

Peach Cobbler

Pecan Pie

Freshly Baked Rolls and Corn Bread with Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea

\$38 per guest

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# DINNER

## BUILD-YOUR-OWN DINNER BUFFET

Minimum 25 Guests

### SOUP AND SALAD SELECTIONS

Choice of 3

Tomato and Mozzarella Salad with Balsamic Vinegar

Italian Wedding Soup

Corn Chowder

Minestrone

Chili

Fresh Fruit Salad

Traditional Caesar Salad

Spinach Salad with Apples, Pecans and Feta Cheese  
Choice of Dressing

Roasted Beet Salad with Arugula and Goat Cheese  
Raspberry Champagne Vinaigrette

Brussel Sprout Salad, Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Cibare Salad with Salami, Tomatoes, Pepperoncini's,  
Provolone, Olives, Chickpeas, Red Wine Vinaigrette

### HOT SELECTIONS

Choice of 3

Whole Roasted Beef Tenderloin with Wild  
Mushrooms, Peas and Pearl Onions

Braised Chicken with Grilled Lemon and  
Marinated Artichokes

Pan Seared Salmon with Fennel and Tomato Confit

Roasted Chicken with Pan Jus

Slow Roasted Strip Loin with Fire Roasted  
Tomatoes and Cipollini Onions

Roasted Pork Loin with Cherry Demi

Chicken Marsala, Wild Mushroom Sauce

Chicken Parmesan

Chicken Picatta

Chipotle Rubbed Pork Loin

Shrimp Scampi

Striped Bass, Braised Tomato, Fennel, Grilled  
Lemon

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## ACCOMPANIMENTS

Choice of 3

Barbecued Baked Beans	Whipped Sweet Potatoes
Herb Roasted Red Skin Potatoes	Steamed Broccoli
Garlic Whipped Potatoes	Spiced Cauliflower
Au Gratin Potatoes	Roasted Asparagus
Blended Wild Rice	Glazed Baby Carrots
Sweet Corn Soufflé	Couscous with Nuts and Dried Fruit
Rice Pilaf	Roasted Root Vegetables
Macaroni and Cheese	Quinoa Pilaf
Brown Butter Green Beans	Creamy Orzo with Roasted Tomato and Spinach

## DESSERTS

Buffet or Family Style

Choice of 3

Goey Butter Cake	Apple Crostata
Chocolate Raspberry Tart	Black Forest Cup
Vanilla Panna Cotta	Chocolate Covered Strawberry
Brownie Shooter	Cheesecake
Éclair	Crème Brulee

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea

\$42 per guest

Prices subject to service charge and applicable tax



# DINNER

## CARVING STATIONS

\$100 chef's labor fee per 50 guests

### **BEEF STRIP LOIN**

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls  
\$300 each

### **CARVED PRIME RIB**

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls  
\$300 each

### **BOURBON GLAZED HAM**

Approximately 25 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls  
\$200 each

### **ROASTED TURKEY BREAST**

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls  
\$125 each

### **BEEF TENDERLOIN**

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls  
\$300 each

### **BACON WRAPPED PORK LOIN**

Approximately 25 servings

Served with Apricot Jus  
\$250 each

Prices subject to service charge and applicable tax