



Catering Menu



Breakfast



(V) Vegan | (GF) Gluten-Free

Breakfast Buffet

Each selection includes freshly brewed regular coffee, decaffeinated coffee and a selection of artisanal teas. **MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS ONE HOUR.**

SOUTHWESTERN

\$26 Per Person

Freshly Squeezed Orange & Cranberry Juices

Assorted Breakfast Breads | Pastries
Jams | Honey | Butter

Fruit Platter

Denver Scrambled Eggs
Green & Red Peppers | Onions
Ham | Cheese

Biscuits with Sausage Gravy

Applewood-Smoked Bacon



THE SOUTHLAND BREAKFAST

\$30 Per Person

Freshly Squeezed Orange, Grapefruit & Cranberry Juices

Assorted Breakfast Breads | Pastries
Jams | Honey | Butter

Fruit Platter

Fluffy Scrambled Eggs

Pecan Bread Toast

Potatoes O'Brien

Applewood-Smoked Bacon

Sausage Patties



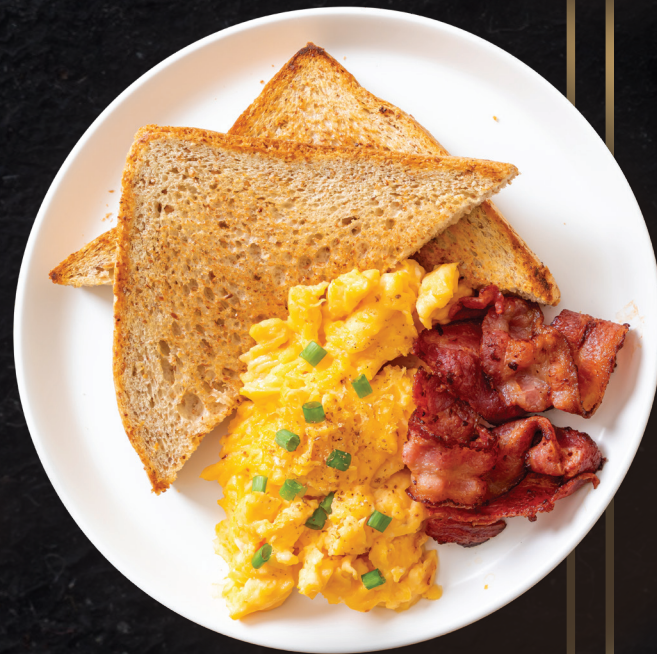
CLASSIC CONTINENTAL

\$18 Per Person

Freshly Squeezed Orange & Grapefruit Juices

Assorted Breakfast Pastries
Jams | Honey | Butter

Seasonal Fruit & Fresh Berries



Enhancements

Add some variety to your buffet selection with any of the enhancements below.

*ONE ATTENDANT REQUIRED PER 75 GUESTS AT \$150 PER ATTENDANT.

MADE-TO-ORDER OMELETS

\$12 Per Person

*ATTENDANT REQUIRED.

Fresh Eggs | Egg Whites

Bell Peppers | Onions | Mushrooms

Spinach | Plum Tomatoes

Jalapeños | Ham | Bacon | Sausage

Cheddar Cheese | Boursin Cheese

Pepper Jack Cheese

QUICHE

\$6 Per Person

Wild Mushrooms | Spinach

Gruyère Cheese

Roasted Peppers | Goat Cheese

Caramelized Onions | Swiss Cheese

Bacon

SANDWICHES & BURRITOS

\$7 Per Person

SOURDOUGH TOAST SANDWICH

Eggs | Swiss Cheese | Smoked Ham

CROISSANT SANDWICH

Eggs | American Cheese | Bacon

BISCUIT SANDWICH

Eggs | American Cheese | Bacon

BREAKFAST BURRITO

\$7 Per Person

Eggs | Breakfast Potatoes

Chorizo | Cheddar Cheese

Flour Tortillas | Sour Cream | Salsa



Tempting Twists

Add some variety to your buffet selection with any of the enhancements below.

MAXIMUM OF 300 GUESTS.



FROM THE BAKERY

ASSORTED MUFFINS	<i>\$35 Dozen</i>
ASSORTED BREAKFAST PASTRIES	<i>\$24 Dozen</i>
ASSORTED SCONES	<i>\$32 Dozen</i>
ASSORTED BAGELS Plain & Chive Cream Cheese	<i>\$20 Dozen</i>

PROTEINS

VERY BERRY GREEK YOGURT PARFAITS	<i>\$8 Each</i>
HARD-BOILED EGGS	<i>\$8 Dozen</i>
EGG SCRAMBLE Mushrooms Spinach Tomatoes Peppers	<i>\$4 Per Person</i>

LOCAL FAVORITES

ASSORTED DRY CEREALS Whole & 2% Milk	<i>\$4 Per Person</i>
SLICED SEASONAL FRUIT	<i>\$6 Per Person</i>
BUTTERMILK BISCUITS Sausage Gravy	<i>\$6 Per Person</i>
WAFFLES Strawberries Whipped Cream	<i>\$6 Per Person</i>
COUNTRY GRITS Crumbled Bacon Shredded Cheddar	<i>\$6 Per Person</i>
STEEL-CUT OATMEAL Raisins Butter Cinnamon Toasted Pecans Brown Sugar Milk	<i>\$4 Per Person</i>

BREAKFAST BOWLS

<i>\$8 Per Person</i>
Plain Greek Yogurt Agave Syrup Nut Butter House Granola Coconut Chia Seeds Mixed Berries Seasonal Fruit

BUILD-YOUR-OWN BREAKFAST TACO BAR

\$18 Per Person

EGGS A LA MEXICANA

Chorizo & Eggs | Spinach & Eggs

REFRIED BEANS

Avocado | Salsa | Roasted Tomato Salsa
Habanero Salsa

PICO DE GALLO

Mexican Cream | Cilantro
Pickled Red Onions

ROASTED CHILES

Queso Fresco | Queso Cotija
Flour & Corn Tortillas



SMOOTHIE DISPLAY

\$4 Per Person

PICK TWO

MANGO & PEACH

Greek Yogurt | Orange Juice

STRAWBERRY & BANANA

Greek Yogurt | Orange Juice

PINEAPPLE

Kale | Spinach | Ginger | Apple Juice

MIXED BERRIES

Greek Yogurt | Apple Juice

EGGS BENEDICT

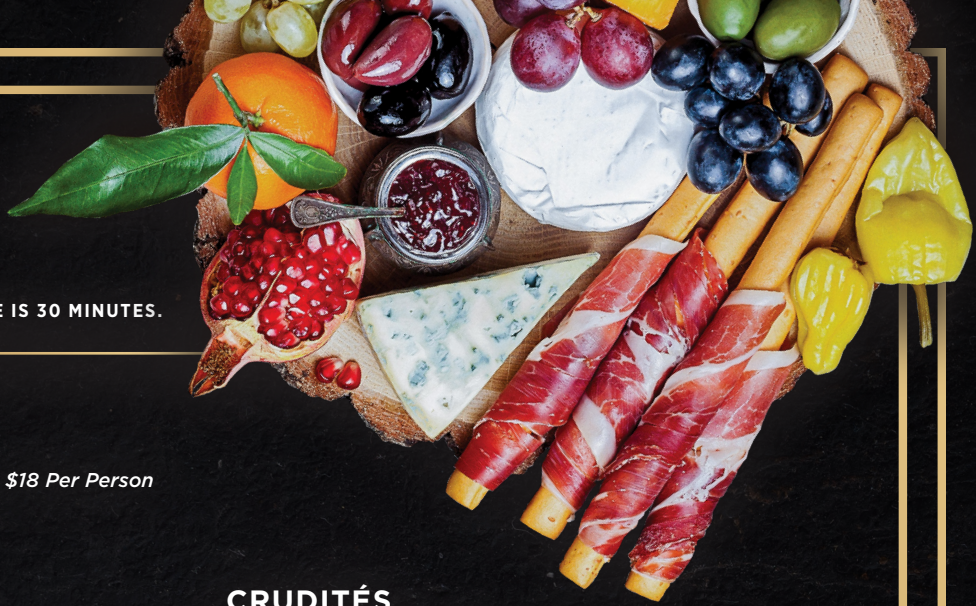
\$8 Per Person

English Muffin | Canadian Bacon
Hollandaise Sauce



Breaks

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS 30 MINUTES.



BUILD-YOUR-OWN TRAIL MIX

\$18 Per Person

Premixes

CHERRY BERRY

Cranberries | Golden Raisins
Tart Cherries | Blueberries

TROPICAL

Papaya | Pineapple | Mango
Coconut Flakes

ORCHARD

Apple | Plum | Apricot

TOPPINGS

Pretzels | M&M's® | Wasabi Peas
Almonds | Peanuts | Sunflower Seeds

Themed

MEDITERRANEAN

\$14 Per Person

Hummus | Grape & Pine Nut Tapenade
Feta Cheese | Salami | Tabbouleh
Sweet Cherry Peppers
Oregano Pita Chips

FIESTA

\$10 Per Person

Tortilla Chips | Guacamole
Queso Blanco | Tomatillo Salsa
Roasted Tomato Salsa | Pico de Gallo

CRUDITÉS

Assorted Seasonal Vegetables
Bagna Càuda | Ranch

\$6 Per Person

Cheese Platter Enhancement

\$10 Per Person

CHARCUTERIE

\$12 Per Person

Assorted Meats | Cheeses | Dried Fruit
Nuts | Fruit Compote | Crackers

FRITO PIE

\$15 Per Person

Red Bean Chili | Cheddar Cheese
Diced Onions | Sour Cream | Jalapeños





Breaks continued

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS 30 MINUTES.

BEVERAGES

FRESHLY BREWED COFFEE	\$50 Per Gallon
ASSORTED HOT TEAS	\$40 Per Gallon
UNSWEET/SWEET ICED TEA	\$40 Per Gallon
LEMONADE	\$40 Per Gallon
CITRUS-INFUSED WATER	\$25 Per Gallon
ASSORTED SODAS	\$5 Each
BOTTLED WATER	\$5 Each
SPARKLING WATER	\$5 Each
CHILLED FRUIT JUICES	\$35 Per Gallon
Orange Grapefruit Cranberry Pineapple V8®	

SPRITZER BAR

ASSORTED SPARKLING WATERS	\$10 Per Person
Fresh Fruit Herbs	

SNACKS

Freshly Baked Goods

BANANA BREAD ZUCCHINI BREAD	\$38 Per Dozen
APPLE CRUMB CAKE	
ASSORTED BROWNIES	\$34 Per Dozen
ASSORTED COOKIES	\$30 Per Dozen

SALTY

HOUSE PARTY MIX	\$22 Per Pound
CHOCTAW DELUXE MIXED NUTS	\$45 Per Pound
ASSORTED CHIPS	\$4 Each
WARM BAVARIAN SOFT PRETZEL	\$8 Per Person
Beer Cheese Fondue Whole Grain Mustard	

SNACKS CONTINUED

Seasonal

FRESH WHOLE FRUIT	\$3 Per Person
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CANDY BARS	\$3 Each
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ENERGIZER	\$12 Per Person
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Assorted Energy Bars
Assorted Energy Drinks

MILK AND COOKIES	\$10 Per Person
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2% Milk
Chocolate Chip Cookies
Chocolate Fudge Cookies
Peanut Butter Cookies

CREATE YOUR OWN CHEESECAKE STATION

\$10 Per Person

INDIVIDUAL NEW YORK CHEESECAKES CHOICE OF TOPPINGS:

Caramel Sauce | Chocolate Sauce
Raspberry Sauce

Assorted Fresh Berries

Assorted Candy Bar Chunks

Whipped Cream



Lunch



(V) Vegan | (GF) Gluten-Free

Boxed Lunch

Each box includes potato chips, a chocolate chip cookie and bottled water.

SELECT UP TO TWO OPTIONS FOR GROUPS OF OVER 50 GUESTS OR THREE OPTIONS FOR GROUPS OF 100 OR MORE.

SANDWICHES

TURKEY CLUB

\$24

Lettuce | Tomato | American Cheese
Bacon | Avocado | Mayonnaise
Dijon Mustard | Sourdough Bread

ITALIAN

\$24

Spicy Capocollo | Mortadella
Salami | Provolone | Olive Spread
Focaccia Bread

ROAST BEEF

\$24

Swiss Cheese | Caramelized Onions
Horseradish Sauce | Pretzel Bun

HAM & CHEESE

\$24

Arugula | Tomato | Cheddar Cheese
Roasted Garlic Aioli | Croissant

WRAPS

GRILLED CHICKEN

CAESAR SALAD WRAP

\$24

Grilled Chicken Breast | Crisp Romaine
Shaved Parmesan | Caesar Dressing
Spinach Tortilla

GRILLED VEGETABLE WRAP

\$24

Portobello Mushrooms | Red Onion
Squash | Alfalfa Sprouts | Avocado
Bell Pepper | Hummus
Tomato Basil Tortilla

GRILLED STEAK WRAP

\$28

Roasted Peppers | Garlic Butter
Spinach | Crispy Onions

SALADS ENTRÉES

COBB (GF)

\$22

Grilled Chicken Breast
Mixed Greens | Cucumber
Heirloom Tomato | Carrots
Blue Cheese | Pancetta | Hard-Boiled Egg
Southwest Ranch Dressing

SIDE SALADS

WILD MUSHROOM & VEGAN GRAIN (V)

\$8 Each

Quinoa | Dried Fruit | Nuts
Lemon Vinaigrette

PASTA SALAD

\$5 Each

Short Pasta | Parmesan | Parsley
Lemon Olive Oil

POTATO SALAD

\$5 Each

Celery Seed Mayonnaise
Applewood-Smoked Bacon



Plated Lunch

Plated Lunches include one soup or salad, freshly brewed regular coffee and a selection of artisanal teas.

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS ONE HOUR. \$34 Per Person



SOUPS

COCONUT CORN CHOWDER (V)

Cilantro | Cornbread Croutons

TOMATO BASIL

Mini Grilled Cheese Sandwich

CHICKEN TORTILLA SOUP

Avocado | Tortilla Chips | Scallions
Cheese | Sour Cream

ROASTED VEGETABLE SOUP (V)

Seasonal Vegetables | Garlic Lavash

SALADS

CAESAR SALAD

Parmesan Cheese | Focaccia Croutons
Caesar Dressing

GARDEN SALAD

Tomato | Cucumber | Red Onion
Apple | Beets | Shredded Carrot
Feta Cheese | Herb Croutons
Balsamic Dressing

ICEBERG WEDGE (GF)

Crispy Bacon | Chives | Tomato
Blue Cheese | Ranch Dressing

MAIN COURSE

ADOBO CHICKEN (GF)

Coconut Rice | Stewed Red Beans
Cilantro Slaw

BAKED SALMON (GF)

Sautéed Spinach | Blistered Tomatoes
Whipped Potatoes | Lemon Caper Sauce

DESSERTS

CHOCOLATE HAZELNUT CRISP

Hazelnut Biscuit | Chocolate Crèmeux
Caramel Glaze | Dark Chocolate
Candied Hazelnuts

KEY LIME TART

Pâte Brisée | Chantilly Cream





Lunch Buffet

Each selection includes freshly brewed regular coffee and a selection of artisanal teas. **MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS ONE HOUR.**

SOUTHERN STYLE

\$38 Per Person

CHOICE OF FRIED OR BAKED CHICKEN

CORNMEAL-BREADED CATFISH

Tartar Sauce

TOMATO CUCUMBER SALAD (GF)

Marinated Cucumber | Tomato
Onion | Dill

GARDEN SALAD (GF)

Tomato | Cucumber | Red Onion
Apple | Beets | Shredded Carrot
Feta Cheese | Herb Croutons
Balsamic Dressing

WHIPPED MASHED POTATOES (GF)

COLLARD GREENS (GF)

CORNBREAD

FRESH FRUIT COBBLER

Peach or Cherry

TEXAS BBQ

\$38 Per Person

BOURBON BBQ CHICKEN (GF)

SMOKED PULLED PORK (GF)

LOADED POTATO SALAD (GF)

Sour Cream | Bacon | Shredded Cheese
Scallions

MACARONI SALAD

Hard-Boiled Eggs | Bell Peppers
Onions | Celery

“CORN OFF THE COBB” (GF)

Buttered Corn | Fresh Chives

RANCHERO BEANS WITH ROASTED JALAPEÑOS (GF)

ROLLS WITH BUTTER

STRAWBERRY SHORTCAKE

Vanilla Cake | Strawberry Crèmeux
Whipped Cream

CRUMB CAKE

Raspberry Jam | Streusel

BANANA PUDDING

Vanilla Wafer Cookies | Whipped Cream



Reception Display

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS 90 MINUTES.

CHEESE PLATTER

Imported & Domestic Cheeses
Dried Fruit | Toasted Nuts | Crackers
Fruit Compote

\$10 Per Person

FRESH-CUT FRUIT (V)

Pineapple | Assorted Melons | Berries

\$6 Per Person

CRISP GARDEN

VEGETABLES & DIPS (GF)

Carrots | Broccoli | Cauliflower Florets
Celery Sticks | Bell Peppers | Tomatoes
Radish | Ranch Dip | Sun-Dried Tomato Hummus

\$8 Per Person

CHIPS, SALSA & QUESO

Freshly Fried Tortillas | Tomatillo Salsa
Blackened Tomato Salsa | Pico de Gallo
Guacamole | Jalapeño Queso

\$8 Per Person

CURED MEAT PLATTER

Prosciutto | Capocollo | Mortadella
Salami | Grilled Seasonal Vegetables
with Extra Virgin Olive Oil | Queen Olives
Sweet Cherry Peppers | Crackers

\$12 Per Person

JUMBO ICED SHRIMP PLATTER

Jumbo Poached Shrimp
Classic Cocktail Sauce | Lemon Wedges

\$18 Per Person

CHILLED SEAFOOD DISPLAY

Fish Ceviche | Shrimp Cocktail
Scallop Aguachile | Lemon &
Lime Wedges | Crackers | Tortilla Chips

\$32 Per Person

HOUSE-PULLED PORK SLIDERS

Slow-Smoked Pork with Mop Sauce
Brioche Rolls | Spiced House Chips
Coleslaw | Pickles | BBQ Sauce

\$10 Per Person



NACHO BAR

Tortilla Chips | Queso with Chorizo
Refried Beans | Tomato Salsa | Jalapeños
Sour Cream | Pico de Gallo | Jalapeños
Guacamole | Green Onions

\$15 Per Person

SNACKS & DIPS

Potato Chips | Pita Chips | Hummus
Caramelized Onion Dip | Pretzels
Mixed Nuts

\$14 Per Person

ESQUITES (GF)

Grilled Corn Off the Cob | Butter
Mayonnaise | Mexican Cream | Lime
Cotija Cheese | Chili Powder

\$8 Per Person

SHRIMP & GRITS (GF)

Smoked Gouda Grits | BBQ Shrimp

\$7 Per Person



Reception Stations

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS 90 MINUTES.

*ONE ATTENDANT REQUIRED PER 50 GUESTS AT \$150 PER ATTENDANT. (GF) GLUTEN-FREE



PASTA STATION

*ATTENDANT REQUIRED.

\$20 Per Person

CHOICE OF TWO PASTAS

PENNE PASTA & CAVATAPPI PASTA

Cheese-Filled Ravioli | Bowtie Pasta
Orecchiette Pasta

ALFREDO & MARINARA

Beef & Italian Sausage Bolognese
Pesto Cream | Garlic Parmesan Bread

SLIDER STATION

\$18 Per Person

BEEF BRISKET | PULLED PORK

Brioche Slider Rolls | Cole Slaw | Pickles
Caramelized Onions | BBQ Sauce

STREET TACOS

\$20 Per Person

Beef Carne Asada | Fried Pork Belly
Blackened Shrimp | Red Cabbage Slaw
Pickled Onions | Lime | Mexican Crema
Pico de Gallo | Cilantro | Corn Tortillas
Salsa Macha

WING STATION (GF)

*ATTENDANT REQUIRED.

\$21 Per Person

Buffalo | Garlic Parmesan | Sweet Chili
Celery | Carrot Sticks | Blue Cheese
Ranch | Buffalo Sauce | BBQ Sauce



Dinner



(V) Vegan | (GF) Gluten-Free

Carving Board

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS 90 MINUTES.
*ONE ATTENDANT REQUIRED PER 100 GUESTS AT \$150 PER ATTENDANT.
ATTENDANT REQUIRED.

*WHOLE PRIME RIB

Horseradish Cream | Au Jus

\$22 Per Person

*WHOLE BEEF TENDERLOIN

Red Wine Sauce | Bacon Gastrique Rolls

\$22 Per Person

*TEXAS SMOKED BRISKET

Bourbon BBQ Sauce
House Pickle Spears | Brioche Rolls

\$20 Per Person

*WHOLE PORK LOIN

Whole Grain Mustard
Dried Cranberry Compote

\$18 Per Person

*WHOLE SMOKED HAM

Peach-Citrus Glaze

\$18 Per Person

SMOKED TURKEY

Rosemary Gravy

\$18 Per Person



Dinner Buffet

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS TWO HOURS. EACH SELECTION INCLUDES FRESHLY BREWED REGULAR COFFEE AND A SELECTION OF ARTISANAL TEAS.



LONE STAR BBQ

\$56 Per Person

LOADED POTATO SALAD

Sour Cream | Bacon | Scallions
Shredded Cheddar Cheese

BABY SPINACH SALAD

Cranberries | Walnuts
Maple Balsamic Dressing

SMOKED BRISKET

BBQ Sauce

MAC & CHEESE

FRIED OKRA

CREAMED CORN

HONEY BUTTER ROLLS

BANANA PUDDING

Vanilla Wafer Cookies
Whipped Cream

BROWNIE MOUSSE CAKE

Fudge Brownie | Whipped Cream
Milk Chocolate Mousse

OREO® CREAM TART

Pie Shell | Oreo Pastry Cream
Chocolate Whipped Cream

ENHANCEMENTS

SMOKED PORK RIBS

\$14

BRAISED SHORT RIBS WITH MOLE SAUCE

\$23



Dinner Buffet continued

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS TWO HOURS. EACH SELECTION INCLUDES FRESHLY BREWED REGULAR COFFEE AND A SELECTION OF ARTISANAL TEAS.

SOUTHERN EXPOSURE

\$56 Per Person

GARDEN SALAD

Tomato | Cucumber | Red Onion
Apple | Beets | Shredded Carrot
Feta Cheese | Herb Croutons
Balsamic Dressing

GREEN BEAN SALAD WITH VINAIGRETTE

Mixed Greens | Cherry Tomatoes
Garbanzos | Red Onions
Honey Mustard Vinaigrette

CORNMEAL-CRUSTED SOUTHERN FRIED CATFISH

Tartar Sauce

POT ROAST

ROASTED PORK LOIN

Creamy Onion Mushroom Gravy

CREAMED POTATOES

HUSHPUPIES

GREEN BEANS WITH BACON & ONIONS

ROLLS

PECAN TART

Pâte Brisée | Pecan Pie Filling | Pecans

CAROLINA MOON CAKE

Graham Cracker Cake
Marshmallow Mousse
Chocolate Ganache

TRATTORIA

\$54 Per Person

HEIRLOOM CHERRY TOMATO CAPRESE

Bocconcini Mozzarella
Basil Vinaigrette

ANTIPASTI SALAD

Romaine | Cucumber | Tomatoes
Pepperoncini | Red Onions
Italian Vinaigrette

PORK MILANESE

Trapanese Sauce | Pine Nuts

STRACOTTO ROAST

Alta Cucina Tomatoes

SHRIMP SCAMPI

White Wine & Garlic Butter Sauce
Parsley

LEMON BROCCOLINI

THREE-CHEESE POLENTA

RUSTIC BREAD

ITALIAN RAINBOW CAKE

Vanilla Cake | Raspberry Jam
Chocolate Glaze

TIRAMISU CANNOLI

Coffee Mousse | Chocolate Chips
Dark Chocolate





Dinner Buffet continued

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS TWO HOURS. EACH SELECTION INCLUDES FRESHLY BREWED REGULAR COFFEE AND A SELECTION OF ARTISANAL TEAS.

ASIAN FLARE

\$57 Per Person

KIMCHI NOODLE SALAD

Carrots | Scallions | Edamame
Wakame | Cashews
Sweet Rice Vinaigrette Dressing

CRUNCHY CABBAGE SALAD

Napa Cabbage | Red Cabbage
Mango | Green Papaya | Cilantro
Red Pepper | Scallions
Nuoc Cham Vinaigrette

KUNG PAO CHICKEN

Green Onions | Cashews

MISO STEAK STIR-FRY

Fried Rice Noodles

COCONUT CURRY SHRIMP

Bell Peppers | Onions

STEAMED SESAME

BABY BOK CHOY

JASMINE RICE

CHEESECAKE

Graham Cracker Crust | Whipped Cream

EGG TART

Pâte Brisée | Vanilla Egg Custard
Whipped Cream

CAJUN

\$65 Per Person

CAJUN PANZANELLA SALAD

Cherry Tomatoes | Cucumbers
Red Onions | Spiced Croutons
Paprika Basil Vinaigrette

COWBOY CAVIAR

Black-Eyed Peas | Corn | Tomatoes
Bell Peppers | Red Onions
Zesty Vinaigrette

CORN MAQUE CHOUX

Spiced Creamed Corn | Bell Peppers
Sausage

SMOKED GOUDA GRITS

FRIED ALLIGATOR

BBQ SHRIMP

CORNBREAD WITH BUTTER

TURTLE CHEESECAKE BROWNIES

Graham Cracker Cake
Marshmallow Mousse
Dark Chocolate Mousse





Plated Dinner

MINIMUM OF 25 GUESTS. MAXIMUM SERVICE IS ONE HOUR.

FIRST COURSE

SELECT ONE.

COCONUT CORN CHOWDER (V)

Bell Pepper Confetti
Cornbread Croutons | Chives

MINISTRONE SOUP

Toasted Garlic Bread

MUSHROOM & WILD RICE

Fresh Parsley | Asiago Toast

CREAMY CLAM CHOWDER

Pancetta | Oyster Crackers

SPEAR SALAD

Romaine Spears | Shaved Parmesan
Roasted Garlic Vinaigrette
Confit Cherry Tomatoes
Focaccia Croutons

NIÇOISE SALAD

Mixed Greens | Green Beans
Cherry Tomatoes | Olives
Potato Confit | Sherry Vinaigrette

CAESAR SALAD

Gem Lettuce | Shaved Parmesan
Anchovies Caesar Dressing
Garlic Croutons

BELUGA LENTIL SALAD

Toasted Pretzel Bread | Cherry Tomatoes
Feta | Endives | Oregano Vinaigrette



MAIN COURSE

HERB-ROASTED CHICKEN BREAST

\$48 Per Person

Marble Potatoes | Vegetable Medley
Pan Sauce

CARROT CAKE

Citrus Cream Cheese Frosting
Chopped Pecans

ROASTED PORK LOIN

\$54 Per Person

Chili Peanut Sauce | Squash Blend
Marble Potatoes Confit

OPERA BAR

Almond Cake | Coffee Butter Cream
Chocolate Ganach

8OZ FILET (GF)

\$64 Per Person

Potatoes Au Gratin
Slow-Roasted Tomatoes | Asparagus

CHOCOLATE CAKE

Milk Chocolate Mousse
White Chocolate Mousse | Pecan

SHORT RIBS (GF)

\$73 Per Person

Parmesan Polenta
Roasted Heirloom Carrots

STRAWBERRY SHORTCAKE

Vanilla Cake | Fresh Strawberries
Whipped Cream | Vanilla Mousse

ANNATTO SEA BASS (GF)

\$65 Per Person

Citrus Bagna Cauda | Coconut Risotto
Sautéed Vegetable Slaw

LEMON TART

Pâte Brisée | Lemon Curd | Vanilla Meringue

ENHANCEMENTS

OSCAR STYLE

\$26 Per Person

GARLIC BUTTER SHRIMP

\$14 Per Person

SEARED SALMON

LEMON DILL SAUCE

\$16 Per Person





Southland Casino Hotel Catering

1550 N. INGRAM BLVD. | WEST MEMPHIS, AR 72301 | (800) 467-6182

SouthlandCasino.com/Groups/Catering

