

EDGEWATER HOTEL  
2009  
BANQUET MENU

Prices do not include 18% gratuity or 11% food  
tax

menu prices are subject to change

*\*Catering Menu is subject to change*

## PLATED BREAKFAST MENU

**Plated Breakfast Includes Server Poured Coffee or Tea**

(Price does not include 11% tax or 18% gratuity)

1. **The American Breakfast** - \$14.75 per person
  - Chilled Orange Juice
  - Scrambled Eggs
  - Ham, Bacon or Sausage (choice of one)
  - Home fried Potatoes or Grits
  - Biscuits and Fruit Muffins
  - Butter and Jelly
  
2. **The Country Breakfast** - \$16.00 per person
  - Chilled Orange Juice
  - Scrambled Eggs
  - Biscuits and Gravy
  - Country Ham
  - Home fried Potatoes or Grits
  - Fruit Muffins
  - Butter and Jelly
  
3. **The Hearty American Breakfast** - \$21.95 per person
  - Chilled Orange Juice
  - NY Strip Steak
  - Scrambled Eggs
  - Home fried Potatoes or Grits
  - Biscuits and Fruit Muffins
  - Butter and Jelly

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# BUFFET BREAKFAST MENU

**Buffet Breakfasts include a self-service beverage station for juice and coffee.**

(Price does not include 11% tax or 18% gratuity)

**Smoky Mountain Continental - \$11.99 per person**

- Fresh Baked Muffins
- Assorted Danish
- Bagels and Cream Cheese
- Seasonal Fresh Fruits (Whole and Cut Display)
- Jams, Jellies and Butter
- Orange Juice
- Freshly Brewed Regular and Decaf Coffee
- Hot Tea

\*Add Buttermilk Biscuits- \$1.50, Sausage Biscuits- \$1.75, County Ham Biscuits- \$2.00

**Gatlinburg Breakfast Buffet - \$14.99 per person**

- Scrambled Eggs
- Bacon and Sausage
- Hashbrowns
- Grits
- Buttermilk Biscuits and Gravy
- Fresh Fruit
- Orange Juice
- Coffee and Hot Tea

**Bountiful Breakfast Buffet - \$16.00 per person**

- Scrambled Eggs
- Bacon and Sausage
- Hashbrowns
- Grits
- Buttermilk Biscuits and Gravy
- Fresh Fruit
- Assorted Muffins
- Assorted Cold Cereals with Milk
- Orange Juice
- Coffee and Hot Tea

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## PLATED LUNCH MENU

**Plated Lunches Include Server Poured Iced Tea and Coffee**

**Add Choice Dessert to any lunch for \$2.50 upcharge**

(Prices do not include 11% tax or 18% gratuity)

\*\*See choice of vegetables on the following page

- 1. Smoked Chicken Salad - \$13.25 per person**  
Smoked chicken salad stuffed into cantaloupe with fresh seasonal fruits. Served with orange honey vinaigrette and fresh baked roll with butter.
- 2. Grilled Chicken Caesar Salad - \$13.25 per person**  
Charbroiled chicken served on fresh chopped romaine leaves that have been tossed with traditional Caesar dressing, Parmesan cheese and topped with chopped egg and black olives. Served with fresh baked roll and butter.
- 3. Classic Club Combo - \$13.25 per person**  
Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant. Served with a cup of Soup du Jour, potato chips and a pickle spear.
- 4. Breast of Chicken - \$14.99 per person**  
Marinated breast of chicken, baked, then topped with a white wine mushroom sauce. Served on rice pilaf with choice of vegetable\*\*. Accompanied by a tossed salad and choice of dressing.
- 5. Roast Beef - \$14.99 per person**  
Choice roasted beef, thinly sliced, topped with a mushroom Madeira sauce. Served with mashed potatoes and choice of vegetable\*\*. Accompanied by a tossed salad and choice of dressing.
- 6. Roasted Turkey - \$14.99 per person**  
Slow roasted turkey breast, thinly sliced, on cornbread dressing with turkey gravy. Served with mashed potatoes and choice of vegetable\*\*. Accompanied by a tossed salad and choice of dressing.

Add Chef's choice of dessert to any lunch for \$1.75 upcharge.

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**\*\*Vegetable choices:**

- Broccoli with Cheese Sauce
- Green Beans Almondine
- Southern Style Green Beans (contain ham)
- Broccoli, Cauliflower and Carrot Medley
- Baby Carrots (Buttered, Honey Glazed or Lemon Peppered)
- Buttered Corn
- Fire Roasted Corn
- Sugar Snap Peas
- Zucchini, Squash and Pepper Medley

**\*\* Dessert Choices:**

- Homemade Apple Pie
- Cobblers (Apple, Peach, Blackberry, or Cherry)
- Double Chocolate Cake
- Chocolate Cream Pie
- Pecan Pie (Chocolate or Southern)
- Coconut Cream Pie
- Carrot Cake
- Red Velvet Cake
- Cheesecake (Traditional)

# LUNCH BUFFET MENU

**Lunch Buffets include a self-service beverage station for coffee and iced tea.**

(Prices do not include 11% tax and 18% gratuity)

**Light Lunch Buffet** - \$13.25 per person

Includes one entrée and one salad and from the following options. Served with fresh baked rolls and butter (unless “croissant” option is chosen) and Choice of Fresh Baked Cobbler for dessert (Apple, Peach, Cherry or Blackberry).

## Entrée Choices

- Deli Style Cold Cuts (Ham, Turkey and Roast Beef) and Cheeses on Croissant (Includes lettuce, tomato and condiments)
- Chicken Salad Croissants (Includes lettuce and tomatoes)
- Grilled Chicken with Wild Rice
- Roasted Turkey with Dressing
- Burgundy Beef Tips with Rice
- Lasagna (Regular or Vegetable)
- Baked/Fried Catfish with Wild Rice
- Baked Ham with Pineapple Sauce

## Salads

- Cucumber and Tomato Salad
- Tossed Salad with Dressings
- Potato Salad
- Fruit Salad
- Baked Potato (with butter)
- Cole Slaw
- Pasta Salad with Vegetables
- Spinach Salad with Warm Bacon and Mushroom Dressing
- Carrot and Raisin Salad
- Three Bean Salad

Additional Salad \$2.25 per person  
Add A Vegetable \$2.25 per person  
Additional Meat \$3.25 per person

**Sandwich Board Buffet** - \$16.50 per person

- Fresh Seasonal Fruit Tray
- Homemade Soup du Jour
- Country Potato Salad
- Creamy Cole Slaw
- Sliced Turkey, Ham and Roast Beef
- American and Swiss Cheese
- Sliced Onion, Lettuce, Tomato and Pickles
- Assorted hoagies and croissants
- Chef's Dessert
- Coffee and Iced Tea

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## LUNCH BUFFETS (continued)

Lunch Buffets include a self-service beverage station for coffee and iced tea.

(Prices do not include 11% tax and 18% gratuity)

### Taco Buffet - \$14.75 per person

- Seasoned Taco Beef
- Shredded Lettuce, Diced Tomatoes, Onion and Jalapeno Peppers
- Sour Cream and Grated Cheese Blend
- Guacamole and Salsa
- Refried Beans
- Cheddar Cheese Sauce
- Hard Shell and Soft Tacos
- Chef's Dessert
- Coffee and Iced Tea

### Hot Potato Bar - \$14.75 per person

- Baked Potato
- Butter, Sour Cream, Shredded Cheese Blend, Cheddar Cheese Sauce, Bacon Bits and Chives
- Tossed Salad
- Soup du Jour
- Chef's Dessert
- Coffee and Iced Tea

## BOXED LUNCH MENU

(Prices do not include 11% tax and 18% gratuity)

*\*Catering Menu is subject to change*

**Traditional Boxed Lunch - \$11.50 per person**

**Choose One Sandwich:**

Roast Beef, Ham, or Turkey on Hoagie Roll  
(Includes lettuce, tomato, onion and pickle)

-OR-

Cold Fried Chicken (2 pieces)

**Choose One Salad:**

Potato Salad

Pasta Salad

Macaroni Salad

Fruit Salad

Carrot Raisin Salad

Three Bean Salad

**Includes:**

Chips

Chocolate Chip Cookie

Soft Drink

Salt, Pepper, Mayo, Mustard, Napkin and Cutlery

**Premier Boxed Lunch - \$13.50 per person**

Choice of One Meat: Smoked Turkey, Smoked Pork Loin or Smoked Roast Beef

Served on Focaccia Bread with Pesto Mayonnaise

Seasonal Fruits and Berries

Zesty Pasta Salad

Chocolate Caramel Brownie

Soft Drink or Bottled Water

Salt, Pepper, Napkin and Cutlery

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## HORS D' OEUVRES PACKAGES

**Includes Apple Cider Punch, Fresh Fruit with dip and Vegetable Tray with dip**

(Prices do not include 11% tax and 18% gratuity)

Any 3 selections from Cold Hors d'oeuvres	\$13.25 per person
Any 4 selections from Cold Hors d'oeuvres	\$14.75 per person
Any 3 selections from Hot Hors d'oeuvres	\$16.95 per person
Any 4 selections from Hot Hors d'oeuvres	\$20.75 per person
Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres	\$21.95 per person

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### Hot Hors d'oeuvres

Chicken Kabobs  
Beef Kabobs  
Shrimp Kabobs  
Bacon wrapped Scallops  
Italian or Swedish Meatballs  
Franks in Blanket  
Mini Egg Rolls  
Assorted Miniature Quiche  
Jalapeno Poppers  
Stuffed Mushrooms  
Hot Wings  
Mozzarella Cheese Sticks  
Potato Skins  
Chicken strips (Fried, Grilled or Cajun)

### Cold Hors d'oeuvres

Assorted Tea Sandwiches  
Shrimp Salsa Dip with chips  
Ham and Asparagus Rolls  
Beef Roll-ups  
Mini Chicken Salad Croissants  
Tortilla Chips with Cheese Dip or Salsa  
Imported Cheese Tray  
Crab Stuffed Cucumbers  
Chips and Dip  
Roast Beef tray  
Corned Beef Tray  
Roasted Turkey

Additional Hors D'oeuvre \$3.50 per person

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## Premier Hors d' Oeuvres Packages

**Includes an Elegant Fresh Fruit and Vegetable Crudités Display**  
(Prices do not include 11% tax and 18% gratuity)

- |    |  |         |
|----|--|---------|
| A. | Any Three Selections from Cold Hors d' Oeuvres   | \$17.25 |
| B. | Any Four Selections from Cold Hors d' Oeuvres    | \$18.75 |
| C. | Any Three Selections from Hot Hors d' Oeuvres    | \$19.95 |
| D. | Any Four Selections from Hot Hors d' Oeuvres     | \$21.95 |
| E. | Any Three Hot and Three Cold Hot Hors d' Oeuvres | \$22.95 |

### HOT HORS D' OEUVRES

- Chicken "Beggars Purses"  
With Chili Garlic Sauce
  
- Mini Chicken Cordon Bleu  
In Champagne Sauce
  
- Mushrooms Stuffed with Duck  
Dressing
  
- Mushrooms With Smoked Seafood  
Stuffing
  
- Béchamel Vegetarian Pizza
  
- Spanakopita (cold or hot)
  
- Meatballs in a choice of Jack Daniels  
Sauce or a Sweet Chili Sauce
  
- Beef or Pork Satay in Peanut Sauce
  
- \*Miniature Maryland Crab cakes  
With Garlic Aioli
  
- Prosciutto Wrapped Asparagus  
In a Puff Pastry
  
- \*\*Roasted Mini Lamb Chops with  
Cabernet Shitake Mushroom Sauce
  
- Spinach and Artichoke Dip with  
Tortilla Chips or Crackers

### COLD HORS D' OEUVRES

- Chicken Supreme Canapés
  
- Mediterranean Pork Canapés
  
- Shrimp Dip with Crackers
  
- Spanakopita (cold or hot)
  
- Walnut Chicken Salad Puffs
  
- Baked Brie Puffs with Shrimp or Fruit
  
- New Potatoes with Caviar  
And Sour Cream
  
- \*\*Jumbo Shrimp Cocktail
  
- \*Smoked Salmon Side with  
Condiments
  
- Beef Pinwheels with Horseradish and  
Cream Cheese

#### *Desserts:*

- Assorted Truffles
- Miniature Cheesecakes
- Petit Fours
- Pecan Diamonds
- Add \$4.75 per person

***\*Please add \$2.00 per person, per item to the above price***  
***\*\*Please add \$2.95 per person***

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## HORS D'OEUVRES

### **Carved Specialty Items:**

Inside Top Round (serves 100)	\$440.00
Virginia Baked Ham (serves 100)	\$435.00
Roast Turkey (serves 100)	\$525.00
Beef Tenderloin with Béarnaise Sauce (serves 40)	\$800.00
Prime Rib with Horseradish Sauce (serves 40)	\$525.00

### **Specialty Items served with petite rolls and condiments**

### **Chef's Pasta Station, \$7.50 per person**

Choice of Two Pastas (Penne, Rotini, Tortellini, Fettuccini, Linguini or Angel Hair)  
Choice of Two Sauces (Alfredo, Marinara, Meat Sauce, Basil or Sun dried Tomato Pesto)  
Fresh Grated Parmesan Cheese  
Sautéed Vegetables  
Add Shrimp \$3.75 per person  
Add Chicken \$2.50 per person

**Carving Board Chef or Pasta Station Chef \$35.00 first hour, \$25.00 additional hours**  
(Required For Carving and Pasta Stations)

**Punch Fountain Rental: \$70.00**

**Punch (Apple Julep or Tropical Fruit Flavored): \$25.00 per gallon**  
(Additional flavors available upon request)

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## PLATED DINNER MENU

**Plated Dinners Include Choice of Tossed Garden Salad or Classic Caesar Salad,  
Fresh Baked Rolls with Butter and Server Poured Iced Tea and Coffee.**

(Prices do not include 11% tax or 18% gratuity)

\*Vegetable and Dessert Choices Listed on Following Page

1. **Chicken Cordon Bleu** - \$24.75 per person  
Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with hollandaise sauce.  
Served with rice pilaf and choice of vegetable.
2. **Chicken Chardonnay** - \$23.50 per person  
Breast of chicken topped with a delicate white wine sauce and sautéed mushrooms.  
Served with rice pilaf and choice of vegetable.
3. **Prime Rib** - \$35.00 per person  
Choice cut of slow roasted prime rib (8oz.), with horseradish sauce and au jus.  
Served with baked potato (butter and sour cream) and choice of vegetable.
4. **Ribeye Steak** - \$33.95 per person  
USDA choice ribeye (8oz.), charbroiled, topped with sautéed mushrooms.  
Served with baked potato (butter and sour cream) and choice of vegetable.
5. **Filet Mignon** - \$36.75 per person  
Charbroiled beef tenderloin (6oz.), topped with Béarnaise sauce.  
Served with baked potato (butter and sour cream) and choice of vegetable.
6. **Apple Smoked Pork Loin** - \$24.75 per person  
Slow smoked pork loin, topped with apple brandy sauce.  
Served with roasted potatoes and Choice of vegetable.
7. **“Cajuned” or Grilled Salmon** - \$27.50 per person  
Served with rice pilaf and choice of vegetable.
8. **Pan Seared Tilapia** - \$25.95 per person  
Pan seared then slowly baked, topped with a lemon Chablis sauce.  
Served with rice pilaf and choice of vegetable.
9. **Grilled Pork Tenderloin** - \$27.75 per person  
Grilled pork tenderloin (8 oz.) with Hunter’s sauce.  
Served with garlic mashed potatoes and choice of vegetable

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### **Fresh Catch – All Market Priced**

The following selections are available broiled, baked or fried and complimented with our Chef's specially selected sauces. Served with rice pilaf and choice of vegetable

- Salmon
- Tilapia
- Grouper
- Mountain Trout
- Catfish
- Barbeque Shrimp
- Lemon Peppered Shrimp

### **Choice of Vegetables:**

- Buttered Corn
- Fire Roasted Corn
- Snap Peas
- Broccoli with Cheese Sauce
- Green Beans Almondine
- Southern style Green Beans (contain ham)
- Zucchini, Squash and Pepper Medley
- Broccoli, Cauliflower and Carrot Medley
- Baby Carrots (Buttered, Glazed or Lemon Peppered)
- Julienne Vegetables
- Asparagus Spears with Red Pepper Pesto
- Sautéed Burgundy Mushrooms

### **Choice of Desserts:**

- Homemade Apple Pie
- Cobblers (Apple, Peach, Blackberry or Cherry)
- Double Chocolate Cake
- Chocolate Cream Pie
- Pecan Pie (Chocolate or Southern)
- Coconut Cream Pie
- Carrot Cake
- Red Velvet Cake
- Cheesecake (Traditional )

Extra Salad	\$2.75 per person
Extra Dessert	\$2.95 per person
Extra Vegetable	\$2.75 per person
Steak Upgrade	\$2.50 per oz.
Filet Upgrade	\$3.50 per oz

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# BUFFET MENU

## (Lunch or Dinner)

**Create your own special meal... Included in your meat choice: choice of two salads, choice of two vegetables, choice of dessert, roll and beverages including unsweetened ice tea and coffee (Prices do not include 11% tax and 18% gratuity)**

One Meat Buffet \$20.75 per person

Two Meat Buffet \$24.75 per person

Three Meat Buffet \$27.75 per person

### **ENTRÉE CHOICES**

- Roast Beef with Gravy
- Southern Fried Chicken
- Oven Roasted Chicken with Select Sauces (Roasted Red Pepper Cream with Spinach and Mushrooms, Teriyaki, Barbeque, Chardonnay, Lemon Pepper)
- Baked Ham with Pineapple Sauce
- Roasted Pork Loin with Espagnole Sauce or Smoked with Apple Brandy Sauce
- Roasted Turkey with Dressing
- Beef Tips in Burgundy Sauce
- Salmon with Lemon Chablis Sauce
- Lasagna (with meat sauce)
- Vegetarian Lasagna (with vegetables and Béchamel sauce)
- Salisbury Steak with Gravy
- Chicken and Dumplings
- Chicken Pot Pie
- Southern Fried Catfish
- Seafood Newburg with Pasta or Rice

### **SALADS** (Choice of two)

- Mixed Green Salad with Dressings
- Caesar Salad
- Potato Salad
- Cole Slaw
- Italian Tomato Salad
- Macaroni Salad
- 3-Bean Salad
- Pasta Salad
- Cucumber Salad
- Fruit Salad
- Spinach Salad with Warm Bacon and Mushroom Dressing
- Waldorff Salad
- Carrot and Raisin Salad

### **VEGETABLES** (Choice of two)

- Candied Yams
- Wild Rice

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- Rice Pilaf
- Green Beans Almondine
- Southern Style Green Beans
- Baby Carrots: Buttered, Glazed or Lemon Pepered
- Mashed Potatoes
- Roasted Red Potatoes
- Baked Potato (with sour cream and butter)
- Broccoli with Cheese Sauce
- Spinach Casserole
- Buttered Noodles
- Potatoes Au Gratin
- Broccoli, Cauliflower and Carrot Medley
- Corn: Buttered or Fire Roasted
- Zucchini, Squash and Peppers Medley
- Baked Beans
- Buttered New Potatoes
- Sautéed Burgundy Mushrooms

## **DESSERTS**

- Cobblers: Apple, Peach, Cherry or Blackberry
- Pecan Pie (Southern or Chocolate)
- Pies (Apple, Chocolate Cream, Coconut Cream or Key lime)
- Cakes (Double Chocolate, Red Velvet or Carrot)
- Cheesecake (Traditional )

Extra Salad      \$2.75 per person  
 Extra Dessert    \$2.95 per person  
 Extra Vegetable \$2.75 per person

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# COOKOUT MENUS

**Includes Baked Beans, Potato Salad, Cole Slaw, Rolls & Butter and Beverage  
Station Featuring Iced Tea and Coffee**

(Prices do not include 11% tax and 18% gratuity)

## **BBQ Buffet**

One Meat Cookout Buffet \$19.95

Two Meat Cookout Buffet \$21.95

Three Meat Cookout Buffet \$25.95

## **Entrée Choices**

- BBQ Pork Ribs
- BBQ Pork (White or Red style)
- BBQ Beef Brisket
- BBQ Chicken
- Smoked Turkey
- Smoked Roast Beef
- Smoked Cornish Game Hens add \$2.95 per person

## **Dessert**

**(Choice of One)**

Cobblers:

- Cherry
- Peach
- Apple
- Blackberry

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## PICNIC COOKOUT

(Prices do not include 11% tax and 18% gratuity)

### **\$1395 Per Person**

Includes:

- **Choice of Two Meats:** Angus Beef Hamburgers (1/3 lb), All Beef Hotdogs or Pulled BBQ Pork
- Baked Beans
- Potato Salad
- Cole Slaw
- Lettuce
- Tomatoes
- Onion
- Cheese
- Relish
- Mayonnaise
- Mustard
- Ketchup
- Iced tea
- Lemonade
- Add BBQ Chicken \$3.75 per person

*Served with choice of Peach, Cherry, Apple or Blackberry Cobbler*

Add 8 oz grilled NY Strip Steaks-Add'l \$8.00 Per Person

Extra meat \$4.75 per person

Add \$5.00 per person for off property cook-outs

## THEMED DINNERS

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## **HAWAIIAN LUAU BUFFET**

**Included with your Entrée Choice: Choice of 3 Salads, Stir Fried Rice, Steamed Mixed Vegetables, 2 Desserts, Rolls & Butter and Beverage Station Featuring Iced Tea and Tropical Island Punch**

(Prices do not include 11% tax and 18% gratuity)

**Buffet will be dressed in grass skirting and Hawaiian theme Décor**

<b>One-Meat Buffet</b>	<b>\$23.95 per person</b>
<b>Two-Meat Buffet</b>	<b>\$26.95 per person</b>
<b>Three-Meat Buffet</b>	<b>\$30.95 per person</b>

### **Entrée Choices:**

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Polynesian Chicken	Sweet & Sour Spare Ribs
Ham with Pineapple	Stir Fried Beef
Szechwan Chicken	Polynesian Pepper Steak
Mahi Mahi Florentine	Spicy Island Pork

### **Salad Choices:** (includes choice of three)

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Curried Rice Salad	Tropical Ham Salad
Carved Watermelon with Tropical Fruits	Ginger Vinaigrette Tossed Romaine Salad
Spinach and Mandarin Orange Salad	

### **Desserts:**

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Pineapple Upside Down Cake	Mahalo Coconut Pudding
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# COUNTRY HOEDOWN BUFFET DINNER

**Create your own special meal: Included in your meat choice, choice of two salads, choice of three vegetables, choice of dessert, rolls & butter and beverage station featuring iced tea and coffee.**

(Prices do not include 11% tax and 18% gratuity)

One Meat Buffet \$22.95 per person

Two Meat Buffet \$26.95 per person

## **ENTRÉE CHOICES**

- Roast Beef with Gravy
- Chicken Fried Steak with Cream Gravy
- Pork Roast with Gravy
- Chopped Steak with Brown Gravy
- Chicken and Dumplings
- Chicken Pot Pie
- Roasted Chicken
- BBQ Chicken

## **SALADS** (Choice of two)

- Country Ham and Potato Salad
- Carrot and Raisin Salad
- Green Bean and Tomato Salad
- Cole Slaw
- Spinach Salad with Bacon Dressing
- Tossed Salad with Dressings

## **VEGETABLES**

- Mashed Potatoes
- Turnip Greens
- Black eyed Peas
- Pan Fried Potatoes
- Pinto Beans
- Southern Style Green Beans
- Corn on the Cob
- Macaroni & Cheese

## **DESSERTS**

- Cobblers: Apple, Peach, Cherry, Blackberry
- Pies (Southern Pecan, Chocolate Pecan, Apple, Key Lime)
- Cake (Double Chocolate, Carrot, Red Velvet)
- Chocolate Italian Cream Cake
- Cheesecake (Traditional)

## **ITALIAN PASTA FEAST**

(Prices do not include 11% tax and 18% gratuity)

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Mama Mia! This Italian Feast includes a sampling of your favorite Italian Dishes, specially prepared by a traditionally dressed on-site Chef.

Salad Bar Buffet, Featuring:

Fresh Garden Salad with Dressings (Choice of Ranch, Vinaigrette or Honey Mustard)

Marinated Vegetable Salad

Traditional Caesar Salad

Create your own unique pasta entrée with the help of our sauté Chef.

Choose from these 3 Pastas:

- Fettuccini
- Penne
- Angel Hair

Choose from these 3 Sauces:

- Marinara Sauce
- Alfredo Sauce
- Basil Pesto

Choose from these 3 Meats:

- Spicy Italian Sausage
- Homemade Meatballs
- Grilled Chicken
- (Add shrimp for \$4.00 per person)

Finish your dish with Sautéed Vegetables and Freshly Grated Parmesan Cheese

Meal includes freshly baked garlic bread

Homemade Tiramisu for dessert!

**\$27.95 per person** (does not include tax and gratuity)

\*\*Must have Chef on-site.

**On-Site Chef \$35 per hour**

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# MEXICAN FIESTA

(Prices do not include 11% tax and 18% gratuity)

**\$24.75 Per Person** (does not include gratuity)

## **Choice of Two Entrées:**

- Taco Bar (includes corn tortilla shells, seasoned ground beef)
- Beef or Chicken Fajitas (includes flour tortillas, roasted peppers and onions)
- Burritos- Choice of Beef, Chicken, Pork or Roasted Vegetable
- Enchiladas- Choice of Beef, Chicken or Cheese and Chili
- Beef Strip Burrito with Tomatilla Salsa – **Add \$1.75 per person**

## **Includes:**

Spanish Rice

Refried Beans

Tortilla Chips with Salsa and Cheese Dip

Fiesta Salad- Spinach, Corn, Black Beans and Roasted Peppers with Chipotle Dressing

Lettuce, Tomato, Onion, Jalapenos

Sour Cream, Shredded Cheese

Guacamole- **Add \$1.25 per person**

Margarita Cake

***Additional Entrée \$2.95 per person***

*Buffet will be dressed in Mexican Fiesta Themed Décor*

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# CAJUN CARNIVALE

(Prices do not include 11% tax and 18% gratuity)

**\$29.95 per person** (does not include gratuity)

## **Bayou Feast Featuring:**

- Cajun Gumbo with Shrimp, Andouille Sausage and Chicken
- Jambalaya with Shrimp, Crawfish, Tasso Ham, Andouille Sausage and Chicken
- Chef's Sauté Station with Blackened Redfish and Chicken with Spicy Creole Remoulade Sauce (prepared on-site in cast iron skillets)
- Includes your choice of Creole Caesar Salad or Cajun Red Beans and Rice Salad
- Shrimp Étouffé
- Dirty Rice
- Jalapeno Cornbread and Yeast Rolls with Butter
- Chef's Dessert Station Featuring Bananas Foster Flambé
- Iced Tea and Hurricane Punch (non-alcoholic)

**On-site Chefs Required. \$35 1<sup>st</sup> hour, \$25 each additional hour**

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# HOLIDAY BUFFETS

Create Your Own Unique Meal with Our Traditional Favorites.

Choose One, Two or Three Entrées, One Salad, Two Side Items and A Dessert.

Includes Yeast Rolls with Butter and beverage station with Coffee, Water and Iced Tea.

**One Meat Holiday Buffet: \$20.95**

**Two Meat Holiday Buffet: \$23.95**

**Three Meat Holiday Buffet: \$26.95**

## ENTRÉES

Roasted Turkey and Gravy

Roast Beef with Merlot Sauce

Glazed Sliced Ham with Fruit Sauce

Smoked Pork Loin with Apple Raisin Chutney

Smoked Chicken with Sundried Tomato Cream Sauce

Cornish Game Hens (*additional \$2.95 per person*)

Prime Rib au jus (*additional \$7.95 per person*)- *Chef Carver Recommended*

Beef Tenderloin (*additional \$9.75 per person*)- *Chef Carver Recommended*

## SALADS

Tossed Salad with Dressing Choices

Spinach Salad with Toasted Pecans and Sundried Cranberries

Traditional Caesar Salad

Fresh Sliced Fruit Salad

Waldorf Salad

Homemade Ambrosia

## VEGETABLES AND SIDE ITEMS

Homemade Cornbread Stuffing

Mashed Potatoes and Gravy

Roasted Red Potatoes with Caramelized Onions

Baked Acorn Squash with butter and Brown Sugar

Candied Yams

Sweet Potato Casserole

Baked Potato/Baked Sweet Potato

Rice Pilaf

Potatoes Au Gratin

Honey Glazed Baby Carrots

Corn (Buttered or Fire Roasted)

Sautéed Mixed Vegetables

Green Bean Casserole

Broccoli Casserole

Spinach Casserole

Southern Style Green Beans (with ham)

Green Beans Almandine

*\*Catering Menu is subject to change*

## **DESSERTS**

Traditional Bread Pudding (served warm)

Homemade Pumpkin Pie

Homemade Apple Pie

Southern Pecan Pie

Chocolate Pecan Pie

Pumpkin Cheesecake

Red Velvet Cake

Carrot Cake with Cream Cheese Icing

Chocolate Cake

Fresh Baked Cobbler (served warm)- Apple, Cherry, Blackberry or Peach

Add Hot Apple Cider = \$1.75 per person

Add Hot Cocoa = \$1.25 per person

Eggnog = \$1.75 per person

*\*Catering Menu is subject to change*

## BREAK ITEMS / À LA CARTE

(Prices do not include 11% tax and 18% gratuity)

### **Dry Snacks:**

Potato Chips/Pretzels/Tortilla Chips	\$12.50 per pound
California Mix/Snack Mix	\$18.95 per pound
Roasted Peanuts/Mixed Nuts	\$25.95 per pound
Ranch Dip/Yogurt Dip/Salsa	\$12.50 per quart

Assorted Fresh Baked Muffins	\$24.25 per dozen
Assorted Danish and Pastries	\$17.95 per dozen
Assorted Bagels and Cream Cheese	\$14.95 per dozen
English Muffins with Butter and Jellies	\$17.95 per dozen
Croissants with Butter and Jellies	\$20.75 per dozen
Buttermilk Biscuits with Butter and Jellies	\$8.00 per dozen
Sausage Biscuits	\$19.00 per dozen
Country Ham Biscuits	\$22.95 per dozen
Assorted Doughnuts	\$12.95 per dozen

Assorted Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar)	\$13.75 per dozen
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Fresh Baked Brownies	\$17.25 per dozen
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Coffee	\$25.00 per gallon
Soft Drinks	\$1.50 each
Bottled Water	\$1.50 each
Chilled Juice	\$15.95 per carafe

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## MISCELLANEOUS

(Prices do not include 11% tax and 18% gratuity)

### **100 pcs.**

Scallops Wrapped in Bacon	\$200.00
Chicken Tenders with Honey Mustard	\$110.00
Buffalo Wings with Bleu Cheese Dip	\$110.00
Franks in a Blanket	\$95.00
Mini Egg Rolls with chili Garlic Dip	\$110.00
Barbeque Meatballs	\$95.00
Swedish Meatballs	\$95.00
Spanakopita	\$95.00
Mini Quiche	\$110.00
Fried Cheese with Marinara Sauce	\$140.00
Chilled Jumbo Shrimp	\$200.00
Maryland Spiced Crab Claws	Market Price
Assorted Finger Sandwiches	\$110.00
Chocolate Dipped Strawberries	\$110.00

### **Imported and Domestic Cheese Tray with crackers:**

Small (up to 25 people)	\$70.00
Medium (up to 50 people)	\$110.00
Large (up to 100 people)	\$195.50

### **Vegetable Crudités Tray with ranch dip:**

Small (up to 25 people)	\$60.00
Medium (up to 50 people)	\$85.00
Large (up to 100 people)	\$130.00

### **Fresh Fruit Tray with honey lemon dip:**

Small (up to 25 people)	\$65.00
Medium (up to 50 people)	\$95.00
Large (up to 100 people)	\$150.00

### **Deli Tray (Roast Beef, Turkey and Ham) with Assorted Cheeses, Croissants, Mustard and Mayo:**

Small (up to 25 people)	\$85.00
Medium (up to 50 people)	\$165.00
Large (up to 100 people)	\$290.00

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## Cash or Host Bar

(Two-Hour Minimum)

**Domestic Beers** (bottled)                      \$3.50 each

**Import Beers** (bottled)                      \$4.25 each

**House Wine**                                      \$5.00 glass  
(Chardonnay, Cabernet Sauvignon and White Zinfandel)  
Premium Wines available upon request

**Call Brand Bar Choices**                      \$6.50 each

**Premium Brand Bar Choices**                \$7.50 each  
(Martinis, Manhattans and Cosmopolitans)

**Bar set-up includes mixers for above:**

- Orange Juice
- Cranberry Juice
- Soda and Tonic Water
- Sprite and Cola (regular and diet)

**Sodas and Bottled Water**                      \$1.50 each

**Bartender Fee** (per bartender):  
Per Hour    \$35.00

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