

# ISLE•WATERFRONT CATERING MENU



AS OF 4/27/18

ISLE CASINO HOTEL BETTENDORF  
QUAD-CITIES WATERFRONT CONVENTION CENTER



# BREAKFAST BUFFETS



Buffets are available for parties of 25 guests or more. Parties less than 25 guests will be charged a \$75 under minimum fee for less. All breakfasts come with regular and decaffeinated coffee, hot tea selection and water.

## **Morning Continental**

Freshly baked assorted petite pastries, fresh fruit tray, premium yogurts and granola

## **Deluxe Continental**

Freshly baked assorted petite pastries, assorted breakfast breads, fresh fruit tray, premium yogurts and granola

## **Bettendorf Breakfast**

Fresh scrambled eggs, country sausage and crisp bacon, Midwestern potatoes, freshly baked assorted petite pastries and fresh fruit tray

## **Supreme Breakfast**

Brown sugar spiced cured and smoked bacon, breakfast sausage, premium yogurt cups, granola and fresh berries, cream cheese spreads, fresh bagels, house cold smoked salmon, jam, honey and nut butters, fresh scrambled eggs with cheese, fresh fruit tray, freshly baked petite pastries, biscuits and gravy and Midwestern potatoes

## **BREAKFAST ACTION STATION**

Minimum of 25 people  
Available as an addition to your breakfast buffet

## **OMELET BAR**

Made-to-order omelets with fresh vegetables and toppings. Locally sourced eggs and egg substitute available.

## **BREAKFAST ENHANCEMENTS**

**Fresh Orange Juice**

**Chilled Milk**

**Freshly Baked Assorted Petite Pastries**

**Freshly Baked Petite Cinnamon Rolls**

**Assorted Donuts**

**Assorted Gourmet Muffins**



# WORKING BREAKFASTS



## **GRAB AND GO SANDWICHES**

*Choose up to two options.*

### **Buttermilk Biscuit Selections**

Country sausage, egg and American cheese

Smoked ham, egg and cheddar cheese

Turkey Sausage, egg and Swiss cheese

Grilled portobella, egg and provolone cheese

### **Breakfast Pizza**

Cheese

Veggie

Bacon

Sausage

Canadian Bacon

## **BREAKFAST ENHANCEMENTS**

**Fresh Orange Juice**

**Chilled Milk**

**Freshly Baked Assorted Petite Pastries**

**Assorted Mini Muffins**

**Assorted Donuts**

**Assorted Gourmet Muffins**

**Butter Croissants**

*(Served with butter, jams, and apple butter)*



# BREAKS



## A' LA CARTE BREAKS

- Coffee.....
- Hot tea selection.....
- Iced tea.....
- Lemonade/fruit punch.....
- Hot chocolate .....
- Fresh orange juice .....
- Chilled milk .....
- Individual fruit juices  
(apple or orange) .....
- Soft drinks.....
- Energy drinks .....
- 16 oz. bottled water .....
- Freshly baked assorted petite pastries..
- Assorted breakfast breads with butter ..
- Assorted donuts.....
- Assorted gourmet muffins.....
- Freshly baked bagels and  
cream cheese trio .....
- Fresh fruit cup.....
- Assorted freshly baked cookies.....
- Freshly baked brownie selection.....
- Dessert bars.....
- Ice cream bars.....
- Candy bars .....
- Granola bars .....
- Yogurt with granola.....
- Buttered popcorn.....
- Gourmet popcorn  
(5 gallon minimum per flavor).....  
*Choose from Ranch, Cheddar or Cajun*
- Potato chips .....
- Snack Mix.....
- Strawberry, banana  
or mango smoothies.....
- Protein bars.....
- Sweet and salty bars.....
- Breakfast bars.....
- Assorted individual bags of nuts .....

## BREAK PACKAGES

*Minimum 12-person purchase.  
Up to one hour of service.*

### Fruit Stand Break

Assortment of fresh fruits including melon, grapes, apple slices and strawberries with caramel and chocolate dip

### Country Fair

Warm pretzels with cheese sauce, buttered popcorn, apple slices with caramel dip

### Fiesta

Warm queso, fresh salsa, and guacamole, fresh corn chips

### Trail Ride

Mixed nuts, traditional trail mix, seasoned trail mix, granola bars



# WORKING LUNCHES



## **PLATED SANDWICHES, WRAPS AND SALADS**

*All lunches come with regular and decaffeinated coffee, iced tea and water.  
You may choose up to two options.*

*All sandwich options come with a choice of side:  
chips, pasta salad, or country potato salad.  
Add a cup of Chef's choice soup*

### **Pretzel Club**

Roasted turkey pastrami, Iowa ham and Swiss cheese, lettuce, tomato, red onion and honey mustard dressing on a pretzel bun

### **Combo Sub**

Ham, salami and provolone with lettuce, tomato, red onion and Italian dressing on an Italian hoagie

### **Wrap and Roll**

Chicken Caesar wrap with dressing on the side.  
Romaine, croutons, Parmesan cheese and grilled chicken on a sun-dried tomato wrap

### **Sliced Beef**

Sliced roast beef, lettuce, sunflower seeds, sliced green peppers, sliced tomato and horseradish sauce on an onion roll

### **Chicken Salad Croissant**

Diced chicken with mayonnaise, walnuts, red pepper, grapes, sliced tomato and lettuce

### **Grilled Chicken and Salad**

Leaf organic lettuce blend, tomatoes, onion, banana peppers, cucumbers and white balsamic dressing

### **Boxed Lunches**

All sandwiches above come with chips, a cookie and bottled water



# PLATED LUNCHESES



*All lunches come with preset house salad, rolls and butter, regular and decaffeinated coffee, iced tea and water. You may choose up to two options.  
Add a cup of Chef's choice soup*

## **Roasted Pork Loin**

Local Boetje's mustard and honey crusted pork with creamy herb  
mashed potatoes and petite green beans

## **Basil Sesame Chicken**

Roasted chicken breast with basil tarragon cream sauce, mashed potatoes,  
broccoli and tomato compote

## **Fresh Atlantic Cod**

Broiled Atlantic cod fillet with white wine orange hollandaise, wild rice and quinoa blend and asparagus

## **Roasted Soy & Ginger Salmon**

Roasted salmon fillet with soy & ginger velouté, Parmesan fingerling potatoes and petite green beans

## **Vegetarian**

Sautéed supreme vegetables with mushrooms, butter beans, wild rice blend with tomato quinoa

## **GOURMET DESSERT ENHANCEMENTS**

### **Assorted Petite Cheesecakes Include:**

Caramel truffle  
Strawberry swirl  
Classic New York  
Chocolate

### **Gourmet Luncheon Cakes Include:**

Carrot cake  
Apple pie  
Strawberry shortcake  
Chocolate tuxedo cake



# LUNCH BUFFETS



Buffets are available for parties of 25 guests or more. Parties less than 25 guests will be charged a \$75 under minimum fee for less. All lunch buffets come with regular and decaffeinated coffee, iced tea and water. Add a cup of Chef's choice soup

## Riverfront Deli

Potato salad, potato chips, Italian garden green salad, pastrami turkey, Swiss on pretzel bun, roast beef and cheddar cheese on onion bun, Italian combo with ham, salami and provolone on Italian bread, grilled portobello veggie wrap. Served with assorted condiments

## Isle® Grill

Old fashioned coleslaw, molasses baked beans, grilled hamburgers, bratwursts and sauerkraut, grilled chicken breasts, assorted buns and condiments to include dill pickles, shredded lettuce, sliced tomatoes, sliced cheeses, ketchup, mustard and mayonnaise

## Midwest Harvest

Fresh cucumber and tomato salad, spinach salad with spicy bacon dressing, country-style mashed potatoes, sweet buttered corn, farmers green beans, meatloaf with house-made gravy, roasted turkey, warm dinner rolls

## Taco Buffet

Hard and soft shells, seasoned beef and chicken, with the following toppings; guacamole, sour cream, olives, jalapeños, cheddar, onions, tomatoes, lettuce, salsa. Served with refried beans and Spanish rice

## Pasta Buffet

Italian dressed salad, bread sticks, chicken Parmesan, cavatappi Alfredo, Italian sausage and peppers in marinara sauce with penne pasta

## Mid-Day Barbeque

Crisp BLT ranch salad, molasses baked beans, potato salad, sweet buttered corn, pulled Pork with a sweet & smoky BBQ sauce, smoked beef brisket with caramelized onion jus, and corn bread

## Chef's Petite Sweet Display

Petit fours  
Chocolate éclairs  
Cheesecake bites  
Assorted sweet bars

## Decadent Desserts

Warm chocolate pudding cake  
Cinnamon-raisin bread pudding  
Chef's weekly cobbler

## Gourmet Dessert Enhancements

*Featuring an assortment of  
premium pastry creations*

Assorted cheesecakes  
Apple pie  
Chocolate Mousse cake  
Fresh strawberry cream trifles  
Pecan pie





# CUSTOM LUNCH BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with coffee, water and tea*

## SILVER TIER

### Salad Options

- Garden salad with two dressings
- Vegetable pasta salad
- Old fashioned coleslaw
- Potato salad
- Spinach, strawberry and egg salad with raspberry vinaigrette
- Caesar salad with shaved Parmesan

### Vegetable Options

- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash
- Broccoli and cheese
- Green bean amondine

### Starch Options

- Garlic & rosemary roasted red potatoes
- Ginger, basil & turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed vegetables
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows

### Entree Options

- Grilled teriyaki chicken fillet
- Basil cream chicken fillet
- Chicken supreme
- Pepper herb roasted chicken with espresso velouté
- Roasted pork loin with Boetje's mustard and honey
- Rosemary garlic roasted pork loin
- Barbeque pork chops with roasted onions
- Barbeque pulled pork
- Homestyle Salisbury steak
- Barbeque meatloaf
- Italian Parmesan meatballs
- Garlic shrimp scampi tossed with vegetables and penne pasta
- Breaded catfish strips





# CUSTOM LUNCH BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with coffee, water and tea*

## **GOLD TIER**

### **Salad Options**

- Caesar salad with shaved Parmesan
- Fresh cucumber and tomato salad
- Tortellini salad with kalamata olives
- BLT peppercorn ranch salad
- Greek salad with feta cheese

### **Vegetable Options**

- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash
- Broccoli and cheese
- Haricot verts with butter and almonds

### **Starch Options**

- Garlic, rosemary, and ginger roasted red potatoes
- Ginger, basil and turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend

- Rice pilaf
- Spanish rice
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows
- Fingerling potatoes with fleur de sel
- Whipped, roasted garlic russet potatoes
- Wild rice with peas
- Orzo Tuscano
- Couscous vegetable blend
- Macaroni and cheese

### **Entree Options**

- Chicken piccata
- Chicken marsala
- Balsamic-glazed chicken with pearl onions
- Bourbon-glazed chicken
- Jack Daniel's barbeque pork loin
- Andouille crusted pork loin
- Grilled pork chops with apple brandy jus
- Barbeque pork with buns and condiments
- Sliced roast beef au jus
- Sliced roast beef with brandy mushroom cream
- Sirloin strips with port-glazed onions
- Angus chopped steak with Cabernet wine demi-glacé
- Baked catfish with lemon herb butter
- Coconut-breaded shrimp



# CUSTOM LUNCH BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with coffee, water and tea*

## PLATINUM TIER

### Salad Options

- Antipasto salad
- Caprese salad
- Chilled asparagus salad with dijon vinaigrette
- Balsamic-roasted artichoke, olive and mushroom salad
- Creole shrimp pasta

### Vegetable Options

- Haricots verts with butter and almonds
- Baby turned carrots with honey
- Asparagus
- Roasted red peppers
- Roasted artichokes, mushroom and pearl onions
- White truffle creamed corn
- Sautéed fennel with crisp bacon and red onion
- Italian roasted blend with extra virgin olive oil and sea salt
- Sautéed portobello mushrooms with basil and red onion
- Broccolini with roasted garlic butter

### Starch Options

- Herb-roasted fingerling potatoes
- Potatoes with lardons
- Whipped Yukon gold potatoes
- Smoked Gouda and crisp bacon country potato
- Truffle mushroom risotto

- Saffron rice
- Smoked Gouda macaroni and cheese
- Cavatappi with prosciutto and tomatoes
- Gruyère scalloped potatoes
- Baked beans with pulled pork
- Butternut squash with pecans and cinnamon butter

### Feature Options

- Chardonnay chicken with roasted artichokes
- Paneed chicken Florentine
- Grilled chicken with andouille cream
- Roasted chicken with sun dried tomato velouté
- Dijon-roasted pork loin with port wine caramelized onions
- Smoked pork loin with sautéed fajita vegetables
- Oven roasted pork chops with ancho mango barbeque
- Smoked barbeque ribs
- Sliced smoked beef brisket
- Marinated flank steak with burgundy demi glacé
- Teriyaki flank steak with scallions
- Marsala tri-tips with shiitake cream
- Shrimp and scallop seafood spaghetti
- Honey-ancho glazed salmon



# CHILLED HORS D'OEUVRES



*Each order includes 50 pieces.  
Butler service available*

## **Caprese Salad Skewer\***

Grape tomato, fresh mozzarella, whole basil, sweet balsamic glaze

## **Tomato Bruschetta**

Tomato, fresh basil, balsamic & herb reduction, toast rounds

## **Antipasto Skewer\***

Salami, zucchini, squash, tomato, mozzarella

## **Shrimp Bites\***

Lemon-thyme shrimp salad in a phyllo shell

## **Belgian Endive\***

Stuffed with an avocado cheese and pickled pepper and radish

## **Chicken Pate\***

Garlic, herb pate in a curry tart shell

## **Shrimp Cocktail**

Sweet shrimp served with cocktail and rémoulade sauces

## **Deviled Eggs\***

A modern spin on the classic with the following offerings to choose from:

### Classic

With a Zing Zang Bloody Mary twist

### BLT

Crisp bacon, chive and sun dried tomato

### Smoked Salmon

Scented with lemon capers and dill

## **Shooters**

### Gazpacho

Sweet cucumber shot with avocado cream

### Borsch

Roasted Red Beet and crème fraiche

### Bloody Mary

Classic Spin off (Non-alcoholic)

## **Spicy Tuna Tartar\***

Pastry, Asian slaw

## **Crab Salad Lettuce Roll\***

Ginger-curry aioli, crab, rice noodle, pickled vegetables

## **Lobster Rolls\***

Sweet lobster salad on a soft slider bun



## **Chilled Hors D'Oeuvres Displays**

### **Hummus Tray**

Served with flatbread chips and olive tapenade

### **Fruit Tray**

Fresh seasonal fruits

### **Vegetable Crudité and Dip**

Fresh seasonal vegetables with house-made ranch

### **Asparagus Display**

Dijon vinaigrette, shaved Parmesan, prosciutto crisps

### **Domestic Cheese Board**

Cheddar, Swiss, pepper jack, fresh mozzarella, Brie, bleu cheese, goat cheese, almonds, dried apricots and crackers

### **Antipasto Platter**

Roasted vegetables, cured meats, select cheeses

### **House Smoked Salmon Display**

*Hot or cold smoked*

Toast rounds, cream cheese, capers, red onion, egg



# HOT HORS D'OEUVRES



*Each order includes 50 pieces.*

*\*Butler service available*

## **Cheddar Bites**

Spicy-creamy garlic sauce

## **Fried Vegetable Basket**

Mushrooms, green beans and cauliflower with creamy garlic dipping sauce

## **Creamy Artichoke-Spinach Dip**

Served with toast rounds

## **Roasted Vegetable Bites\***

Cheese-stuffed phyllo shells with roasted vegetables

## **Charbroiled Meatballs\***

Choose from Italian basil and sun dried tomato with Parmesan, barbeque, spicy southwest chipotle, mushrooms and onion, traditional marinara

## **Vegetable Spring Rolls\***

Sweet & sour sauce

## **Sausage-Stuffed Mushrooms\***

Topped with Parmesan bread crumbs

## **Spanikopita\***

Spinach and feta-stuffed phyllo dough

## **Thai Chicken Saté\***

Chicken skewers with a spiced peanut sauce

## **Steak Empanada**

Spicy smoked brisket

## **Wings\***

Choose from traditional or boneless and enjoy with house specialty sauces: Honey barbeque, blue cheese, traditional red hot, chipotle-mango, sweet pineapple-soy

## **Jamaican Jerk Chicken Skewer\***

Savory & Spicy Chicken

## **Burnt Sugar Prawn Skewer**

Chili sweet hot shrimp

## **Lemongrass Chicken Potsticker**

Pineapple soy sauce

## **Calamari\***

Served with a zesty marinara and rémoulade sauce

## **Raspberry Brie Encroute\***

Creamy Brie with a sweet and tart raspberry sauce, encased in buttery flaky pastry

## **Calabash Fried Shrimp\***

Cocktail sauce and Sriracha aioli

## **Fig and Mascarpone Phyllo**

Creamy cheese and tart fig in a crispy shell



## **Party Cut Pizzas**

Choose between Cheese, Sausage, Pepperoni

*Supreme and specialty pizzas are available*



# STATIONS



**Wow your guests with these great stations in addition to your buffet, or as late-night food options. Priced per person.**

## **Nacho Station**

Shredded lettuce, diced tomato, guacamole, sliced olives, shredded cheddar, warm nacho cheese, jalapeños, black beans and served with tortilla chips

## **Stir Fry Station**

Mongolian-style beef  
General chicken  
Sweet and sour shrimp  
Jasmine rice  
Vegetable spring rolls

## **French Fry Station**

French fries, sweet potato fries and tater tots

### Toppings:

Shredded cheddar, warm nacho cheese, jalapeños, blue cheese, bacon, sweet and soft tarter sauce, ketchup, maple mustard, Boetje's mustard

## **Mac and Cheese Station**

Chopped bacon, green onions, jalapeños, crumbled bleu cheese, shredded cheddar cheese and Sriracha sauce

## **Slider Station**

Beef patties with cheddar and crisp bacon  
Slow-roasted brisket with caramelized onions and barbeque sauce  
Breaded chicken Parmesan with marinara and fresh mozzarella  
Smoked pork topped with creamy honey mustard coleslaw

## **Pasta Station**

Garlic shrimp penne  
Cheese tortellini with chicken  
Cavatappi pasta with meatballs

## **Flatbread Station**

Chicken alfredo  
Garlic shrimp, spinach & cherry tomatoes  
Cajun-spiced beef and smoky blue cheese



# PLATED DINNERS



*All plated dinner options come with a house salad, rolls & butter, regular and decaffeinated coffee, iced tea and water. You may choose up to two options for your event.*

## **Vegetarian Power Meal**

Sautéed supreme vegetables with mushrooms, butter beans, wild rice blend with tomato quinoa

## **Roasted Ginger-Turmeric Chicken**

Baked chicken breast with charred red pepper and tomato cream sauce, garlic mashed potatoes, petite green beans and tomato relish

## **Honey-Herb Cod**

Fresh caught cod, honey, herb and lemon spice, lemongrass scented jasmine rice and baby carrots

## **Dry-Rubbed Pork Loin**

Roasted pork loin with rosemary jus, smoked Gouda mashed potatoes and asparagus with garlic butter

## **Roasted Pork Chop**

Boetje's mustard-rubbed thick-cut pork loin, garlic mashed potatoes, caramelized pearl onions and mushrooms with crisp bacon and baby carrots

## **Boursin Chicken**

Boneless chicken breast stuffed with Boursin cheese, and topped with sun-dried tomato pesto, roasted vegetable couscous and asparagus

## **Flat Iron**

Grilled flat iron steak, cabernet mushroom demi-glace, garlic mashed potatoes, petite green beans and baby carrots

## **Lemon Herb Salmon**

Herb-scented salmon, a rich hollandaise sauce, Yukon gold dill mashed potatoes, petite green beans and tomato relish

## **Flat Iron and Spicy-Garlic Shrimp**

Grilled flat iron steak with chili-garlic buttery shrimp, creamy cheese potatoes and fresh asparagus

## **Filet and Chicken Breast**

Tender filet mignon, chicken breast with artichoke cream, Boursin cheese mashed potatoes, petite green beans and baby carrots

## **Filet and Burnt Sugar Prawns**

Tender filet mignon, caramelized sugar and garlic shrimp, roasted red pepper mashed potatoes and lemon-butter asparagus

## **Filet and Stuffed East Coast Sole**

Tender filet mignon, rolled tender fish filled with crab stuffing, lemon herb velouté, Boursin cheese mashed potatoes, petite green beans and baby carrots

## **Filet Mignon**

Tender filet mignon with bordelaise sauce, truffle-scented mashed potatoes, broccolini and baby carrots

## **Filet and Salmon**

Tender filet mignon, baked salmon with sweet onion, mushroom and bacon compote, garlic mashed potatoes, petite green beans and baby carrots

## **Roasted Barramundi**

Fresh, flaky white fish with orange zest and herb seasoning, maitaise sauce, asparagus and roasted tomato

## **Children's Meal**

*(For children aged 3 – 9 years old)*

Chicken tenders, macaroni and cheese and gelatin salad



# CUSTOM DINNER BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with rolls & butter, coffee, water and tea*

## SILVER TIER

### Salad Options

- Garden salad with two dressings
- Vegetable pasta salad
- Old fashioned coleslaw
- Potato salad
- Spinach, strawberry and egg salad with raspberry vinaigrette
- Caesar salad with shaved Parmesan

### Vegetable Options

- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash and basil
- Broccoli and cheese
- Green bean amondine

### Starch Options

- Garlic & rosemary roasted red potatoes
- Ginger-basil-turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows

### Entrée Options

- Grilled teriyaki chicken fillet
- Barbeque chicken fillet
- Basil cream chicken fillet
- Chicken supreme
- Pepper herb roasted chicken with espresso velouté
- Mesquite grilled chicken with roasted red pepper cream
- Roasted pork loin with Boetje's mustard and honey
- Rosemary garlic roasted pork loin
- Roasted pork loin with natural jus
- Barbeque pork chops with roasted onions
- Barbeque pulled pork
- Homestyle Salisbury steak
- Barbeque meatloaf
- Italian Parmesan meatballs
- Sesame soy-glazed barramundi fish
- Cajun shrimp linguini





# CUSTOM DINNER BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with rolls & butter, coffee, water and tea*

## GOLD TIER

### Salad Options

- Garden salad with two dressings
- Vegetable pasta salad
- Old fashioned coleslaw
- Potato salad
- Spinach, strawberry and egg salad with raspberry vinaigrette
- Caesar salad with shaved Parmesan

### Vegetable Options

- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash with basil
- Broccoli and cheese
- Green bean almondine
- Orange ginger glazed beets
- Sesame scented bok choy
- Sautéed cabbage and crisp bacon

### Starch Options

- Garlic & rosemary roasted red potatoes
- Ginger-basil-turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Macaroni & cheese
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows

### Entrée Options

- Chicken Piccata
- Chicken Marsala
- Balsamic-glazed chicken with pearl onions
- Bourbon-glazed chicken
- Jack Daniel's barbeque pork loin
- Andouille crusted pork loin
- Grilled pork chops with apple brandy jus
- Barbeque pork with buns and condiments
- Sliced roast beef au jus
- Sliced roast beef with brandy mushroom cream
- Sirloin strips with port-glazed onions
- Angus chopped steak with Cabernet wine demi-glacé
- Lemon-herb baked salmon
- Shrimp, scallop and cod seafood paella



# CUSTOM DINNER BUFFETS



*Make it your own way by choosing two salads, two vegetables, two starches and two entrees.  
Served with rolls & butter, coffee, water and tea*

## PLATINUM TIER

### Salad Options

- Antipasto salad
- Caprese salad
- Chilled asparagus salad with Dijon vinaigrette
- Balsamic-roasted artichoke, olive and mushroom salad
- Creole shrimp pasta

### Vegetable Options

- Haricots verts with butter and almonds
- Turned baby carrots with honey
- Asparagus
- Roasted red peppers
- Roasted artichokes, mushroom and pearl onions
- White truffle creamed corn
- Sautéed fennel with crisp bacon and red onion
- Italian roasted blend with extra virgin olive oil and sea salt
- Sautéed portobello mushrooms with basil and red onion
- Broccoli with roasted garlic butter

### Starch Options

- Herb-roasted fingerling potatoes
- Potatoes with bacon lardons
- Whipped Yukon gold potatoes
- Smoked Gouda and crisp bacon country potato
- Truffle mushroom risotto
- Saffron rice
- Smoked Gouda mac and cheese
- Cavatappi with prosciutto and tomatoes
- Gruyère scalloped potatoes
- Baked beans with pulled pork
- Butternut squash with pecans and cinnamon butter

### Entrée Options

- Chardonnay chicken with roasted artichokes
- Paneed chicken Florentine
- Grilled chicken with andouille cream
- Roasted chicken with sun-dried tomato velouté
- Dijon-roasted pork loin with port wine caramelized onions
- Smoked pork loin with sautéed fajita vegetables
- Oven roasted pork chops with ancho mango barbeque
- Smoked barbeque ribs
- Sliced smoked beef brisket
- Marinated flank steak with burgundy demi glacé
- Teriyaki flank steak with scallions
- Marsala tri-tips with shiitake cream
- Creamy lobster lasagna
- Herb-baked cod with tomato cream



# ENHANCE YOUR MENU



## TAKE YOUR EVENT TO THE NEXT LEVEL BY ADDING ON TO YOUR DINNER BUFFET

*Meat carving stations served with petite dinner rolls and condiments. All items priced per person.*

### MEAT CARVING STATIONS\*

#### Chef Smoked Pork Belly

Spiced, rubbed and slow-roasted, served with caramelized onion jam

#### Beef Tenderloin

Sea salt and black pepper-seared, served with red wine demi-glacé

#### Premium Pit Ham

Ham basted with honey-apple glaze

#### Smoked Breast of Turkey

Slow smoked back in the kitchen

#### Slow-Cooked Prime Rib

Choice beef rib roast served with natural jus and creamy horseradish

#### Herb-Crusted Pork Loin

Rosemary-rubbed and slow-roasted until tender and served with natural jus

### DELECTABLE DESSERTS

#### Dessert Platters

Petite sweets  
Petit fours  
Chocolate éclairs  
Cream puffs  
Cheesecake bites  
Assorted sweet bars  
Freshly baked cookies  
Truffle brownies

#### Cupcake Display

White and  
chocolate cake with  
white chocolate  
mousse topping

#### Chocolate Overload

Chocolate-covered strawberries  
Assorted chocolate truffles  
Salted caramel brownies  
Chocolate chunk cookies

### DESSERT STATIONS\*

#### Sundae Bar

*Vanilla, chocolate and strawberry ice cream  
with toppings to include:*

Toasted coconut  
Fresh strawberry  
Hot fudge  
Butterscotch  
Chocolate chips  
Whipped cream  
Salted pecans

#### Crepe Station

Delicate crepes with chef-made sauces:

Crepe Suzette  
Strawberry royale  
Salted caramel

Toppings to include:

Whipped cream  
Candied pecans  
Chocolate shavings

#### Bananas Foster

A New Orleans tradition made with fresh bananas, brown sugar, banana liqueur, rum and cinnamon served over vanilla ice cream



# PLATED DESSERTS



*Priced per person.*

## **Chocolate Cake**

Rich chocolate mousse layered in cake

## **Seasonal Cakes and Pies**

A selection of seasonal pies and cakes

## **Crème Brûlée**

Garnished with fresh whipped cream

## **Italian Tiramisu**

Drenched coffee sponge cake with whipped cream cheese filling

## **Strawberry Shortcake**

Layered cake, strawberry filling, cream

## **NY Cheesecake**

Garnished with fresh whipped cream and seasonal berries

## **Key Lime Tartlets**

Topped with whipped cream

## **Red Velvet Cake**

Garnished with fresh whipped cream and seasonal berries

## **Lemon Cake**

Garnished with fresh whipped cream and seasonal berries

## **Mousse**

Chambord-marinated pound cake topped with white chocolate mousse and chocolate garnish

## **Flourless Chocolate Cake**

Dense, wonderfully rich chocolate cake

## **Fresh Berry Trifle**

Dense pound cake topped with rich pastry cream and seasonal berries