

DINNER MENUS

Gold Crowne Plated Dinners

Salad Selection

Choice of One:

- ✂ *Mixed Field Greens with Roma Tomatoes*
- ✂ *Classic Caesar Salad with Croutons, Shaved Fresh Parmesan in a Creamy Caesar Dressing*
- ✂ *Spinach Salad with Apples & Pecans & a Warm Bacon Dressing*

Vegetable Selection

Choice of Two:

- ✂ *Green Beans*
- ✂ *Asparagus Bundles in a Hollandaise Sauce*
- ✂ *Steamed Broccoli*
- ✂ *Glazed Baby Carrots*

Starch Selection

Choice of One:

- ✂ *Wild Rice Pilaf*
- ✂ *Roasted Red Bliss Potatoes*
- ✂ *Garlic Mashed Potatoes*

***All Plated Dinners Listed Below are Accompanied by your Choices
from the Selections above***

please note that the selection you choose is uniform for your group, multiple selections are not permitted

Champagne Chicken

\$21.95 per person

Chicken Breast Sautéed with Wild Mushrooms & Finished with a Champagne Buerre Blanc

Orange Dijon Chicken

\$22.95 per person

*Roasted Chicken Breast Marinated in Orange & Dijon & Stuffed with Cornbread Dressing,
Topped with an Orange Cranberry Relish*

Pecan Encrusted Chicken

\$22.95 per person

Sautéed Chicken Breast Coated with Pecans & Topped with a White Wine Buerre Blanc

Honey & Tobasco Pork Tenderloin

\$26.95 per person
10 per son minimum applies

*Grilled Tenderloin of Pork Marinated in Honey & Tobasco & Served atop Caramelized Apples &
Leeks*

Prime Rib

**\$27.95 per person
10 per son minimum applies**

Roasted Prime Rib Served with a Horseradish Au Jus & Bleu Cheese Sauce

Blackened Tuna

\$27.95 per person

Blue Fin Tuna Steak Seasoned in our Homemade Blackening Seasoning & Sautéed in Olive Oil

Poached Salmon

\$28.95 per person

Salmon Steak Poached with Leeks & a Lemon Dill Buerre Blanc

Diamond Crowne Plated Dinners

Salad Selection ~ as for Gold Crowne Plated Dinners

Vegetable Selection

Starch Selection

Choice of Two:

- ☞ Green Beans Almondine*
- ☞ Asparagus Bundles with a Hollandaise Sauce*
- ☞ Creamed Spinach*
- ☞ Honey Kissed Carrots*
- ☞ Spinach Bourdelaise*

Choice of One:

- ☞ Wild Rice Pilaf*
- ☞ Savory Sweet Potatoes*
- ☞ Roasted Red Bliss Potatoes*
- ☞ Couscous*
- ☞ Garlic Mashed Potatoes*
- ☞ Polenta*
- ☞ Wild Mushroom Risotto*

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from the Selections above***

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Beef Wellington

\$29.95 per person

Beef Wellington with a Bernaise Sauce

Chicken Wellington

\$28.95 per person

Chicken Wellington with a Bernaise Sauce

Mango Chicken

\$27.95 per person

Grilled Chicken with a Mango & Pineapple Salsa

Prices are subject to 19% Service Charge and applicable Sales Tax
Prices are subject to change due to market fluctuations
Consult your Catering / Convention Services Manager for current Pricing

Canard de l'Orange

\$28.95 per person

Tender Duck Breast in an Orange Citrus Marinated, Roasted & served with an Orange Relish

Grilled Tuna

\$27.95 per person

Grilled Blue Fin Tuna Steak with a Ginger Wasabi Sauce

Raspberry Duck

\$28.95 per person

Roasted Duck Breast Marinated in Chamborde, Brandy & Fresh Raspberries & Topped with a Raspberry Sauce

Mahi Mahi

\$28.95 per person

Mahi Mahi with a Sundried Tomato Pesto

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*All Dinner Selections are Accompanied By:  
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea  
Freshly Baked Rolls & Butter  
Dessert*  
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Dinner Buffets

(25 Guest Minimum Requirement)

South of the Border Dinner Buffet

\$26.95 per person

*Homemade Salsa & Chips
Beef & Chicken Fajitas
Shrimp Fajitas
Black Bean Quesadillas
Spanish Rice
Refried Beans
Guacamole, Sour Cream, Jack & Cheddar Cheeses
Pralines & Flan
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea*

Italian Feast Dinner Buffet

\$28.95 per person

*Anti-Pasto Tray
Italian Chopped Salad
Classic Caesar Salad
Chicken Florentine Lasagna
Pasta Prima Vera
Veal Marsala
Steamed Vegetables with Roasted Garlic & Basil Butter
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea*

Crowne Dinner Buffet

\$36.95 per person

*Shrimp Cocktail
Spinach Salad with Apples, Pecans & Warm Bacon Dressing
Mixed Field Greens with Assorted Dressings
Beef Wellington with a Bernaise Sauce
Orange Dijon Chicken Stuffed with Cornbread Dressing
Glazed Baby Carrots
Spinach Bourdelaise
Roasted Potatoes
Wild Rice Pilaf
Cheese Cake, Chocolate Mousse & Marinated Berries & Melons
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea*

Texas Style Dinner Buffet

\$31.95 per person

Mixed Field Greens with Roma Tomatoes & Assorted Dressings
Baby Back Ribs
Smoked Prime Rib
BBQ Quail
Smoked Jalapeno Sausage
Stellers Beans
Potato Salad
Coleslaw
Peach & Blackberry Cobbler with Amy's Mexican Vanilla Ice-Cream
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Carving Stations

(Requires an attendant @ \$20.00 per hour)

<i>Baron of Beef</i>	\$225.00 (serves 90 – 100)
<i>Roasted Turkey</i>	\$175.00 (serves 40 – 50)
<i>Honey Baked Ham</i>	\$195.00 (serves 40 – 50)
<i>Brown Sugar Glazed Pork Loin</i>	\$225.00 (serves 40 – 50)
<i>Cajun Fried Turkey Breast</i>	\$225.00 (serves 40 – 50)
<i>Prime Rib of Beef</i>	\$250.00 (serves 50 – 60)
<i>Filet of Beef</i>	\$275.00 (serves 50 – 60)
<i>Steamship Round of Beef</i>	\$275.00 (serves 150 – 175)

Just Desserts

Chocolate Cheesecake
Key Lime Pie
Marinated Berries & Melon
Peach & Blackberry Cobbler with Vanilla Ice-Cream
Raspberry Sorbet
Chocolate Overload
Strawberry LaBamba
Pumpkin Roll with Walnut Raisin Cream Cheese Frosting
New York Style Cheese Cake
Tiramisu
Texas Bourbon Chocolate Pecan Pie
Chocolate Mousse
Carrot Cake with Cream Cheese Frosting

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Upgraded Dinner Buffets

(30 Guest Minimum Requirement)

Gold Dinner Buffet

\$29.95 per person

Salad Selection ~ choice of 1

*Spinach Salad with Bacon, Mushrooms, Sliced Apples in a warm Bacon & Apple Dressing
Classic Caesar Salad with Herb Croutons, Shaved Fresh Parmesan
Baby Mixed Field Greens with Roma Tomatoes & a variety of Dressings*

Entrée Selection ~ choice of 2

Citrus Dijon Chicken Breast Stuffed with Cornbread Dressing & Topped with Orange Cranberry Relish

Champagne Chicken served with a creamy champagne & sliced mushroom sauce

Honey Tobasco Pork Tenderloin atop caramelized Apples & Leeks

Roasted Sirloin of Beef Cabernet

Accompaniments

Chef's Selection of Fresh Seasonal Vegetables

Starch Selection ~ choice of 2

Roasted Bliss Potatoes; Potato Medley; Sweet Potatoes, Wild Rice Pilaf or Saffron Rice

Assorted Dessert Station

Freshly Baked Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The Diamond Dinner Buffet

\$37.95 per person

Salad Selection ~ choice of 2

Spinach Salad with Bacon, Mushrooms, Sliced Apples in a warm Bacon & Apple Dressing

Classic Caesar Salad with Herb Croutons, Shaved Fresh Parmesan

Baby Mixed Field Greens with Roma Tomatoes & a variety of Dressings

Classic Shrimp Remoulade

Entrée Selection ~ choice of 2

Pecan Encrusted Chicken topped with a White Wine Buerre Blanc

Honey BBQ Semi Boneless Quail

Baby Lamb Chops Marinated in Olive Oil & Lavender topped with a Burgundy Sauce

Carving Station ~ choice of 1

Roasted Turkey

Baron of Beef

Honey Baked Ham

Brown Sugar Glazed Pork Loin

Accompaniments

Chef's Selection of Fresh Seasonal Vegetables

Starch Selection ~ choice of 2

Saffron Rice; Pecan Rice; Garlic Mashed Potatoes; Savory Mashed Sweet Potatoes; Wild

Mushroom Risotto; Risotto Marsala

Assorted Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The Platinum Dinner Buffet

\$48.95 per person

Salad Selection ~ choice of 2

Spinach Salad with Bacon, Mushrooms, Sliced Apples in a warm Bacon & Apple Dressing

Classic Caesar Salad with Herb Croutons, Shaved Fresh Parmesan

Baby Mixed Field Greens with Roma Tomatoes & a variety of Dressings

Classic Shrimp Remoulade

Boiled Gulf Shrimp

Wild Mushroom Campanata with Toasted Crustini's

Entrée Selection ~ choice of 2

Canard Ala Chamborde ~ Roasted Succulent Duck Breast Marinated in Chamborde, Brandy &

Fresh Raspberries, Topped with a Raspberry Glaze

Beef (or Chicken) Wellington's with a Bernaise Sauce

Grilled Tuna with a Ginger Wasabi Sauce

Blackened Tuna

Poached Salmon with a Leek & Lemon Dill Sauce

Pasta Station

Pastas: Penne; Bowtie & Fettuccini

Meats: Grilled Chicken; Shrimp; Italian Sweet Sausage

Vegetables: Portabello Mushrooms, Tomatoes, Broccoli; Grilled Eggplant

Additional Vegetables ~ choice of 2 ~: Asparagus Bundles with Hollandaise Sauce; Green Beans

& Prosciutto; Steamed Broccoli

Carving Station ~ choice of 2

Prime Rib with Horseradish Sauce, Au Jus & Bleu Cheese Sauce

Brown Sugar Glazed Pork Loin

Carved Filet of Beet with Horseradish Sauce, Au Jus & Bleu Cheese Sauce

Honey Baked Ham

Herb Roasted Turkey Breast

Cajun Fried Turkey Breast

Accompaniments

Chef's Selection of Fresh Seasonal Vegetables

Starch Selection ~ choice of 2

Saffron & Coconut Rice; Pecan Rice; Wild Rice & Mushrooms; Roasted Yukan Finger Log

Potatoes; Potatoes Aribiata; Wild Mushroom Risotto

Crepes to Order & Assorted Petite Fours

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea