

# DINNER BUFFETS

## Texas Barbeque Buffet

Potato Salad and Cole Slaw  
Sliced Barbeque Brisket  
Roasted Chicken with Barbeque Sauce  
Smoked Sausage  
Pork Spareribs  
Ranch-style Beans  
Cut Corn  
Sliced Pickles, Red Onions and Jalapenos  
Jalapeno Cornbread  
Peach Cobbler  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## New Orleans Buffet

Blended Fresh Greens served with a Condiment Display of  
Tomato, Cucumber, Carrots, Red Onion, Garlic-Herb Croutons and Parmesan Cheese  
*Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette*  
Jumbo Shrimp Creole or Crawfish Etouffee  
Chicken Jambalaya  
Blackened Catfish  
Grilled Cajun Chicken with Creole Cream Sauce  
Red Beans and Rice  
Dinner Rolls and Butter  
Chocolate, Chocolate Mousse Cake  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## Tex-Mex Buffet

Cheese Enchiladas with Chili Gravy  
Beef and Chicken Fajitas with Peppers, Onions and Flour Tortillas  
Beef Tacos  
Condiment Display includes  
Guacamole, Pico De Gallo, Fresh Tomato Salsa, Sour Cream, Jalapenos and Tricolored Tortilla Chips  
Mountain Berry Flan or Sopaipilla with Cinnamon-Sugar and Honey  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

# DINNER BUFFETS

## Italian Buffet

Antipasto Display of Artichoke Salad, Tuna Nicoise Salad, Peppers, Olives and Cheeses  
Caesar Salad Station with Fresh Romaine Lettuce, Classic Caesar Dressing,  
Garlic Croutons and Parmesan Cheese  
Lasagna Bolognese  
Penne Rustica with Chicken and Italian Sausage, Peppers, Onions and Marinara Sauce  
Eggplant Parmesan  
Garlic Bread  
Tiramisu  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## Prime Time Buffet (add \$15 per person)

Chilled Shrimp Display with Peel and Eat Shrimp,  
Classic Cocktail Sauce, Tartar Sauce and Lemon Wedges  
Blended Fresh Greens served with a Condiment Display of  
Tomato, Cucumber, Carrots, Red Onion, Garlic & Herb Croutons and Parmesan Cheese  
*Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette*  
Chef-carved Slow-roasted Prime Rib of Beef  
Grilled Marinated Chicken Breast with Lemon-Caper Sauce  
Chef's Medley of Fresh Seasonal Vegetables  
Choice of Garlic Mashed Potatoes Crowns, Roasted Red Bliss Potatoes, Potato-Leek Tart or Festival Rice  
Dinner Rolls and Butter  
Bourbon Pecan Pie  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

# LUNCH BUFFETS

## Southern Lunch Buffet

Oven-roasted Pork Chops with Apple-Raisin Sauce  
Southern Fried Chicken with Country Gravy  
Green Beans  
Potato Salad and Cole Slaw  
Jalapeno Cornbread  
Peach Cobbler  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## Old Fashioned Texas Luncheon

Blended Fresh Greens served with a Condiment Display of  
Tomato, Cucumber, Carrots, Red Onion, Garlic & Herb Croutons  
*Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette*  
Chicken Fried Steak with Country Gravy  
Barbeque Chicken  
Ranch Beans  
Potato Salad or Cole Slaw  
Texas Toast and Butter  
Deep Dish Pecan Pie  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## Sensational Salads for Lunch

Blended Fresh Greens served with a Condiment Display of  
Tomato, Cucumber, Carrots, Red Onion, Garlic & Herb Croutons  
*Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette*  
Chilled Salad Selections including:  
Albacore Tuna Salad or Smoked Chicken Salad  
Bow Tie Pasta Salad  
Marinated Vegetable Salad  
Fresh Fruit Salad with Poppyseed Dressing  
Fresh Rolls & Butter  
An Assortment of Fresh Baked Cookies  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

# LUNCH BUFFETS

## The Cliffs Deli Delight

Blended Fresh Greens served with a Condiment Display of  
Tomato, Cucumber, Carrots, Red Onion, Garlic & Herb Croutons  
*Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette*  
Slow-roasted Turkey Breast  
Sliced Honey-glazed Ham  
Sliced Roasted Beef  
Lettuce, Tomato, Onion, Jalapenos, Cheddar and Swiss Cheeses  
Garlic Pickle Wedges  
Potato Chips  
Assorted Breads and Rolls  
New York Cheesecake with Raspberry Sauce  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## All Wrapped Up Luncheon

Tomato Basil Soup with Garlic Croutons  
Deli Wrap With Honey-glazed Ham and Slow-roasted Turkey,  
Swiss Cheese, Diced Tomato, Chopped Lettuce, Sliced Onion and Whole Grain Mustard  
Barbeque Wrap With Sliced Barbeque Brisket, Shredded Cheddar Cheese,  
Diced Tomato, Shredded Lettuce, Sautéed Peppers & Onions and Jalapeno Ranch Dressing  
Assorted Olives and Pickled Vegetables  
Potato Chips  
Chocolate Marble Xango  
White and Dark Chocolate Cheesecake wrapped in a Tortilla,  
Deep Fried and Dusted with Cinnamon and Sugar. . .WOW!  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

# BREAKFAST

## Great American Breakfast Buffet

Fluffy Scrambled Eggs  
Applewood-smoked Bacon  
Breakfast Sausage Patties  
Biscuits and Sausage Gravy  
Hash Browns or Cottage Fries  
Sliced Fresh Fruit  
Variety of Cereals with Low-fat Milk  
Assorted Breakfast Breads with Butter and Jams  
Assorted Fruit Juices  
Coffee, Decaffeinated Coffee and Hot Tea

## Special Add-Ons for Breakfast

*Upgrade your Breakfast with one of our Special Menus or Stations*

Add Cowboy Eggs Benedict - Buttermilk Biscuits, Sliced Beefsteak, Poached Eggs & Poblano Gravy

Add Classic Eggs Benedict - English Muffins, Canadian Bacon, Poached Eggs & Hollandaise Sauce

Add Eggs Sardou- English Muffin, Artichoke Hearts, Creamed Spinach and Hollandaise Sauce

Add Eggs Meredith - English Muffin, Grilled Salmon Steak, Poached Egg and Dill Hollandaise Sauce

Add Southwest Frittata - Red & Poblano Peppers, Onions, Monterey Jack Cheese, topped with Tortilla Strips & House-made Salsa

Add Country Ham Steaks

Made to Order Omelet Station - We'll prepare your Omelette to order right in front of you.

Select from Diced Tomatoes, Chopped Green Bell Peppers, Jalapeno Peppers, Onions,  
Mushrooms, Bacon, Sausage, Ham and Shredded Cheese

## Continental Beginnings

Danish and Muffins  
Bagels with Cream Cheese, Butter and Jams  
Bowl of Mixed Fresh Fruit  
Assorted Juices  
Coffee, Decaffeinated Coffee and Hot Tea

*++ Denotes a 6.75% Sales Tax & 18% Service Charge will be added to the price. Prices are subject to change.*

# BEVERAGES

## Full Bar Plans

Full Bar Plans Range from 2 - 5 Hours and include a choice of House, Call or Premium Brands

## Full Bars Include

A selection of House, Call or Premium Brand Liquors, House Wines, Domestic Beer, Soft Drinks & a Coffee Station

House Brands: McCormick Vodka, Gordon's Gin, Old Crow Bourbon, Castillo Rum, De Los Dorados Tequila & Usher's Scotch

Call Brands: Stolichnaya, Absolut, Beefeater, Tanqueray, Jack Daniels, Seagram's VO, Myer's Dark, Cuervo Gold, Dewar's & J&B

Premium Brands: Grey Goose, Chopin, Bombay Sapphire, Tanqueray Ten, Makers Mark, Crown Royal, Appleton Estate, Cuervo 1800 & Johnnie Walker Black, Chivas Regal, Baileys, Kahlua, Amaretto & Grand Marnier

*+ Denotes an 18% Service Charge will be added to the price. Prices are subject to change.*

## WINE & BEER PLANS

Wine and Beer Plans Range from 2 -5 Hours and Include Salmon Creek Winery Chardonnay, Cabernet Sauvignon & Merlot, Beringer White Zinfandel, Domestic Beer & Soft Drinks

# BREAKS

## Late Morning Break

Choose from:

Yogurt  
Breakfast Bars  
Whole Fresh Fruit

## Mid-Afternoon Break

Choose from:

Fresh Baked Chocolate Chip, Oatmeal-Raisin and Peanut Butter Cookies with Lo-Fat Milk

Assorted Bags of Miniature Cookies and Candy Bars

Fresh Baked Brownies

Pecan Tarts

Potato Chips and Pretzels

All breaks include Regular & Decaffeinated Coffee, Assorted Soft Drinks & Bottled Water

# PLATED LUNCHEONS

## Choose From:

Roast Pork Loin with Jalapeno Cranberries and Mashed Sweet Potatoes

Grilled Breast of Chicken with Port Wine Sauce and Festival Wild Rice

Chicken Fried Chicken with Cream Gravy and Garlic Mashed Potatoes

London Broil with Herb-Demi Glace and Garlic Mashed Potatoes

Grilled Salmon with Key Lime Butter Sauce

*All Plated Luncheons are served with Chef's Choice of Vegetable, Dessert & Iced Tea*

## Special Upgrades for Your Plated Luncheon

Upgrade your Luncheon with one of our Special Menu Items

Blended Greens Salad with Basil-Balsamic Vinaigrette

Caesar Salad with Classic Caesar Dressing, Garlic Croutons & Parmesan Cheese

Herb-dusted Halibut Fillet with Lemon-Caper Cream and Festival Wild Rice

Petit Filet Mignon with Madeira Wine Sauce and Potato-Leek Tart

# PLATED DINNERS

## Choose From:

Grilled 12 ounce Ribeye with Flavored Mashed Potatoes

Charred Mahi-Mahi with Pineapple-Mango Salsa and Festival Wild Rice

Roast Pork Tenderloin with Red Pepper Polenta Tarts and Roasted Garlic Sauce

Herb-dusted Salmon with Basil Pesto and Festival Rice

Grilled Breast of Chicken with Roasted Cream Corn Sauce

Potato-Leek Tart

Beef or Chicken Enchiladas in Flour Tortillas, with Charred Tomato Chili Cream, Smooth Black Beans and Rice

*All Plated Luncheons are served with a Chaparral Salad, Chef's Choice of Vegetable, Dessert, Iced Tea and Coffee*

## Special Upgrades for Your Plated Dinner

### Appetizer Additions

Classic Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce

Smoked Quail stuffed with Wild Mushrooms. Served with Tamarind Mole Sauce

Lump Crab Cakes with Roasted Garlic Aioli

Shrimp Bisque

Lobster-Conch Fritters with Roasted Tomatillo Sauce

### Entrée Upgrades

8 ounce Filet Mignon, Blue Madeira Wine Sauce and Rosemary Potato Crowns

Pan-seared Venison Medallions with Dried Cranberry-Port Wine Sauce

New Zealand Lamb Chops, Rosemary Jus and Apple-Mint Cous Cous

Pan-seared Halibut, Lemon-Leek Sauce and Festival Rice

Whole Maine Lobsters with Drawn Butter and Saffron Pasta

Surf and Turf 6 ounce Tenderloin of Beef and Lobster Tail with Madeira Wine Sauce and Lemon Butter