CONFERENCE CENTER BANQUET MENU

BREAKFAST EXPERIENCE

BREAKFAST BUFFET

Minimum of 25 Guests. Maximum service is one hour. Each selection includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and selection of Artisanal Teas.

Southwestern

Freshly Squeezed Orange & Cranberry Juices Assorted Breakfast Breads | Pastries Jams | Honey | Butter Fruit Platter Denver Scrambled Eggs *Green & Red Peppers* | *Onions* | *Ham* | *Cheese* Smoked Gouda Grits Biscuits with Sausage Gravy Applewood-Smoked Bacon \$26 Per Person

The Choctaw Ultimate

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 \$30 Per Person

Classic Continental

Freshly Squeezed Orange & Grapefruit Juices Assorted Breakfast Pastries Jams | Honey | Butter Seasonal Fruit & Fresh Berries \$18 Per Person

Latin

Freshly Squeezed Orange Juice & Agua Fresca Assorted Mexican Sweet Breads Jams | Honey | Butter Tropical Fresh Fruit Eggs a la Mexicana Tomatoes | Onions | Serrano Peppers | Cilantro Chilaquiles Crisp Corn Tortillas | Green Tomatillo Sauce or Ranchero Sauce | Queso Cotija Pickled Onions | Cilantro Refried Black Beans Potatoes with Chorizo Corn Tortillas **\$28 Per Person**



ENHANCEMENTS

Add some variety to your buffet selection with any of the enhancements below. *One attendant required per 75 Guests at \$150 per attendant.

GET CRACKIN'

Made-to-Order Omelets

*Attendant required. Fresh Eggs | Egg Whites Bell Peppers | Onions | Mushrooms Spinach | Plum Tomatoes Jalapeños | Ham | Bacon | Sausage Cheddar Cheese | Pepper Jack Cheese | Boursin Cheese \$12 Per Person

Peach Melba French Toast

Sweet Cream | Peaches | Toasted Almonds | Maple Syrup \$7 Per Person

Avocado Toast

Radish | Heirloom Tomatoes | Asparagus | Six-Minute Eggs \$6 Per Person

Quiche

Wild Mushrooms | Spinach | Gruyere Cheese Roasted Peppers | Goat Cheese Caramelized Onions | Swiss Cheese | Bacon \$6 Per Person

Chilaquiles Station

*Attendant required.

Made-to-Order Fried or Scrambled Eggs Crisp Corn Tortillas | Green Tomatillo Sauce Ranchero Sauce | Mexican Cream | Queso Cotija Pickled Onions | Cilantro \$12 Per Person

SANDWICHES & BURRITOS

Sourdough Toast Sandwich

Eggs | Swiss Cheese | Smoked Ham \$7 Per Person

Croissant Sandwich Eggs | American Cheese | Bacon \$7 Per Person

Biscuit Sandwich

Eggs | American Cheese | Bacon \$7 Per Person

Breakfast Burrito

Eggs | Breakfast Potatoes | Chorizo Cheddar Cheese | Flour Tortillas Sour Cream & Salsa served on the side \$7 Per Person



TEMPTING TWISTS

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

From the Bakery

Assorted Muffins | \$35 Dozen Assorted Breakfast Pastries | \$24 Dozen Assorted Scones | \$32 Dozen Assorted Bagels | Plain & Chive Cream Cheese | \$20 Dozen

Proteins

Very Berry Greek Yogurt Parfaits | \$8 Each Hard-Boiled Eggs | \$8 Dozen Egg Scramble | \$4 Per Person Mushrooms | Spinach | Tomatoes | Peppers

Local Favorites

Assorted Dry Cereals | \$4 Per Person Whole & 2% Milk Sliced Seasonal Fruit | \$6 Per Person Buttermilk Biscuits | Sausage Gravy | \$6 Per Person Waffles | Strawberries | Whipped Cream | \$6 Per Person Country Grits | Shredded Cheddar Crumbled Bacon | \$6 Per Person Steel-Cut Oatmeal | \$4 Per Person Raisins | Butter | Cinnamon | Toasted Pecans Brown Sugar | Milk

Breakfast Bowls

Plain Greek Yogurt | Agave Syrup | Nut Butter House Granola | Coconut | Chia Seeds Mixed Berries | Seasonal fruit \$8 Per Person

Build-Your-Own Breakfast Taco Bar

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 \$18 Per Person

Chicken & Waffles

Waffles | Fried Chicken Tenders | Bacon Crumbles Maple Syrup | Hot Honey | Whipped Butter | Scallions \$15 Per Person

Smoothie Display

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 \$4 Per Person

Caribbean

Fried Bread | Breakfast Ham | Refried Red Beans Collard Greens with Salt Fish \$15 Per Person

Cowboy

80z NY Steak | Black Pepper Demi Smoked Brisket Potato Hash Onions | Bell Peppers Pecan Sticky Cinnamon Rolls \$30 Per Person

Eggs Benedict

English Muffin | Canadian Bacon | Hollandaise Sauce \$8 Per Person Maximum of 300 guests



BREAKS

Minimum of 25 Guests. Maximum service is 30 minutes.

BUILD-YOUR-OWN TRAIL MIX

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 \$18 Per Person





THEMED

Mediterranean

Hummus | Grape & Pine Nut Tapenade | Feta Cheese | Salami Tabbouleh | Sweet Cherry Peppers | Oregano Pita Chips \$14 Per Person

Fiesta

Tortilla Chips | Guacamole | Queso Blanco | Tomatillo Salsa Roasted Tomato Salsa | Pico de Gallo \$10 Per Person

Crudités

Assorted Seasonal Vegetables | Bagna Càuda | Ranch \$6 Per Person Cheese Platter Enhancement \$10 Per Person

Ferris Wheel

Sweet & Salty Choctaw Pecans | Popcorn | Soft Pretzels Cheese Dip | Funnel Cake Fries | Strawberry Compote \$12 Per Person

Charcuterie

Assorted Meats | Cheeses | Dried Fruit | Nuts Fruit Compote | Crackers \$12 Per Person

Frito Pie

Red Bean Chili | Cheddar Cheese | Diced Onions Sour Cream | Jalapeños \$15 Per Person

BREAKS-CONT.

Minimum of 25 Guests. Maximum service is 30 minutes.

BEVERAGES

Freshly Brewed Coffee Assorted Hot Teas Unsweet/Sweet Iced Tea Lemonade Citrus-Infused Water Assorted Sodas Bottled Water Sparkling Water Chilled Fruit Juices Orange | Grapefruit | Cranberry | Pineapple | V8®

Spritzer Bar Assorted Sparkling Waters Fresh Fruit | Herbs

SNACKS

Freshly Baked Goods

Banana Bread | Zucchini Bread Apple Crumb Cake Assorted Brownies Assorted Cookies

Salty

House Party Mix Choctaw Deluxe Mixed Nuts Assorted Chips Warm Bavarian Soft Pretzel Beer Cheese Fondue | Whole Grain Mustard

Seasonal Fresh Whole Fruit

Candy Bars

\$50 Per Gallon \$40 Per Gallon \$40 Per Gallon \$40 Per Gallon \$25 Per Gallon \$5 Each \$5 Each \$5 Each \$5 Each

\$10 Per Person

Energizer

Assorted Energy Bars Assorted Energy Drinks \$12 Per Person

Milk and Cookies

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

Create Your Own Cheesecake Station

Individual New York Cheesecakes *Choice of toppings:* Caramel Sauce | Chocolate Sauce | Raspberry Sauce Assorted Fresh Berries Assorted Candy Bar Chunks Whipped Cream \$10 Per Person



\$22 Per Pound\$45 Per Pound\$4 Each\$8 Per Person

\$3 Per Person

\$3 Each



LUNCH EXPERIENCE



BOXED LUNCH

Select up to two options for groups of over 50 Guests or three options for groups of 100 or more. Each box includes Potato Chips, a Chocolate Chip Cookie and Bottled Water. (V) Vegan | (GF) Gluten-Free

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

Miso-Glazed Salmon \$26

Shaved Cabbage Blend | Bean Sprouts | Carrots Fried Wontons | Edamame | Cilantro | Sesame Dressing

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

Minimum of 25 Guests. Maximum service is one hour. Plated Lunches include one Soup or Salad, Freshly Brewed Regular Coffee and selection of Artisanal Teas. (V) Vegan | (GF) Gluten-Free

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

Hearts of Romaine Greek Salad (GF) Tomato | Cucumber | Feta Cheese Pepperoncini | Oregano Vinaigrette

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 Chocolate Hazelnut Crisp Hazelnut Biscuit | Chocolate Crémeux | Caramel Glaze Dark Chocolate | Candied Hazelnuts \$30 Per Person

Baked Salmon (GF) Sautéed Spinach | Blistered Tomatoes | Whipped Potatoes Lemon Caper Sauce Key Lime Tart Pâte Brisée | Chantilly Cream

\$34 Per Person

Seared Hangar Steak & Papas (GF) Roasted Cippolini Onions | Roasted Marble Potatoes Herb Butter New York Cheesecake Macerated Berries \$42 Per Person



LUNCH BUFFET

Minimum of 25 Guests. Maximum service is one hour. Each selection includes Freshly Brewed Regular Coffee and selection of Artisanal Teas. (GF) Gluten-Free

LATIN

Tlalpeño Soup (GF) Seasonal Vegetables | Garbanzo Beans | Chipotle Avocado | Diced Cheese

Vegetarian Ceviche (GF) Plant-Based Protein | Cucumber | Tomatoes | Onions Cilantro | Lime Juice

Tostada Bar (GF) Chicken Tinga | Beef Picadillo | Refried Beans Shredded Lettuce | Sliced Tomatoes | Avocado Cotija Cheese | Mexican Cream | Escabeche

Fried Corn Tortillas (GF)

Dulce de Leche Cheesecake Dulce de Leche Cheesecake | Graham Cracker Crust Caramel Sauce

Marbled Tres Leches Cake Marbled Chocolate & Vanilla Cake | Three-Milk Soak Whipped Cream | Chocolate Shavings \$35 Per Person

CARIBBEAN

Annatto-Stewed Chicken (GF) White Coconut Rice | Fried Plantains

Fried Whole Fish (GF) Potato Salad | Red Beans

Coconut Tart (GF) Pâte Brisée | Coconut Crémeux Coconut Whipped Cream | Toasted Coconut

Lemon Meringue (GF) Pâte Brisée | Lemon Curd | Meringue \$36 Per Person

LUNCH BUFFET-CONT.

Minimum of 25 Guests. Maximum service is one hour. Each selection includes Freshly Brewed Regular Coffee and selection of Artisanal Teas. (GF) Gluten-Free

SOUTHERN STYLE

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 \$38 Per Person

TEXAS BBQ

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 Crémeux | Whipped Cream

Crumb Cake Raspberry Jam | Streusel

Banana Pudding Vanilla Wafer Cookies | Whipped Cream \$38 Per Person



COLD HORS D'OEUVRES

Minimum of 50 pieces per choice.

Roasted Bell Pepper Hummus & Black Olives Pita Chips	\$4 Each
Heirloom Cherry Tomato Bocconcini Basil Oil Balsamic Glaze	\$4 Each
Marinated Watermelon Feta Cheese Blueberry	\$4 Each
Tabbouleh Cups Endives	\$4 Each
Cucumber Rolls	\$4 Each
Tapenade Focaccia Toast	\$4 Each
Cranberry Apple Chicken Salad Pretzel Crostini	\$4 Each
Bacon Onion Jam Goat Cheese Herb Crostini	\$4 Each
Antipasti Skewer Olive Cheese Salami	\$4 Each
Cocktail Shrimp Cup Lemon	\$6 Each
Mexican Shrimp Cocktail Cup	\$6 Each
Prosciutto-Wrapped Scallop Skewer	\$6 Each
Salmon Caviar Crème Fraîche Blini	\$6 Each
Fish Ceviche Tortilla Chip	\$6 Each
Mahi-Mahi Mango Salad	\$6 Each
Smoked Salmon Cucumber Dill	\$6 Each
Tuna Poke Wonton Chip	\$6 Each
Seared Tuna Seaweed Salad	\$6 Each
Spicy Shrimp Tequila Watermelon Agave Syrup	\$6 Each

HOT HORS D'OEUVRES

Minimum of 50 pieces per choice.

Arancini Marinara Sauce	\$4 Each
Quiche Lorraine	\$4 Each
Cheese-Stuffed Mushrooms	\$4 Each
Bacon & Onion Quiche	\$4 Each
Chicken Cashew Spring Roll Sweet Thai Sauce	\$4 Each
Mini Turkey & Chorizo Slider	\$4 Each
BBQ Beef Wonton	\$4 Each
Grilled Chicken Skewer Tzatziki	\$4 Each
Lamb Kabob Mint Chimichurri	\$4 Each
Beef Satay Peanut Sauce	\$4 Each
Chicken Tandoori Satay	\$4 Each
Crab Cake Avocado Aioli	\$6 Each
Lobster Mac & Cheese	\$6 Each
Coconut Shrimp Mango Coulis	\$6 Each

RECEPTION DISPLAY

Minimum of 25 Guests. Maximum service is 90 minutes. (V) Vegan | (GF) Gluten-Free

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 Coleslaw | Spiced House Chips | Pickles | BBQ Sauce \$10 Per Person

Nacho Bar

Tortilla Chips | Queso with Chorizo | Refried Beans Tomato Salsa | Pico de Gallo | Guacamole | Sour Cream Jalapeños | Green Onions \$15 Per Person

Snacks & Dips

Potato Chips | Pita Chips | Caramelized Onion Dip Hummus | Pretzels | Mixed Nuts \$14 Per Person

Esquites (GF)

Grilled Corn Off the Cob | Cotija Cheese | Butter Mayonnaise | Mexican Cream | Lime | 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. 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 \$20 Per Person

Wing Station (GF)

*Attendant required. Buffalo | Garlic Parmesan | Sweet Chili Celery | Carrot Sticks Blue Cheese | Ranch | Buffalo Sauce BBQ Sauce \$21 Per Person

Slider Station Beef Brisket | Pulled Pork Brioche Slider Rolls | Cole Slaw | Pickles Caramelized Onions | BBQ Sauce \$18 Per Person

Street Tacos

Beef Carne Asada | Fried Pork Belly | Blackened Shrimp Red Cabbage Slaw | Pickled Onions | Lime | Mexican Crema Pico de Gallo | Cilantro | Corn Tortillas | Salsa Macha \$20 Per Person

Liquid Nitrogen Ice Cream

*Attendant required. Vanilla | Chocolate \$20 Per Person Minimum of 250 guests

Dragon's Breath Meringue

*Attendant required. Liquid Nitrogen-Poached Vanilla Meringue \$20 Per Person Minimum of 250 Guests

Flambé Station

*Attendant required. Bananas Foster or Cherries Jubilee | Vanilla Gelato \$16 Per Person

CARVING BOARD

Minimum of 25 Guests. Maximum service is 90 minutes. *One attendant required per 100 Guests at \$150 per attendant.

Whole Prime Rib

*Attendant required. Horseradish Cream | Au Jus \$22 Per Person

Whole Beef Tenderloin

*Attendant required. Red Wine Sauce | Bacon Gastrique | Rolls \$22 Per Person

Texas Smoked Brisket

*Attendant required. Bourbon BBQ Sauce | House Pickle Spears | Brioche Rolls \$20 Per Person

Whole Pork Loin

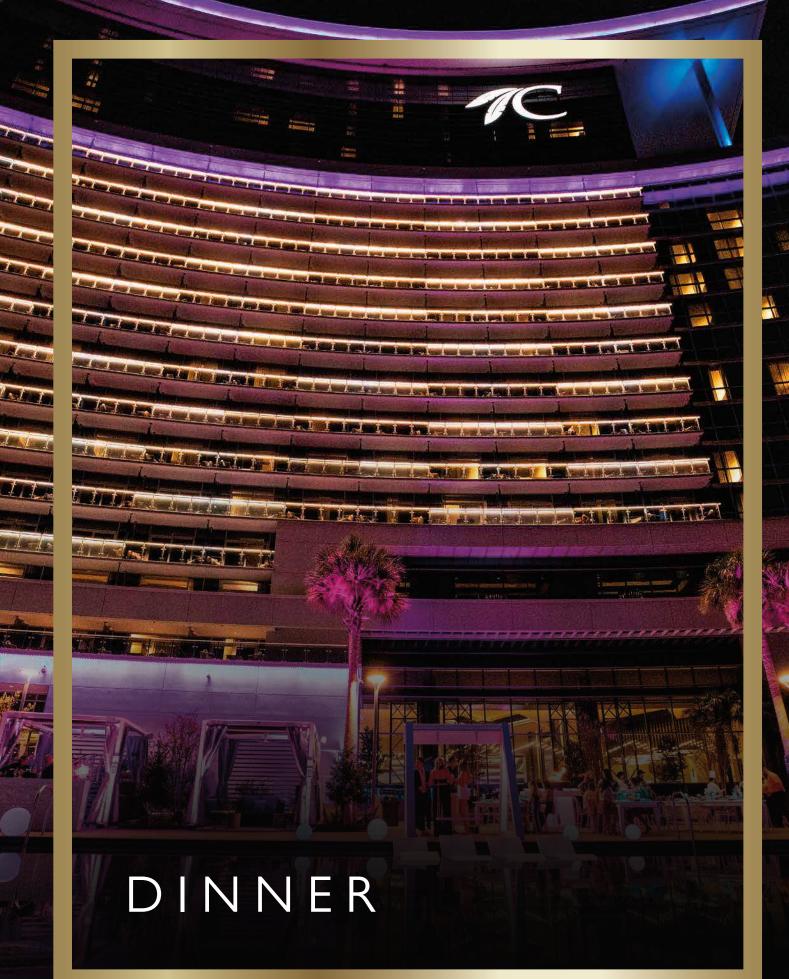
*Attendant required. Whole Grain Mustard | Dried Cranberry Compote \$18 Per Person

Whole Smoked Ham

*Attendant required. 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 selection of Artisanal Teas.

(GF) Gluten-Free

SOUTH OF THE BORDER

Tortilla Soup (GF) Fried Tortilla Strips | Cheese | Cilantro

Original Caesar Salad (GF) Romaine | Parmesan Cheese | Anchovies | Bacon Croutons | Caesar Dressing

Salsa Bar (GF) Tortilla Chips | Pico de Gallo | Blackened Tomatillo Salsa Roasted Tomato Salsa | Guacamole

Shrimp Veracruzana (GF) Tomatoes | Olives | Capers

Poblano Chicken (GF) Roasted Corn | Manchego Cheese

Charro Beans (GF) Slow-Cooked Pinto Beans | Smoked Bacon | Chorizo Peppers | Onions

Tomato Rice (*GF*) Roasted Tomatoes | Cilantro | Garlic

Chocolate Chili Cake Pasilla Chocolate Cake | Coconut Filling Chili Chocolate Ganache

Mango & Lemon Verrine Mango Crémeux | Tajin Chamoy Gelee Whipped Cream

Capirotada Mexican Bread Pudding

Cinnamon Cream Cheese Bread Pudding \$56 Per Person

LONE STAR BBQ

Loaded Potato Salad Sour Cream | Bacon | Shredded Cheddar Cheese | Scallions

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 | Milk Chocolate Mousse | Whipped Cream

Oreo[®] Cream Tart Pie Shell | Oreo Pastry Cream | Chocolate Whipped Cream \$56 Per Person

Enhancements Smoked Pork Ribs \$14 Braised Short Ribs with Mole Sauce \$23



DINNER BUFFET

Minimum of 25 Guests. Maximum service is two hours. Each selection includes Freshly Brewed Regular Coffee and selection of Artisanal Teas.

SOUTHERN EXPOSURE

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

Hushpuppies

Green Beans with Bacon & Onions

Rolls

Pecan Tart Pâte Brisée | Pecan Pie Filling | Pecans

Carolina Moon Cake Graham Cracker Cake Marshmallow Mousse Chocolate Ganache \$56 Per Person

TRATTORIA

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 \$54 Per Person

DINNER BUFFET

Minimum of 25 Guests. Maximum service is two hours. All buffets include Freshly Brewed Coffee and selection of Artisanal Teas.

ASIAN FLARE

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 Nươc 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 \$57 Per Person

CAJUN

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

Chicken & Sausage Gumbo

Fried Alligator

BBQ Shrimp

Cornbread with Butter

Turtle Cheesecake Brownies Caramel Cheesecake | Brownie | Pecans

S'mores Cake Graham Cracker Cake | Marshmallow Mousse Dark Chocolate Mousse \$65 Per Person

PLATED DINNER

Minimum of 25 Guests. Maximum service is one hour. (V) Vegan | (GF) Gluten-Free

FIRST COURSE Select one.

Coconut Corn Chowder (V) Bell Pepper Confetti | Cornbread Croutons | Chives

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

MAIN COURSE

Herb-Roasted Chicken Breast Marble Potatoes | Vegetable Medley | Pan Sauce Carrot Cake

Citrus Cream Cheese Frosting | Chopped Pecans \$48 Per Person

Roasted Pork Loin Chili Peanut Sauce | Marble Potatoes Confit | Squash Blend Opera Bar Almond Cake | Coffee Butter Cream | Chocolate Ganache \$54 Per Person

8oz Filet (GF) Potatoes Au Gratin | Slow-Roasted Tomatoes | Asparagus **Chocolate Cake**

Milk Chocolate Mousse | White Chocolate Mousse | Pecans \$64 Per Person

Short Ribs (GF) Parmesan Polenta | Roasted Heirloom Carrots Strawberry Shortcake Vanilla Cake | Fresh Strawberries Whipped Cream | Vanilla Mousse \$73 Per Person

Annatto Sea Bass (GF) Citrus Bagna Cauda | Sautéed Vegetable Slaw Coconut Risotto Lemon Tart Pâte Brisée | Lemon Curd | Vanilla Meringue

Pâte Brisée | Lemon Curd | Vanilla Meringue \$65 Per Person

Seared Branzino Brown Butter | Creamy Spinach Orzo Torta Liguria Chocolate Almond Cake | Chocolate Sauce Candied Almonds | Whipped Cream \$58 Per Person

Enhancements Oscar Style \$26 Per Person Garlic Butter Shrimp \$14 Per Person Seared Salmon Lemon Dill Sauce \$16 Per Person



CASINO & RESORT

DURANT