



## 2022 Catering Menu

### Appetizers

Jumbo Shrimp on Ice with Cocktail and Remoulade Sauces, fresh Lemon - \$150 per 50

Charcuterie Board - Hard Salami, Prosciutto, Capicola, Crackers, Assorted Cheese Cubes, Boursin Cheese, Feta Stuffed Olives, Red Grapes, Strawberries, Orange Marmalade and Spicy Blackberry Jam  
\$9 Per Person

Vegetable Crudit  with Chipotle-Ranch - \$120 (20 people)

Swedish or Barbequed Meatballs - \$100 (20 People)

Spinach Artichoke Dip with Pita Chips - \$80 (20 people) \*

Fried Chicken Tenders with Honey Mustard Dipping Sauce - \$75 (10 People) \*

Southwest Queso with Green Chilies, Tomatoes and Cilantro - \$70 (20 people) \*

Guacamole Dip with Tortilla Chips - \$60 (20 people) \*

Fire Roasted Salsa, Red or Green with Tortilla Chips - \$30 (20 people) \*

Deluxe Mixed Nuts with Cashews, Peanuts, Pecans, Walnuts, Brazil Nuts - \$25 (2lb) \*

Super Snack Mix- \$16 (2lb) \*

All buffets are available for a minimum of 10 guests.

**Premium Starting Gate Dinner - \$39.95**

Tossed Green Salad w/ choice of 2 Dressings  
Roasted Asparagus with Wild Mushrooms  
Herb Roasted Red Potatoes

**Choice of Two Entrees:**

Grilled Chicken with Sun-Dried Tomato Pesto Sauce  
Lemongrass Poached Salmon with Lemon Caper Sauce  
Carved Beef Tenderloin with Peppercorn Demi-Glace (Add \$10 Per Person)

Fresh Dinner Rolls  
Mini Parfait  
Peach Cobbler

**Additional Entrée for \$7 Per Person (minimum 20 People)**

Carved Honey Ham or  
Carved Slow Roasted Turkey Breast

**Mama Mia Italian Dinner - \$34.95**

Caesar Salad  
Roasted Vegetables  
Herb Roasted Tri-Colored Fingerling Potatoes  
Chicken Marsala  
Baked Salmon Puttanesca  
Garlic Bread Sticks  
Tiramisu  
Gourmet Biscotti

**Texas Smokehouse - \$29.95**

Baked Potato Salad  
Cole Slaw  
Green Beans with Bacon  
Kernel Corn

**Choice of Two Entrees:**

Smoked Brisket  
Smoked Pulled Pork  
Smoked Sausage  
Mesquite Chicken Breast

Pecan & Apple Pie

## **South o' the Border - \$29.95**

Fire Roasted Salsa with Tortilla Chips  
Ranchero Style Black Beans  
Spanish Rice

### **Choice of Two Entrees:**

Beef Fajitas (Tortillas, Pico, Cheese, Sour Cream)  
Chicken Fajitas (Tortillas, Pico, Cheese, Sour Cream)  
Chicken Enchiladas  
Beef Enchiladas

### **Choice of One Dessert:**

Tres Leches Cake  
Churros w/ Caramel and Chocolate Dipping Sauce

## **All American - \$24.95 \***

Tossed Green Salad w/ choice of 2 Dressings  
Baked Potato Salad  
Potato Chips

### **Choice of Two Entrees:**

Hot Dogs (Condiments & Hot Dog Buns)  
Fried Chicken Tenders (Honey Mustard Dipping Sauce)  
Hamburgers (Condiments & Hamburger Buns)  
Nachos (Queso, Taco Beef, Pico, Sour Cream & Jalapenos)

Cookies & Brownies

## **Pasta Bar - \$24.95**

(minimum 16 People)

### **Build your own Pasta Bar Featuring:**

Spaghetti Pasta, Penne Pasta, Marinara Sauce, Alfredo Sauce, Meatballs, Grilled Chicken, Italian Sausage, Parmesan Cheese, Mozzarella Cheese, Caesar Salad and Garlic Bread Sticks

## **Nacho Bar - \$22.95**

(minimum 16 People)

### **Build your own Nacho Bar Featuring:**

Tortilla Chips, Shredded Chicken, Ground Beef, Chili Con Queso, Pico de Gallo, Pickled Jalapenos, Lettuce Shredded Cheese, Sour Cream and Roasted Red Salsa

\* Indicates items that are available after deadline and on event day.

## **Bar Options**

**Open Bar** located in the Suite or at the Foyer Bar. Paid for by the host and charged to the final Event Bill.

**Cash Bar** located in the Suite. Guest are responsible for purchase of their own beverages. A \$250 surcharge will be added to the Event Bill but can be removed if the total of the cash bar exceeds \$250.

**Foyer Bar** Located in the Foyer of the Suite Level. Provided standard with all suite rentals with no surcharge.

\* Indicates items that are available after deadline and on event day.

