



THE
ARTESIAN
HOTEL • CASINO • SPA

BANQUET AND CATERING MENU

1001 WEST FIRST | SULPHUR, OK | 1-855-455-5255 | ARTESIANHOTEL.COM

EXECUTIVE MEETING PACKAGES

All meeting packages include freshly brewed regular and decaffeinated coffee and iced tea service throughout the day

HALF DAY PACKAGE

The American Continental

A selection of fresh seasonal fruits and assorted danishes, muffins and bagels served with butter and flavored cream cheeses. Includes apple and orange juices and choice of freshly brewed coffee and iced tea.

Dry Snacks

A selection of potato chips, French onion dip, trail mix, honey roasted nuts, smoked almonds, Chex Mix and wasabi peas. Served with bottled Pepsi products.

Deli Buffet

A sandwich buffet with roast beef, cobb-smoked ham, Genoa salami and smoked turkey. Includes Swiss and American cheese, sliced tomatoes, red onions, bibb lettuce, sandwich pickles and assorted condiments and breads. Served with herb rotini salad, red potato salad, double fudge brownies and chef's selection of cookies.

\$44 per person

FULL DAY PACKAGES

The American Continental

A selection of fresh seasonal fruits and assorted danishes, muffins and bagels served with butter and flavored cream cheeses. Includes apple and orange juices and choice of freshly brewed coffee and iced tea.

Dry Snacks

A selection of potato chips, French onion dip, trail mix, honey roasted nuts, smoked almonds, Chex Mix and wasabi peas. Served with bottled Pepsi products.

Deli Buffet

A sandwich buffet with roast beef, cobb-smoked ham, Genoa salami and smoked turkey. Includes Swiss and American cheese, sliced tomatoes, red onions, bibb lettuce, sandwich pickles and assorted condiments and breads. Served with herb rotini salad, red potato salad, double fudge brownies and chef's selection of cookies.

Afternoon Cookie Break

Selection of cookies served with an assortment of chilled milk.

\$56 per person



AUDIO VISUAL

Projector and screen\$150	Conference Phone \$50
Podium..... \$50	Flip chart with markers..... \$25/ea
Handheld cordless microphone\$55/ea	Large white board with markers \$50/ea

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BREAKFAST SERVICES

All breakfast services include freshly brewed regular and decaffeinated coffee and hot tea service
Minimum 20 guests

CONTINENTAL BREAKFAST

The Early Riser

Assorted breakfast pastries and bagels served with butter and assorted cream cheeses. Includes apple and orange juices
\$9

The American Continental

A selection of fresh seasonal fruits and assorted danishes, muffins and bagels served with butter and flavored cream cheeses. Includes apple and orange juices
\$10

Regal Continental Buffet

A selection of fresh seasonal fruits, Yoplait yogurt and assorted breakfast pastries and bagels served with flavored cream cheeses. Includes apple and orange juices and Pellegrino mineral water
\$14

PLATED BREAKFAST

The Traditional

Choice of applewood smoked bacon or sausage links served with fresh sliced fruit, scrambled eggs, roasted breakfast potatoes and white or wheat toast. Includes orange juice
\$12

The French Connection

Vanilla-infused Brioche French toast and warm maple syrup served with choice of applewood smoked bacon or sausage links and fresh sliced fruit. Includes orange juice
\$13

The Crown

Traditional Eggs Benedict: Toasted english muffins topped with ham and poached eggs and smothered in a rich hollandaise sauce served with roasted breakfast potatoes. Includes orange juice
\$14

BREAKFAST BUFFET

The American Buffet

Applewood smoked bacon, breakfast sausage links, scrambled eggs, and your choice of roasted breakfast potatoes or hashbrown casserole served with fresh seasonal fruits, an assortment of cold cereals and a variety of muffins. Includes whole milk, 2% milk and apple and orange juices
\$14

Southwestern Buffet

Scrambled eggs with chorizo sausage and shredded chicken hash and onions served with warm flour tortillas, pico de gallo, salsa and guacamole, grated cheddar cheese, black bean relish, cilantro and jalapeno peppers. Includes fresh seasonal fruits and apple and orange juices
\$14

The Southeast Buffet

Eggs Benedict and vanilla-infused Brioche French toast with warm maple syrup served with applewood smoked bacon, sausage links, scrambled eggs, and choice of roasted breakfast potatoes or homestyle stone-ground grits. Includes an assortment of muffins and freshly baked danishes and a selection of chilled juices
\$16

CUSTOM OMELETTE STATION

An assortment of breakfast meats, cheeses and vegetables paired with fresh eggs, egg whites or Egg Beaters. Add to any breakfast selection
\$8, additional \$75 chef attendant fee applies

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A LA CARTE REFRESHMENT

BEVERAGES

By the gallon

Fresh-brewed regular or decaffeinated coffee	\$35
Fresh-brewed iced tea	\$25
Flavored sweet tea	\$25
Lemonade	\$25
Orange and apple juice	\$15
Ice cold milk	\$15

By the serving

Assorted international teas	\$1.25
Bottled water	\$2.50
Bottled soft drinks	\$2.50
Bottled juices	\$2.25
Sparkling water	\$3
Gatorade	\$3

SPECIALTY ITEMS

By the serving

Seasonal sliced fresh fruit	\$3.50
Seasonal whole fruit	\$2.50
Individual yogurts	\$2.75

MORNING AND AFTERNOON ADDITIONS

By the dozen

Individual granola bars	\$12
Assorted candy bars	\$20
Soft pretzel sticks with cheese	\$22
Assorted pastries	\$24
Assorted bagels with cream cheese	\$24
Assorted cookies	\$24
Double fudge brownies	\$24
Assorted freshly baked muffins	\$24
Fruit-filled danishes	\$24
Buttered croissants	\$24
Assorted biscotti	\$30

DRY SNACKS

By the pound

Popcorn	\$12
Trail mix	\$13
Potato chips with French onion dip	\$13
Mixed nuts	\$15

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MORNING OR AFTERNOON BREAK

Power Break

Selection of assorted chilled juices, whole fresh fruit, trail mix, assorted granola bars and a variety of yogurt. Includes bottled Pepsi products and freshly brewed coffee

\$14

Bedré Chocoholic Break

Bedré milk chocolate caramel bars and solid milk chocolate bars, Bedré white fudge Twists, Bedré milk chocolate Crisps, chocolate fudge brownies and chocolate chip cookies. Served with whole milk, 2% milk, chocolate milk, freshly brewed coffee and bottled Pepsi products

\$17

Dry Snacks

A selection of potato chips, French onion dip, trail mix, honey roasted nuts, smoked almonds, Chex Mix and wasabi peas. Served with bottled Pepsi products

\$14

Afternoon Cookie Break

Selection of cookies (white chocolate macadamia nut, M&M's, chocolate chip, peanut butter and oatmeal raisin) served with chilled whole milk, 2% milk, chocolate milk, freshly brewed coffee and bottled Pepsi products

\$15

Health Break

Whole bananas and apples, vegetable crudités with ranch dressing, trail mix and hummus with pita bread. Served with bottled water and Pepsi products

\$17

Nathan's Famous Ballpark Break

Select one: hot dogs with cheddar cheese sauce
pretzel sticks with cheese sauce

Includes relish, onions, mustard and ketchup. Served with potato chips, popcorn, Cracker Jacks and bottled Pepsi products

\$18

European Coffee Bar

Premium coffee, decaffeinated coffee and flavored coffee served with fresh orange and lemon zest, shaved dark chocolate, whole cinnamon sticks, rock candy stirrers and Grand Marnier flavored whipped cream

\$6.50

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BOXED LUNCHES

Each boxed lunch is accompanied by whole fruit, bag of chips, chef's choice of dessert, bottled water and assorted soft drinks

Chef's Chicken Salad

Served on a fresh baked croissant with bibb lettuce and sliced red tomatoes
\$16

Smoked Turkey

Served on wheat berry bread with cheddar cheese, bibb lettuce and sliced red tomatoes
\$16

Cobb-Smoked Ham

Served on wheat berry bread with Swiss cheese, bibb lettuce and sliced red tomatoes
\$16

Roast Beef

Served on a white hoagie roll with provolone cheese, horseradish cream, bibb lettuce and sliced red tomatoes
\$16

Club Wrap

Turkey breast and crisp bacon served on a honey wheat tortilla with Swiss cheese, bibb lettuce, and sliced red tomatoes
\$16



SALADS AND SANDWICHES

All sandwiches, salads and wraps include freshly brewed regular and decaffeinated coffee and iced tea service

SALADS

Chicken Caesar Salad

Choice of grilled or blackened chicken breast sliced and served on crisp romaine lettuce with garlic croutons, shredded Parmesan, and creamy Caesar dressing. Includes chef's dessert selection
\$15

Southern Fried Chicken Salad

Crispy fried chicken tenders served on crisp field greens with black bean and corn relish, diced tomato, shredded cheddar cheese, sliced red onions and BBQ ranch dressing. Includes chef's dessert selection
\$16

Beef Fajita Salad

Tender slices of marinated skirt steak served on crisp greens with pico de gallo, shredded cheddar cheese, sautéed onions and sweet peppers, served with warm flour tortillas. Includes chef's dessert selection
\$17

SANDWICHES AND WRAPS

Classic Club

Oven-roasted turkey breast, cobb-smoked ham, and crispy bacon served on Pullman white bread with Swiss cheese, lettuce, red tomato and mayonnaise. Includes potato chips and chef's dessert selection
\$12

Grilled Vegetarian Wrap

Balsamic marinated peppers, asparagus, yellow squash, grape tomatoes, and portobello mushrooms wrapped in a honey wheat tortilla with balsamic vinaigrette. Served with herb rotini pasta salad and chef's dessert selection
\$13

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PLATED LUNCHES

All luncheon entrées include warm yeast rolls with butter, chef's dessert selection, freshly brewed regular and decaffeinated coffee and iced tea service.

Marinated Grilled Chicken

Grilled chicken breast marinated in herb-infused olive oil, served with fresh seasonal vegetables, blended wild rice and a tossed green salad with diced eggs, grape tomatoes, red onions and choice of two dressings
\$18

Chicken Pasta Primavera

Penne pasta tossed with roasted peppers, julienned carrots, zucchini, portobello mushrooms and diced roma tomatoes, then topped with herb-seared chicken breast in light garlic chardonnay sauce. Served with traditional Caesar salad with shaved Reggiano Parmesan
\$19

Chicken Parmesan

Italian-breaded boneless chicken breast covered with a light pomodoro sauce and melted mozzarella cheese, served on a bed of linguine with pomodoro sauce. Includes assorted baby field greens and choice of two dressings
\$20

Chicken Monterey

Lightly seasoned and sautéed boneless chicken breast smothered with grilled onions and peppers, sautéed button mushrooms, and melted Monterey Jack cheese. Served with green chile mashed potatoes and crisp salad greens with bermuda onion confetti and choice of two dressings
\$20

Rosemary and Black Pepper-Crusted Pork Loin

Rosemary and black pepper-crusted pork loin with light au jus, served with fresh seasonal vegetables, rosemary roasted potatoes and crisp field greens topped with grape tomatoes and red onion with choice of two dressings
\$24

Grilled Fillet of Salmon

Grilled salmon fillet with dijon cream sauce, served with fresh seasonal vegetables in an aromatic broth, blended wild rice and baby field greens with candied walnuts and choice of two dressings
\$25

Roasted Strip Loin of Beef

Expertly carved and seasoned strip loin with a rich burgundy sauce, served with horseradish mashed potatoes, chef's choice of vegetable and a tossed green salad with sliced tomatoes, cucumber and a julienne of carrots with choice of two dressings
\$35

Petite Filet Mignon

Petite filet mignon with merlot demi glace, served with fresh seasonal vegetables, sour cream and chive mashed potatoes and crisp field green salad with choice of two dressings
\$38

Available Dressings: Ranch, Italian Vinaigrette, Crumbled Bleu Cheese, Creamy Thousand Island, Balsamic Vinaigrette

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LUNCHEON BUFFET

All buffets include freshly brewed regular and decaffeinated coffee and iced tea service
Minimum 20 guests

STANDARD BUFFETS

Deli Buffet

A sandwich buffet with roast beef, cobb-smoked ham, Genoa salami and smoked turkey. Includes Swiss and American cheese, sliced tomatoes, red onions, bibb lettuce, sandwich pickles and assorted condiments and breads. Served with herb rotini salad, red potato salad, double fudge brownies and chef's selection of cookies \$19

Little Italy

Tri-color tortellini Alfredo, chicken Parmesan and pasta primavera served with crisp field green salad with Italian vinaigrette, roma tomato and onion basil salad with mozzarella and balsamic vinaigrette, roasted red potatoes and Italian green beans. Served with hard and soft Italian breads and chef's dessert selection \$24

Mexican Buffet

Red chile cheese enchiladas, mini shredded chimichangas and 24-hour marinated chicken and beef fajitas served with southwest corn and black bean salad, green chile chicken soup with fried tortilla chips, cilantro spanish rice and borracho beans. Includes warm flour tortillas, queso blanco, chef's loaded topping bar, and sopapillas and honey \$25

Traditional Indian Taco Buffet

Handmade fry bread with seasoned ground beef and slow-cooked pinto beans. Served with shredded lettuce, diced red tomato, diced red onion, sour cream and shredded cheddar cheese. Includes traditional pashofa, consisting of cracked white hominy cooked slowly with fresh pork, as well as rolled grape dumplings with a sweet grape reduction and Three Sister salad, composed of corn, black beans, red onion, cilantro, arugula, purple cabbage and butternut squash \$20

BUILD YOUR OWN BUFFET

Two salads, two sides, and one entrée \$25 per person
Three salads, three sides, and two entrées \$35 per person

Salads (Choose two or three)

Mixed field greens with choice of two dressings • coleslaw • traditional Caesar salad • herbed rotini salad • roma tomato and onion basil salad • three bean salad • potato salad

Sides (Choose two or three)

Seasonal fresh vegetables • oven-roasted red bliss potatoes • honey-glazed carrots • BBQ baked beans • green beans • mashed potatoes and gravy • cream corn with green chiles • au gratin potatoes • baked macaroni and cheese

Entrées (Choose two or three)

Grilled herb-crusting lemon chicken breast • fried chicken • roasted pork loin • pulled pork • country fried steak • country fried chicken • baked tilapia • spare ribs • BBQ chicken • penne pasta with seasonal vegetable in a light Alfredo sauce • sliced brisket • roasted beef prime rib with horseradish cream and natural au jus

Desserts

Assortment of gourmet chef's desserts

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RECEPTIONS

All receptions include freshly brewed regular and decaffeinated coffee and iced tea service
Service time two hours

Bar Reception

Mini Nathan's Famous corn dogs, soft pretzels with cheese sauce, spicy chicken wings with celery sticks, carrots and bleu cheese dressing, freshly popped popcorn and wavy chips with French onion dip
\$19

Welcome Reception

Spinach and artichoke dip, seasonal vegetable crudité's with ranch dressing, mini cheese quesadillas, chicken satay with peanut sauce, housemade salsa with tortilla chips and seasonal fresh fruit display
\$24

The Social

Fresh vegetable crudité's display, fresh seasonal fruit display, roast beef carving station with horseradish cream and yeast rolls, plus your choice of two Hot Selections and two Cold Selections (see Hors D'oeuvres Menu)
\$26

BEVERAGE SERVICE

A \$75 fee per bartender applies. We recommend one bartender per 75 guests.

HOUSE PACKAGE

Beer \$5/domestic, \$6/imported
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona

Wine \$6/glass, \$20/bottle
Tisdale: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Liquors \$6/drink
SKYY, Bacardi, Dewar's, Tanqueray, Cuervo Gold, Jack Daniel's, Crown Royal, Peach Schnapps, Amaretto

PREMIUM PACKAGE

Beer \$5/domestic, \$6/imported
Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Michelob Ultra, Heineken

Wine \$7/glass, \$30/bottle
Sterling Vintner's Collection: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Noir, Sauvignon Blanc

Liquors \$7/drink
Ketel One, Cuervo 1800, Tanqueray, Hennessy VS, Malibu, Captain Morgan, Gentleman Jack, Johnny Walker Black, Crown Royal, Disaronno Amaretto, Peachtree

TOP SHELF PACKAGE

Beer \$5/domestic, \$6/imported
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Dos XX, Stella Artois, Sam Adams Boston Lager

Wine \$8.50/glass, \$40/bottle
Clos du Bois: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Noir, Sauvignon Blanc

Liquors \$8.50/drink
Grey Goose, Patrón Silver, Bacardi Select, Tanqueray 10, Malibu, Maker's Mark, Glenlivet Single Malt, Crown Royal Reserve, Courvoisier VSOP, Disaronno Amaretto, Peachtree

Domestic keg \$300
Import keg \$350

Bottled water \$2.50
Bottled soft drink \$2.50

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HORS D'OEUVRES

COLD DISPLAY (serves 50 guests)

Salsa Display

Selection of housemade salsa, salsa verde and chipotle salsa, as well as pineapple salsa and XXX salsa, served with white corn tortilla chips
\$150

Unique Display of Fresh Vegetables

Seasonal sliced fresh vegetables served with chef's selection of dips
\$200

Unique Display of Fresh Fruits

Seasonal cut fresh fruit served with chef's selection of dips
\$225

Display of Domestic and International Cheeses

Selection of assorted cheese served with fresh fruit, grapes, assorted crackers and French baguettes
\$250

Display of Italian Antipasto

Prosciutto, pepperoni, Genoa salami and capicola served with Kalamata olives, artichoke hearts, pepperoncini and baguettes
\$375

Jumbo Shrimp Display

Fresh jumbo peeled shrimp served with cocktail sauce, remoulade sauce and lemon wedges. Average of four pieces per person
\$400

COLD SELECTIONS (minimum of 50 servings)

Deviled eggs.....	\$2.00
Assorted canapés.....	\$2.25
Smoked honey salmon crostini.....	\$2.25
Fruit and cheese kabobs.....	\$2.50
Caprese kabobs.....	\$2.50
Shrimp cocktail shooter.....	\$2.50
Cherry tomatoes stuffed with crab salad.....	\$2.50
Prosciutto melon canapés.....	\$3.00
Asparagus wrapped in prosciutto di parma.....	\$3.25

HOT SELECTIONS (minimum of 50 servings)

Vegetable spring rolls with sweet chili drizzle....	\$1.75
Assorted mini quiches.....	\$1.75
Boursin stuffed mushrooms in sherry cream sauce ..	\$2.00
Puff pastry tartlet filled with sun-dried tomatoes and boursin cheese.....	\$2.00
Spanakopita: spinach and feta cheese wrapped in crisp Phyllo pastry.....	\$2.25
Crisp crab rangoon with sweet chili sauce.....	\$2.50
Mini meatballs with choice of marinara, sweet chili or BBQ sauce.....	\$2.50
Mini beef wellingtons: bite size tenderloins wrapped in puff pastry.....	\$2.75
Coconut shrimp in orange marmalade sauce.....	\$3.00
Chicken rumaki: chicken and jalapeno wrapped in bacon and glazed with teriyaki sauce.....	\$3.00
Pulled pork sliders with crispy onions and coleslaw served on warm yeast rolls.....	\$3.50
Mini crab cakes with remoulade sauce.....	\$3.50

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THE CARVERY

Carving attendant fee of \$75 applies

Baked Sugar-Cured Virginia Ham

Baked with a molasses citrus glaze and served with vidalia onion relish and warm yeast rolls
\$250 (serves 50 guests)

Whole Roasted Tom Turkey

Served with honey mustard, cranberry pecan relish and warm yeast rolls
\$200 (serves 30 guests)

Whole Steamship Round of Beef

Served with horseradish cream sauce and warm yeast rolls
\$525 (serves 150 guests)

Whole Roast Tenderloin of Beef

Beef tenderloin rolled in cracked black peppercorns and fresh garlic, served with warm yeast rolls
\$275 (serves 20 guests)



ACTION STATIONS

Service for 90 minutes, minimum of 35 guests. \$75 attendant fee applies.

Action stations are portioned to complement an array of reception foods, not as a meal replacement.

Whipped Potato Bar

Twice whipped potatoes served with crispy applewood smoked bacon crumbles, caramelized sweet onion, sour cream, spring onions, buttermilk cream butter and pepperjack, cheddar and bleu cheese
\$6

Custom Risotto Station

White wine and Parmesan risotto blended with your custom selections of wild mushrooms ragout, caramelized pearl onions, baby spinach, sundried tomatoes, applewood-smoked bacon and blistered asparagus
\$7

Taco Bar

Seasoned ground beef and marinated shredded chicken served with crisp taco shells, tortilla chips, queso blanco, pico de gallo, house-made salsa and salsa verde, guacamole, black beans, diced tomatoes, queso fresco, shredded cheddar cheese, lettuce, cilantro, onions and relish
\$8

Pasta Station

Bowtie and penne pasta hand-tossed with pomodoro, Alfredo and white wine sauces, diced chicken, Italian sausage, sun-dried tomatoes, peppers, Parmesan cheese, crushed pepper and garlic bread
\$9

Hot Wing Station

Bone-in and boneless wings smothered in garlic Parmesan, hickory BBQ and mild and sweet Asian sauces and served with carrots, celery, housemade ranch dressing and bleu cheese dressing
\$9

Marinated Fajita Station

24-hour marinated and grilled flank steak or chicken served with flour and corn tortillas, grilled onions and peppers and a loaded topping bar
\$10

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PLATED DINNERS

All dinner entrées include warm yeast rolls with butter, chef's dessert selection, choice of two dressings, freshly brewed regular and decaffeinated coffee and iced tea service

Chicken Rosemary

Grilled chicken breast infused with rosemary and dijon mustard, served with fresh seasonal vegetables, garlic roasted potatoes and summer mix farmer's salad
\$25

Chicken Wellington

Baked boneless chicken breast wrapped in puff pastry with mushroom duxelle, served with blistered asparagus, thyme roasted potatoes and field greens with grape tomatoes, red onions and cucumbers
\$38

Roasted Pork Loin

Mustard-crust pork loin served with garlic mashed potatoes, fresh seasonal vegetables and summer field greens salad
\$28

Atlantic Salmon Fillet

Grilled Atlantic salmon fillet with dill cream sauce, served with whipped potatoes with boursin cheese, blistered asparagus, roasted red peppers, wedge of hydro bibb lettuce with tomato concassé and crisp bacon
\$38

Roast Beef Prime Rib

Ten ounce slow-roasted beef prime rib with natural au jus, served with oven-roasted fingerling potatoes, fresh seasonal vegetables and traditional Caesar salad with shaved Reggiano Parmesan and Parmesan garlic croutons
\$42

New York Strip Steak

Ten ounce New York strip steak topped with maitre d'hôtel butter, onion fritts, garlic mashed potatoes, fresh seasonal vegetables and spinach salad with candied walnuts and bleu cheese crumbles
\$44

Filet Mignon

Eight ounce center cut filet mignon with red wine reduction, served with blistered asparagus, rosemary potatoes and baby field greens with candied walnuts
\$48

Beef Tenderloin and Chicken

Five ounce grilled beef tenderloin filet and marinated chicken breast with a creamed roasted tomato sauce, served with garlic mashed potatoes, fresh seasonal vegetables and a field greens salad
\$45

Chicken and Grilled Shrimp

Roasted chicken breast with grilled shrimp, served with mushroom risotto and caramelized garlic, seasonal vegetables and a traditional Caesar salad with shaved Reggiano Parmesan and Parmesan garlic croutons
\$39

VEGETARIAN SELECTIONS

Eggplant Roulade

Grilled rolled eggplant served with boursin cheese with spinach, roasted peppers, polenta cake with a parsley oil and balsamic reduction and summer mix farmers' salad
\$24

Grilled Vegetable Napoleon

A napoleon of garlic and balsamic marinated portabello mushroom, eggplant, yellow squash and roasted red pepper with a pomodoro sauce, served with garlic mashed potatoes, and tossed green salad with diced eggs, grape tomatoes and red onions
\$24

Available Dressings: Ranch, Italian Vinaigrette, Crumbled Bleu Cheese, Creamy Thousand Island, Balsamic Vinaigrette

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DINNER BUFFET

All dinner buffets include chef's dessert selection, freshly brewed regular and decaffeinated coffee and iced tea service
 Minimum of 20 guests, service time 2 hours

American Bounty Buffet

Choose two or three:

- sliced roast strip loin with merlot demi-glace
- baked tilapia with provençal sauce
- tuscan chicken
- beef bourguignonne
- chicken cordon bleu
- chicken rosemary with dijon glaze
- tortellini Alfredo
- southern fried chicken
- roast turkey breast with sage dressing
- penne primavera with pomodoro sauce
- grilled chicken with sautéed mushrooms and melted mozzarella

Includes herb rotini salad with sun-dried tomato pesto, red onion, cucumber and tomato vinaigrette, spicy potato salad, fresh field greens with assorted dressings, roasted fingerling potatoes, wild and long grain rice, chef's seasonal vegetables, and warm yeast rolls with butter.

Two entrées.....\$35
 Three entrées\$45

Barbecue Dinner Buffet

Choose two or three:

- BBQ chicken
- spare ribs
- hot links
- pulled pork
- smoked pepper turkey
- sliced brisket
- smoked sausage

Includes Momma's BBQ baked beans, country-style green beans, buttery corn on the cob, country potato salad, coleslaw, mixed greens with assorted dressings and a chilled melon display.

Two entrées.....\$28
 Three entrées\$38

Prime Rib Buffet

Chef's carved beef prime rib with horseradish cream and natural au jus

Additional entrées (Choose one or two):

- chicken monterey
- chicken romano
- chicken marsala
- seared salmon with whole grain mustard sauce
- penne primavera
- roasted herb encrusted pork loin
- shrimp provençal
- tri-colored tortellini

Includes fresh vegetable medley, garlic dauphinoise potatoes, cream of spinach and warm yeast rolls with butter.

Two entrées.....\$35
 Three entrées\$45

Italian Dinner Buffet

Choose two or three:

- chicken romano
- chicken saltimbocca
- chicken Parmesan
- cheese-stuffed shells in pomodoro sauce
- shrimp scampi with garlic, tomato and white wine sauce
- lasagna
- penne primavera
- sliced New York strip loin
- tri-colored tortellini Alfredo
- rigatoni with Italian sausage and peppers

Includes Italian green beans, roasted red peppers, chef's seasonal vegetables, antipasto platter, prosciutto and melon platter, chilled tortellini and pesto salad, Caesar salad with garlic croutons and shaved Parmesan and a tomato, red onion and mozzarella platter.

Two entrées.....\$35
 Three entrées\$45

All prices are subject to a 20% service charge and applicable sales tax. All prices are subject to change. Products containing allergens (dairy, egg, peanut, tree nuts, fish, shellfish, wheat, soy) are used during preparation and may come in contact with your food or drink.