

# BANQUET DISPLAY STATION MENU

## RECEPTION DISPLAYS

**Pepper Bread** \$3

**Traditional Caesar Salad** with crisp romaine lettuce, Caesar dressing and house-made croutons \$3.50

**Hot Spinach Artichoke Dip** with house-made Melba toast \$4

**Shrimp Bread** \$4

**Fresh Fruit And Berries** with honey yogurt sauce \$5

**Fresh Garden Crudités** with gorgonzola and roasted red pepper dip \$5

**Greek Salad** with mixed greens, cucumbers, red onions, tomatoes, olives, feta and lemon oregano vinaigrette \$5

**Pecan-Coated Chicken Tenders** with honey mustard and plum sauce \$5

**Roasted Vegetable Display** with asparagus, squash, Roma tomatoes, eggplant, leeks, mushrooms, sweet onions and peppers marinated in balsamic garlic oil \$5

**Cajun Pasta Jambalaya** with blackened chicken and andouille sausage \$6

**Penne Pasta** with grilled chicken, bell peppers, onions, peas, tomatoes and Alfredo sauce \$6

**Domestic and International Cheese** with sliced French bread and gourmet crackers. Selection of Brie, Camembert, cheddar, chèvre, Havarti, manchego and Stilton \$6.50

**Shrimp Étouffée** served with rice \$8

**Shrimp Maque Choux:** shrimp, andouille sausage, roasted corn and bell peppers with a cream sauce served with rice \$8

**Jumbo Lump Crab Cakes** with roasted corn, rémoulade sauce and tomato tartar sauce \$10

**Jumbo Shrimp** with lemon wedges and cocktail sauce \$10

**Italian Antipasto** with prosciutto, salami, marinated artichokes, teardrop tomatoes, peppers, mushrooms, olives, fresh mozzarella, provolone and artisan bread \$12

**Maine Lobster Salad** \$12

**Scotch Smoked Salmon** served with capers, chopped red onions, chopped eggs, lemon wedges, sour cream and dark bread \$12.50

**Seafood Paella** with jumbo shrimp, clams, mussels, andouille sausage, chicken, saffron rice, tomatoes, peas and onions \$17.50

## SPECIALTY DISPLAY STATIONS

**Mac-N-Cheese** Toppings include, shrimp, ham, bacon, grilled onions, green onions, peppers and cheddar cheese \$10

**Mashed Potato Martini Bar** Mashed Yukon Gold and sweet potatoes, toppings include whipped butter, green onions, Gruyere, blue & cheddar cheeses, bacon and sour cream \$10

**Pasta Station:** cheese tortellini and penne pasta; toppings include grilled mushrooms, sun-dried tomatoes, Parmesan cheese, Alfredo sauce and marinara sauce \$10

**Creamy Polenta Station:** Parmigiano Reggiano polenta; toppings include mushrooms, onions, sweet peppers, peas, grilled pesto chicken, green onions, olives, gorgonzola and Parmesan cheeses \$12.50

**Southern Fare Biscuit Bar:** Texas caviar, fried green tomatoes with rémoulade sauce, pimento cheese, fried chicken strips, buttermilk biscuits and sweet potato biscuits with strawberry, peach and apricot jams, and whipped butter \$12.50

**Risotto Martini Station:** creamy risotto; toppings include sautéed mushrooms, caramelized onions, shrimp, bacon, asparagus tips, green onions, goat cheese and Parmesan cheese \$14

**Slider Bar:** mini hamburger, mushroom and Swiss cheese burger, pulled pork with coleslaw on mini sweet potato biscuit, California wrap, fries and kettle chips with tomato, lettuce, dill pickle, mustard, mayonnaise and ketchup \$14

**Taco Bar:** grilled chipotle chicken, pulled beef short rib, soft flour tortillas, pico de gallo, guacamole, sour cream, black bean salsa, grilled onions, shredded lettuce, cheddar cheese and sliced jalapeños \$14

**Shrimp and Grits Station:** stone-ground grits; toppings include sautéed shrimp, bacon, green onions, gruyere cheese, mushrooms and bell peppers \$17

### CARVING BOARD

**Oven Roasted Turkey Breast** with cranberry relish, mayonnaise and silver dollar rolls \$10

**Applewood Smoked Boneless Ham** with honey mustard, whole grain mustard, Cumberland sauce, mustard horseradish sauce, biscuits and rolls \$11.50

**Grilled Pork Tenderloin** with barbeque sauce, mustard sauce, jezebel sauce, sweet potato biscuits, rolls and forever slaw \$11.50

**Slow Roasted Prime Rib of Beef au Jus** with horseradish crème fraiche and miniature onion rolls \$12.50

**Roasted Tenderloin of Beef** with Creole bordelaise, brandy peppercorn sauce and sourdough rolls \$17.50

All prices listed are per guest and do not include service charge and tax.