



DINNER BUFFET

Omaha Dinner Buffet

*Omaha Salad Bar to include Baby Mix Greens, Cucumbers, Tomatoes, Bleu Cheese Crumbles, Bacon Bits, Onions, Bell Peppers, Sun Flower Seeds,
Apple Almond Stuffed Chicken Breast served with Roasted Corn Sauce,
Sea Salt-Pepper Dusted Omaha Private Reserve Steak served with Pearl Onion Cabernet Sauce
Honey Thyme Marinated Pork Loin served with Caramelized Red Onion & Grainy Mustard Sauce
Broccoli, Cauliflower, & Carrot Au Gratin
Assorted Warm Breads served with Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Starbucks Coffee Service and Ice Tea
\$44.95/per person*

Lone Star Buffet

*Spinach Arugula Iceberg Cobb Salad served with Avocado, Citrus Salad, Egg, Tomato, and Red Onions
Shrimp Salad served with Jicama and Roasted Red Peppers
Shiner Baby Back Ribs
Sweet & Smokey Brisket served with Sugar-Cane Molasses BBQ Sauce
Blackened Grouper served with Mango Tomato Lime Relish
Fresh Corn on the Cob, Sweet Potato Mashed, Garlicky Mash, Baked Beans, Assorted Warm Breads served with Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Starbucks Coffee Service and Ice Tea
\$42.95/per person*

On all buffets, a \$2.00 per person will be added for attendance of less than 25 guests

All prices are subject to 22% service charge and applicable sales tax



Northern Italian

Italian Baby Greens served with Artichokes, Kalamata Olives, Tomatoes, Cucumbers, Heart of Palm, and Focaccia Crisp

Tomato Mozzarella Salad served with Green Olives, Balsamic Glaze, and Extra Virgin Olive Oil
Tri-Color Tortellini Salad served with Chianti Vinaigrette

Prosciutto Wrapped Smoked Gouda Chicken Breast served with Roasted Garlic Lemon Zest Chardonnay Sauce

Manicotti served with Roasted Red Pepper Pomodoro Sauce & Fresh Mozzarella

Snapper Linornese served with Caper Berry, Green Olives, Artichokes, & Tomato Pinot Noir Sauce

Grilled Vegetables (Portobella Mushrooms, Yellow Squash, Carrots, Zucchini, Red Bell Peppers, Toasted Pine Nuts, & Sun-dried Tomato Pesto Oil)

Saffron Bell Pepper Risotto

Assorted Warm Breads with Butter

Chef's Selection of Assorted Desserts

Freshly Brewed Starbucks Coffee Service and Ice Tea

\$44.95/per person

South of the Border Buffet

Sweet Potato Vidalia Onion Salad

Marinated Haricot Vert Salad served with Cilantro Lime Ancho Vinaigrette

Avocado Dip served with Tortilla Chips

Lime Marinated Grilled Skirt Steak served with Chimichurri Sauce

Jerk Chicken served with Mango Coulis & Black Bean Red Onion Corn Relish

Red Chili Rubbed Pork Loin served with Mexican Dried Cranberry Cinnamon Sauce

Texas Gulf Coast Jambalaya (Roasted Poblano Peppers, Andouille Sauce, Chicken, & Shrimp)
Cumin Roasted Vegetables (Zucchini, Yellow Squash, Red Onion, Jalapenos, Red Bell Peppers, &

Tomatillo Red Pepper Relish

Cheddar Cornbread

Chef's Selection of Assorted Desserts

Freshly Brewed Starbucks Coffee Service and Ice Tea

\$42.95/per person

On all buffets, a \$2.00 per person will be added for attendance of less than 25 guests

All prices are subject to 22% service charge and applicable sales tax



Modern American Dinner Buffet

Cold Ratatouille Salad

Baby Green Salad served with Carrots, Tomatoes, Cucumbers, and Red Onions

Penne Pasta Salad served with Sun-dried Tomatoes, Feta Cheese, & Roasted Garlic Black Pepper Vinaigrette

Grilled New York Strip served with Gornonzola Pinot Noir Reduction Demi

Pistachio Crusted Salmon served with Ice-Wine Sauce

Crusted Thyme Chicken served with Cranberry Currants & Apricot Mornay Sauce

Potato Gallettes served with Red & Green Peppers and Red Onions

Julienne Vegetables served with Shallot Lemon Oil and Caramelized Pearl Onions

Assorted Warm Breads with Butter

Chef's Selection of Assorted Desserts

Freshly Brewed Starbucks Coffee Service and Ice Tea

\$44.95/per person

On all buffets, a \$2.00 per person will be added for attendance of less than 25 guests

All prices are subject to 22% service charge and applicable sales tax