

DINNER BUFFETS

***All buffets require a minimum of 50 guests.**

FRENCH QUARTER

Chicken Sausage Gumbo
Salad Antoine
Asparagus Salad
Hearts of Palm Vinaigrette

(select three entrees)
Chicken Creole
Crawfish Tails Etouffee
over Rice Pilaf
Pecan Breaded Catfish
with Roasted Garlic
Mayonnaise
Pork Roast with Creole
Mustard Sauce

Red Beans and Rice
Steamed Vegetable Medley

Praline Pecan Tarts
Crème Caramel with
Grand Marnier
Bread Pudding with
Hot Bourbon Sauce

\$36.00 per person

BBQ PIT

Watermelon Wedges
Potato Salad
Creamy Cole Slaw
Corn on the Cob
Ranch Style Beans

(select three entrees)
Brisket
Chicken
Bar-B-Q Ribs
Smoked Sausage
Half-Pound Hamburger,
Vegetable Burger or
Turkey Burger Patties

Sliced Tomatoes and
Red Onions
Kosher Dill Pickles
Jalapenos
Texas Toast and Rolls

Hot Fruit Cobbler
(with Blue Bell Ice Cream,
add \$2.50 per person)
Pecan Jewels
Fudge Brownies

\$30.00 per person

HOT TROPICS LUAU

Display of Fresh Tropical
Fruits and Flowers
Fresh Mixed Greens with
Dressings and Condiments
Somen Noodle Salad
Marinated Mushrooms

(select three entrees)
Hawaiian Sesame Shrimp
Stir Fried Beef over Rice
Pork Roast with Plum Sauce
Mahi Mahi with Leeks

Curried Fried Rice with
Pineapple and Cashews
Kula Carrots and Zucchini

Coconut Cream Cake
Pineapple Upside
Down Cake
Mango Mousse

\$38.00 per person

ITALIANO

Spinach Salad with
Pine Nut Dressing
Mediterranean Bean Salad with
Vine-Ripened Roma
Tomato Vinaigrette

(select three entrees)
Parmesan Chicken
Grouper Fillet in Orange Sauce
Roast Pork Loin with
Porcini Mushroom Sauce
Penne with Italian
Sausage and Peppers
Traditional or Vegetable
Lasagna

Green Beans with
Red Pepper
Zucchini in Olive Oil and
Italian Herbs
Garlic Bread Focaccia

Tiramisu
Cannoli
Biscotti

\$32.00 per person

FIESTA

Tortilla Soup
Tortilla Chips and Salsa
Chile Con Queso
Guacamole
Taquitos
Ensalada Mixta

(select three entrees)
Chicken Monterrey
Red Snapper Veracruz
Chicken Enchiladas with
Tomatillo Sauce
Beef or Chicken Fajitas

Frijoles a la Charra
Mexican Rice
Flour Tortillas and Jalapenos
Pico de Gallo

Flan
Fresh Fruit Tarts

\$31.00 per person

***All buffets are served with
Warm Breads and Butter, Coffee
and Iced Tea.**

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CAPTAIN'S TABLE

Appetizers

(select two)

Chilled Gulf Shrimp with Red and Remoulade Sauces
Shrimp "Louie" with Orecchiette Pasta
Smoked Salmon on Toast Points with Condiments
Snapper and Shrimp Ceviche served with Tortilla chips
Fried Crab Balls with Red and Tartar Sauces
Fried Crawfish Tails with Red and Tartar Sauces
Bacon Wrapped Scallops

Salads

(select three)

Classic Caesar
Tomato and Fresh Mozzarella with Basil Vinaigrette
Spinach Salad Moody Gardens
Mixed Greens with Orange and Grapefruit in a Citrus Vinaigrette
Salad Nicoise
Pasta Salad Primavera

Entrees

(select four)

"Catch of the Day"

(choice of grilled, pan sautéed or blackened with a choice of toppings:
lemon butter, caper butter, sliced almonds or white wine sauce)
Grilled Salmon Steak with Lobster Sauce
Shrimp Fines Herbes
Fried Shrimp with Red and Tartar Sauces
Seafood Pasta "del Mar"
Crab Cakes with Tomato Fondue
Roast Sirloin au Jus with Horseradish
Herb-Crusted Chicken Breast

Chef's Choice of Vegetables and Starch

Chef's Dessert Table

\$49.00 per person

THE PYRAMIDS

Appetizers

(select two)

Fresh Seasonal Fruit Tray
Imported and Domestic Cheese with Grapes and Gourmet Crackers
Relish Tray with Grilled Vegetables and Dip
Bite Size Quiche Lorraine
Crab Balls with Red and Tartar Sauces
Fried Zucchini Hollandaise
(\$3.50 per person for additional appetizer)

Salads

(select two)

Spinach Salad Moody Gardens
Mixed Greens with Dressings and Condiments
Classic Caesar
Sliced Tomato with Fresh Mozzarella and Basil Vinaigrette
Tortellini with Arugula and Bell Peppers in Balsamic Vinaigrette

Entrees

(select two)

Beef Stroganoff
Beef Bourguignonne
Roast Sirloin Steak, sliced and topped with Portobello Mushroom Sauce
Grilled Chicken Anglaise
Pecan-Crusted Chicken
Flounder Amandine
Snapper Bonne Femme in Champagne Sauce
Grilled Salmon Steak with Caper Butter
Fried Shrimp with Red and Tartar Sauce
Shrimp Scampi

Roast Pork Loin with Rosemary Au Jus
(\$8.00 per person for additional entree)

Desserts

(select three)

Key Lime Pie
Italian Cream Cake
Bread Pudding with Hot Bourbon Sauce
Fresh Fruit Cobbler
Cheesecake
Chocolate Roulade Cake
Fresh Berries and Cream
(\$3.50 per person for additional dessert)

\$40.00 per person

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