Continental Breakfasts

Continental Breakfast #1

Assortment of Muffins and Danish Butter and Jelly Orange Juice and Coffee 8.95++ per person

Continental Breakfast #2

Sliced Fresh Fruit Display
Assortment of Muffins and Danish
Croissants
Butter and Jelly
Orange Juice and Coffee
9.95++ per person

Continental Breakfast #3

Sausage Egg and Cheese Breakfast Sandwich Sliced Fresh Fruit Display Warm Cinnamon Rolls Orange Juice and Coffee 12.95++ per person

Snacks and Breaks

Regular Coffee/ Decaffeinated Coffee/ Tea 30.00++ per gal./ 12.00++ per pot

Assorted Juices 2.25++ per bottle/ 17.50++ per Carafe

Soft Drinks 2.00++ each

Gatorades/ Bottled Water 2.00++ each

Fruit Punch 35.00++ per gallon

Whole Fresh Fruit 2.00++ each

Assorted Fruit Danish 16.95++ per dozen

Assorted Muffins 16.95++ per dozen

Granola Bars 14.95++ per dozen

Lemon Bars/ Brownies/ Cookies 16.95++ per dozen

> Trail Mix/Snack Mix 16.00++ per 2-quart bowl

Peanuts 25.00++ per 5 lb. bowl

Snacks and Breaks

"The Sundae Bar"

Vanilla Ice Cream, Chocolate Fudge, Butterscotch and Strawberry Sauces, Chopped Roasted Pecans, Cherries, Sliced Bananas, Chopped Butterfinger, M&M's, Snicker's and Babe Ruth. Assorted Sodas, Bottled Water, Freshly Brewed Coffee & Iced Tea @ \$9.95++ per person

"Sports Break"

Warm Soft Pretzels served with Mustard
Popcorn, Peanuts and Carmel Corn
Assorted Sodas, Bottled Water, Freshly Brewed Coffee & Iced Tea

@ \$8.95++ per person

Breakfast Buffets

The English Breakfast

Fresh Fruit Display
Sausage Patties
Eggs Benedict
Assorted Danish and Muffins
Orange Juice
Coffee
14.95++ per person

The French Breakfast

Fresh Fruit Display
Eggs Florentine
Bacon Strips
Sausage Links
Sweet Apple Crepes with Vanilla Rum Sauce
Assorted Danish and Muffins
Orange Juices
Coffee
14.95++ per person

The Fiesta Breakfast

Scrambled Eggs
Diced Potatoes
Chopped Bacon and Diced Sausage
Shredded Cheddar Cheese
Diced Tomatoes, Diced Onions
Refried Beans
Salsa Picante
Flour Tortillas
Coffee and Orange Juice
13.95++ per person

A minimum of 50 people is required for all buffets.

Please add \$2.00 per person for groups less than 50.

All food and beverage prices are subject to 20% service gratuity and local sales tax

The Blue Heron Breakfast Buffet

Available Only in The Blue Heron Restaurant
Fresh Fruit Display
Assorted Danish
Assorted Dry Cereals and Milk
Scrambled Eggs
Bacon Strips and Sausage Patties
Hash Browns or Potatoes O'Brien
French Toast, Pancakes or Waffles
Biscuits and Country Gravy
Coffee
11.95++ per person

Add \$1.50 for Orange Juice

Brunch Buffets

"The Cosmopolitan"

Fresh Fruit Display

Imported and Domestic Cheese Display Smoked Salmon with Cream Cheese and Bagels Waldorf Salad and Italian Pasta Salad

Caesar Salad

**Choice of Carved Inside Round of Beef or Honey Baked Ham with Dollar

Rolls and Condiments

Eggs Benedict
Cheese Blintzes with Blueberry Sauce

Vegetable Medley

Potatoes O'Brien

Assorted Danish

Coffee and Assorted Juices

29.95++ per person

"Elegance"

Fresh Vegetable Display

Import and Domestic Cheese Display

Vegetable Crab Quiche

Lox and Herring

Italian Pasta Salad

Tossed Green Salad with an Assortment of Dressings

Eggs Florentine

Chicken and Mushroom Crepes

Vegetable Medley

Potatoes O'Brien

Carved Honey Baked Ham with Biscuits and Condiments

Assorted Muffins

Coffee and Assorted Juices

\$32.95++ per person

A minimum of 50 people is required for all buffets. Please add \$2.00 per person for groups less than 50.

Luncheon Entree Salads

Avocado with Chicken Salad 14.95++ per person

> Chef Salad 13.95++ per person

Shrimp Cobb salad 13.95++ per person

Fresh Fruit Plate with Tuna or Chicken Salad 13.95++ per person

Shrimp and Crab Pasta Salad 15.95++ per person

> Grilled Chicken Caesar 13.95++ per person

Grilled Salmon Caesar 14.95++ per person

Serve it with Soup!! (Additional @ 4.95++ ea. Cup)

Chicken Tortilla Broccoli and Cheese Home style Vegetable Beef Homemade Chicken Noodle Seafood Gumbo - \$6.95++

*All Salad Entrees Include a Warm Croissant, Iced Tea and Coffee.

From the Pantry

(available for groups of 50 or less)

"The Californian"

Turkey, Avocado, Muenster Cheese, Alfalfa Sprouts and Red Onion Served in a Whole Pita Pocket.

Key Lime Pie

15.95++ per person

"The Clubhouse"

Traditional Club Sandwich: Triple Decker Ham, Turkey, Lettuce, Tomato and Cheese.

German Chocolate Cake

15.95++ per person

"The Ranch Chicken"

Grilled Chicken Breast Served on a Warm, Flaky Croissant Garnished with Lettuce, Tomato and Onion.

Cheesecake with Strawberry Topping

15.95++ per person

"The French Dip"

The Classic Roast Beef Sandwich with Melted Swiss Cheese and Sautéed
Onions Side with Au Jus.
Carrot Cake
15.95++ per person

From the Pantry

"Kaiser Southwest!"
Chopped Bar-B-Que Beef <u>or</u> Chicken Slow Cooked in our Mesquite Smoked
Sauce Served On a Fresh Kaiser Roll.
Chocolate Cake
15.95++ per person

"Southwest Chicken Sandwich"
Grilled Chicken topped with Avocado, Sprouts and Pepper Jack Cheese served on a Kaiser Roll
Cheesecake with Blueberry Topping
16.95++per person

"Camaron Croissant"

A Light Sandwich Consisting of Shrimp Salad, Lettuce and Tomato Served

on a Flaky Croissant.

Key Lime Pie

16.95++ per person

*All Sandwich Items Include Potato Chips or Potato Salad, Dill Pickle Spear, Iced Tea and Coffee.

Seated Luncheons

Beef

6 oz. Filet Mignon Au Champignon 35.95++ per person

8 oz. Strip Cut Sirloin of Beef with Jack Daniels Sauce 26.95++ per person

Steak and Shrimp Brochette 27.95++ per person

Southwestern Chicken Fried Steak w/ Country Gravy 15.95++ per person

Poultry

Chicken Breast with Mushroom and White Wine Sauce 15.95++ per person

Chicken Breast with Tarragon 15.95++ per person

Stuffed Chicken Breast Florentine 15.95++ per person

> Chicken Cordon Bleu 16.95++ per person

Sesame Crusted Chicken Breast with Orange Butter 15.95++ person

Cajun Blackened Chicken Breast 15.95++ per person

> Chicken Parmigiana 16.95++ per person

Roasted Turkey Breast with Cornbread Dressing 16.95++ per person

Seated Luncheons

Pork

Stuffed Pork Chop \$18.95++ per person

Medallions of Pork Tenderloin with Port Wine Sauce \$17.95++ per person

Seafood

Grilled Mahi Mahi with Pineapple Salsa \$18.95++ per person

> Fried Catfish \$15.95++ per person

Tapatio Shrimp Lightly Breaded Shrimp sautéed in Garlic Lemon Butter served over a bed of Angel Hair Pasta \$17.95++ per person

*All Seated Luncheons Include House Salad, Vegetable, Starch, Warm Rolls and Butter, Tea and Coffee.

Lunch Buffets

"The Deli Bar"

Sliced Ham, Turkey and Roast Beef Swiss and American Cheeses White and Whole Wheat Bread Relish Tray and Condiments Choice of: Potato Salad, Cole Slaw or Homemade Chips Iced Tea and Coffee Assorted Cookies 14.95++ per person

"Italian Buffet"

Caesar Salad
Roasted Vegetable Lasagna
Chicken Parmesan
Sautéed Zucchinis
Asiago Penne Pasta
Marinara Sauces
Garlic Bread Sticks
Freshly Brewed Coffee & Iced Tea
Tiramisu
18.95++ per person

A minimum of 50 people is required for all buffets. Please add \$3.00 per person for fewer than 50.

Lunch Buffets

"Mexican Buffet"

Cheese Enchiladas
Build Your Own Taco Bar:
Picadillo, Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa, Sour
Cream
Spanish Rice
Refried Beans
Flour Tortillas
Freshly Brewed Coffee & Iced Tea
Bunuelos
18.95++ per person

"BBQ Buffet"

Smoked Brisket with Sweet BBQ Sauce
BBQ Chicken
Beer Beans
Potato Salad
Vegetable Tray to include pickles, onions, carrots and celery
Served with Ranch Dip
Freshly Brewed Coffee & Iced Tea
Texas Pecan Pie
18.95++ per person

A minimum of 50 people is required for all buffets. Please add \$3.00 per person for fewer than 50.

Box Lunches

The Hoagie

Ham, Turkey and American Cheese Hoagie Sandwich
With lettuce, Tomato, and Pickle Spear
Bag of Regular Potato Chips
Piece of Whole Fruit
Candy or Cookie
Soft Drink
11.95++ per person

The Executive

Smoked Turkey with Avocado, Sprouts and Tomatoes
On Pumpernickel
Or
Corned Beef with Swiss on Rye
Bag of Regular Potato Chips
Piece of Whole Fruit
Chewy Granola Bar
Soft Drink
15.95++ per person

Dinner SelectionsAppetizers

Shrimp Cocktail (5) 9.95++ per person

Mushroom Caps with Crab (4) 8.95++ per person

Mushroom Caps with Herb Crumbs 6.95++ per person

Oysters Rockefellers Market

Black Bean Shrimp Quesadillas (4) 8.95++ per person

Unique Salads

Boston Bibb Salad with Toasted Almonds
With Raspberry Vinaigrette
6.95++ per person

Caesar salad 5.95++ per person

Strawberry Romaine Salad 6.95++ per person

Seated Dinners

Beef

10 oz. Prime Rib of Beef with Horseradish and Au Jus 26.95++ per person (Minimum of 12 people)

> 6 oz. Filet Mignon Au Champignon 32.95++ per person

> > 8 oz. Beef Wellington 35.95++ per person

8 oz. Grilled Top Sirloin of Beef with Jack Daniels Sauce 27.95++ per person

Steak and Shrimp Brochette (2 per serving) 27.95++ per person

> 10 oz. Ribeye Steak 32.95++ per person

10oz. New York Strip 29.95++ per person

Poultry

Chicken Breast with Mushroom and White Wine Sauce 25.95++ per person

Stuffed Chicken Breast Florentine 25.95++ per person

Chicken Cordon Bleu 25.95++ per person

Chicken D'Angelo
Braised Breast of Chicken with Artichokes, Mushrooms,
White Wine Sauce and Tomato Garnish
26.95++ per person

Pecan Crusted Chicken 26.95++ per person

Seated Dinners

Seafood

Shrimp Scampi 27.95++ per person

Broiled Lemon Roughy 29.95 ++ per person

Grilled Yellow-Fin Tuna & Sweet Duchess Potatoes Market Price

*All Seated Dinners Include House Salad, Chef's Vegetable, Starch, Warm Rolls and Butter, Freshly Brewed Coffee & Iced Tea

Delectable Desserts

White or Dark Chocolate Mousse 4.95++ per person

Strawberries Romanoff 6.50++ per person

German Chocolate Cake 4.95++ per person

Texas Pecan Ball 4.95++ per person

Tiramisu 4.95++ per person

Butterfinger Chocolate Cake 4.95++ per person

Florida Key Lime Pie 4.95++ per person

NY Style Cheesecake Mirrored in Romanoff Sauce 6.50++ per person

Kentucky Derby Pie with Jack Daniels Sauce 5.50++ per person

Cheesecakes: 5.50++ per person (Kahlua, Turtle, Praline Pecan and Amaretto)

White or Chocolate Italian Cream Cake 4.95++ per person

Poached Pear de Vin 5.50++per person

"Texas Bar-B-Que Buffet"
Bar-B-Que Ribs and Chicken
Bar-B-Que Brisket
Beer Beans Sweet Corn on the Cob
Green Beans. Fresh Vegetable Tray
Warm Rolls and Butter
Tea and Coffee
Peach Cobbler
26.95++ per person

"Mexican Buffet"

Beef and Chicken Fajitas with Condiments
Flour Tortillas, Cheese Enchiladas
Spanish Rice, Tamales
Refried Beans, Chips and Queso
Pico de Gallo, Salsa Picante', Sour Cream
Iced Tea and Coffee
Bunuelos
24.95++ per person

A minimum of 50 people is required for all buffets. Please add \$3.00 per person for fewer than 50.

"Texas Home style Buffet"

Broccoli and Cheese Soup or Garden Salad with Ranch Dressing
Vegetable Display with Dipping Sauce
Choice of two:
Southwestern Chicken Fried Steak with Country Gravy,
Stuffed Roasted Chicken Breast or
Fried Catfish with Cocktail and Tartar Sauce
Cole Slaw, Mashed Potatoes
Green Beans
Warm Rolls and Butter
Iced Tea and Coffee
Peach Cobbler
26.95++ per person

"The Cajun Buffet"

Okra Gumbo
Steamed Crawfish, Cajun Bar-B-Que Shrimp
Blackened Chicken
Red Beans and Rice, Whole Kernel Corn
Fresh Garlic Bread
Iced Tea and Coffee
Praline Pecan Pie
31.95++ per person

A minimum of 50 people is required for all buffets. Please add \$3.00 per person for fewer than 50.

"Italian Buffet"

Minestrone Soup
Italian Salad
Roasted Vegetable Lasagna, Chicken Parmigiana
Meatballs, Angel Hair Pasta
Marinara and Alfredo Sauce
Breaded Eggplant and Zucchini
Warm Garlic Bread
Tea and Coffee
Cannoli
26.95++ per person

"Hamburgers and Hot Dogs"

Relish Tray
Lean Ground Beef Patty with Sesame Bun
Ballpark All Beef Franks with Buns
Homemade Chips or Potato Salad
Cole Slaw American cheese
Tea and Coffee
Cookies
17.95++ per person

"Deluxe Hamburger Bar"

Sesame and Onion Rolls
Lean Ground Beef Patties, American/Swiss Cheeses
Sautéed Mushrooms and Onions, Relish Tray
Cole Slaw, Chili, Chili Con Queso
Homemade Chips
Ice Tea and Coffee
Cookies

18.95++ per person
A minimum of 50 people is required for all buffets.
Please add \$3.00 per person for fewer than 50.

"The Southwestern Buffet"

Spicy Tortilla Soup
Garden Salad with Lime Chili Vinaigrette
Southwestern Tomatillo Chicken Breast
With Tomato and Pepper jack Cheese
Grilled Smoked Cheddar Sirloin with Chimi Churi Relish
Grilled Shuck Corn
Mexican Style Squash
Potato Pancakes
Texas Toast
Tea and Coffee
Praline Pecan Pie with Jack Daniels Sauce
27.95++ per person

A minimum of 50 people is required for all buffets. Please add \$3.00 per person for fewer than 50.

Hors D'oeuvres All Items Priced 100 Pieces Per Tray

Cold Side

Import & Domestic Cheese Display 180.00++

Deluxe Canapé Assortment 270.00++

Assorted Finger Sandwiches 140.00++

Sliced Fresh Fruit Display 155.00++

Fresh Vegetable Display w/ Dipping
Sauce 135.00++

Antipasto Display (Pepperoni, Black and Green Olives, Smoked Oysters, Anchovies, Sardines and Artichoke Hearts.) 230.00++

Gulf Shrimp on Ice 205.00++

Mushroom Caps with Crab 175.00++

Smoked Salmon Tray w/ Capers, Red Onions and Cream Cheese 230.00++

Smoked Seafood Mirror ***Market (Trout, Scallops, Mussels, Shrimp)

Prosciutto with Melon 230.00++

Hot Side

BBQ Shrimp 230.00++

Battered Fried Shrimp 250.00++

Shrimp or Pork Egg rolls 270.00++

Swedish Meatballs 180.00++

BBQ Meatballs 180.00++

Petite Beef Wellington 240.00++

Chicken Drummettes 150.00++

Honey Almond Chicken Brochettes 190.00++

Teriyaki Chicken Satay 190.00++

Fried Chicken Fingers with Country
Gravy 190.00++

Honey Ginger Chicken Wings 155.00++

Cold Side

Deli Sliced Meat Tray (Ham, Roast Beef and Turkey w/Dollar Rolls, Swiss & American Cheese) 5.95++ per person

Sliced Beef Tenderloin (with Dollar rolls and Condiments {serves 25}) 255.00++

Tapatio Pate with Cocktail Onions and Assorted Crackers 155.00++

Deviled Eggs (serves 25) 130.00++

Mexican Style

Spicy Mexican Meatballs 135.00++
Beef Flautas 130.00++
Chicken Flautas 135.00++
Beef Fajitas 21.50++ lb.
Chicken Fajitas 21.50++ lb.
Chicken Enchiladas 185.00++
Beef Enchiladas 195.00++
Cheese Enchiladas 170.00++
Cheese Quesadillas 140.00++
Deep Fried Jalapenos 130.00++
Guacamole w/ Chips 80.00++ 2 qt bwl.
Salsa Picante w/ Chips 40.00++2 qtbwl.
Chili Con Queso w/ Chips
55.00++2 qt bwl.

Carved Specialties

Inside Round of Beef (Serves 60 pp.) 355.00++

The Following Serve 25

Beef Tenderloin 255.00++ Peppercorn Beef Tenderloin 270.00++ Prime Rib of Beef Au Jus 280.00++ Roast Loin of Pork 155.00++ Whole Leg of Lamb 180.00++ Sugar Cured Ham 155.00++ Smoked Turkey Breast 130.00++ Whole Roasted Turkey Breast 125.00++ Whole Roasted Turkey 115.00++

Hot Side

Chicken Diablo 180.00++

Artichoke Dip w/ French Bread \$155.00++ (Serves 50 people)

Spanokopita 185.00++

Petite Vegetable Quiche 150.00++

Petite Quiche Lorraine 170.00++

Deep Fried Zucchini with Dipping sauce 125.00++

Mushroom Caps with Herb Bread Crumbs 140.00++

Deep Fried Mozzarella Sticks with Marinara Sauce 165.00++

Mushroom Caps with Shrimp 180.00++

Hors D'oeuvres Buffets

"Siesta"

Sliced Fresh Fruit Display
Chicken Flautas
Deep Fried Stuffed Jalapenos
Cocktail Tamales
Bean and Cheese Quesadillas
Guacamole, Sour Cream & Chili Con Queso
Tostados
19.50++ per person

"Mix and Mingle"

Import and Domestic Cheese Display
Vegetable Display with Dipping Sauce
Carved Inside Round of Beef with Condiments and Dollar Rolls (+\$40.00
Carver Fee)
Petite Quiche Lorraine
Pork and Shrimp Chinese Egg rolls with Hot Mustard
21.50++ per person

"The Reception"

Vegetable Display with Dipping Sauce
Sliced Fresh Fruit Display
Deep Fried Mozzarella Sticks with Marinara Sauce
Stuffed Mushrooms with Herb Bread Crumbs
Carved Inside Round of Beef with Condiments and Dollar Rolls (+\$40.00
Carver Fee)
29.95++ per person

Hors D'oeuvres Buffets

"After Five"

Import and Domestic Cheese Display
Sliced Fresh Fruit Display
Spinach and Ricotta stuffed Phyllos
Gulf Shrimp on Ice
Smoked Salmon Display
Chicken Diablo
Carved Inside Round of Beef with Dollar Rolls and Condiments (+\$40.00
Carver Fee)
Petite Quiche Lorraine
29.95++ per person

Chips Dips and Snacks

All prices are for a 2qt bowl

Shrimp Dip w/Chips 85.00++
Clam Dip w/Chips 75.00++
Crab Dip w/Chips 85.00++
Dill Dip w/Chips 45.00++

French Onion Dip w/Chips 45.00++

Garlic Herb Dip w/Chips 45.00++

Avocado/ Shrimp Dip w/Chips 100.00++
Guacamole w/Chips 80.00++
Salsa Picante w/Chips 30.00++
Chili Con Queso w/Dip 55.00++
Spicy Bean Dip w/ Chips 50.00++

Ice Sculptures to decorate your Buffet start at 250.00+



Sunday Champagne Brunch 11:30am ~ 2:00pm

Assorted Cold Salads
Smoked Salmon Display
Fruit & Cheese Display
Assorted Breads, Bagels & Muffins
Omelette Station
Carved Prime Rib & Smoked Ham
Bacon & Sausage
Waffles, Pancakes or French Toast
Three Hot Entrees
(Beef, Chicken, Fish ~ Change Weekly)
Two Fresh Vegetables
Two Starches
Assorted Cut Desserts

Adults \$23.95++, Seniors \$21.95++ Children 6-12 years of age \$12.95++ Children under 5 eat free

For Your Convenience, an 18% Service Charge is automatically added to your bill.

Thank You.