

Dinner selections include choice of Salad or Soup, Entrée and Dessert, Chef's Choice of Starch, Fresh Seasonal Vegetables, Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas and Iced Tea

APPETIZERS

Wild Mushroom Strudel with Gorgonzola Cream \$7.50 per guest

Bacon Wrapped Prawns with BBQ Beurre Blanc and Bleu Cheese Soft Grits \$11.50 per guest

Crab & Crawfish Cakes Remoulade Sauce \$11.50 per guest

Louisiana BBQ Shrimp \$10.50 per guest

Fire Roasted Oysters \$8.50 per guest

Chicken Salmibocca - Prosciutto Ham, Provolone Cheese \$9.50 per guest

Parmesan Bread Stick and Oyster Crackers \$4 per guest

Home Style Chicken Noodle Soup - Hearty Chicken, Noodles and Oyster Crackers \$3.50 per guest

French Onion Soup - Hearty Broth, Caramelized Onions, Melted Gruyère Cheese \$6.50 per guest

Lobster Bisque - Rich Lobster Stock, Scented Pernod Cream \$7 per guest

Shrimp Cocktail - Lemon and Cocktail Sauce \$9.50 per guest

Corn & Crab Bisque - \$7 per guest

SALADS & SOUPS Choice of 1

Mixed Field Greens, Medley of Tomatoes, Marinated Vegetables, Champagne Vinaigrette

Tender Leaf Spinach Salad, Crispy Bacon, Red Onions, Chopped Egg, Raspberry Vinaigrette

Belgium Endive, Frisee, Dried Cranberries, Pomegranate, Red Onion, Maytag Blue Cheese, Walnut Crackers, Toasted Cinnamon Honey Vinaigrette

Caesar Salad, Herbed Croutons, Shredded Parmesan Cheese, Traditional Caesar Dressing

Heirloom Tomato, Watermelon, Field Greens, Goat Cheese, Toasted Brioche, Citrus Vinaigrette

Tossed Greens, Cucumber, Tomatoes, Chive, Carrot, Red Onion, Creamy Honey Lime Dressing

Cream of Broccoli & Cheddar Soup - Parmesan Bread Stick and Oyster Crackers

Home Style Chicken Noodle Soup - Hearty Chicken, Noodles and Oyster Crackers

Roasted Baby Beets, Watercress with Feta Cheese, Cipollini Onions, Applewood Bacon, White Balsamic Vinaigrette

SPECIALTY SALADS

Grilled Salmon, Leaf Spinach, Red Onion, Toasted Almonds, Tomatoes, Cucumbers, Herbed Lemon Vinaigrette \$7.25 per guest

Prosciutto-wrapped Asparagus on Field Greens, Roasted Pepper-Maytag Blue Cheese Dressing \$6.50 per guest

Grilled Beef Tenderloin, Field Greens, Grape Tomatoes, Carrots, Green Onion, Shaved Pecorino Romano Cheese, Horseradish Dressing \$8.25 per guest

Dungeness Crab Salad Parfait with Tobiko Caviar, Sesame Crackers \$8.25 per guest

DINNER ENTRÉES Choice of 1

Herb Roasted Chicken with a Madeira Butter Sauce, Potato Galette \$27 per guest

Pan Roasted Chicken with a Sweet Corn Tomato Chutney, White Cheddar Potato Gratin \$27 per guest

Blackened Catfish with Spicy Tomato Creole Sauce, Dirty Rice \$29 per guest

Breast of Chicken Stuffed with Crawfish, Okra with Wild Mushroom Sauce, Maple Roasted Sweet Potatoes \$29 per guest

Pan Seared Salmon with Cracked Pepper Tomato Relish, Wild Rice \$30 per guest

Applewood Bacon-wrapped Salmon with Lemon Chive Butter, Sweet Pea Risotto \$30 per guest

Blackened Chicken, Andouille Sausage and Cajun Potatoes with Cajun Sweet Cream \$30 per guest

Roasted Pork Tenderloin with Port Wine and Fig Reduction, Rosemary Roasted Potatoes \$29 per guest

Braised Beef Short Rib with Shiitake Mushrooms and Shallots, Herb Whipped Potatoes \$29 per guest

Grilled New York Sirloin Steak with Rosemary and Shallot Merlot Sauce, Parmesan Potatoes \$40 per guest

Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce, Yukon Gold Whipped Potatoes \$42 per guest

Grilled Filet of Beef with Wild Mushroom Ragout, Roasted Shallots, Herb Whipped Potatoes \$42 per guest

Roasted Prime Rib of Beef Au Jus, Horseradish Cream, Baked Potato with Sour Cream, Chives \$42 per guest

Grilled Rib Eye Steak with Shiitake Mushroom Butter, Spoon Bread \$42 per guest

Stuffed Chicken Florentine and Pan Seared Salmon with Mushroom Okra Relish, White Cheddar Potato Gratin \$42 per guest

Grilled Beef Tenderloin with Portobello Mushrooms, Roasted Shallot, Herb Roasted Chicken, Red Wine Thyme Sauce, Whipped Potatoes \$42 per guest

Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce, Shrimp Scampi, Parmesan Potatoes \$42 per guest

DESSERTS Choice of 1

Chocolate Mousse Cake - Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Truffle Ganache

Marble Chocolate Cheesecake - Fresh Raspberry Compote

Tiramisú - Italian Cheese and Espresso-soaked Lady Fingers with a Cappuccino Sauce

Hazelnut Mousse - Garnished with Caramel and Peanut Brittle

Black Forest Cake - Chocolate Cake filled with Dark Sweet Cherries and Kirschwasser Whipped Cream

Coconut Cake - Layers of Yellow Sponge Cake and Mousse

Sweet Potato Cheesecake - Caramelized Marshmallows, Cinnamon Sauce

Red Velvet Cake - Chocolate Sauce, Seasonal Berries

Strawberry Cheesecake - Fresh Colossal Strawberries and Whipped Cream

THE HARLOW'S FIVE-COURSE DINNER

Braised Pork Belly - Pho Broth, Baby Bok Choy, Pickled Jalapeño, Grilled Scallion
Heirloom Tomato & Watermelon - Field Greens Goat Cheese and Toasted Brioche served
with a Burnt Orange Vinaigrette
Meyer Lemon Sorbet
Fire Roasted Filet of Beef & Pan Seared Duck - Potato Confit, Seasonal Baby Vegetables,
Port Cherry Reduction
Mille-Feuille of Apricot, Peach and Raspberry garnished with Figs

\$62 per guest

THE GAMBLER FIVE-COURSE DINNER

Shrimp Bisque - Puff Pastry Fleuron, Spicy Gulf Shrimp, Fennel Crème Fraîche
Prosciutto-wrapped Asparagus on Field Greens served with a Roasted Pepper-Maytag Blue
Cheese Vinaigrette
Caramelized Pineapple Sorbet
Delta Trio:
Herb Crusted Chicken Breast, Braised Beef Short Rib, Grilled Filet, Roasted Lobster
Mushrooms, Soft Grits, Seasonal Vegetables, Red Wine Jus
Tiramisù - Italian Cheese and Espresso-soaked Lady Fingers with a Cappuccino Sauce

\$95 per guest

MAIN STREET BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 3

- Fresh Fruit Salad
- Tomato and Mozzarella Salad served with Balsamic Vinegar and Extra Virgin Olive Oil
- Romaine Salad with Candied Walnuts served with Parmesan Peppercorn Dressing
- Southern Style Potato Salad
- Spring Mix of Baby Greens, Julienne of Vegetables and Hearts of Palm served with Champagne Vinaigrette
- Tossed Salad with Tomatoes, Cucumber and Black Olives served with Thousand Island, Ranch or Lo-Cal Dressing
- Baby Shrimp Salad
- Macaroni Salad
- Mixed Vegetable Salad
- Cheese Ravioli Salad with Roasted Mushrooms
- Tender Leaf Spinach Salad with Mushrooms and Red Onions served with Warm Bacon Dressing

HOT SELECTIONS Choice of 3

- Sliced Aged Beef Sirloin
- Grilled Salmon with Lemon Butter Sauce
- Blackened Catfish with Creole Sauce
- Shrimp Scampi
- Shrimp, Chicken and Pork Paella
- Chicken Marsala
- Fried Chicken
- Chicken with Basil Cream Sauce
- Chicken Picatta
- Fried Catfish with Hush Puppies
- Fried Prawns with Cocktail Sauce
- Pecan Crusted Tilapia
- Roasted Pork Loin with Port Cherry Jus
- BBQ Pork Chops
- Red Beans & Rice with Andouille Sausage
- Braised Beef Brisket
- Seafood Gumbo
- Pot Roast
- Herb Crusted Sea Bass

ACCOMPANIMENTS Choice of 2

- BBQ Baked Beans
- Black Eyed Peas
- Cheese Tortellini Pomodoro
- Cauliflower Casserole
- Butter Grits
- Hand-cut Parmesan Truffle Fries
- Lentils and Crispy Bacon
- Macaroni and Cheese
- Oven Roasted Potatoes
- Au Gratin Potatoes
- Garlic Whipped Potatoes
- Mashed Sweet Potatoes
- Blended Wild Rice
- Steamed Rice
- Oven Roasted Red Potatoes
- Dirty Rice

VEGETABLE

- Chef's Selection of Fresh Seasonal Vegetables

DESSERT

- Chef's Selection of Miniature Pastries, Cakes and Pies

Freshly Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$38 per guest | Additional Hot Selection \$4 per guest

SOUTHWESTERN DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 3

Seafood Ceviche
Mexican Chicken Salad
Fruit Salad with Toasted Coconut
Tortilla Chips with Fire Roasted Salsas and Guacamole
Roasted Corn and Black Bean Salad
Tossed Salad with Cilantro Lime Vinaigrette

HOT SELECTIONS Choice of 3

Spanish Rice
Refried Beans with Tortilla Chips
Blackened Yellow Tail with Green Chile Butter
Chicken Monterey with Chili Con Queso and Avocado
Fish Tacos with Pickled Cabbage
Beef or Chicken Enchiladas with Green Chiles
Chile Rellenos
Pork Chili Verde
Chile Rubbed Sirloin Steak
Pepper Stuffed Chicken Breast
Beef or Cheese Quesadillas with Salsa
Pork, Chicken or Vegetarian Tamales
Southwest Pork Loin with Monterey Jack Cheese
Chicken or Beef Enchiladas with Cheddar Cheese, Green Onions
Chicken or Beef Fajitas with Sautéed Onions and Peppers
Ground Beef Tacos

CONDIMENTS

Taco Shells or Flour Tortillas, Shredded Monterey Jack and Cheddar Cheese, Diced Onions, Shredded Lettuce, Sliced Jalapeños, Sour Cream, Fresh Cilantro, Salsa

DESSERT

Vanilla Flan, Coconut Piña Colada Tart, Kahlúa® Mousse Cake, Sopapillas

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$38 per guest | Additional Hot Selection \$4 per guest

'LITTLE ITALY' DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 3

Caesar Salad
Fresh Sliced Fruit
Pesto Pasta Salad
Tossed Salad with Italian Dressing
Cheese Ravioli Salad with Roasted Mushrooms
Sliced Roma Tomatoes and Fresh Mozzarella with Balsamic Vinegar and Basil Chiffonade
Antipasto Platter

HOT SELECTIONS Choice of 3

Beef Lasagna
Vegetable Lasagna
Chicken Vesuvio
Baked Ziti
Sausage & Peppers
Sliced Sirloin Pizzaiola
Cavatelli with Rapini and Garlic
Eggplant Parmesan
Herb Crusted Halibut
Chicken Marsala
Chicken Parmesan
Italian Sausage with Peppers and Onions
Scampi Station
Sautéed Shrimp in Garlic and Olive oil

ACCOMPANIMENTS Choice of 2

Saffron Rice Milanese
Parmesan Potatoes
Tri-color Tortellini Pomodoro
Orzo Pasta with Asparagus
Toasted Ravioli
Chicken Alfredo

VEGETABLE

Sautéed Broccolini

DESSERT

Assortment of Italian Pastries, Tiramisù, Rum Cake, Cannoli, Ricotta Cheesecake,
Polenta Pound Cake

Assortment of Breads served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$40 per guest | Additional Hot Selection \$4 per guest

DOCKSIDE BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 3

Seafood Salad
Garden Green Salad
Bay Shrimp Pasta Salad
Pineapple Coleslaw
Red Bliss Potato Salad
Chopped Fresh Fruit

HOT SELECTIONS Choice of 3

Catfish Fry with Hushpuppies
Beer-battered Pub Cod
Fried Shrimp
Shrimp Scampi
Blackened Sirloin Steaks
Blackened Chicken Breast
Louisiana Pan Roast - Shrimp, White Fish, Clams
Chicken Gumbo
Crispy Calamari
Baked Salmon with Citrus Basil Butter
Grilled Mahi Mahi with Balsamic Honey Glaze
Cajun Rubbed Pork Loin
Seafood Gumbo

ACCOMPANIMENTS Choice of 2

French Quarter Rice
Parsley Potatoes
Roasted Corn on the Cob
French Fries
Red Beans and Rice
Sweet Potatoes
Louisiana Oven Roasted Potatoes
Fried Okra

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Assortment of Pies, Cakes, Pastries and Fruit Tarts

Freshly Baked Rolls and Corn Bread with Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$42 per guest | Additional Hot Selection \$4 per guest

'DUGOUT' DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 2

- Caesar Salad
- Chopped Cobb Salad
- Heartland Grilled Chicken Salad
- Chopped Chef's Salad
- Marinated Grilled Vegetable Salad
- Chopped Fresh Fruit
- Three Olive and Artichoke Salad

HOT SELECTIONS Choice of 3

- Angus Beef Sliders
- Veggie Burgers
- Pulled Pork Sandwiches
- Philly Cheese Steak
- Chicken Cheese Steak
- Classic Reuben
- Beer-battered Cod
- Pork Riblets
- Buffalo Wings
- Stadium Dog
- Bratwurst
- BBQ Chicken

ACCOMPANIMENTS Choice of 3

- Chili
- Waffle Fries
- Onion Rings
- Sweet Potato Fries
- Pretzels with Beer Cheddar Dip and Mustard
- Jalapeño Poppers
- Coleslaw
- Mustard Potato Salad
- Spinach Artichoke Dip with Toasted Pita Chips

DESSERT

Assortment of Pies, Cakes, Pastries and Fruit Tarts

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$38 per guest | Additional Hot Selection \$4 per guest

CAMPFIRE DINNER BUFFET

Minimum 25 guests

COLD SELECTIONS Choice of 3

Coleslaw
Potato Salad
Sliced Fresh Fruit
Summer Vegetable Salad
Tomato, Cucumber and Red Onion Salad
Tossed Garden Green Salad with Choice of Three Dressings
Three-Bean Salad
Roasted Corn and Black Bean Salad

HOT SELECTIONS Choice of 3

Colorado Chili with Cheddar Cheese and Onions
Fried Chicken
Rotisserie Chicken
BBQ Chicken Breast
Braised Beef Brisket
Beef Stew
BBQ Pork Ribs
Fried Catfish and Hushpuppies
Braised Short Ribs
Slow-Roasted Pork Chops
BBQ Apricot Pork Loin
Saint Louis Ribs
Salmon with Lemon Butter Sauce
Grilled Brook Trout

ACCOMPANIMENTS Choice of 2

Succotash
Whipped Potatoes
Blended Wild Rice
Oven Roasted Potatoes
BBQ Baked Beans
Fried Okra
Chef's Medley of Vegetables
Corn on the Cob
Sweet Potato Bar with Brown Sugar, Pecans and Marshmallows
Baked Potato Bar with Sour Cream, Bacon Bits, Cheddar Cheese and Chives

DESSERT

Apple Pie, Strawberry Shortcake, Pecan Pie, Berry Pie, Peach Cobbler,
Chocolate Cake, Campfire Brownies

Freshly Baked Dinner Rolls, Cornbread and Biscuits with Butter

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$43 per person | Additional Hot Selection \$3 per person