

EVENT MENUS



Effective February 1, 2019

MORE FUN
VALUE
VARIETY

TROPICANA[®]
EVANSVILLE

TROPICANA CONTINENTAL BREAKFAST

ORANGE, APPLE, CRANBERRY JUICES

SEASONAL FRESH SLICED FRUIT

ASSORTED DANISH & MUFFINS

COFFEE, DECAFFEINATED COFFEE & ASSORTED HERBAL TEAS

\$12.95

ADDITIONS

PER PERSON

SCRAMBLED EGGS • \$4.95

BACON & SAUSAGE • \$4.95

HASH BROWNS • \$2.95

OATMEAL & GRITS • \$3.95

(SHREDDED CHEESE, BROWN SUGAR, CINNAMON, DRIED FRUITS & NUTS)

GRANOLA & YOGURT • \$3.95

A LA CARTE BREAKFAST

CROISSANT SANDWICH WITH HAM, EGG & CHEESE • \$8.95

SAUSAGE BISCUIT • \$6.95

FRESH ASSORTED DONUTS • \$2.50 each

EGG & OMELET STATION • \$10.95 per person

BREAKFAST BURRITO WITH BACON, EGG, CHEESE • \$9.95

FRITTATA WITH CHEESE & RANCHERO SAUCE • \$6.95



BEVERAGES

COFFEE OR DECAFFEINATED COFFEE • \$38.00 PER GALLON

ASSORTED HERBAL TEAS • \$3.00 PER BAG

COCA-COLA, DIET COKE & SPRITE • \$3.00

BOTTLED WATER • \$2.50

TROPICANA ASSORTED JUICES • \$3.75 PER BOTTLE

ICED TEA & LEMONADE • \$18.00 PER GALLON

HOT CHOCOLATE • \$3.00 PER CUP



A LA CARTE

ASSORTED FRESH BAKED COOKIES & FUDGE BROWNIES • \$36.00 PER DOZEN

WARM STICK PRETZELS WITH CHEESE SAUCE • \$5.00 EACH

TORTILLA CHIPS • \$18.00 PER POUND

SALSA • \$8.95 PER QUART

WHITE QUESO SAUCE • \$22.95 PER QUART

GOURMET POTATO CHIPS • \$4.00 PER BAG

ASSORTED CANDY BARS • \$3.00 EACH

ASSORTED GOURMET ICE CREAM BARS • \$5.00 EACH

ASSORTED GRANOLA BARS • \$5.00 EACH

FRESH POPPED POPCORN • \$3.00 PER BAG

TRAIL MIX • \$4.00 PER BAG

M&M'S PLAIN OR PEANUT • \$3.00 PER BAG

MIXED NUTS • \$4.00 PER PERSON

CHEX MIX • \$20.00 PER POUND

GOLDFISH • \$18.00 PER POUND

MINI PRETZELS • \$18.00 PER POUND



PLATED LUNCHES

CARIBBEAN ROASTED CHICKEN

PINA COLADA MARINATED GRILLED CHICKEN BREAST
SERVED ON A TOASTED CIABATTA ROLL
GRILLED PINEAPPLE, MIXED BABY GREENS & CARIBBEAN AIOLI
FRESH FRUIT SALAD
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$16.95



THE EVANSVILLE

GRILLED BBQ GLAZED CHICKEN BREAST
SERVED ON A TOASTED BRIOCHE ROLL WITH FRESH BOSTON BIBB LETTUCE,
TOMATOES AND RED ONION TOPPED WITH BACON RANCH AIOLI
CHEDDAR CHEESE
SEASONED FRIES
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$16.95



THE OLD STAND BY

8 OZ. CHAR-GRILLED BURGER
TOPPED WITH CHEDDAR, LETTUCE, TOMATO, PICKLE & ONION,
KETCHUP, MUSTARD & MAYONNAISE
SERVED WITH FRENCH FRIES
FRESH BAKED COOKIE
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$16.95



TURKEY CLUB

TURKEY, HOUSE CURED BACON, SWISS CHEESE, LETTUCE,
TOMATO & MAYONNAISE SERVED ON A HOAGIE BUN

ASSORTED CHIPS

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$16.95



FRENCH DIP SANDWICH

THIN SLICED ROAST BEEF
AND PROVOLONE CHEESE ON A HOAGIE BUN
AU JUS & CREAMY HORSERADISH ON THE SIDE

SEASONED FRIES

CHOCOLATE BROWNIE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$18.95



FROM THE GARDEN

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

FRESH BAKED BREAD STICKS

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$16.95



FRIED CHICKEN SALAD

FRIED CHICKEN TENDERS

TOSSED MIXED GREEN SALAD

CHOICE OF RANCH, FRENCH, VINAIGRETTE DRESSINGS

SHREDDED CHEESES & ROMA TOMATOES

WARM ROLLS & BUTTER

FRESH BAKED COOKIE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$16.95



PLATED LUNCHES

BOURBON CHICKEN

MIXED GREEN SALAD

GRILLED CHICKEN BREAST WITH BOURBON SAUCE

RED ROASTED POTATOES

HERB ROASTED VEGETABLES

WARM ROLLS & BUTTER

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$21.95



ROASTED PORK LOIN

MIXED GREEN SALAD

HERB CRUSTED PORK LOIN WITH BOURSIN CREAM SAUCE

TWICE BAKED POTATOES

HERB ROASTED VEGETABLES

FRESH BAKED BREADS

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$21.95



BLACKENED SALMON

MIXED GREEN SALAD

BLACKENED SALMON WITH BOURSIN CREAM SAUCE

HERB GRITS

ASPARAGUS

FRESH BAKED BREADS

CHEESECAKE WITH FRUIT SAUCE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$24.95



BUFFET LUNCHES
MINIMUM OF 25 GUESTS

CLASSIC CLUB

CHEF'S GARDEN SALAD WITH CROUTONS, TOMATOES, SHREDDED CHEESE, BACON
SLICED ROAST BEEF, TURKEY BREAST & HONEY HAM
AMERICAN, SWISS, CHEDDAR, PEPPER JACK CHEESE
WHITE, WHEAT, KAISER, HOAGIE BUN
LETTUCE, TOMATO, SANDWICH PICKLES, MAYONNAISE, MUSTARD
GOURMET CHIPS
ASSORTED FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$24.95



HOMESTYLE BUFFET

TOSSED GREEN SALAD
FRIED CHICKEN
PEPPER CRUSTED PORK LOIN
HOMESTYLE GREEN BEANS
YUKON MASHED POTATOES & GRAVY
FRESH BAKED BREADS
ASSORTED FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$23.95



WRAP IT UP

SPINACH & ARTICHOKE DIP & GRILLED PITA
MIXED GREEN SALAD WITH DRESSINGS
ASSORTED WRAPS: VEGGIE, HAM & SWISS, TURKEY CLUB
GOURMET CHIPS
FRESH BAKED COOKIES & BROWNIES
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$19.95



VERA CRUZ

SOUTHWEST SALAD WITH LIME JALAPEÑO VINAIGRETTE
TORTILLA CHIPS & SALSA
NACHO CHEESE
FLOUR TORTILLA
GUACAMOLE, SLICED JALAPEÑO
SPANISH RICE
SHREDDED LETTUCE
PICO DE GALLO
SOUR CREAM
SEASONED BEEF & ZESTY CHICKEN
REFRIED BEANS
KEY LIME PIE
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$26.95



PALERMO BUFFET

CAESAR SALAD

ITALIAN MEATBALLS WITH PASTA ROTINI & MARINARA SAUCE

HERB ROASTED CHICKEN MILANO

ROASTED ITALIAN BLEND VEGETABLES

GARLIC PARMESAN BREAD

TIRAMISU

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$23.95



OUR BACKYARD BUFFET

COLE SLAW

SEASONAL FRUIT

SMOKED HOUSE POTATO SALAD

BAKED BEANS

CORN ON THE COB

BBQ CHICKEN

PULLED PORK

ASSORTED CONDIMENTS

FRESH BAKED COOKIES & CHOCOLATE BROWNIES

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$23.95



COLD APPETIZERS

50 PIECES PER ORDER

COCKTAIL SHRIMP • \$190.00

BLACKENED SHRIMP ON GRIT CAKE WITH AMISH PEPPER JELLY • \$145.00

BRUSCHETTA: TOMATO, ONION, FETA, BASIL PESTO ON CROSTINI BREAD • \$130.00

DELI PINWHEELS • \$125.00

MINI DESSERTS • \$135.00



SERVES 50 GUESTS

GARDEN FRESH VEGETABLES

SEASONAL VEGETABLES WITH RANCH DIP

\$250.00



ANTIPASTO PLATTER

MARINATED VEGETABLES, ARTICHOKE & ASPARAGUS,
SLICED PEPPERONI, PROSCIUTTO, SALAMI & OLIVES WITH ARTISAN BREADS

\$250.00



CHEESE DISPLAY

ASSORTMENT OF DOMESTIC OR INTERNATIONAL CHEESES, FRESH FRUIT
GOURMET CRACKERS & BREADS

\$250.00 DOMESTIC

\$295.00 INTERNATIONAL



FRESH SLICED FRUIT DISPLAY

SEASONAL FRUIT AND BERRIES

\$250.00



HOT APPETIZERS

50 PIECES PER ORDER

ASSORTED MINI-SLIDERS (HAMBURGER, PULLED PORK & CUBAN) • \$165.00

TEMPURA BATTERED CRISPY SHRIMP • \$170.00

HANDMADE SPRING ROLLS WITH SWEET CHILI SAUCE • \$135.00

BOURBON BARREL AGED CHICKEN SATE • \$150.00

HAND BATTERED CHICKEN TENDERS • \$130.00

CHICKEN WINGS WITH THE CHOICE OF HOUSE BBQ OR BUFFALO SAUCE,
SERVED WITH BLEU CHEESE, RANCH AND CELERY STICKS • \$150.00

BREADED MOZZARELLA WITH MARINARA SAUCE • \$130.00

BBQ MEATBALLS • \$125.00

FRIED RAVIOLI WITH MARINARA SAUCE • \$125.00

MINI CORN DOGS WITH DIPPING SAUCE • \$125.00

FRIED MUSHROOMS WITH HORSERADISH SAUCE • \$150.00

SPINACH & ARTICHOKE DIP

SERVED WITH PITA

\$250.00



PLATED DINNERS

BOURSIN HERB CHICKEN

SEASONAL SALAD

HERB ROASTED POTATOES

SEASONAL VEGETABLE MEDLEY

FRESH BAKED ROLLS

CHEESECAKE WITH STRAWBERRY MINT COMPOTE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$29.95



MAPLE & MUSTARD SMOKED PORK LOIN

CHEF'S SEASONAL SALAD

MUSHROOM HERB RISOTTO

FRESH WHOLE GREEN BEANS

FRESH BAKED ROLLS

CHOCOLATE SPOON LOVING CAKE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$28.95



FILET OF BEEF

CHEF'S SEASONAL SALAD

ROASTED SHALLOT DEMI

YUKON GOLD GARLIC MASHED POTATOES

ROASTED ASPARAGUS

FRESH BAKED ROLLS

CHEESECAKE WITH SEASONAL FRUIT TOPPING

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$44.95



PAN SEARED SALMON WITH BASIL CREAM SAUCE

CHEF'S SEASONAL GREENS

WILD RICE PILAF

WHOLE FRESH GREEN BEANS

FRESH BAKED ROLLS

CHEESECAKE WITH STRAWBERRY MINT COMPOTE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$32.95



DINNER BUFFETS

MINIMUM OF 40 GUESTS

SOUTHERN BBQ

COLE SLAW

POTATO SALAD

BBQ PULLED PORK

BBQ CHICKEN

SMOKED BEEF BRISKET

CORN ON THE COB

BAKED BEANS

CORNBREAD & BUTTER

APPLE COBBLER

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$34.95



A TASTE OF NEW ORLEANS

FRESHLY PREPARED CAESAR SALAD WITH PARMESAN SHAVINGS,
CROUTONS & CAESAR DRESSING

SHRIMP & GRITS (CREOLE STYLE)

CHEF SUBRA'S GRANNY'S CHICKEN & SAUSAGE GUMBO

RED BEANS & RICE

SEASONAL VEGETABLES

CARVING STATION WITH SMOKED BEEF BRISKET

BBQ SAUCE & HORSERADISH

CORN BREAD

HOMEMADE BREAD PUDDING WITH BANANA FOSTER SAUCE

COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE

\$35.95



COUNTRY DELIGHT BUFFET

TOSSED GREEN SALAD
ROASTED SLICED BEEF WITH LYONNAISE SAUCE
BOURBON CHICKEN
BROWN SUGAR SMOKED PORK LOIN
LOADED MASHED POTATOES
COUNTRY STYLE GREEN BEANS
FRESH BAKED ROLLS & CORNBREAD
HOMEMADE FRUIT COBBLER
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$36.95



SMOKED PRIME RIB BUFFET

CHEF'S SEASONAL SALAD
CARVED HOUSE SMOKED PRIME RIB
WITH AU JUS, CREAMY HORSERADISH & HORSERADISH
ROASTED SUPREME CHICKEN BREAST WITH BOURSIN CREAM SAUCE
HERB ROASTED POTATOES
ROASTED VEGETABLE MEDLEY
FRESH BAKED ROLLS
CHEF'S ASSORTED DESSERTS
COFFEE, DECAFFEINATED COFFEE, ICED TEA & LEMONADE
\$44.95

