

# **BBQ BUFFET**

EXECUTIVE CHEF · SEAN CHAUDIER



**DINNER** (3 Entrée Selections) – included in the Conference Package

**Non-Package Guests - \$70.00 PER PERSON**

Any additional dinner entrées are added at \$10.00 per selection per person

**\*\*Please note that dinner buffets have a minimum guarantee of 25 people.**

**\*\*Should your numbers fall below 25 people, you will still be charged for the minimum required.**

## **COLD TABLE TO INCLUDE:**

House made Mediterranean Bruschetta on Artisanal Bread

Classic Greek Salad with Cucumbers, Feta, Tomatoes, Red Onion, Olives, Herbed Vinaigrette

House Caesar Salad with Roast Garlic Dressing, Crisp Bacon and Parmesan Cheese

Broccoli Salad with Bacon, Cheddar Cheese, Raisins and House made Dressing

Selection of Antipasto

Southwestern Style Potato Salad with Corn and Poblano Peppers and Chili Lime and Sour Cream Dressing

## **ENTRÉES (CHOICE OF THREE ENTREES):**

Grilled Beef and Korean Style Chicken Sliders

Louisiana Style Grilled Chicken Leg

Orange Hoisin Glazed Roasted Pork Loin

Rosemary Roasted AAA Striploin

Teriyaki Lacquered Atlantic Salmon

Charred Country Sausage with Candied Onion Jam

***Chef's Choice of Seasonal Potatoes and Seasonal Vegetable***

## **ADD**

Grilled Lamb Sliders - **\$4.00 per person**

Sweet and Sticky Baby Back Ribs - **\$ 8.00 per person**

## **A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN**

Freshly Brewed Coffee, Decaf or Tea Service

*All prices subject to taxes and gratuities.*