

THEME BANQUETS

(Minimum order size 50 persons.)

Themed banquets for private parties and meetings. Available with an additional cost per person for weddings.
All Theme Banquets come with beverage station of coffee, iced tea, lemonade & water included.

All Theme Banquets come with a choice of the following accomplishments
(1 vegetable, 1 starch, 1 salad, 1 bread)*

**The exception being the "South of the Border" Buffet, Spanish rice and refried beans are substituted in place of the vegetable and starch*

Banquet Side Dishes

- Veggies:** Garden Veggie Medley, Mediterranean Veggie Sauté, Green Bean Almandine, Sautéed Asparagus - *add \$1.00 per person*, Corn on the Cob, Seasonal Veggie du jour
- Starches:** Seasoned Parsley Red Potatoes, Cajun Dirty Rice, Garlic Mashed Potatoes, Wild Rice Pilaf, House Au Gratin Potatoes, Garden Vegetable Rice Pilaf
- Salads:** House Mixed Greens, Caesar Salad, Seasonal Fruit salad, Rainbow Pasta salad, and Red Potato salad. Anti-Pasta salad - *add \$1.00 per person*
- Breads:** Assorted dinner rolls, garlic bread stix, Fresh baked gourmet breads - *add \$1.00 per person*

-ADD ANOTHER-

Sides.....	\$1.00 per person
Appetizers.....	\$2.00 per person
Entrées.....	\$3.00 per person
Desserts.....	\$2.50 per person

(Special menu options available upon request. Prices may vary.)

Touch of Italy

Appetizers *(choose one)*

- Sun dried tomato & artichoke dip with chips
- Caprisi salad
- Italian meatballs
- Mediterranean crudités display
- Brushetta with crutinis
- Breaded calamari with marinara
- Prosciutto wrapped mozzarella
- Mussels with garlic & basil *(add \$.75)*
- Baked shrimp & scallop palermo *(add \$1.00)*

Entrée *(choose Two)*

- Egg Plant Parmesan
- Lasagna w/meat
- Veggie Lasagna
- Pizza- cheese, pepperoni, sausage, or veggie
- Spaghetti- marinara, meat sauce, meat ball
- Cheese Ravioli
- Lobster Ravioli *(add \$1.00)*
- Stuffed Manicotti
- Baked Ziti
- Fettuccini Alfredo
- Chicken Picatta *(add \$1.00)*
- Chicken Alfredo *(add \$1.00)*
- Chicken Parmesan *(add \$1.00)*
- Sicilian Seafood pasta *(add \$1.50)*

Dessert *(choose one)*

- Tiramisu
- Cheesecake
- Canoli
- Assorted sweets
- Flan

\$24.95 per person

South of the Border

Chips and salsa included

Appetizers *(choose one)*

- Mini Combo (tacos, taquitos & burros)
- Chicken Quesadilla
- Cheese Crisp
- Gourmet nacho dip & chips
- 5 Layer dip & chips
- Jalapeno poppers
- Mexican Shrimp Cocktail *(add \$1.00)*
- Sonoran Shrimp Kabobs *(add \$1.00)*

Entrees *(choose two)*

- Beef Tacos
- Chicken Tacos
- Cheese Enchiladas
- Beef Enchiladas
- Chicken Enchiladas
- Crab & Shrimp Enchiladas *(add \$1.50)*
- Pork Tamale
- Chicken Tamale
- Chili Relleno *(add \$1.00)*
- Stuffed Chicken Poblano pepper *(add \$1.50)*
- Chicken Fajitas *(add \$1.00)*
- Beef Fajitas *(add \$1.00)*
- Portabella Fajitas Carnitas *(add \$1.50)*

Desserts *(choose one)*

- Mexican flan
- Cheesecake with Kahlua sauce
- Apple cobbler
- Assorted sweet bars

\$21.95 per person

Southern Fried Banquet

Appetizers *(choose one)*

- Cajun peel & eat shrimp - served hot or cold
- Southern fried platter
- Cajun wings
- Artichoke & spinach dip and chips
- Oysters on the half shell *(add \$1.00)*
- N^o Arlins BBQ shrimp *(add \$1.00)*
- Craw dads *(add \$1.00)*
- Bayou baked mussels *(add \$.75)*

Entrees *(choose two)*

- Southern Fried Chicken
- Buttermilk Fried Catfish
- Anduee Jambalaya
- Chicken Gumbo
- Shrimp E'tufee *(add \$1.00)*
- Blackened Catfish
- Cajun Shrimp over Pasta
- Blackened Seafood & Dirty Rice

Desserts *(choose one)*

- Peach Cobbler
- Key Lime Pie
- Pecan Pie
- Chocolate Cake
- Flan

\$24.95 per person

New England Clam Bake

Appetizers *(choose one)*

- Steamed clams
- Steamed mussels
- Steamer combo *(add \$.75)*
- Crab rolls
- Peel & eat shrimp - served hot or cold
- Fried bay scallops
- Fried shrimp
- Fryer platter *(add \$.75)*
- Shrimp toast
- Mini crab cakes
- Baked shrimp & scallop on half shell *(add \$.75)*

Entrees *(choose two)*

- New England Clam Chowder
- Fried Beer Batter Cod
- Baked Atlantic Salmon
- Stuffed Flounder
- Skewer Garlic Shrimp
- Baked Scallop Alfredo
- Crab Cakes
- Fried Shrimp & Scallops
- Lobster Tails *(add \$2.00)*
- Steamed live Maine Lobster *(add \$4.00)*
- Fresh Wild Salmon *(add \$2.00)*

Desserts *(choose one)*

- Apple Cobbler
- Cherry Pie
- Custard Cream
- New York Cheese Cake

\$26.95 per person