

## *Hors d'oeuvres*

(Priced per person as appetizer with buffet, dinner or 4 choice minimum )

Prices are subject to change—Please call.

Stuffed Mushrooms with Italian Sausage  
Stuffed Mushroom with Crabmeat  
Fried Mushrooms with Ranch  
Spinach Artichoke Dip with Tortilla Chips  
Chili Con Queso Dip and Tortilla Chips  
Swedish Meatballs  
Jalapeno Poppers  
Hot, BBQ or Bourbon Wings  
Beef or Chicken Quesadillas  
Mini Croissant Sandwiches  
Crab Cakes  
Catfish Strips with Tarter Sauce and Lemons  
Peel and Eat Shrimp

Market Price

## *Trays*

Fresh Fruit Tray

(medium 25 guests)

(large 50 guests)

Cheese Tray

(medium 25 guests)

(large 50 guests)

Vegetable Tray

(medium 25 guest)

(large 50 guests)



Contact our  
Event Coordinator  
903-523-4222 ext 234



## *Special Event Menu*

Chef Chuck Sellers

# Buffets

(Minimum of 30 guests required for buffet set up - priced per person)

Prices are subject to change—Please call.

## Mexican Buffet

Chicken or Beef Fajitas  
Spanish Rice  
Refried Beans  
Guacamole  
Sour Cream  
Ships and Salsa  
Sopapillas with Honey

## Texas BBQ Buffet

Choose 3 meats  
Smoked Sausage  
Smoked Brisket  
BBQ Chicken  
BBQ Turkey  
Baked Beans  
Potato Salad  
Corn on the Cobb  
Rolls  
Cobbler

## Creole Buffet

Blackened Snapper  
Crawfish Etouffee with Rice  
Chicken and Sausage Jambalaya  
Fried Okra  
Redskin Creek Bank Potatoes  
Bread Pudding with Whiskey Sauce

## Italian Buffet

Beef Lasagna  
Choose a Pasta  
Bowtie  
Penne  
Choose a Sauce  
Sundried Tomato Sauce  
Marinara  
Alfredo  
Basil Pesto  
Green Beans  
Ceasar Salad  
Bread Sticks  
Cheese Cake

## Country Buffet

Choose 2 meat  
Fried, Baked or BBQ Chicken  
Chicken Fried Steak  
Fried Catfish  
Green Beans  
Coleslaw  
Biscuits  
Cobbler

# Plated Dinners

(Maximum of 60 guests for plated dinners - Priced per person)

## Chicken Marsala with a Mushroom Wine Sauce

## Tuscan Chicken with Herb Butter Sauce Artichoke Hearts and Chopped Tomatoes

## Pork Osso Buco with Dried Cherry Wine Sauce

## Prime Rib with Au Jus and Horseradish Sauce

## Plated Dinner is served with fresh rolls and choice of potato and vegetable

Oven Roasted Garlic Mashed Potatoes, Oven Roasted Horseradish Mashed Potatoes, Mashed Redskins, Twice Baked Potatoes, Baked Potatoes  
Green Beans, Baby Carrots, Caribbean Vegetables

# Desserts for Plated Dinners

New York Cheese Cake  
Bread Pudding with Whiskey Sauce  
Hot Cobbler  
Chocolate Cake  
Vanilla Ice Cream with Chocolate/Raspberry/Caramel Sauce



Coffee, tea & water are included in the price of buffets and plated dinners.