

# CATERING MENU 2010



## Heartland Buffet

Hearty Roast Beef and Gravy  
Garden Salad with Herbed Dressing  
Mashed Potatoes  
Confetti Corn  
Biscuits and Cornbread

## Italiano Amore'

Chicken Parmesan  
Baked Ziti in a Bolognese Sauce  
Caesar Salad  
Sautéed Seasonal Vegetables  
Roasted Red Bliss Potatoes  
Garlic French Bread

## The Outdoorsman

Sliced Beef Brisket  
Smoked Chicken Breast  
Confetti Corn  
Baked Beans  
Fresh Coleslaw or Homemade Potato Salad  
Biscuits and Cornbread

## The Roundup

12 oz. Kansas City Strip (grilled on site)  
Marinated Fresh Grilled Chicken Breast  
Fresh Mixed Green Salad  
Roasted Rosemary Potatoes  
Sautéed Seasonal Vegetables  
Fresh Baked Dinner Rolls

## The American

Pork Loin stuffed with Bacon and Apples  
Served with a Fresh Apple demi-glaze  
Garden Salad with herbed dressing  
Garlic Mashed Potatoes  
Fresh Ginger and Brown Sugar Carrots  
Baked Dinner Rolls

## Asian Grill

Grilled Teriyaki Chicken Breast  
Mixed Green Salad with Toasted Almonds,  
Cilantro and Mandarin Oranges in Sesame  
Vinaigrette Dressing  
Wild Rice Pilaf  
Fresh Ginger and Brown Sugar Carrots  
Baked Dinner Rolls

## The Dogwood Angler

Grilled Marinated Chicken Breast  
Fresh Trout Almandine  
Fresh Garden Salad with herbed dressing  
Roasted Rosemary Potatoes  
Sautéed Seasonal Vegetables  
Fresh Baked Dinner Rolls

Prices are Subject to Change: A \$250.00 deposit is required with booking. A 20% service charge and all applicable sales tax will be applied to your final food and beverage total. Food safety laws prohibit the removal of food from the event.

# HORS D'OEUVRES

## COLD SELECTIONS

Seasonal Fresh Vegetables with Herbed Dressing  
Salami Cornucopia with Sour Cream and Chive Filling  
Array of Imported and Domestic Cheese  
Deli Tray with Beef, Ham, Turkey, Rolls, and Condiments  
Seasonal Fresh Fruit Tray  
Smoked Trout Display with Party Breads  
Flat Bread with Marinated Tomatoes and Creamed Gorgonzola  
Deviled Eggs with Smoked Salmon  
Chicken and Smoked Bacon Crustino  
Smoked Salmon and Chive Crustino  
Smoked Ozark Trout with Capers Crustino  
Tomato Bruschetta Crustino  
Southwestern Cream Cheese and Spinach Pinwheels  
Herbed Cream Cheese and Smoked Turkey Pinwheels

## HOT SELECTIONS

Tenderloin Mushroom Kabobs  
Hot Artichoke and Spinach Dip with Tri Colored Chips  
Smoked Chicken Quesadillas  
Teriyaki Chicken Kabobs  
BBQ Meatballs  
Buffalo Chicken Wings with Bleu Cheese Dressing  
Stuffed Mushroom Caps with Sausage Stuffing  
Crispy Chicken Tenders with Honey Mustard or BBQ Sauce  
Egg Rolls

## DIPS

Tri-Colored Tortilla Chips with: Fresh Chunky Salsa  
and Fresh Guacamole  
  
Potato Chips with: French Onion Dip, Cream Cheese  
Vegetable Dip, and Ranch Dressing

## SNACKS

(Priced by the Pound)

Oven Baked Pretzels  
Assorted Spiced Nuts  
Assorted Mixed Nuts  
Honey Roasted Nuts  
Cheddar Goldfish

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