

## **PRIVATE DINING – BUFFET MENUS**

### SOUTHERN COMFORT - \$75 PP

- Steamed Oysters
- Fried Chicken
- Crispy Catfish and Pickled Okra
- Long-Braised Collard Greens
- Black-eyed Peas and Rice
- Forever-cooked Pork Roast (Carving Station)
- Cheese Grits
- Classic Coleslaw
- Corn Bread
- Georgia Pecan Pie with Vanilla-Bourbon Ice Cream
- Peach Cobbler

### TRADITIONS OF THE REGION - \$85 PP

- Tortilla Soup
- Slow-Cooked Pork in Adobo (Carving Station)
- Achiote-rubbed Cedar Plank Salmon
- Green Chile Chicken Enchiladas
- Grilled Squash and Corn Tamales
- Jicama, Grilled Corn and Anasazi Bean Salad
- Fresh Tortillas and Salsas de la Casa
- Rice and Beans
- Indian Flat Bread
- Vanilla Natillas in a Piñon Crust
- Traditional Wedding Cookies

### TEXAS-STYLE BBQ - \$85 PP

- Baby Back Ribs
- Slow-cooked Beef Brisket
- BBQ Chicken
- Macaroni and Cheese au Gratin
- Barbecued Baked Beans
- Green Beans and Onions
- Classic Coleslaw
- Corn Bread
- Big Chocolate Layer Cake

#### SOUTH OF THE BORDER - \$95 PP

- Guacamole Made to Order (Attendant/Chef)
- Ceviche Platter
- Caliente Caesar Salad
- Spicy Shrimp Veracruzana
- Chicken in Pumpkin Seed Mole
- Grilled Snapper in Mojo de Ajo
- Beef Tenderloin Fajitas, Steamed Corn Tortillas
- Black Beans
- Mexican Rice
- Flan
- Sopapillas

#### TUSCANY - \$95 PP

- Caesar Salad with Parmesan Croutons
- Caprese Salad: Tomato, Basil and Mozzarella
- Tortellini with Peas and Prosciutto
- Saffron Risotto with Shrimp and Mussels
- Tuscan Steak: Herb-grilled whole Striploin (Carving Station)
- Cannellini Beans with Sage and Grilled Sausage
- Broccolini with Garlic and EV Oil
- Herbed Focaccia Bread
- Crème Brulée
- Tiramisu

#### ROCKY MOUNTAIN HIGH - \$105 PP

- Cornmeal-crusting Rainbow Trout
- Roasted Rack of Elk (Carving Station)
- Watercress Salad with Sundried Cherries and Goat Cheese
- Grilled Quail with Colorado Quinoa and Corn Stuffing
- Green Beans with Toasted Pine Nuts and Wild Mushrooms
- Silky Mashed Potatoes
- Chocolate Bread Pudding

#### ASIA - \$115 PP

- Sushi and Sashimi Platter with California and Spicy Tuna Rolls
- Summer Shrimp Rolls with Peanut Dipping Sauce
- Chicken and Kobe Beef Saté
- Mu Shu Pork
- Duck Fried Rice

- Shrimp and Scallops in Thai Red Curry
- Green Papaya and Squid Salad
- Korean BBQ Spareribs
- Coconut Rice Pudding

#### STEAKHOUSE - \$125 PP

- Jumbo Shrimp Cocktail
- Prime Rib-Eye (Carving Station)
- Maple-Grilled Salmon
- Loaded Baked Potatoes
- Creamed Spinach
- Wedge Salad with Blue Cheese and Bacon
- Sliced Beefsteak Tomatoes
- Crispy Onion Haystack
- Sourdough Rolls
- New York Style Cheesecake, Strawberry Sauce

#### THE OCEAN - \$135 PP

- Chilled Seafood Platter: Jumbo Prawns, Cherrystone Clams and Oysters on the Half Shell, French and American Cocktail Sauces
- Savannah-Style Lump Crab Cakes, with Remoulade
- Lobster Penne with Tomato and Basil
- Roasted Monkfish Loin or Turbot (in season)
- French Green Beans, Toasted Almonds and Shallots
- Rack of Veal (Carving Station)
- Crayfish Sauce Nantua
- Caesar Salad
- Strawberry and White Chocolate Shortcake

#### GRAND LUXE - \$165 PP

- Smoked Salmon and Artisan Caviar display
- Local Organic Greens with Black Truffle Vinaigrette
- Grilled Lobster Tails
- Black Pepper-crusted Whole Tenderloin of Beef (Carving Station)
- Filet of Sole in Lemon Butter
- White Truffle Potatoes au Gratin
- Assorted Baby Vegetables
- Grilled White and Green Asparagus
- Extreme Indulgence: an entire table of elegant desserts