



## KICKAPOO CREEK CATERING

# GUIDE TO YOUR WEDDING DAY:

**“LOVE IS AS MUCH OF AN OBJECT AS AN  
OBSESSION, EVERYBODY WANTS IT,  
EVERYBODY SEEKS IT, BUT FEW EVER ACHIEVE IT,  
THOSE WHO DO WILL CHERISH IT,  
BE LOST IN IT, AND AMONG ALL,  
NEVER.....  
NEVER FORGET IT. “**

CURTIS JUDALET



**KICKAPOO CREEK WINERY HAS DESIGNED WEDDING  
PACKAGES TO ASSIST YOU WITH THE IMPORTANT  
DECISIONS OF YOUR SPECIAL DAY.**

**WEDDING PACKAGES:**

**EMERALD PACKAGE**

**RUBY PACKAGE**

**SAPPHIRE PACKAGE**

**DIAMOND PACKAGE**



*Kickapoo Creek*  
W I N E R Y

## EMERALD PACKAGE

### THE EMERALD PACKAGE INCLUDES:

TEA

COFFEE

IVORY TABLES LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE



*Kickapoo Creek*  
WINERY

## EMERALD PACKAGE

### CHOOSE ONE OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
  - ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY SPINACH AND FETA CHEESE

### CHOOSE ONE OF OUR HOT HORS D'EUVRÉS:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
  - STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
  - CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
  - SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
- ASSORTED TREATS OF DELICATE QUICHE

### CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE::

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS COMBINED WITH KICKAPOO CREEK WINERY ORIGINAL VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.



*Kickapoo Creek*  
WINERY



## EMERALD PACKAGE

CHOOSE ONE ENTRÉE FROM OUR LIST OF EXPERTLY PREPARED DISHES:

### BEEF:

- MARINATED FLAT IRON STEAK WITH A CHIMICHURRI SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- THIN SLICES OF ROAST BEEF WITH A RICH MUSHROOM SAUCE
- TENDER BEEF BRISKET WITH A TANGY BARBEQUED FLAVORED DEMI GLAZE

### POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC LEMON SAUCE

### PORK:

- BONELESS PORK CHOP WITH A BLACKBERRY SAGE DEMI GLAZE
- SLICED PORK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED BACON WRAPPED PORK FILET PAIRED WITH HERB SHERRY SAUCE

### SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- BRAISED MONKFISH WITH A SHERRY ALMOND SAUCE
- PAN SEARED RED SNAPPER WITH A BASIL LIME SAUCE

### VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

### STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



*Kickapoo Creek*  
WINERY

## RUBY PACKAGE



### THE RUBY PACKAGE INCLUDES:

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLES LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE





## RUBY PACKAGE



### CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

· FRESH SEASONAL FRUIT DISPLAY

- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
  - ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY SPINACH AND FETA CHEESE

### CHOOSE TWO OF OUR HOT HORS D'ŒUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
  - STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
  - CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
  - SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
- ASSORTED TREATS OF DELICATE QUICHE

### CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE:

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS COMBINED WITH KICKAPOO CREEK WINERY ORIGINAL VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.





*Kickapoo Creek*  
WINERY

# RUBY PACKAGE



CHOOSE UP TO TWO ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

## BEEF:

- MARINATED FLAT IRON STEAK WITH A CHIMICHURRI SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- THIN SLICES OF ROAST BEEF WITH A RICH MUSHROOM SAUCE
- TENDER BEEF BRISKET WITH A TANGY BARBEQUE FLAVORED DEMI GLAZE

## POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPL E CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC LEMON SAUCE

## PORK:

- BONELESS PORK CHOP WITH A BLACKBERRY SAGE DEMI GLAZE
- SLICED PORK LOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED BACON WRAPPED PORK FILET PAIRED WITH HERB SHERRY SAUCE

## SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- BRAISED MONKFISH WITH A SHERRY ALMOND SAUCEC
- PAN SEARED RED SNAPPER WITH A BASIL LIME SAUCE

## VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH APRIGA OF DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

## STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES ROSETTES
- RICE PILAF
- TWICE BAKED POTATO







*Kickapoo Creek*  
W I N E R Y

## SAPPHIRE PACKAGE



### THE SAPPHIRE PACKAGE INCLUDES:

4 HOUR HOUSE BRAND OPEN BAR

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLES LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

DANCE FLOOR

HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE



*Kickapoo Creek*  
WINERY

## SAPPHIRE PACKAGE



### CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
- ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY SPINACH AND FETA CHEESE

### CHOOSE TWO OF OUR HOT HORS D'EUUVRES:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
- SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES
- ASSORTED TREATS OF DELICATE QUICHE

### CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE:

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS COMBINED WITH KICKAPOO CREEK WINERY ORIGINAL VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.



*Kickapoo Creek*  
WINERY

## SAPPHIRE PACKAGE



CHOOSE UP TO TWO ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

### BEEF:

- MARINATED FLAT IRON STEAK WITH A CHIMICHURRI SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 10OZ FILLET OF BEEF WITH BRANDIED ONIONS AND A RICH DEMI GLAZE
- 10OZ CUT OF BROILED PRIME RIB WITH A ROSEMARY DEMI GLAZE SERVED WITH A CREAMY HORSE RADISH SAUCE

### POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPL E CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC LEMON SAUCE

### PORK:

- BONELESS PORK CHOP WITH A BLACKBERRY SAGE DEMI GLAZE
- SLICED PORK LOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED BACON WRAPPED PORK FILET PAIRED WITH HERB SHERRY SAUCE

### SEAFOOD:

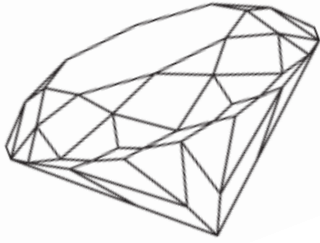
- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- BRAISED MONKFISH WITH A SHERRY ALMOND SAUCE
- PAN SEARED RED SNAPPER WITH A BASIL LIME SAUCE

### VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH APRIGA OF DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

### STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



*Kickapoo Creek*  
WINERY

## DIAMOND PACKAGE

### THE DIAMOND PACKAGE INCLUDES:

4 HOUR PREMIUM OPEN BAR

TEA

COFFEE

COMPLIMENTARY CHAMPAGNE TOAST

IVORY TABLES LINENS

BLACK OR IVORY NAPKINS

COMPLIMENTARY CAKE CUTTING

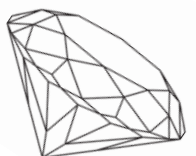
DANCE FLOOR

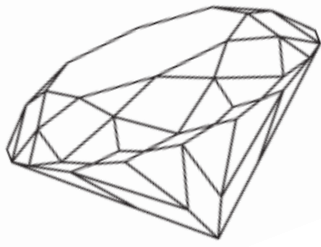
HEAD TABLE

CAKE TABLE

GIFT TABLE

PLACECARD TABLE





*Kickapoo Creek*  
W I N E R Y

## DIAMOND PACKAGE

### CHOOSE TWO OF OUR DISPLAY STATIONARY ITEMS:

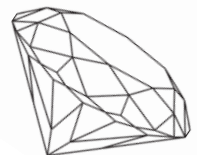
- FRESH SEASONAL FRUIT DISPLAY
- BRIE ENCROUTE WITH BROWN SUGAR AND TOASTED PECANS WITH A RASPBERRY CENTER
- ARTISANAL CHEESE DISPLAY PAIRED WITH AN ARRAY OF DRIED FRUITS AND NUTS
- ROASTED VEGETABLE CRUDITÉS SERVED WITH A RED PEPPER HUMMUS AND WILD MUSHROOM GOAT CHEESE
- CHICKEN AND SUNDRIED TOMATO BRUSCHETTA WITH BABY SPINACH AND FETA CHEESE

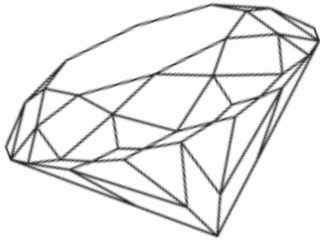
### CHOOSE THREE OF OUR HOT HORS D'EUVRÉS:

- MINIATURE BEEF WELLINGTON WITH TENDER PIECES OF TENDERLOIN AND QUICHE
- STUFFED EGGPLANT ROULADE SERVED WITH A AROMATIC RED SAUCE
- BACON WRAPPED WATER CHESTNUTS DRIZZLED WITH A BALSAMIC VINEGAR REDUCTION
- CRAB STUFFED SILVER DOLLAR MUSHROOMS DUXELLE IN A PUFFY PASTRY
- SUCCULENT TIGER SHRIMP COATED WITH TOASTED COCONUT AND SPICES

### CHOOSE ONE OF OUR SALADS TO COMPLIMENT YOUR WEDDING PACKAGE:

- STRAWBERRY SPINACH SALAD: CRISP LEAVES OF BABY SPINACH WITH TOASTED ALMONDS, TOASTED SESAME SEEDS COMBINED WITH KICKAPOO CREEK WINERY ORIGINAL VINAIGRETTE.
- BACON RANCH PASTA SALAD: CHILLED TRI-COLOR ROTINI PASTA, BITS OF SMOKED COUNTRY BACON, ROMA TOMATOES AND SLICED BLACK OLIVES TOSSED IN A CRACKED PEPPER RANCH DRESSING.
- FRESH GARDEN HOUSE SALAD: A BLEND OF ARCADIAN FIELD GREENS, WEDGES OF ROMA TOMATOES, THIN SLICES OF ENGLISH CUCUMBERS AND TOPPED WITH HERB AND GARLIC CROUTONS. BUTTERMILK RANCH DRESSING AND BALSAMIC VINAIGRETTE.
- CAESAR SALAD: CRISP ROMAINE LETTUCE, GRATED PARMESAN CHEESE TOSSED IN A CLASSIC CAESAR DRESSING.





*Kickapoo Creek*  
W I N E R Y

## DIAMOND PACKAGE

CHOOSE UP TO THREE ENTRÉES FROM OUR LIST OF EXPERTLY PREPARED DISHES:

### BEEF:

- MARINATED FLAT IRON STEAK WITH A CHIMICHURRI SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- 100Z FILLET OF BEEF WITH BRANDIED ONIONS AND A RICH DEMI GLAZE
- 100Z CUT OF BROILED PRIME RIB WITH A ROSEMARY DEMI GLAZE SERVED WITH A CREAMY HORSE RADISH SAUCE

### POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPL E CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC LEMON SAUCE

### PORK:

- BONELESS PORCK CHOP WITH A BLACKBERRY SAGE DEMI GLAZE
- SLICED PROK TENDERLOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED BACON WRAPPED PORK FILET PAIRED WITH HERB SHERRY SAUCE

### SEAFOOD:

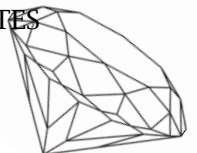
- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- BRAISED MONKFISH WITH A SHERRY ALMOND SAUCE
- PAN SEARED RED SNAPPER WITH A BASIL LIME SAUCE

### VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH APRIGA OF DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

### STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES ROSETTES
- RICE PILAF
- TWICE BAKED POTATO





*Kickapoo Creek*  
WINERY

## DINNER BUFFET OFFERINGS

ENTRÉES (CHOOSE TWO)

ADDITIONAL ENTRÉE SELECTIONS MAY VARY DEPENDING UPON ITEM OR

### BEEF:

- MARINATED FLAT IRON STEAK WITH A CHIMICHURRI SAUCE
- TENDER BONELESS SPARE RIBS WITH A MUSHROOM DEMI GLAZE
- PEPPERED STRIP LOIN WITH A PORT WINE AND SHALLOT SAUCE
- DELICATE BEEF STROGANOFF IN A CREAMY WILD MUSHROOM SAUCE
- BRISKET OF BEEF IN A TANGY BARBEQUE SAUCE

### POULTRY:

- GRILLED MARINATED BREAST OF CHICKEN WITH HERB AND APPLE CREAM
- SAUTÉED BREAST OF CHICKEN IN A CREAMY GARLIC SAUCE
- SEARED BREAST OF TURKEY WITH AN AUTHENTIC MOLÉ
- GRAND MARNIER BREAST OF CHICKEN WITH ITALIAN BREAD CRUST
- BONELESS BREAST OF CHICKEN WITH A AROMATIC LEMON SAUCE

### PORK:

- BONELESS PORK CHOP WITH A BLACKBERRY SAGE DEMI GLAZE
- SLICED PORK LOIN WITH A DIJON MARSALA SAUCE
- PORK LOIN WITH BALSAMIC PLUM REDUCTION OVER A BED OF ROASTED WALNUT RICE PILAF
- SEARED BACON WRAPPED PORK FILET PAIRED WITH HERB SHERRY SAUCE

### SEAFOOD:

- BROILED TILAPIA WITH A MANGO SALSA
- GRILLED SALMON WITH ROASTED RED PEPPERS AND A DILL CREAM SAUCE
- ROASTED COD WITH CHORIZO, TOMATOES AND MUSHROOMS
- BRAISED MONKFISH WITH A SHERRY ALMOND SAUCE
- PAN SEARED RED SNAPPER WITH A BASIL LIME SAUCE

### VEGETABLE SELECTIONS: (CHOOSE ONE)

- GREEN BEAN ALMANDINE
- GLAZED CARROTS WITH FRESH APRIGAS OF DILL
- SEASONAL VEGETABLE MEDLEY
- STEAMED BROCCOLI & CAULIFLOWER
- ROASTED JULIENNE VEGETABLE MEDLEY
- A WHIPPED BLEND OF PARSNIP AND RED POTATOES

### STARCH SELECTIONS:(CHOOSE ONE)

- OVEN ROASTED RED POTATOES
- HARVEST RICE BLEND
- GARLIC MASHED POTATOES
- DUCHESS POTATOES ROSETTES
- RICE PILAF
- TWICE BAKED POTATO



# DINNER BUFFET OFFERINGS

## SALAD SELECTION (CHOOSE ONE)

### FRESH GARDEN SALAD

SPRING ARCADIAN BLEND GARNISHED WITH ROMA TOMATO WEDGES AND THIN SLICES OF ENGLISH CUCUMBERS SERVED WITH GARLIC AND HERB CROUTONS BUTTERMILK RANCH AND BALSAMIC DRESSING.

### STRAWBERRY SPINACH SALAD

TENDER LEAVES OF BABY SPINACH WITH ROASTED ALMONDS, SESAME SEEDS AND KICKAPOO CREEKS ORIGINAL VINAIGRETTE.

### CAESAR SALAD

CRISP ROMAINE, GRATED PARMESAN CHEESE TOSSED WITH A CLASSIC CAESAR DRESSING

### BACON RANCH PASTA SALAD

CHILLED TRI-COLOR ROTINI BITS OF SMOKED COUNTRY BACON, SHARP CHEDDAR CHEESE AND SLICED BLACK OLIVES.