
BBQ BUFFET

Executive Chef – Andrew Loft

Included in the Conference Package
Non-Package Guests - \$75 per person

50 guests minimum

**Should your numbers fall below 50 people, you will be charged for the min. required*

DINNER (3 Entrée Selections)

**Any additional dinner entrees are added at \$10 per selection per person*

COLD TABLE

Grilled Corn, Fresh Tomato and Feta Salad with Herbs and White Balsamic Vinaigrette
Creamy Southwest Cabbage and Veggies Slaw with Chipotle Lime Dressing
House Caesar Salad with Roast Garlic Dressing, Crisp Bacon and Parmesan Cheese
Broccoli Salad with Bacon, Cheddar, Roasted Cashews with Peppercorn Buttermilk Dressing
Jalapeno Cheddar Cornbread

ENTREES (Choice of Three)

Kalbi Grilled Korean Short Ribs with Soy-Ginger Glaze, Grilled Pineapple Salsa
Louisiana Style Grilled Chicken Legs with Bourbon BBQ Glaze
House Smoked Pulled Pork Shoulder with Grilled Red Onions and Slider Buns
Slow Smoked Beef Brisket with Black Garlic BBQ Sauce
Grilled Andouille Sausages and Shrimp with Sweet Peppers and Onions
Pork Back Ribs with Mustard BBQ Glaze

***Entrees are served with Grilled Corn on the Cob
and Hot Smashed Potatoes with Pickles and Grainy Mustard***

DESSERTS

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee and Tea

All prices subject to taxes and gratuities

