



## Dinners

### DINNER BUFFET SELECTIONS

We are happy to provide bread service and drink service with all buffet selections.

**Prime Rib** \$28.95  
 shrimp cocktail, farmer's market salad, roasted vegetable platter, rosemary scented red potatoes, horseradish sauce, au jus, slow roasted prime rib, assorted desserts

\*Add lemon chicken for a supplemental charge of \$1.50 per person

**The Dude Ranch** \$24.95  
 mixed green salad, corn bread, our signature baked beans, oven roasted potatoes, chipotle – mango BBQ chicken, shredded pork, apple crisp

**Asian Buffet** \$25.95  
 coleslaw with miso dressing, spicy cucumber salad, spring rolls, shrimp egg foo young with lemongrass demi, sweet & sour meatballs, huli huli chicken, fried rice, asian inspired desserts

**Down on the Bayou** \$27.95  
 sunburst salad with cinnamon – tabasco dressing, louisiana fruit salad, shrimp & chicken gumbo, fried chicken, pompano en papillote, sweet potatoes & coconut, red rice & beans, lemon meringue tarts, profiteroles, rum raisin bread pudding

**On the Go** \$22.95  
 mixed green salad, penne pasta salad, chef cut vegetables, oven roasted red potatoes, roast beef, assorted cookies

**Western Buffet** \$24.95  
 green salad with ranch dressing, Heritage signature baked beans, dutch oven potatoes, shredded beef, dutch oven chicken, peach cobbler & ice cream

**International** \$28.95  
 shrimp cocktail, mixed green salad, tuna salad niçoise, spring rolls, sweet & sour meatballs, pork posole, lobster ravioli with roasted red bell pepper sauce, BBQ beef, oven roasted red potatoes, assorted desserts



### PLATED DINNER SELECTIONS

We are happy to provide bread service and drink service with all plated dinners. You may also choose a salad & dessert from the following lists:

#### SALADS

(Choose one of the following to accompany the meal)

Farmer's Market Salad with Choice of House made Dressing

Basil Caesar Salad with Roasted Red Peppers

Apple Walnut Salad with Raspberry Vinaigrette

Poached Pear & Pecan Spinach Salad

Fresh Mozzarella & Sundried Tomato Salad

Roasted Vegetable with Hummus

#### DESSERTS

(Choose one of the following to accompany the meal)

**Heritage Signature Chocolate Bundt Cake**  
 chocolate cake, bavarian cream fresh berries, raspberry coulis

**House-made Carrot Cake**  
 pecans, carrots, cardamom anglaise

**Cookie Jar Centerpiece**  
 selection of cookies presented as a centerpiece

**Lemon Tart**  
 italian meringue, lemon custard, sweet tart shell

**New York Style Cheesecake**  
 fresh berries, raspberry coulis, fresh mint

**Fresh Fruit Tart**  
 seasonal fruit, fresh berries, bavarian cream, crisp tart shell

**\*\*Signature Dessert** \$1.50 per person  
 (let the Chef choose a signature dessert to accompany your Entrée choice)

#### ENTRÉES

**Duet of Grilled Sirloin & Chicken** \$28.95  
 roasted garlic mashers, steamed vegetables, espagnole sauce

**Baseball Cut Grilled 6oz Sirloin** \$26.95  
 potato pave, steamed vegetables, pink peppercorn sauce

**Sundried Tomato Stuffed Chicken Breast** \$24.95  
 boursin cheese, olives, sundried tomatoes, pine nuts, basil scented mashed potatoes, roasted red pepper coulis

**Grilled Steak Kebabs** \$23.95  
 beef tenderloin, orange – hoisin sauce, green beans, ginger infused rice

ENTREÉS (PLATED DINNER SELECTIONS –continued)

**Duet of Grilled Sirloin & Lemongrass Shrimp** \$28.95  
5oz baseball cut sirloin, 2 lemongrass skewered shrimp, yukon gold whipped potatoes, chef cut vegetables, soy – orange glaze

**French Cut Braised Pork Chop** \$26.95  
8oz pork chop, grits, chef cut vegetables, warm caramelized apples & onions

**Pesto Crusted Salmon** \$29.95  
basil, pine nuts, panko, wild mushroom risotto, roasted red bell peppers, boursin cheese sauce

**Heritage Chicken Cordon bleu** \$22.95  
handmade stuffed chicken breast with ham & swiss cheese, rice pilaf, fresh steamed vegetable medley

**Chicken Fried Steak** \$22.95  
chicken fried steak, whipped potatoes, country white gravy, fresh steamed vegetable medley

**Chicken Piccata** \$23.95  
lightly floured chicken breast, rosemary scented red potatoes, chef cut vegetables, lemon – caper sauce

**Chicken Marsala** \$22.95  
6oz chicken breast, mushrooms, marsala sauce, shredded vegetables, fettuccinie

**Grilled Beef Tenderloin** \$30.95  
6oz grilled beef tenderloin, roasted garlic mashed potatoes, chef cut vegetables, pomegranate demi

**Vegetable Tamales (Vegetarian Option)** \$23.95  
pinto beans, eggplant, squash, mushrooms, masa harina, toasted fennel

\*Additional wheat and gluten free options are available upon request.  
7.35% local tax and 21% gratuity charge will apply



BAR SERVICE

**Bar Set-up** \$210.00  
Includes bartender for up to two hours of service. Additional hours @ \$30/hr.

**Toast Service** price upon request

*Tablesides white glove service for champagne and non-alcoholic sparkling beverage*

**Domestic Beer** \$3.50 per bottle

**Imported Beer** \$4.00 per bottle

**House Wine** \$5.00 a glass or \$24.00 per bottle

**Mixed Drinks** \$5.00 - \$8.00

Dewar's Scotch, Bacardi Rum, Captain Morgan's, Smirnoff Vodka, Seagram's VO Blended Wishe7y, Jack Daniel's Bourbon Whiskey, White Wine, Merlot, Chardonnay, Riesling.  
Other alcohols and wines upon request

7.35% local tax and 21% gratuity charge will apply

