

Dinners



PLATED DINNER SELECTIONS

Please allow 90 minutes for dinner. Water service is included.

Dinners will include bread service.

All dinners include a choice of salad and dessert and lemonade, ice tea, peach punch, or fruit punch.

SALADS

(Choose one of the following to accompany the meal)

House Salad

crisp lettuce, peas, mandarin oranges, carrots, tomatoes, black olives, & ranch dressing

Apple Walnut Salad

mixed greens, candied walnuts, feta cheese, dried cranberries, shaved red onion, sliced granny smith apples, raspberry vinaigrette

Roasted Vegetable with Hummus

grilled squash planks, portabella mushrooms, toasted pita, & house made hummus

Poached Pear & Pecan Salad

spinach, golden raisins, bleu cheese, bacon, shaved red onion, port poached pears, sherry vinaigrette

Caesar Salad

crisp romaine, croutons, roasted red bell peppers, caesar dressing, croutons, parmesan cheese

Fresh Buffalo Mozzarella & Tomato Salad

mixed greens, heirloom tomatoes, salami, shaved red onion, balsamic vinaigrette



ENTREÉS

Grilled Baseball Cut Sirloin (gluten free) \$28.50
chipotle white cheddar mashed potatoes, grilled 7oz sirloin, grilled squash, bacon guacamole

Chicken Scaloppini \$25.50
fettuccine noodles, capers, lemons, pan-seared chicken, grilled asparagus

Baked Caprese Chicken \$27.95
breaded chicken, buffalo mozzarella, garden tomatoes, balsamic reduction, basil scented mashed potatoes, haricot verts (french green beans)

Honey Garlic Pork Chops (gluten free) \$27.50
honey garlic grilled pork chops, parmesan mashed potatoes, chef cut vegetables

Duet of Grilled Sirloin and Lemongrass Shrimp \$30.50
6oz baseball cut sirloin, lemongrass skewered shrimp, yukon gold whipped potatoes, steamed vegetables, soy orange glaze

Roast Turkey \$26.95
roast turkey, mashed potatoes, cornbread stuffing, steamed vegetables, gravy, cranberry sauce

Grilled Chipotle Salmon (gluten free) \$29.95
grilled chipotle salmon, warm pineapple salsa, kale chips, rice pilaf

Italian Braised Pork \$26.50
braised pork roast, polenta cakes, mushroom ragout

Teriyaki Chicken \$25.95
grilled chicken thighs, pineapple teriyaki sauce, steamed white rice, broccoli and carrots

DESSERTS

(Choose one of the following to accompany the meal)

NY Style Cheesecake
cheesecake, raspberry coulis, fresh berries, chantilly cream

Chocolate Bundt Cake
chocolate bundt cake, Bavarian cream, fresh berries, chocolate garnish

Signature Heritage Catering Carrot Cake
carrot cake, spiced cream cheese, pineapple coulis, fried carrots

Enhance Your Meal with The Following Desserts
(additional \$1.75 per person)

Lemon Italian Torte with Fresh Berries,
White Chocolate Raspberry Cheesecake, Tuxedo Cheesecake
Triple Chocolate Mousse with Raspberry Coulis,

*Additional wheat and gluten free options are available upon request.
7.5% local tax and 21% gratuity charge will apply.



DINNER BUFFET SELECTIONS

Please allow 90 minutes for dinner. Dinners will include fresh bread service unless noted.

All dinners include a choice of lemonade, ice tea, peach punch, or fruit punch.

On the Go **\$24.50**

*mixed green salad with ranch dressing, chef cut vegetables,
parmesan whipped potatoes, roast beef, assorted cookies*

Asian Buffet **\$26.50**

*coleslaw with miso dressing, spicy cucumber salad, spring rolls, teriyaki chicken,
grilled beef medallions with soy orange glaze, fried rice,
banana cream pudding, lemon squares, white chocolate macadamia nut cookies
(no bread service)*

**add coconut shrimp for an additional \$1.75 per person*

Pasta Buffet **\$24.95**

*caesar salad, penne a la vodka (spicy), farfalle parma rosa,
fettucine alfredo, shrimp scampi, grilled chicken, grilled vegetables, meatballs,
cannoli, lemon squares, Neapolitans*

The Dude Ranch **\$26.50**

*mixed green salad with ranch, our signature baked beans, oven roasted potatoes,
chipotle – mango BBQ chicken, roasted pork,
apple crisp and ice cream*

Taste of Louisiana **\$28.50**

*sunburst salad with cinnamon – tabasco dressing, coleslaw, buttermilk biscuits,
shrimp & chicken gumbo, fried chicken, red beans & rice,
cajun tilapia with sweet corn cream, pecan pie*

Prime Rib **\$29.50**

*shrimp cocktail, farmer's market salad, roasted vegetable platter,
roasted garlic whipped potatoes, horseradish sauce, au jus, slow roasted prime rib,
cheesecake tasters, carrot cake, chocolate mousse tarts*

**add chicken piccata for an additional \$1.50 per person*

Western Buffet **\$25.50**

*mixed green salad with ranch dressing, signature baked beans,
smashed red potatoes, shredded beef, breaded chicken,
peach cobbler & ice cream*

7.5% local tax and 21% gratuity charge will apply

