

PAROQUET SPRINGS CONFERENCE CENTRE

Meals & Menus

- There is an additional 18% service charge & appropriate tax -
- Prices subject to change -



Dinner Entrees

- Vegetarian Meals Are Available Upon Request -

Roast Prime Rib of Beef **\$22.95**

Aged Prime Rib of Beef Slow Roasted, served with Rosemary AuJus

Filet Mignon **\$23.95**

Choice Tenderloin served with Butter De Maison

Atlantic Salmon **\$20.95**

Baked or grilled, served with Cucumber Dill Sauce

Chicken Chardonna **\$16.95**

Grilled Breast of Chicken with Grapes, Toasted Almonds and Sauce Chardonnay

Chicken Ambassador **\$17.95**

Lightly Breaded Sauteed Breast of Chicken with Smoked Ham, Tomato and Swiss Cheese, Finished with Sauce Supreme

Chicken Marsala **\$17.45**

Sauteed Chicken Breast with Mushrooms, Marsala Wine and Shallots

Chicken and Pasta Primavera **\$14.95**

Strips of Chicken Breast with Fresh Vegetables Tossed with Fettuccini Noodles in a Light Cream Sauce

Chicken Picatta **\$15.95**

Tender Breast of Chicken Sauteed with Fresh Lemon, Capers, White Wine and Fresh Herbs

Chicken and Tenderloin **\$23.95**

Breast of Chicken Presented with Petite Filet Mignon, served with Sauces

Baked, Stuffed Pork Chop **\$17.95**

Boneless Chop Stuffed with Apple Walnut Dressing

Medallions of Roasted Pork Loin **\$16.95**

served with Jim Beam Bourbon Glaze

Petite Filet & Jumbo Shrimp **\$27.95**

Delightful Combination of Large Gulf Shrimp Scampi and Tenderloin of Beef

All Dinner Entrées Accompanied By:

Tossed Green Salad, Selection of Accompaniments, Garden Vegetables and Starch, Bread Basket and Butter, Selection of Desserts, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea

Dinner Dessert Selections:

Cheese Cake with Toppings, Carrot Cake, Chocolate Mousse, Fresh Baked Pies, Tiramisu, Chocolate Torte



Dinner Buffets

- Minimum of 50 people are required -

Choice of Two Entrées **\$21.95**

Choice of Three Entrées **\$24.95**

Third Entrée of Carved Prime Rib or Roasted Strip Sirloin **\$29.95**

Roasted Turkey Breast, London Broil, Chicken Marsala, Herbed Baked Chicken Breast, Chicken in Wine Sauce, Chicken Piccata, Roasted Pork Loin, Orange Roughy, Salmon, Lemon Baked Cod, Fried Chicken, Lasagna, Sliced Roast Beef, Chicken Stir-Fry

Choice of Two Salads

Tossed Green Salad w/two dressings, Fresh Seasonal Fruit, Waldorf Salad, Seafood Pasta Salad, Vegetable Crudites, Spiral Pasta Salad

Choice of Two Starches

Mashed Potatoes, Red Skin Potatoes, Wild Rice Medley, Penne Pasta Alfredo, White Rice

Choice of Two Vegetables

Baby Belgium Carrots, Steamed Broccoli, California Medley, Zucchini & Yellow Squash, Southwestern Corn, Sweet Green Peas, Italian Green Beans

Also Included...

Assorted Dessert Display, Dinner Rolls & Butter, Coffee, Decaf, Assorted Hot Teas, & Iced Teas



Theme Buffet

- Let us help you create a special theme buffet for any type of party -

Kentucky Buffet **\$18.45 Per Person**

Kentucky Burgoo, Cole Slaw, Potato Salad, Corn Meal Fried Catfish, Southern Fried Chicken, Green Beans with Ham & Onions, Country Home Fried Potatoes, Corn Bread and Biscuits, Fresh Fruit Cobbler, Freshly Brewed Coffee, Decaf and Iced Tea
Country Ham w/Bourbon Sauce - Additional \$2 per Person

Italian Buffet **\$16.95 Per Person**

Garden Salad with choice of Dressings, Antipasto, Garlic Bread, Italian Sausage Provençal, Lasagna or Fettuccine Alfredo, Chicken Parmesan, Herb Crusted Redskin Potatoes, Italian Green Beans, Italian Creme Cake, Freshly Brewed Coffee, Decaf & Iced Tea

Mexican Buffet **\$14.95 Per Person**

Corn Chips with Salsa, Chili Con Queso, Taco Bar, Cheese Enchilada's, Chimichangas, Refried Beans, Spanish Rice, Zucchini with Corn & Peppers, Margarita Pie, Freshly Brewed Coffee, Decaf & Iced Tea

Polynesian Luau **\$17.45 Per Person**

Pineapple Ambrosia Salad, Island Green Salad, Chinese Noodle Salad, Mandarin Chicken, Roast Pork Loin with Mango Chutney, Mandarin Almond with Ginger Rice, Carrots, Pea Pods and Water Chestnuts, Coconut, Key Lime & Banana Cream Pie, Fresh Brewed Coffee, Decaf & Iced Tea

Western Buffet **\$15.95 Per Person**

Country Style Cole Slaw, Potato Salad, BBQ Chicken, BBQ Pork Ribs, Corn on the Cob, Baked Beans with Onions and Bacon, Corn Bread, Seasonal Fruit Pies, Fresh Brewed Coffee, Decaf & Iced Tea



The Carving Board

- All are served with Silver Dollar Rolls and Appropriate Accompaniments -

Whole Roast Tenderloin

Serves 25 people
\$195.00

Glazed Country Ham

Serves 50 people
\$175.00

Glazed Honey-Cured Ham

Serves 50 people
\$135.00

Whole Roasted Pork Loin

Serves 25 people
\$105.00

Leg of Lamb

Serves 25 people
\$140.00

Roast Turkey Breast

Serves 25 people
\$105.00

Steamship Round of Beef

Serves 100 people
\$425.00



Action Stations

- Minimum of 30 people are required -

Fajitas Station

\$7.95 Per Person

Shrimp Scampi Station

\$1.95 Per Piece

Pasta Station with Marinara, Alfredo & Garlic Herb Butter

\$4.50 Per Person

Stir Fry Station Chicken, Beef, & Shrimp

\$4.50 Per Person

Prepared in room and sold only as part of other Hors d'Oeuvres or buffet selections.
Station Attendant Charge of \$25.00 Per Attendant
