



Holiday Menu **SELECTIONS**



Effective February 1, 2019

MORE FUN
VALUE
VARIETY

TROPICANA
EVANSVILLE

BUFFET MENUS

Buffet selections are per person.
Selections include dinner rolls, butter,
freshly brewed coffee, decaffeinated coffee and iced tea.

'TIS THE SEASON BUFFET

(Minimum of 25 persons)

HARVEST OF FIELD GREENS

Buttermilk ranch and raspberry vinaigrette,
chopped red onion, bacon bits, shredded cheese,
cherry tomatoes & herb croutons

ORANGE CRANBERRY RELISH

TRADITIONAL ROASTED TURKEY WITH DRESSING

Served with cranberry turkey demi glaze

MAPLE BOURBON GLAZED PORK LOIN

BAKED SALMON

Served with honey chipotle glaze

Mashed Potatoes & Gravy

Green Bean Casserole

\$26.99



SLEIGH BELLS BUFFET

(Minimum of 40 persons)

FALL MEDLEY OF SALAD GREENS

Served with assorted toppings and dressings

MARINATED ROASTED VEGETABLE & TRI-COLORED TORTELLINI SALAD

SLICED SIRLOIN OF BEEF

Served with bordelaise sauce

HERB ROASTED CHICKEN BREAST

Served with boursin cream sauce

BAKED COD

Served with butter crumb crust, lemon butter sauce

Rosemary Roasted New Potatoes

Herb Roasted Vegetables

Green Bean Casserole

\$31.99

HOLIDAY CHEER BUFFET

(Minimum of 40 persons)

FALL MEDLEY OF SALAD GREENS

Served with assorted toppings and dressings

FRUIT SALAD MÉLANGE

MARINATED ROASTED VEGETABLE & TRI-COLORED TORTELLINI SALAD

CARVED SLOW ROASTED PRIME RIB OF BEEF

Served with au jus, creamy horseradish & horseradish

HERB ROASTED CHICKEN BREAST

Served with pesto cream sauce

BAKED SALMON

Served with honey chipotle glaze

Scalloped Potatoes Au Gratin

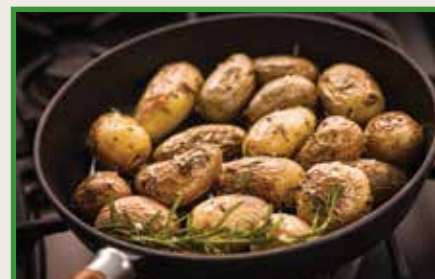
Herb Roasted Vegetables

Green Bean Casserole

\$39.99

DESSERT BUFFET TABLE

Bread Pudding, Red Velvet Cake & Pumpkin Pie



PLATED DINNERS

Entrée selections are per person and include dinner rolls, salad, dessert, iced tea, coffee and decaffeinated coffee.

SALAD

Winter mixed greens, cherry tomatoes, mandarin oranges, roasted pecans, herbed vinaigrette

SERVED WITH CHOICE OF ONE ENTRÉE

OVEN ROASTED BREAST OF CHICKEN SUPREME

Served with pesto cream

Rosemary Roasted New Potatoes
Herb Roasted Vegetables

\$31.95



PAN SEARED SALMON

Served with cranberry salsa

Wild Rice Pilaf
Herb Roasted Vegetables

\$33.95



GRILLED FILET OF BEEF TENDERLOIN STEAK

Served with bordelaise sauce

Rosemary Roasted New Potatoes
Herb Roasted Vegetables

\$44.95



DESSERT INCLUDES ONE OF THE FOLLOWING:

Bread Pudding, Red Velvet Cake, Pumpkin Pie

PREMIUM DESSERTS INCLUDE:

Chocolate Lovin Spoon Cake,
Layer Carrot Cake, Turtle Cheesecake,
New York-Style Cheesecake

\$6 per person

Prices are subject to a 21% service charge.