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# **BBQ BUFFET**

Executive Chef – Chris Willick

Included in the Conference Package  
*Non-Package Guests - \$80 per person*

**50 guests minimum**

*\*\* Should your numbers fall below 50 people, you will be charged for the minimum 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

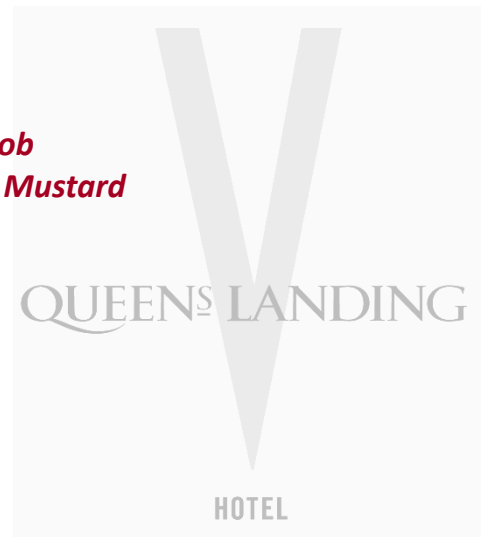
Pork Back Ribs with Mustard BBQ Glaze

***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

*All prices subject to taxes and gratuities*



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***Freshly Brewed Coffee and Tea***

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