



Dinner Buffets

Minimum of 30 Guests - \$32.99

Please note that 1 dinner entrée can be substituted from our Carved Specialties menu for an additional \$3.00/person

Soups - Choose 1

Shrimp Bisque
Chicken Tortilla
Roasted Corn and Poblano Pepper
Tomato Basil

Salad - Choose 2

- House Salad w/ Assorted Dressings
- Comanche Trace Caesar Salad
- Crispy Sweet & Sour Chicken Salad
- Sliced Fresh Fruit
- Antipasto
- Marinated Cucumbers, Red Onions, Tomatoes with Dill and Baby Shrimp

ENTREES - CHOOSE 2

Grilled Atlantic Salmon

Served with Roasted Leek Cream, Topped with Baby Shrimp, Dill, Tomatoes and Cucumbers

Comanche Trace Signature Crab Cakes

With Course Grain Mustard Sauce

Stuffed Chicken Breast

Stuffed with Spinach, Mushrooms, and Tomato-Fennel Sauce

Sauteed Pork Tenderloin

With Sun-Dried Cherry Demi Glaze

Herb Roasted Yellow Fin Tuna

Served over White Beans and Roasted Vegetables

Applicable service charges of 18% and sales tax of 8.25% apply

(Dinner Buffet Continued)

5 oz. Char Grilled Filet Mignon*

Served with Mushroom Bordelaise

Char-Grilled Chicken Breast

With Marsala Sauce, served with roasted red potatoes, French green beans, and Cherry Tomatoes

Char-Grilled Breast of Chicken*

Topped with Portabella Mushroom, Prosciutto, sun-dried tomatoes and Marsala Demi-Glaze

All Buffets include Chef's Selection of 2 Vegetables, 2 Starches, Warm Rolls and Butter, Iced Tea & Coffee Service

DESSERTS - CHOOSE 3

- Old-Fashioned Cheesecake w/ Choice of Topping
- Chocolate Tulip Cup filled with White or Chocolate Mousse
- Bailey's White Chocolate Mousse
- Dark Chocolate Mousse
- Key Lime Pie
- Bananas Foster Cheesecake
- Carrot Cake
- Seasonal Berries w/ Lemon Cream
- Pecan Pie
- Buttermilk Pie
- Black Forest Cake



Left: Bananas Foster Cheesecake, Below: Key Lime Pie



Left: Old Fashioned Cheesecake



*Plated
Dinners*

APPETIZERS

Shrimp Cocktail \$7.00

Chilled Jumbo Gulf Shrimp (16/20 grade)
with Cocktail Sauce & Lemon

Smoked Salmon \$7.50

Marinated chilled Asparagus wrapped with
Smoked Salmon, served with Traditional
Condiments and warm Pita Toast Points

Fresh Mozzarella Cheese and Tomato (Caprese) \$5.50

Layered Mozzarella and Sliced Tomatoes with
Fresh Basil, Red Onions, drizzled with Extra-
Virgin Olive Oil and Balsamic Vinaigrette

Chicken Diablo's \$6.00

Bacon wrapped Chicken Stuffed with Jalapeno,
tossed with a Spicy Barbeque Sauce

SOUP

Minnesota Wild Rice Soup \$4.50

Chicken Tortilla

Tomato Basil

Corn & Crab Chowder

Beef Barley

Classic Lobster Bisque topped with Pastry Fleuron \$6.50

SALAD \$4.25

- Classic Caesar
- Spinach Salad - Topped with Pecans, Strawberries,
Oranges and Raspberry Dressing
- Traditional House Salad - Tender
Field Greens, Tomatoes, Carrots,
and Red Onions

Applicable service charges of 18% and sales tax of 8.25% apply



Dinner
Entrées

Entrees include Vegetables, Hot Rolls and Butter

<u>Seafood Platter</u>	\$32.99
Atlantic salmon, gulf shrimp, sea scallops with Dijon mustard Beurre Blanc Sauce.	
<u>Center-Cut Pork Chop</u>	\$28.99
Finished with Fresh Apple Cinnamon-Port Wine Sauce	
<u>Roasted Breast of Chicken</u>	\$27.99
Topped with Wild Mushroom Marsala Sauce	
<u>Sesame-Romano Crusted Chicken</u>	\$28.99
Topped with Tomato Thyme Sauce	
<u>Filet of Beef</u>	\$31.99
6oz. Beef Tenderloin Steak finished with Garlic Butter and Red Wine Sauce.	
<u>New York Strip</u>	\$33.99
12oz. Sirloin Steak finished with Garlic Butter and Red Wine	
<u>Atlantic Salmon</u>	\$35.99
Herb-Roasted 8oz. Salmon Served with Lemon Caper Sauce	
<u>Filet Mignon Duet Selection</u>	
5oz. Filet with Wine-Sautéed mushrooms and Grilled Shrimp w/ Lemon Butter Sauce	\$38.99
5oz. Filet with Wine-Sautéed Mushrooms and pan Seared Chicken w/ Mushroom & Gorgonzola	\$34.99
5oz. Filet with Wine-Sautéed Mushrooms and Atlantic Salmon w/ Creole Mustard Sauce	\$35.99

Carved Specialties

<u>Steamship Round of Beef</u>	\$5.99
Served with Country Mustard, Horseradish Cream, Dijon Mustard and Rolls	
<u>Smoked Brisket Tacos</u>	\$5.99
Served with Guacamole, Pico de Gallo, Salsa, Barbeque Sauce and Flour Tortillas	
<u>Pepper-Crusted Pork Loin</u>	\$5.99
Served with Dijon Mustard, Barbeque Sauce OR Port Wine Sauce and Buttermilk Biscuits	
<u>Roasted Tenderloin or Beef</u>	\$8.99
Served with béarnaise, Horseradish Cream, Dijon Mustard and Rolls	
<u>Roast Prime Rib of Beef</u>	\$7.50
Served with Horseradish Cream, Au Jus and Rolls	
<u>Herb-Roasted Turkey</u>	\$5.99
Served with Cranberry Chutney, Dijon Mustard & Rolls	
<u>Smoked Bone - In Ham</u>	\$5.99
Served with Dijon Mustard, Horseradish Cream, and Buttermilk Biscuits	

All Buffet Enhancements are a
PER PERSON charge



Applicable service charges of 18% and sales tax of 8.25% apply