

Panola Valley Gardens Private Event Sample Menus

Prices do not include tax.

A \$1/person Buffet Fee will be added to all buffets.

Buffet menus can be customized and converted into family-style or individually plated meals:

- Family-style meals incur a \$2/person fee.
- Individually plated meals incur a \$4/person fee.

If you'd like something not listed on the menu, please let us know. We're happy to create a custom menu and price quote for you.

Platters (Serves 40 people each):

Fresh Fruit Platter: \$82

Domestic Cheese: Served with crackers and sliced bread — \$88

Artisan Cheese: Specialty cheeses, spiced nuts, honey, crackers, and toasted crostini — \$88

Harvest Platter: Italian and domestic meats, marinated vegetables, olives, stone-ground mustard, and sliced crostini — \$113

Roasted Vegetable Platter: Served with balsamic reduction — \$67

Hummus Platter: Roasted red pepper or garlic hummus with olives, pita chips, carrot, and celery sticks — \$77

Spinach & Artichoke Dip: Served with grilled baguette — \$67

Fruit & Vegetable Platter: Half fruit with yogurt dip, half veggies with dill dip — \$77

Caprese Skewers: Tomatoes, fresh mozzarella, and basil with balsamic drizzle — \$82

Shrimp Cocktail Platter: \$88

Antipasti Skewers: Salami, provolone, tomatoes, Kalamata olives, and artichokes — \$67

Assorted Wraps: Cream cheese, shredded lettuce, tomato, red onion, and your choice of ham & Swiss, smoked turkey & cheddar, or roast beef with Colby jack — \$77

Wings: Buffalo, sticky Asian, or Honey BBQ — \$67

BBQ or Swedish Meatballs: \$46

Assorted Cocktail Sandwiches: White and wheat buns with ham, smoked turkey, roast beef, cheddar, pepper jack, and Swiss — \$62

Buffets:

Asian Fusion Buffet:

Choice of (2) Proteins:

- Kalbi Beef
- Szechuan Chicken
- Sweet & Sour Pork
- Teriyaki Tofu

Includes mixed greens salad with sesame soy dressing, white or brown rice or lo mein noodles, and chicken or vegetable potstickers with sweet chili dipping sauce.

All entrées include vegetables. — \$19/person

Italian Buffet:

Select (2):

- Grilled Chicken Alfredo with Penne Pasta
- Beef Ravioli
- Beef Meatballs with Penne Pasta
- Cheese Manicotti with Red & White Sauce

Served with a Caesar or mixed greens salad and your choice of garlic breadsticks or focaccia bread. — \$19/person

Southwest Buffet:

Select (2):

- Beef Barbacoa
- Green Chili Pork
- Adobo Chicken
- Seasoned Tofu

Served with corn and flour tortillas, black beans, cilantro lime rice, shredded lettuce, shredded cheese, pico de gallo, sour cream, tortilla chips, and salsa. — \$18/person

Old School Buffet:

Select (2 Proteins):

- BBQ Pork
- Beer Brats

- Hamburgers
- Turkey Burgers
- BBQ Chicken Breasts
- Black Bean Burgers

Select (2 Sides):

- Baked Macaroni & Cheese
- Baked Beans
- Coleslaw
- Potato Salad
- House Salad with Dressings

Served with assorted buns and condiments. — \$17/person

Build-Your-Own Salad Bar:

Toppings include:

Broccoli florets, cottage cheese, garbanzo beans, peas, peppers, grilled chicken, hard-boiled eggs, ham, carrots, cheese, cucumbers, tomatoes, croutons.

Choose (3) dressings:

Bleu Cheese, Caesar, French, Honey Mustard, Italian, Ranch, Balsamic, Raspberry Vinaigrette.

Served with garlic breadsticks or assorted dinner rolls and butter. — \$16/person

À La Carte Desserts:

Assorted Bars: \$5/dozen

Assorted Cookies: \$5/dozen

Assorted Scones: \$10/dozen

Cupcakes: \$8/dozen

Assorted Mini Cheesecakes: \$8/dozen

Sheet Cake (¼ Cake, approx. 20 servings): \$41

Sheet Cake (½ Cake, approx. 40 servings): \$77

Sheet Cake (Full, approx. 80 servings): \$129

Bread Baskets and Butter: \$5 (8 servings)

Beverages:

Regular & Decaf Coffee: \$19/gallon

Fresh Fruit-Infused Water: \$16/gallon (infusions customizable)

Lemonade: \$16/gallon

Iced Tea: \$16/gallon

Hot Tea: \$8/pot

Seasonal Punch: \$16/gallon

Assorted Soda & Sparkling Water: \$2 each

Sparkling Juice: \$9/bottle