

## ***Panola Valley Gardens Private Event Sample Menus:***

### Platters (Serves 40 people):

Fresh Fruit Platter:

\$80

Domestic Cheese:

Served with crackers & sliced breads

\$85

Artisan Cheese:

Selection of specialty cheeses, spiced nuts, honey, crackers & toasted crostini

\$85

Harvest Platter:

Assortment of Italian and domestic meats, marinated vegetables, olives, stone ground mustard & sliced crostini

\$110

Roasted Vegetable Platter:

With balsamic reduction

\$65

Hummus Platter:

Roasted red pepper or garlic hummus with assorted olives, pita chips, carrot and celery sticks

\$75

Spinach & Artichoke Dip:

Served with grilled baguette

\$65

Fruit & Vegetable Platter:

Half fruit with yogurt dip and half veggies with dill dip

\$75

Caprese Skewers:

Tomatoes, fresh mozzarella, and fresh basil with balsamic drizzle

\$80

Shrimp Cocktail Platter:

\$85

Antipasti Skewers:

Salami, provolone, tomatoes, Kalamata olives & artichokes  
\$65

Assorted Wraps:

Containing cream cheese, shredded lettuce, tomato, red onion, and your choice of ham & Swiss, smoked turkey & cheddar, or roast beef with Colby jack  
\$75

Wings:

Choose from buffalo, sticky Asian, or Honey BBQ  
\$65

BBQ or Swedish Meatballs:

\$45

Assorted Cocktail Sandwiches:

White and wheat cocktail buns filled with ham, smoked turkey breast, and roast beef with cheddar, pepper jack, and Swiss cheese.  
\$60

Asian Fusion Buffet:

Choice of (2) Proteins

Kalbi Beef

Szechuan Chicken

Sweet & Sour Pork

Teriyaki Tofu

Served with mixed greens salad with sesame soy dressing, white or brown rice or lo mein noodles, and chicken or vegetable pot stickers with sweet chili dipping sauce

All entrees include vegetables

\$18/per person

Italian Buffet:

Select (2)

Grilled Chicken Alfredo w/Penne Pasta

Beef Ravioli

Beef Meatballs w/Penne Pasta

Cheese Manicotti w/Red & White Sauce

Served with a Caesar salad or mixed greens salad and your choice of garlic bread sticks or focaccia bread

\$18/per 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

\$17/per person

Old School Buffet:

Select (2)

BBQ Pork

Beer Brats

Hamburgers

Turkey Burgers

BBQ Chicken Breasts

Black Bean Burgers

and

Select (2)

Baked Macaroni & Cheese

Baked Beans

Coleslaw

Potato Salad

House Salad with dressings

Served with assorted buns and condiments

\$16/per 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 or Raspberry

Vinaigrette

Served with Garlic bread stick or assorted dinner rolls and butter

\$15/per person