



*Capital Club
Buffet Menu*

*The Capital Club buffet is available for a minimum of 50 guests
-includes water, tea, coffee & rolls-*

Please let your special event director, Amanda Prejean, know if you have any special dietary requests.

Salads (please choose 4)

*Mixed Greens with Assorted Toppings & Dressings
Assorted Seasonal Fresh Fruits
Waldorf Salad
Marinated Cucumbers & Tomatoes
Italian Spiral Pasta
Shrimp Pasta
Cobb Salad
Creamy Crabmeat Pasta*

Desserts (please choose 1)

*Caramel Pecan Fudge Pie
Double Chocolate Cake
Cheesecake with Fresh Seasonal Fruits
Bourbon Pecan Pie
Key Lime Pie
Lemon Ice Box Pie
White Chocolate Bread Pudding
Oreo Cookies & Cream Pie
Apple Dumpling
Red Velvet Cake
Chocolate Meringue Pie*

Vegetables and Starches (please choose 5)

*Au Gratin Potatoes
Garlic Mashed Potatoes
Stuffed Baby Potatoes
Oven Roasted New Potatoes with Garlic & Rosemary
Sweet Potatoes with Raisins & Walnuts
Wild Rice Medley
Garlic Cheese Grits
Parmesan Pasta
Truffle 3 Cheese Macaroni
Corn Pudding
Baked Tomatoes with Feta Cheese
Broccoli with Cheese or Lemon Butter Sauce
Pepper Jack Spinach Madeline
Green Beans with Roasted Garlic or Peppers
Yellow Squash Casserole
Ginger-Orange Glazed Carrots
Sautéed Vegetable Medley
Fried Green Tomatoes
Tempura Fried Mushrooms*

Entrees (please choose 3)

*Blackened or Fried Mississippi Catfish
Tempura Fried Mahi-Mahi
Redfish with a Saffron Cream Sauce
Shrimp & Garlic Cheese Grits
Tilapia with Cajun Crawfish Cream or Saffron Cream Sauce
Salmon with choice of Rosemary, Dill, Lemon Butter Sauce
Chicken Breast with Cajun Crawfish Cream Sauce
Chicken Picatta
Chicken Parmesan
Chicken Dijonnaise
Baked, Fried or BBQ Chicken
Chicken Mascotte*

*Creole Maple Pork Loin
Roasted Pork Loin
BBQ Pulled Pork
Pork Florentine
Roasted Sirloin Beef
Lasagna
Red Beans & Rice
Baked Cornish Game Hen
London Broil*

*carving station with choice of
Roast Beef, Baked Pit Ham or Roasted Turkey*