

# Menus

## HUESTON WOODS RESORT

## DINNER

### PLATED DINNER ENTRÉES

Guarantees Must be Provided 72 Hours Prior to the Function

#### Dinner Entrées Include

Tossed Greens  
Chef's Vegetable of the Day  
Choice of Potato  
Roll Assortment  
Chef's Choice of Dessert  
Choice of Beverage

**Potato Choices:** Baked Potato, Baked Sweet Potato, Oven Roasted Red Skin Potatoes, Mashed Potatoes, Rice Pilaf  
\*Entrées served with pasta will not include potato choice.

#### PORK LOIN

Crusted Pork Loin with Sour Apple and Pecan Glaze  
**\$15.95 Per Person**

#### TENDERLOIN BÉARNAISE

Pan Seared Beef Tenderloin  
Garnished with Béarnaise Sauce  
**Market Price**

#### CAB®PRIME RIB OF BEEF AU JUS

Certified Angus Rib of Beef Slow Roasted and Hand  
Cut Served Medium with Creamy Horseradish  
**\$24.95 Per Person**

#### CAB®STRIP STEAK

Certified Angus N.Y. Strip Steak Dressed with  
Maitre'd Hotel Butter  
**\$29.95 Per Person**

#### ROASTED CHICKEN

Roasted Half Chicken with Bourbon BBQ Jus  
**\$15.95 Per Person**

#### BREAST OF CHICKEN ALEXANDER

Boneless Breast of Chicken Filled with Feta Cheese  
Lemon, Kalamata Olives and Baked in a  
Lemon Butter Sauce  
**\$17.95 Per Person**

#### CHICKEN ALLOUETTE

Chicken Breast Deep Fried Golden Brown  
Stuffed with Garlic Infused Cheese  
Served with Aloï Sauce  
**\$17.95 Per Person**

#### BRIE CHICKEN

Boneless Chicken Breast  
Stuffed with Brie Cheese and Sour Apples  
Topped with Mandarin Chutney Sauce  
**\$17.95 Per Person**

#### PENNE PASTA MARINARA \*

Penne Pasta with Grilled Chicken and Mushrooms  
Tossed with a Zesty Marinara Sauce  
**\$14.95 Per Person**

#### JACK DANIELS SALMON

Atlantic Salmon with Pecan Crust and  
Drizzled Bourbon  
**\$18.95 Per Person**

#### BAKED SCROD NEW ENGLAND STYLE

Flaky Scrod Filet Marinated in Olive Oil and  
Worcestershire Sauce  
Topped with Seasoned Bread Crumbs  
**\$16.95 Per Person**

All Prices are Subject to a 20% Service Charge and Sales Tax.

Prices are Subject to Change

SEE REVERSE SIDE FOR VEGETARIAN ENTRÉES

## Menus

# HUESTON WOODS RESORT

# VEGETARIAN ENTRÉES

### VEGETARIAN ENTRÉES

Guarantees Must be Provided 72 Hours Prior to the Function

#### VEGETARIAN ENTRÉES INCLUDE:

Tossed Greens  
Assorted Rolls  
Chef's Choice of Dessert  
Choice of Beverage

#### STUFFED ZUCCHINI

Spinach and Mushroom Stuffed Zucchini Topped with  
Marinara and Provolone Cheese  
Served with Garlic Linguine  
**\$17.95 Per Person**

#### FIRE ROASTED VEGETABLES

Roasted Vegetables Served over Pasta  
with Herbed Balsamic Sauce  
**\$15.95 Per Person**

#### PASTA PREMAVERA

Garden Vegetables Tossed with Linguine and Fresh Made Alfredo Sauce  
**\$16.95 Per Person**

#### SHRIMP MUSHROOM PESTO PASTA

Shrimp and Mushrooms Sautéed with Garlic  
Served over Penne Pasta  
**\$18.95 Per Person**

#### CHAR GRILLED MARINATED EGG PLANT

Char Grilled Marinated Egg Plant with Black Bean Salsa and Blackened Tofu  
**\$16.95 Per Person**

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SEE REVERSE SIDE FOR PLATED DINNER ENTRÉES

# Menus

## HUESTON WOODS RESORT

## DINNER

### DINNER BUFFETS

Guarantees Must be Provided 72 Hours Prior to the Function

(A Minimum of 25 guests Required for Dinner Buffets)

\*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

#### Buffet Includes

Assorted Rolls

Chef's Choice of Dessert

Choice of Beverage

#### SALADS

Choice of Two:

Tossed Greens, Antipasto Salad, Country Potato Salad, Red Skin Ranch Potato Salad,  
Pasta Salad, Three Bean Salad, Beet Salad,  
Broccoli Salad, Cucumber and Onion Salad, Cole Slaw, Macaroni Salad, Carrot Salad

#### SIDE DISHES

Choice of Two:

Rice Pilaf, Oven Roasted Red Skin Potatoes,  
Herbed Spaetzels, Au Gratin Potatoes, Mashed Potatoes,  
Vegetable Medley, Green Beans, Baby Carrots

#### ENTRÉES

Mahi Mahi AuPoive

New England Style Baked Scrod

Sirloin Tips with Mushrooms

Herb Roasted Chicken

Manicotti Napoli

Roasted Pork Loin with Pan Sauce

Baked Lasagna (Meat or Vegetarian)

Carved Top Round of Beef\*

Carved Honey Cured Ham\*

Carved Turkey Breast\*

#### TWO ENTRÉES

\$19.95 Per Person

#### THREE ENTRÉES

\$24.95 Per Person

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SEE REVERSE SIDE FOR HUESTON WOODS SPECIALTIES

# Menus

## HUESTON WOODS RESORT

## HUESTON WOODS SPECIALTIES

### HUESTON WOODS SPECIALTIES

Guarantees Must be Provided 72 Hours Prior to the Function  
(A Minimum of 25 guests Required for Dinner Buffets)

#### THE TASTE OF ITALY BUFFET

Traditional Antipasto Salad  
Baked Lasagna  
Stuffed Shells Florentine  
Penne and Sausage Marinara  
Italian Style Vegetable  
Garlic Breadsticks  
Chef's Choice of Dessert  
Choice of Beverage  
**\$18.95 Per Person**

#### WESTERN STYLE BARBECUE BUFFET

Tossed Greens  
Baked Beans and Corn on the Cob  
Oven Roasted Red Skin Potatoes  
Choice of:  
BBQ Chicken **\$15.95 Per Person**  
BBQ Chicken & Ribs **\$24.95 Per Person**  
\*\*8 oz. Sirloin Steak **\$28.95 Per Person**  
Assorted Rolls  
Strawberry Shortcake  
Choice of Beverage  
\*\*One Steak Per Person

#### THE PICNIC CLASSIC BUFFET

Hamburger, Hotdog and Brat Assortment  
Choice of Two:  
Cole Slaw, Potato Salad, Baked Beans,  
Three Bean Salad, Macaroni Salad  
Includes:  
Buns, Potato Chips, Assorted Condiments and Pickles  
American, Swiss, Provolone and Colby Cheeses  
Chef's Choice of Dessert  
Choice of Beverage  
**\$16.95 Per Person**

#### HUESTON DINNER BUFFET

Cole Slaw  
Golden Fried Chicken  
Mashed Potatoes with Gravy  
Green Beans  
Assorted Rolls  
Chef's Choice of Dessert  
Choice of Beverage  
**\$15.95 Per Person**

#### PIG ROAST

Cole Slaw  
Broccoli Salad  
Roasted Pig  
BBQ Chicken  
Baked Beans  
Corn on the Cob  
Oven Roasted Red Skin Potatoes  
Assorted Rolls  
Chef's Choice of Dessert  
Choice of Beverage  
**\$32.95 Per Person/Minimum 50**

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SEE REVERSE SIDE FOR DINNER BUFFETS