

## **BREAKFAST SELECTIONS**

### **Continental Breakfast**

REGULAR, DECAF COFFEE & TEA  
ASSORTED FRUIT JUICES  
ASSORTED FRESH MUFFINS,  
DANISH & DONUTS  
PRESERVES AND BUTTER

**\$9.00 Per Person**

### **The Cowboy Continental Breakfast**

REGULAR, DECAF COFFEE & TEA  
ASSORTED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT,  
BERRIES & ASSORTED FRESH  
BREAKFAST PASTRIES & DONUTS  
BUTTERMILK BISCUITS WITH CHOICE  
OF HAM, BACON OR SAUSAGE  
PRESERVES AND BUTTER

**\$10.00 Per Person**

### **The Western Buffet Breakfast**

REGULAR, DECAF COFFEE & TEA  
ASSORTED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT, BERRIES &  
ASSORTED BREAKFAST BREADS  
FARM FRESH SCRAMBLED EGGS, BACON,  
BREAKFAST POTATOES  
BUTTERMILK BISCUITS & COUNTRY GRAVY  
PRESERVES AND BUTTER

**\$11.00 Per Person**

### **Boomtown Breakfast Buffet**

(MINIMUM OF 50 PEOPLE)

REGULAR, DECAF COFFEE & TEA  
ASSORTED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT, BERRIES  
& ASSORTED FRESH BREAKFAST BREADS  
FARM FRESH SCRAMBLED EGGS, BACON,  
HAM, SAUSAGE, BREAKFAST POTATOES  
BUTTERMILK BISCUITS, COUNTRY GRAVY  
& GRITS  
ASSORTED COLD CEREALS  
PRESERVES AND BUTTER

**\$12.00 Per Person**

### COLD LUNCH SELECTIONS

#### Box Lunch

SERVED ON FRESH BAKED SUB ROLL  
HONEY HAM, SMOKED TURKEY OR CAJUN  
ROAST BEEF  
AMERICAN, SWISS OR PROVOLONE CHEESE  
LETTUCE, TOMATO & PICKLE  
LAYS POTATO CHIPS  
ASSORTED CONDIMENTS

#### Choice of Fruit

BANANA, APPLE OR ORANGE  
FRESH BAKED COOKIE  
ASSORTED SOFT DRINKS

**\$12 Per Person**

#### Executive Deli

GRILLED CHICKEN CAESAR SALAD &  
SHRIMP REMOULADE  
HONEY HAM & SMOKED TURKEY  
CHEDDAR, SWISS, AMERICAN &  
PROVOLONE CHEESES  
LETTUCE, TOMATO, ONION & PICKLE  
TORTILLA WRAPS, CHEESE BREAD &  
FRENCH BREAD

#### Choice of Dessert

BOSTON CRÈME PIE, KEY LIME PIE,  
RED VELVET CAKE OR FRESH FRUIT

**\$18 Per Person**

#### BT Deli

BAKED POTATO SALAD & COLE SLAW  
HONEY HAM, SMOKED TURKEY, CAJUN  
ROAST BEEF & ITALIAN SALAMI  
CHEDDAR, SWISS, AMERICAN &  
PROVOLONE CHEESES  
LETTUCE, TOMATO, PICKLES & ASSORTED  
CONDIMENTS  
ASSORTED BREADS AND ROLLS  
ASSORTED CHIPS

#### Choice of Dessert

BREAD PUDDING WITH WHISKEY SAUCE,  
CHEESECAKE, STRAWBERRY SHORT CAKE  
OR FRESH FRUIT

**\$17 Per Person**

### BUILD YOUR OWN LUNCH OR DINNER BUFFET

For groups of 40 or more

Buffet includes rolls, butter, garden salad  
with condiments and dressings, tea and coffee

1 Entrée \$16

2 Entrées \$21

4 Entrées \$26

#### Entrées

FRIED CHICKEN  
ROAST PORK LOIN  
TURKEY & DRESSING  
BBQ RIBS  
BBQ CHICKEN QUARTERS  
PULLED PORK  
FRIED CATFISH  
CHICKEN CORDON BLEU  
POT ROAST

#### Choice of Dessert (choice of three)

ASSORTED FRUIT PIES  
CHEESE CAKE  
FRUIT COBBLER  
CARROT CAKE  
RED VELVET CAKE  
GERMAN CHOCOLATE CAKE  
BREAD PUDDING

#### Vegetables (choice of three)

CUT CORN  
GREEN BEANS  
BUTTERED BROCCOLI  
CREAM CORN  
COLE SLAW  
BBQ BAKED BEANS  
BRUSSEL SPROUTS  
BAKED SWEET POTATOES  
BAKED POTATOES  
MASHED POTATOES  
ROASTED RED POTATOES  
RICE PILAF

Above prices Subject to 7% Sales Tax and 18% Service Charge

### BUFFET SELECTIONS (LUNCH OR DINNER)

#### **BT Cookout**

ANGUS BEEF HAMBURGERS WITH  
SESAME BUNS

NATHAN'S FAMOUS HOT DOGS

ICEBERG LETTUCE, TOMATO &  
RED ONION

RELISHES & CONDIMENTS

BACON POTATO SALAD

COLE SLAW

LAYS POTATO CHIPS

APPLE PIE

**\$15 Per Person**

#### **BBQ Buffet**

GARDEN GREEN SALAD WITH CHOICE  
OF DRESSING

MACARONI SALAD

GARLIC NEW POTATOES

CORN ON THE COB

SMOKED CAJUN SAUSAGE

GRILLED CHICKEN BREAST

BBQ PORK RIBS

FRESH BAKED YEAST ROLLS

**Choice of Dessert**

PECAN PIE, LEMON PIE OR FRESH FRUIT

**\$17 Per Person**

#### **Back Bay Buffet**

FRESH MIXED GREENS WITH CHOICE OF  
DRESSING

SEAFOOD GUMBO

MUSTARD POTATO SALAD

CRAWFISH OR SHRIMP ETOUFFÉE

FRIED CATFISH & HUSHPUPIES

CORN PUDDING

CAJUN RICE

CORNBREAD MUFFINS

**Choice of Dessert**

BREAD PUDDING WITH RUM SAUCE,  
PEACH COBBLER OR CHEESECAKE

**\$21 Per Person**

#### **Southern Comfort**

CAESAR SALAD WITH HERB CROUTONS

PASTA SALAD PRIMAVERA

PARMESAN BREADED CHICKEN WITH HONEY  
MUSTARD

SMOKED PORK WITH BBQ GLAZE

BRONZED TILAPIA WITH CRAWFISH CREAM

SAUTEED GREEN BEANS

THREE CHEESE MAC & CHEESE

SWEET YEAST ROLLS

ASSORTED CHEESECAKE (Plain, Turtle,  
Strawberry)

**\$22 Per Person**

### BUFFET SELECTIONS (LUNCH OR DINNER) - CONT.

#### **BT Delight**

TOSSED GARDEN GREENS WITH HOUSE DRESSING

TOMATO & CUCUMBER SALAD

#### **Choice of Broiled Fish**

RED SNAPPER, SALMON OR GROUPER

BOURBON GLAZED SHORT RIBS

CHICKEN PICCATA WITH LEMON BUTTER

SEASONAL VEGETABLE MEDLEY

OVEN ROASTED POTATOES

ARTISAN BREAD

#### **Choice of Dessert**

CARROT CAKE, RED VELVET CAKE OR LEMON ICE BOX PIE

**\$25 Per Person**

#### **Bay View**

CAESAR SALAD

TOMATO, CUCUMBER, RED ONION SALAD WITH FETA & BALSAMIC VINAIGRETTE

CAJUN CRAWFISH REMOULADE

BRONZED GROUPER WITH BASIL CREAM

PAN SEARED CHICKEN BREAST WITH GARLIC BUTTER

DOUBLE SMOKED BRISKET WITH BBQ GLAZE

HONEY GARLIC ROASTED POTATOES

SOUTHERN SQUASH CASSEROLE

FRENCH BREAD

DOUBLE CHOCOLATE FUDGE CAKE

HOMEMADE RED VELVET CAKE

**\$25 Per Person**

#### **The Caribbean**

BACON AND CHIVE POTATO SALAD

ITALIAN MARINATED CUCUMBERS & TOMATOES WITH PURPLE ONIONS

STEAMED CARIBBEAN BLEND VEGETABLES

FRIED POTATOES TOSSED WITH PARMESAN AND HERBS

LEMON BASTED CHICKEN WITH SWEET HERB CREAM

SMOKED BABY BACK RIBS WITH BBQ GLAZE

SKEWERED SHRIMP GRILLED WITH ZESTY LIME JUICE

MESQUITE YEAST ROLL

STRAWBERRY SHORTCAKE

WHITE CHOCOLATE MOUSSE CAKE

**\$27 Per Person**

#### **Gulf View**

CHICKEN CORN AND CRAB CHOWDER

ROASTED RED PEPPER & ARTICHOKE PASTA SALAD

GARDEN FRESH SPINACH SALAD WITH HOT BACON DRESSING

SOUTHERN STYLE GREEN BEANS

POTATO WEDGES

FRIED DELTA CATFISH WITH HUSHPUPIES

JUMBO FRIED GULF SHRIMP

FRIED OYSTERS

COCKTAIL & REMOULADE SAUCE

CORNBREAD MUFFINS & DINNER ROLLS

WHITE CHOCOLATE BREAD PUDDING WITH WHISKEY SAUCE

**\$29 Per Person**

Above prices Subject to 7% Sales Tax and 18% Service Charge

### BUFFET SELECTIONS (LUNCH OR DINNER) - CONT.

#### **BT Delight**

TOSSED GARDEN GREENS WITH HOUSE DRESSING

TOMATO & CUCUMBER SALAD

#### **Choice of Broiled Fish**

RED SNAPPER, SALMON OR GROUPER

BOURBON GLAZED SHORT RIBS

CHICKEN PICCATA WITH LEMON BUTTER

SEASONAL VEGETABLE MEDLEY

OVEN ROASTED POTATOES

ARTISAN BREAD

#### **Choice of Dessert**

CARROT CAKE, RED VELVET CAKE OR LEMON ICE BOX PIE

**\$25 Per Person**

#### **Bay View**

CAESAR SALAD

TOMATO, CUCUMBER, RED ONION SALAD WITH FETA & BALSAMIC VINAIGRETTE

CAJUN CRAWFISH REMOULADE

BRONZED GROUPER WITH BASIL CREAM

PAN SEARED CHICKEN BREAST WITH GARLIC BUTTER

DOUBLE SMOKED BRISKET WITH BBQ GLAZE

HONEY GARLIC ROASTED POTATOES

SOUTHERN SQUASH CASSEROLE

FRENCH BREAD

DOUBLE CHOCOLATE FUDGE CAKE

HOMEMADE RED VELVET CAKE

**\$25 Per Person**

#### **The Caribbean**

BACON AND CHIVE POTATO SALAD

ITALIAN MARINATED CUCUMBERS & TOMATOES WITH PURPLE ONIONS

STEAMED CARIBBEAN BLEND VEGETABLES

FRIED POTATOES TOSSED WITH PARMESAN AND HERBS

LEMON BASTED CHICKEN WITH SWEET HERB CREAM

SMOKED BABY BACK RIBS WITH BBQ GLAZE

SKEWERED SHRIMP GRILLED WITH ZESTY LIME JUICE

MESQUITE YEAST ROLL

STRAWBERRY SHORTCAKE

WHITE CHOCOLATE MOUSSE CAKE

**\$27 Per Person**

#### **Gulf View**

CHICKEN CORN AND CRAB CHOWDER

ROASTED RED PEPPER & ARTICHOKE PASTA SALAD

GARDEN FRESH SPINACH SALAD WITH HOT BACON DRESSING

SOUTHERN STYLE GREEN BEANS

POTATO WEDGES

FRIED DELTA CATFISH WITH HUSHPUPIES

JUMBO FRIED GULF SHRIMP

FRIED OYSTERS

COCKTAIL & REMOULADE SAUCE

CORNBREAD MUFFINS & DINNER ROLLS

WHITE CHOCOLATE BREAD PUDDING WITH WHISKEY SAUCE

**\$29 Per Person**

Above prices Subject to 7% Sales Tax and 18% Service Charge

**BUFFET SELECTIONS (LUNCH OR DINNER) - CONT.**

**Big Biloxi**

CRAWFISH BISQUE

BABY MIXED GREENS WITH TOMATOES, CUCUMBERS, ONIONS

CROUTONS AND CHOICE OF DRESSING

SHRIMP AND CRAB DIP WITH CRACKERS

SEARED GREEN BEANS WITH BACON AND ONION

CAJUN SAUSAGE & CHICKEN JAMBALAYA

SEAFOOD AND TASSO PENNE

SIRLOIN STEAK WITH RED WINE DEMI

FRENCH BREAD & YEAST ROLLS

CHOCOLATE TUXEDO CAKE

NEW YORK STYLE CHEESECAKE

**\$30 Per Person**

**COCKTAIL AND RECEPTION PACKAGES**

**50 People Minimum**

**Selection #1**  
**(12 pieces per person)**

- 1 LIVE ACTION STATION
- 3 COLD SELECTIONS
- 4 HOT SELECTIONS

**\$20 Per Person**

**Selection #2**  
**(14 pieces per person)**

- 2 LIVE ACTION STATIONS
- 4 COLD SELECTIONS
- 4 HOT SELECTIONS

**\$25 Per Person**

**Selection #3**  
**(16 pieces per person)**

- 2 LIVE ACTION STATIONS
- 4 COLD SELECTIONS
- 4 HOT SELECTIONS

**\$30 Per Person**



**SPECIALTY LIVE ACTION STATION**

**Reception Packages**

**Top Sirloin Baron of Beef**

Served with Miniature Rolls

Au Jus – Horseradish Cream – Creole Mustard

**New York Strip**

Served with Miniature Rolls

Au Jus – Horseradish – Creole Mustard

**Beef Brisket**

Served with Mesquite Buns and BBQ Sauce

**Roasted Fresh Ham**

Served with Miniature Rolls and Apple  
& Cherry Demi

**Pasta Station**

Chicken and Asparagus with Alfredo Sauce and Penne Pasta  
Or

Gulf Shrimp and Tasso with Seafood Cream Sauce and Fettuccini  
Or

Crawfish and Andouille with Seafood Newburg Sauce and Penne Pasta

### HORS D'OEUVRES SELECTIONS

#### Cold Hors D'Oeuvres

DEVEILED EGGS  
ASSORTED FINGER SANDWICHES  
MARINATED CRAB FINGERS (seasonal)  
JUMBO GULF CHILLED SHRIMP WITH  
COCKTAIL & REMOULADE SAUCE  
ROMA TOMATOES STUFFED WITH SPINACH  
& FETA CHEESE  
SUN-DRIED TOMATO CHICKEN SALAD ON  
BROCHETTE  
MINI COCKTAIL MUFFULETTAS  
ROAST DUCK BREAST WITH PEPPER RELISH  
ON CROSTINI  
FRESH VEGETABLE CRUDITES WITH  
VEGETABLE DIP  
IMPORTED AND DOMESTIC CHEESE DISPLAY  
SLICED FRESH FRUIT AND MELON DISPLAY

#### Hot Hors D'Oeuvres

MINIATURE CAJUN CRAWFISH PIES  
FRIED GULF JUMBO SHRIMP WITH COCKTAIL  
& REMOULADE SAUCE  
ZESTY SPINACH, ARTICHOKE & CRAB DIP  
WITH ASSORTED CRACKERS  
CHINESE EGGROLLS WITH SWEET & SOUR  
SAUCE  
CRAB STUFFED BUTTON MUSHROOMS  
SWEDISH STYLE MEATBALLS  
GOLDEN FRIED CHICKEN FINGERS WITH  
RANCH & HONEY MUSTARD SAUCE  
SOUTHERN FRIED CATFISH BITES WITH  
REMOULADE & TARTAR SAUCE  
COCONUT SHRIMP WITH ORANGE  
HORSERADISH MARMALADE  
SPANAKOPITA (Spinach and Feta Cheese  
in Phyllo)  
CRAB CAKES WITH LEMON BUTTER  
CHICKEN DRUMETTES WITH SMOKEY BBQ  
OR HOT GLAZE  
FRIED BOUDIN BITES  
SWEET AND TANGY FRIED SHRIMP  
CRAB AND CHEESE RANGO

**CARVER SPECIALTIES**

**Cold Hors D'Oeuvres**

Served with assorted French Rolls, Horseradish Cream,  
Creole Mustard and Au Jus

**\$325 Each**  
**Serves 150**

**Garlic Herb Roasted Pork Loin**

Served with Pistolettes, Dijon Horseradish Cream and Pork Jus

**\$100 Each**  
**Serves 50**

**Prime Rib**

Cracked Pepper and Sea Salt Crusted Slow Roasted Choice Beef Ribeye  
Served with Silver Dollar Rolls, Creole Mustard, Horseradish Cream and Au Jus

**\$220 Each**  
**Serves 50**

**Beef Brisket**

Double Smoked Beef Brisket with Honey Chipotle BBQ Glaze  
and Mesquite Buns

**\$125 Each**  
**Serves 30**

**Fresh Ham**

Brined and Roasted Fresh Ham served with Apple and Cherry Demi  
and Silver Dollar Rolls

**\$125 Each**  
**Serves 50**

**Chef Attendant \$50 Each**

Above prices Subject to 7% Sales Tax and 18% Service Charge

## **GARDE MANGER SELECTIONS**

### **Imported and Domestic Cheese Presentation**

Garnished with Fresh Fruit & Gourmet Crackers

**Small \$150**  
**Medium \$200**  
**Large \$350**

### **Fresh Garden Vegetable Display**

Decorated Platters of Garden Vegetables with Assorted Dips and Spreads

**Small \$60**  
**Medium \$100**  
**Large \$175**

### **Exotic Fruit Presentation**

Featuring Sliced Melon and Fruits of the Season with Yogurt Dip

**Small \$75**  
**Medium \$125**  
**Large \$250**

### **French Market Display**

Combination of Exotic Fruits, Garden Vegetables, Domestic and Imported Cheeses

**Small \$100**  
**Medium \$175**  
**Large \$325**

Above prices Subject to 7% Sales Tax and 18% Service Charge

**HORS D'OEUVRES SELECTIONS**

**Per 50 Pieces**

**Cold Hors D'Oeuvres**

DEVILED EGGS **\$75**

FINGER SANDWICHES **\$75**

SUN-DRIED TOMATO CHICKEN SALAD ON BROCHETTE **\$95**

CRAB STUFFED BUTTON MUSHROOMS **\$100**

ROMA TOMATOES STUFFED WITH SPINACH & FETA **\$100**

MINI COCKTAIL MUFFALETAS **\$100**

MARINATED CRAB CLAWS **\$ MARKET PRICE**

**Hot Hors D'Oeuvres**

MEATBALLS WITH BBQ SAUCE, SWEDISH STYLE OR PLAIN **\$50**

CHINESE PORK AND VEGETABLE EGGROLLS **\$80**

CRAB AND CHEESE RANGOONS **\$80**

BREADED CHICKEN TENDERS WITH DIPPING SAUCES **\$85**

FRIED BOUDIN BITES **\$90**

CHICKEN DRUMETTES WITH BBQ OR HOT GLAZE **\$100**

MINI CRAWFISH PIES **\$110**

COCONUT SHRIMP WITH ORANGE HORSERADISH MARMALADE **\$125**

CRAB CAKES WITH LEMON BUTTER **\$140**

Above prices Subject to 7% Sales Tax and 18% Service Charge

## **REFRESHMENT BREAKS**

### **Beverages**

FRESHLY BREWED COFFEE, REGULAR OR DECAF **\$20 PER GALLON**

ICED TEA, LEMONADE, FRUIT PUNCH **\$25 PER GALLON**

ASSORTED SOFT DRINKS **\$2 EACH**

ASSORTED FRESH FRUIT JUICES BY THE CARAFE **\$10 PER CARAFE**

BOTTLED WATER (10oz LOGO) **\$1.25 EACH**

BOTTLED WATER (Dasani) **\$2.25**

### **Fresh Homemade Bakery Items**

CHEF'S SELECTION OF BREAKFAST PASTRIES BAKED IN-HOUSE **\$20 PER DOZEN**

ASSORTED DANISH, MUFFINS, BAGELS, CROISSANTS, DONUTS, HONEY BUNS, APPLE FRITTER **\$25 PER DOZEN**

SAUSAGE BISCUITS **\$20 PER DOZEN**

BUTTERMILK BISCUITS **\$15 PER DOZEN**

BREAKFAST LOAVES (approx. 18 slices per loaf) **\$14 PER LOAF**  
(Choice of Blueberry, Banana Nut and Lemon Poppy Seed)

### **From the Snack Bar**

MIXED NUTS **\$12 PER POUND**

BUTTERED POPCORN **\$1.50 PER BAG** (32 oz.)

QUAKER GRANOLA BARS **\$2.00 EACH**

ASSORTED COOKIES AND BROWNIES **\$20 PER DOZEN**

ASSORTED BAGS OF LAYS POTATO CHIPS **\$2.00 EACH**

YOPLAIT LOW FAT MIXED BERRY YOGURT **\$2.00 EACH**

ASSORTED CUPCAKES (ANY FLAVOR) **\$15 PER DOZEN**

TRAIL MIX **\$12 PER POUND**

### CUSTOM THEMED BREAKS UPON REQUEST

#### Host Sponsored Bars

CALL BRANDS	\$5.00
PREMIUM BRANDS	\$5.75
IMPORTED BEER	\$4.25
HOUSE WINES	\$4.25
DOMESTIC BEER	\$3.75
ASSORTED SODAS	\$2.50

#### Cash Bar Prices

CALL BRANDS	\$5.25
PREMIUM BRANDS	\$6.00
IMPORTED BEER	\$4.50
HOUSE WINES	\$4.50
DOMESTIC BEER	\$4.00
ASSORTED SODAS	\$2.75

**A Bartender Free of \$75 per bar to be waived when revenue exceeds \$300 per bar**