

BANQUET MENU



CAPE GIRARDEAU

RISE & SHINE

BREAKFAST BUFFET \$10.99 PER PERSON

Minimum 20 guests. Accompanied by coffee, hot tea and assorted juices.

STARCH CHOICE OF ONE

Hash Browns
Potato Hash with Onion
& Peppers
Grits
Oatmeal

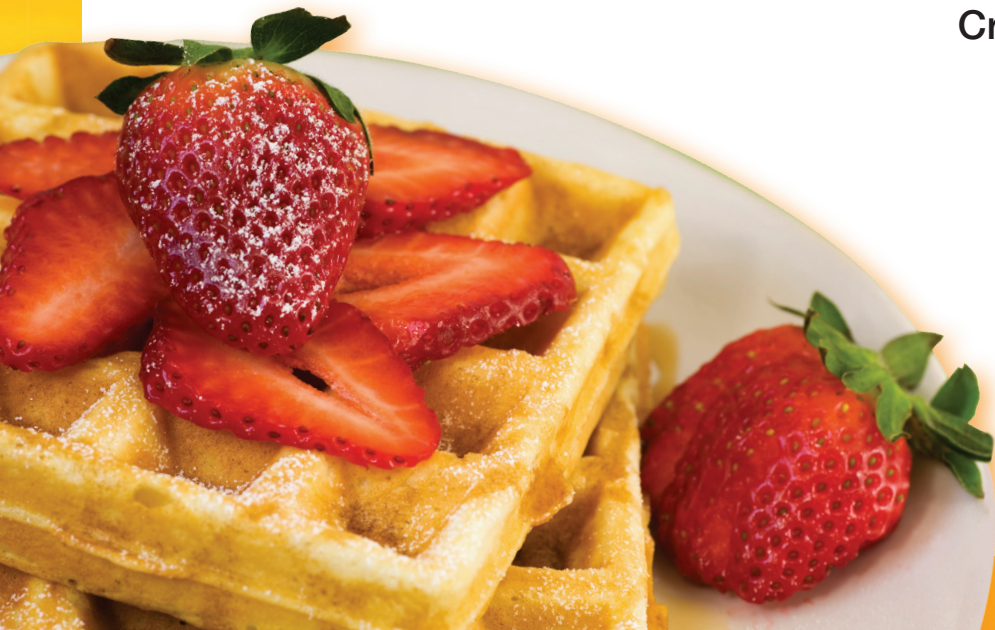
FRESH BAKED GOODS CHOICE OF ONE

Danish
Cinnamon Roll
Muffin
Fruit Martini
Croissants

ENTRÉES CHOICE OF TWO

Bacon
Sausage
Ham
Sausage Patty
Hot Cakes
Waffles
French Toast
Turkey Sausage
Crepes

Omelet Station: add \$5.00 per person
Waffle Station: add \$4.00 per person
Omelet Station & Waffle Station: add \$8.00 per person



LUNCH BUFFET

\$15.00 PER PERSON

Minimum 20 guests. Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

STARCH - CHOICE OF ONE

Fettuccine Alfredo

Fried Rice

Baked Potato

Spaghetti Pomodoro

White Rice

Mac & Cheese

Baked Ziti

Mashed Potatoes and Gravy

Baked Chili Mac

Chow Mein

Sweet Potato

ENTRÉES - CHOICE OF TWO

Chicken Piccata

Teriyaki Pork Steak

Chicken Fried Steak
with Country Gravy

Chicken Marsala

Mongolian Beef

Roasted Chicken with Mushroom
Demi-Glaze

Pork Pomodoro

Teriyaki Beef

Pan Seared Chicken
with Herb Butter Sauce

Pork Carbonara

Fried Fish

Roasted Beef with Mushroom
Demi-Glaze

Bacon Meatballs
with Pomodoro Sauce

Baked Fish with Herb Butter Sauce

Turkey with Stuffing

Teriyaki Chicken

Pork Pot Roast

Crispy Fried Chicken Wings

Orange Chicken

Crispy Pork Chop

with Mushroom Demi-Glaze

Sweet & Sour Chicken

Sweet & Sour Pork

PLATED LUNCH

\$15.00 PER PERSON

Minimum 20 guests

Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Fruit Martini

Chinois Salad with Wasabi Ranch

ENTRÉE - CHOICE OF ONE

Chicken Caprese

Cavatappi Pasta, Garlic Cream
Sauce and Bruschetta

Chicken Marsala

Angel Hair Pasta, Marsala Sauce and
Sautéed Mushrooms

Chicken Parmesan

Angel Hair Pasta, Pomodoro Sauce
and Bruschetta

Pork Carbonara

Manicotti Caprese and Bacon

Baked Fish Parmesan

Angel Hair Pasta

Chicken Scampi

Angel Hair Pasta

Teriyaki Chicken

Fried Rice, Teriyaki Sauce and
Crispy Egg Roll

Teriyaki Beef Ribs

Chow Mein and Crispy
Crab Rangoon

Orange Chicken

Fried Rice and Egg Roll

Roasted Chicken

Mushroom Demi-Glaze, Garlic Mashed Potato
and Fried Apple Dumplings

Roasted Pork

Mushroom Demi-Glaze, Garlic Mashed Potato
and Fried Apple Dumplings

Roasted Pork

Mushroom Demi-Glaze with Garlic Mashed Potato
and Fried Apple Dumplings

Crispy Pork Chop

Country Gravy With Garlic Mashed Potato
and Fried Mac & Cheese

Chicken & Waffle

Coleslaw, Spicy Ranch Dipping Sauce
and Maple Syrup

Roasted Turkey with Gravy

Garlic Mashed Potato and Biscuit

Garden Vegetable

Spinach Ravioli and Tempura Asparagus

DINNER BUFFET

\$20.00 PER PERSON

Minimum 20 guests. Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

Add One Entrée: \$2.50 per person • Add One Salad: \$1.00 per person • Add One Starch: \$1.50 per person

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Asian Salad

Potato Salad

STARCH - CHOICE OF ONE

Fettuccine Alfredo

Spaghetti Pomodoro

Baked Ziti

Chow Mein

Fried Rice

White Rice

Mashed Potato With Gravy

Sweet Potato

Baked Potato

Mac & Cheese

Baked Chili Mac

ENTRÉES - CHOICE OF TWO

Chicken Piccata

Chicken Marsala

Pork Pomodoro

Pork Carbonara

Beef Ribs Marsala

Bacon Meatballs
with Pomodoro Sauce

Teriyaki Chicken

Orange Chicken

Sweet & Sour Chicken

Sweet & Sour Pork

Teriyaki Pork Steak

Mongolian Beef

Teriyaki Beef

Fried Fish

Baked Fish with Herb Butter Sauce

Pork Pot Roast

Crispy Fried Chicken Wings

Crispy Pork Chop
with Mushroom Demi-Glaze

Chicken Fried Steak
with Country Gravy

Roasted Chicken
with Mushroom Demi-Glaze

Pan-Seared Chicken
with Herb Butter Sauce

Roasted Beef
with Mushroom Demi-Glaze

Turkey with Stuffing & Turkey Gravy

Shrimp Scampi

Fried Shrimp

Bacon-Wrapped Salmon
with Lemon Butter Sauce

DINNER BUFFET

\$24.00 PER PERSON

Minimum 20 guests. Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

Add One Entrée: \$2.50 per person • Add One Salad: \$1.00 per person • Add One Starch: \$1.50 per person

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Asian Salad

Potato Salad

STARCH - CHOICE OF TWO

Fettuccine Alfredo

Spaghetti Pomodoro

Angel Hair
with Herb Butter Sauce

Baked Ziti

Chow Mein

Fried Rice

White Rice

Mashed Potato with Gravy

Sweet Potato

Baked Potato

Mac & Cheese

Baked Chili Mac

Manicotti

Mushroom Ravioli

ENTRÉES - CHOICE OF TWO

Chicken Piccata

Chicken Marsala

Pork Pomodoro

Pork Carbonara

Beef Ribs Marsala

Bacon Meatballs
with Pomodoro Sauce

Teriyaki Chicken

Orange Chicken

Sweet & Sour Chicken

Sweet & Sour Pork

Teriyaki Pork Steak

Mongolian Beef

Teriyaki Beef

Fried Fish

Baked Fish with Herb Butter Sauce

Pork Pot Roast

Crispy Fried Chicken Wings

Crispy Pork Chop
with Mushroom Demi-Glaze

Chicken Fried Steak
with Country Gravy

Roasted Chicken
with Mushroom Demi-Glaze

Pan-Seared Chicken
with Herb Butter Sauce

Roasted Beef
with Mushroom Demi-Glaze

Turkey with Stuffing & Turkey Gravy

Shrimp Scampi

Fried Shrimp

Bacon-Wrapped Salmon
with Lemon Butter Sauce

Petite Rib Eye Steak
with House Steak Sauce

Steak & Shrimp Scampi

DINNER BBQ BUFFET

\$24.00 PER PERSON

Minimum 20 guests. Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

Add One Entrée: \$3.00 per person • Add One Salad: \$1.00 per person • Add One Starch: \$1.50 per person

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Asian Salad

Potato Salad

STARCH - CHOICE OF ONE

Fettuccine Alfredo

Spaghetti Pomodoro

Baked Ziti

Chow Mein

Fried Rice

White Rice

Mashed Potato with Gravy

Sweet Potato

Baked Potato

Mac & Cheese

ENTRÉES - CHOICE OF TWO

BBQ Pork Ribs

BBQ Chicken

BBQ Beef Ribs

Smoked Pork Loin

BBQ Pork Steak

Pre-cut Brisket

BBQ Pulled Pork

Smoked Turkey

Smoked Salmon with

Citrus Hollandaise

PLATED DINNER

\$20.00 PER PERSON

Minimum 20 guests

Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Fruit Martini

Chinois Salad with Wasabi Ranch

ENTRÉE - CHOICE OF ONE

Chicken Caprese

Cavatappi Pasta, Garlic Cream
Sauce and Bruschetta

Chicken Marsala

Angel Hair Pasta, Marsala Sauce and
Sautéed Mushrooms

Chicken Parmesan

Angel Hair Pasta, Pomodoro Sauce
and Bruschetta

Pork Carbonara

Manicotti Caprese and Bacon

Beef Rib Marsala

Linguini Carbonara

Beef Rib with Sweet Chile Sauce

Chow Mein and Egg Roll

Teriyaki Chicken

Fried Rice, Teriyaki Sauce and Crispy Egg Roll

Teriyaki Beef Ribs

Chow Mein and Crispy Crab Rangoon

Orange Chicken

Fried Rice and Egg Roll

Roasted Chicken

Mushroom Demi-Glaze, Garlic Mashed Potato
and Fried Apple Dumplings

Roasted Pork

Mushroom Demi-Glaze, Garlic Mashed Potato
and Fried Apple Dumplings

Crispy Pork Chop

Country Gravy, Garlic Mashed Potato
and Fried Mac & Cheese

Chicken & Waffle

Coleslaw, Spicy Ranch Dipping
Sauce and Maple Syrup

Roasted Turkey

Garlic Mashed Potato with
Gravy and Biscuit

10 oz. Rib Eye Steak

Mushroom Demi-Glaze and
Garlic Mashed Potato

Shrimp Scampi

Fettuccine and Garlic Toast

Garden Vegetable

Spinach Ravioli and Tempura
Asparagus

PLATED DINNER

\$25.00 PER PERSON

Minimum 20 guests

Accompanied by water, tea and coffee, rolls and butter, seasonal vegetable and chef's choice of dessert.

SALAD - CHOICE OF ONE

Garden Salad

Caesar Salad

BLT Salad

Spinach Salad

Fruit Martini

Chinois Salad with Wasabi Ranch

APPETIZER - CHOICE OF ONE

Shrimp Cocktail (two piece)

Shrimp Tempura Lollipop with
Sriracha Aioli (two piece)

Beef & Mushroom Wellington (two piece)

Garden Flat Bread (one piece)

Vegetable Egg Roll with Sweet Chile Sauce (one piece)

Crab Rangoon (two piece)

Crudit  Shooters (one piece)

ENTR E - CHOICE OF ONE

Rib Eye Steak & Shrimp Scampi

Angel Hair Pasta

Rib Eye Steak & Coconut Shrimp

Sweet Potato Mash

Shrimp Trio

Shrimp Scampi, Fried Shrimp and
Coconut Shrimp with Saut ed Pasta

Smoked Salmon with

Mini Crab Cake

Citrus Hollandaise and Mushroom
Parmesan Rice

**New York and
Bacon-Wrapped Shrimp**

Baked Potato

10oz. T-Bone Steak

Baked Potato

Cranberry Apple Stuffed Chicken

Butternut Squash Ravioli &
Cranberry Apple Butter Sauce

Bacon-Wrapped Chicken

Bacon Waffle and Pecan Cream Sauce

Pan-Seared Cod

Garden Long Grain Rice and
Citrus Butter Sauce

Garden Vegetable

Spinach Ravioli and Tempura
Asparagus

All steaks are cooked medium or well-done

APPETIZERS

20 PIECES PER ORDER

Egg Rolls with Sweet Chile Sauce.....	\$44.00
Beef Wellington	\$46.00
Tempura Asparagus	\$16.00
Steak & Cilantro Empanadas	\$38.00
Linguica Fried Mac & Cheese	\$33.00
Mini Chicken Cordon Bleu	\$30.00
Veggie Fries with Ranch Dressing	\$30.00
Burger Sliders.....	\$43.00
BBQ Pulled Pork Sliders	\$40.00
Hot Brown Sliders	\$40.00
Shrimp Tempura Lollipops	\$35.00
Lobster Tempura	\$179.00
Chips & Salsa.....	\$23.50
Shrimp Cocktail	\$30.00
Fried Shrimp	\$35.00

PRICED PER PIECE

Crudit� Shooter	\$2.50 per piece
.....	minimum 20 pieces
California Roll	\$8.00 per roll
.....	8 pieces per roll
Spicy Tuna Roll	\$9.00 per roll
.....	8 pieces per roll
Smoked Salmon Cone	\$3.00 per piece
.....	minimum 20 pieces

APPETIZER STATION (MINIMUM 20 PEOPLE)

Nachos with Salsa Bar	\$5.00 per person
Taco Station	\$7.00 per person
Beef & Chicken with Salsa Bar	

À LA CARTE

Choice Prime Rib Au Jus	\$314.60
Includes Rolls	Serves 30
6 lb. Turkey Breast	\$52.45
Includes Turkey Gravy and Rolls	Serves 15
BBQ Brisket	\$74.40
Includes BBQ Sauce & Biscuits	Serves 25
Whole New York Steak	\$193.60
Includes Au Jus & Rolls	Serves 30
Smoked Whole New York Steak	\$198.00
Includes BBQ Sauce & Biscuits	Serves 30
Bacon-Wrapped Pork Loin	\$79.38
Includes BBQ Sauce & Biscuit	Serves 25
Whole Ham	\$55.88
Includes Rolls	Serves 30
Whole Beef Tenderloin	\$208.00
Includes Mushroom Demi-Glaze and Rolls.....	Serves 20