



# DESERT STAR BANQUETS

ALL ENTREES COME WITH ROLLS, A VEGETABLE, SIDE, SALAD, A DESSERT, AND SPARKLING PUNCH

BASIC BAR SERVICE AVAILABLE FOR NO ADDITIONAL FEE

MINIMUM OF 15 OF EACH ITEM

## ITALIAN ENTRÉES

### CHICKEN PARMESAN, \$18

Lightly breaded chicken breast with mozzarella and marinara sauce

### BLACKENED CHICKEN, \$19

A grilled chicken breast served with house-made Alfredo sauce  
Also available Cajun style

### RANCH CHICKEN, \$21

Lightly breaded ranch chicken breast with fresh herbs served with a house-made mushroom cream sauce

### STUFFED CHICKEN, \$20

A chicken breast stuffed with spinach, feta cheese, and goat cheese with a roasted red pepper cream sauce

### CHICKEN MARSALA, \$25

Lightly floured chicken breast in a creamy mushroom Marsala sauce

## BARBECUE ENTRÉES

### HONEY BBQ RIBS AND CHICKEN, \$30

Savory baby back pork ribs and chicken breast smothered with our house-made honey barbecue sauce

### HONEY BBQ CHICKEN, \$17

Grilled chicken breast smothered with our house-made honey barbecue sauce

### ROASTED PORK LOIN, \$19

Slow roasted pork loin with a mushroom bordelaise sauce

### HAND CUT RIB-EYE STEAKS, \$30

USDA choice hand cut 12 oz steaks cooked to specification

## MEXICAN ENTRÉES

### TACO SALAD BAR, \$18

Seasoned beef or chicken, lettuce, mixed shredded cheese, diced fresh tomatoes, diced onions, sour cream, sliced jalapeños, and salsa

### CHICKEN FAJITAS, \$18

Marinated chicken breast, diced fresh tomatoes, diced red onions, diced red and green peppers, mixed shredded cheese, sour cream, sliced jalapeños, and salsa served with your choice of corn or flour tortillas

### STREET TACO BAR, \$20

Marinated beef, diced fresh tomatoes, diced red onions, mixed shredded cheese, sour cream, queso fresco, sliced jalapeños, and salsa

## PREMIUM ENTRÉES

### PRIME RIB, \$37

Slow roasted prime rib with house-made au jus and creamy horseradish sauce

### SALMON, \$32

Pan seared salmon with a spicy hollandaise sauce topped with fried capers

### BEEF MEDALLIONS, \$34

Beef tenderloin topped with a brown demi-glace

## CHEF VEGETABLES

### Pick 1

#### OVEN ROASTED MIXED VEGETABLES

Zucchini, squash, carrots, broccoli, and cauliflower seasoned with salt, pepper, garlic, and onion

#### STEAMED BROCCOLI FLORETS

Steamed broccoli seasoned with salt and pepper and topped with your choice of butter or garlic butter

#### OVEN ROASTED ASPARAGUS (\$1 EXTRA PER PERSON)

Asparagus roasted to perfection seasoned with salt and pepper

## SIDES

### Pick 1

#### MASHED POTATOES

Real mashed potatoes with roasted garlic

#### ROASTED RED POTATOES

Red potatoes roasted with rosemary and other herbs

#### RICE PILAF

Perfectly seasoned rice

## SALADS

### Pick 1

#### MIXED GREEN SALAD

Arcadian mix with chopped romaine lettuce

#### CAESAR SALAD

Chopped romaine lettuce with house-made Caesar dressing

#### SPINACH SALAD

Fresh spinach with strawberries, raspberries, candied pecans, and blue cheese crumbles

### {DRESSINGS}

house-made raspberry vinaigrette, house-made ranch, house-made Caesar, and Italian

## APPETIZERS

### For 50 People

#### CHEESE PLATE, \$80

Pepper jack, Swiss, cheddar, smoked Gouda, and blue cheese crumbles garnished with dried fruit served with a cracker medley

#### FRUIT SKEWERS, \$80

Watermelon, pineapple, honey dew, and strawberries served on 8" skewers

#### FRUIT PLATE, \$150

Watermelon, cantaloupe, honey dew, pineapple, orange wedges, strawberries, raspberries, and black berries

#### ANTIPASTO PLATE, \$80

Select cured meats and cheeses