



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 40 ENTREES

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

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

{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