

Silver Sycamore Weddings Catering Menu

All Dinners are Served on China, Silver and Stemware

All the Pastabilities \$22 per person

Includes: Dinner Rolls and Coffee and Tea

SALADS (Choose One)

House Salad with tomatoes served with house citrus vinaigrette dressing

Spring Mix Salad with tomatoes and ranch or Italian dressing

Pasta Entrée (choose one)

Chicken Alfredo

Pasta with Meatballs and Sauce

Penne Pasta with Tomatoes, Basil and Mozzarella Cheese

Beef Stroganoff

Vegan Three Bean Pasta with Creamy Spinach Sauce

Shrimp Scampi (add \$3/person)

Sycamore Comfort \$25 per person

Includes: Dinner Rolls and Coffee and Tea

SALADS (Choose One)

House Salad with tomatoes served with house citrus vinaigrette dressing

Spring Mix Salad with tomatoes and ranch or Italian dressing

VEGETABLE SIDES (Choose One)

Fresh Steamed Garlic Buttered Broccoli

Fire Roasted Corn

Honey Glazed Carrots

Southern Green Beans with Bacon

Grilled Asparagus (add \$1.00pp)

Roasted Zucchini and Squash

Roasted Vegetables Spring Medley

STARCH SIDES (Choose One)

Buttered Mashed Potatoes

Baked Macaroni and Cheese

Rosemary Roasted Potatoes

Whipped Sweet Potatoes

Rice Pilaf or Steamed Rice

Steamed Jasmine Rice

CHICKEN ENTREES (choose one)

Pecan Praline Chicken Breast

Seasoned and grilled chicken breast topped with praline sauce

Chicken Marsala

Topped with fresh mushrooms and marsala wine.

Chicken Picatta

Presented in a lemon caper butter sauce.

Herbed Chicken

Cooked with a basil mushroom sauce.

Chicken Alfredo

Cream based butter and cheese sauce.

Chicken Mediterranean

Served in a light cream sauce with sun dried tomatoes and mushrooms topped with feta cheese.

Sante Fe Chicken

Roasted pepper cream sauce with black bean relish.

Sautéed Chicken Breast

Topped with mushrooms and artichoke cream sauce.

Chicken Cancun

Served with a tequila lime sauce and pico de gallo.

Chicken Parmesan

Breaded chicken breast smothered in Italian cheeses, topped with marinara sauce.

Texas Tradition \$27 per person

Includes: Pickles, onions and sliced bread, Tea and Coffee

BBQ Entrée (both included: add chicken \$4/ person)

BBQ Brisket

BBQ Sausage

VEGETABLE SIDES (Choose One)

Beans

Fresh Steamed Garlic Buttered Broccoli

Fire Roasted Corn

Honey Glazed Carrots

Southern Green Beans with Bacon

Grilled Asparagus (add \$1.00pp)

Roasted Zucchini and Squash

Roasted Vegetables Spring Medley

STARCH SIDES (Choose One)

Potato Salad

Buttered Mashed Potatoes

Baked Macaroni and Cheese

Rosemary Roasted Potatoes

Whipped Sweet Potatoes

Rice Pilaf or Steamed Rice

Steamed Jasmine Rice

Tex Mex Party Time \$35/person

Includes: Tea and Coffee

Entree

Beef and Chicken Fajitas

Spanish rice, Beans and Tortillas

Queso Fountain: 3-tiered fountain, surrounded by a tiered array of fixings to make your 'all time' Tex-Mex favorite nacho cheese bowl. Warm tortilla chips and queso, chili con carne, sour cream, guacamole, 'pico de gallo' salsa, jalapeños

Design your Menu

SILVER DINNER MENU \$30 per person

Three course dinner includes selection of salad, one vegetable side, one starch side, two chicken entrées,

GOLD DINNER MENU \$37 per person

Three course dinner includes selection of salad, one vegetable side, one starch side, one pork, seafood, or beef entrée

PLATINUM DINNER MENU \$45 per person

Three course dinner includes selection of salad, one vegetable side, one starch side, any two entrées

SALADS (Choose One)

House Salad with tomatoes served with house citrus vinaigrette dressing

Spring Mix Salad with tomatoes and ranch or Italian dressing

Classic Caesar Salad with house made croutons and parmesan cheese

Spinach Salad with bacon pieces, boiled egg, red onion and bacon vinaigrette

Assorted Fruit Salad

VEGETABLE SIDES (Choose One)

Fresh Steamed Garlic Buttered Broccoli

Fire Roasted Corn

Honey Glazed Carrots

Southern Green Beans with Bacon

Grilled Asparagus (add \$1.00pp)

Roasted Zucchini and Squash

Roasted Vegetables Spring Medley

STARCH SIDES (Choose One)

Buttered Mashed Potatoes

Baked Macaroni and Cheese

Rosemary Roasted Potatoes

Whipped Sweet Potatoes

Rice Pilaf or Steamed Rice

Steamed Jasmine Rice

CHICKEN ENTREES

Pecan Praline Chicken Breast

Seasoned and grilled chicken breast topped with praline sauce

Chicken Marsala

Topped with fresh mushrooms and marsala wine.

Chicken Picatta

Presented in a lemon caper butter sauce.

Herbed Chicken

Cooked with a basil mushroom sauce.

Chicken Alfredo

Cream based butter and cheese sauce.

Chicken Mediterranean

Served in a light cream sauce with sun dried tomatoes and mushrooms topped with feta cheese.

Sante Fe Chicken

Roasted pepper cream sauce with black bean relish.

Sautéed Chicken Breast

Topped with mushrooms and artichoke cream sauce.

Chicken Cancun

Served with a tequila lime sauce and pico de gallo.

Chicken Parmesan

Breaded chicken breast smothered in Italian cheeses, topped with marinara sauce.

PORK ENTREES

Pepper Crusted Pork Loin

Sliced and topped with an onion marmalade or mustard glaze

Stuffed Pork Chop

Stuffed with a corn bread stuffing.

Honey Glazed Ham

Garlic Rosemary Pork Loin

Bourbon Roasted Pork Loin

SEAFOOD ENTREES

Raspberry Chipotle Tilapia Filet

Pan Seared with a Raspberry chipotle sauces.

Oven Roasted Salmon

With cucumber dill sauce or brown sugar ginger glaze

Parmesan Crusted White Fish

Baked White fish top with light parmesan crust

Shrimp Scampi

Garlic red pepper in white wine sauce

Shrimp Creole

Classic shrimp in creole sauce

Roasted Salmon

with Orange Butter Sauce

Blackened Tilapia (Salmon)

with Cajun Cream Sauce

Mediterranean Cod

With a Tomato Caper Sauce

Cod "Shashuska" Style

With Spicy Tomato Pepper Sauce

Chili Spiced Tilapia

with Cilantro Cream Sauce

BEEF ENTREES

Herb Roasted Eye of Round

Beef roasted with a wild mushroom burgundy sauce.

Beef Filet Mignon

6 oz Filet cooked to medium rare topped with sauté mushrooms

Beef Filet Scampi Style

4oz Beef filet served with two gulf shrimp topped with a garlic parsley butter sauce

Chipotle Sirloin

6 oz sirloin topped with a chipotle cream sauce

Beef Filet Cilantro

6oz center cut tenderloin served with cilantro poblano sauce

Beef Tips

Served with gravy over rice or mashed potatoes

***Please note some meals are best served Plated instead of as a buffet- add \$4/person for plated to the table instead of buffet

All dinners served with dinner rolls and freshly brewed ice tea.

18% percent service charge and applicable state sales tax will be added to all food, beverage, equipment, and room rental arrangements.