

**THE HOTEL AT
AUBURN UNIVERSITY**
AND DIXON CONFERENCE CENTER

BUFFET DINNER MENU

SELECT YOUR OWN BUFFET

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

OPTION 1 \$28 PER PERSON

3 Salads, 2 Proteins, 1 Starch, 1 Vegetable, 2 Desserts

OPTION 2 \$30.00 PER PERSON

1 Soup, 3 Salads, 2 Proteins, 1 Starch, 1 Vegetable, 2 Desserts

OPTION 3 \$34.00 PER PERSON

1 Soup, 3 Salads, 3 Proteins, 1 Starch, 1 Vegetable, 3 Desserts

SOUP OPTIONS

Cream of Wild Mushroom

Or

Creamy Leek and Potato Soup

Or

Roasted Butternut Squash Soup

SALAD OPTIONS

Crisp Romaine with Herb Croutons, Shaved Parmesan Cheese and Caesar Dressing

Or

Mixed Greens, Shaved Carrots, Onions, Olives, Feta Cheese and Cucumbers with Balsamic Vinaigrette

Or

Chunky Crisp Iceberg Wedges with Crispy Bacon, Cucumbers, Sliced Egg, Olive Bread Croutons and Country Ranch Dressing

Or

Beef Steak Tomatoes and Aged Maytag Bleu Cheese Salad

Or

Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil

Or

Macaroni and Cheese Salad with Black Forest Ham

Or

Orzo Pasta Salad, Grilled Asparagus with Roasted Artichoke, Shaved Parmesan and Extra-Virgin Olive Oil

Or

Red, White and Black Bean Salad with Creole Vinaigrette

Or

Cajun-Rubbed Portobello Mushroom and Vine-Ripe Tomato Salad with Oregano Dressing

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

STARCH OPTIONS

Farfalle Carbonara with Bacon, Peas and Mushrooms

Or

Penne Vegetable Primavera

Or

Baked Rigatoni Pasta with Tomato Sauce and Mozzarella Cheese

Or

Bleu Cheese Scallop Potato

Or

Idaho Mashed Potato

Or

Yukon and Creamy Sweet Potato Mash

Or

Roasted Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Creamy Polenta with Boursin Cheese and Sun-Dried Tomato

ENTREE OPTIONS

CHICKEN

Chicken Parmesan

Or

Pecan-Crusted Chicken with Peach Salsa

Or

Cane Syrup Marinated Chicken Breast with Roasted Vegetables

Or

Citrus-Brined Grilled Chicken with Mango BBQ Sauce

Or

Country-Fried Chicken

PORK

Grilled Pork Chops with Sautéed Mushroom and Onions

Or

Caribbean Spice- Crusted Pork Loin with Granny Smith Apple Chutney

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BEEF

Grilled Skirt Steak with Chimichuri

Or

Chicken-Fried Steak with Saw Meal Gravy

Or

BBQ Flank Steak with Mushroom Sauce

FISH

Filet of Mahi Mahi with Tropical Fruit Salsa

Or

Grilled Salmon with Creamed Spinach

Or

Blackened Snapper with Tomato Okra Stew

DESSERT OPTIONS

Bourbon Pecan Pie

Or

Ricotta Cheesecake

Or

Tiramisu

Or

Mini Cheesecake Selection

Or

Fruit Cocktail in Mint Syrup

Or

Upside-Down Pineapple Cakes

Or

Strawberry Short Cake

Or

Bananas Foster Pudding

Or

Warm Berry Cobbler

Or

Oreo Chocolate Cheesecake

ACCOMPANIMENTS FOR BUFFET

Freshly-Baked Soft Rolls and Sweet Cream Butter

Freshly-Brewed Coffee, Decaffeinated Coffee, and Unsweetened Iced Tea

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DINNER BUFFET SELECTIONS

ROMA ITALIANA

Crisp Romaine with Herb Croutons, Parmesan Cheese
and Caesar Dressing

Mixed Greens, Shaved Carrots, Onions, Olives, Feta Cheese and Cucumbers
with Balsamic Vinaigrette

Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil

Orzo Pasta Salad with Grilled Asparagus, Roasted Artichoke, Shaved Parmesan
Cheese and Extra-Virgin Olive Oil

Chef's Selection of Vegetable Pasta

Chicken Parmesan

Baked Bolognese with Rigatoni Pasta

Farfalle Carbonara with Bacon, Peas and Mushrooms

Fresh Garlic Bread and Soft Yeast Rolls

Tiramisu

Ricotta Cheesecake

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$25.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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DINNER BUFFET SELECTIONS

THE BIG EASY

Crawfish Gumbo

Assorted Baby Greens, Tomatoes, Shaved Carrots, Onions, Olives, Feta
Cheese and Cucumbers with Lavender-Honey Vinaigrette

Roasted Corn, Ham and Eggplant Salad

Red, White and Black Bean Salad with Creole Vinaigrette

Cajun Rubbed Portobello Mushroom and Vine-Ripe Tomato Salad with
Oregano Dressing

Pecan-Crusted Tilapia with Tasso Cream

Can Syrup Marinated Chicken Breast with Roasted Vegetables

Shrimp and Andouille Sausage Jambalaya

Cheddar Biscuits and Jalapeno Corn Bread

Sweet Cream Butter

Bourbon Pecan Pie

Mini Cheesecakes

Upside-Down Pineapple Cakes

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$29.00 per person

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DINNER BUFFET SELECTIONS

AMERICAN DINER

Sweet Potato and Bacon Soup

Farmhouse Bibb Lettuce with Carrots, Tomatoes, Spiced Pecans with House-Made Italian and French Dressing

Grandma's Potato Salad with Egg, Celery and Onions

Green Bean and Bacon Salad with Remoulade Dressing

Roasted Beets, Bleu Cheese and Orange Salad with Watercress

Chicken-Fried Steak with Saw Meal Gravy

Grilled Pork Chops with Sautéed Mushrooms and Onions

Mashed Potatoes and Gravy

Macaroni and White Cheddar Cheese

Freshly-Baked Soft Rolls and Biscuits with Sweet Cream Butter

Fruit Cocktail in Mint Syrup

Berry Cobbler

Oreo Chocolate Cheesecake

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Tea

\$35.00 per person

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DINNER BUFFET SELECTIONS

CARIBBEAN NIGHTS

(Minimum of 35 Guests)

Florida Mixed Greens with Orange Basil Dressing
Marinated Hearts of Palm with Grapefruit Chipotle Dressing with Cilantro
Roasted Corn and Char Red Pepper Salad with Citrus Vinaigrette

Chef to Carve:

Caribbean Spice-Crusted Pork Loin with Granny Smith Apple Chutney
Grilled Skirt Steak with Chimichuri

Fillet of Mahi Mahi with Tropical Fruit Salsa
Authentic Jamaican Spiced Jerk Chicken
Chef's Selection of Seasonal Vegetables
"Con Gri"-Cuban Style Rice and Beans
"Tostones"-Fried Green Plantains

Freshly-Baked Soft Rolls and Sweet Cream Butter

Saffron Marinated Fruit Cocktail
Pear Frangipane Tarts
Banana Cream Pie

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$38.00 per person

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

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DINNER BUFFET SELECTIONS

GRILL HOUSE

(Minimum of 40 Guests)

Creamy Corn Chowder

Jalapeno Corn Muffins

Shrimp Cocktail

(Based on 3 pieces per person)

Tangy Cocktail Sauce, Cognac Sauce, Lemons and Limes

Chunky Crisp Iceberg Wedges with Crispy Bacon, Cucumbers, Sliced Egg and

Olive Bread Croutons with Country Ranch Dressing

Beef Steak Tomatoes and Aged Maytag Bleu Cheese Salad

Macaroni and Cheese Salad with Black Forest Ham

Baked Potato Bar with Green Onions, Cheddar Cheese, Sour Cream and

Butter

Buttermilk Onion Rings

Vegetable Medley

From the Grill:

Panamanian Dry-Rubbed New York Strip Steak with Caramelized Onions

Citrus-Brined Grilled Chicken Breast with Mango BBQ Sauce

Grilled Salmon with Creamed Spinach

Choices of Sauces to Include: Cabernet Peppercorn and Horseradish Cream

Freshly-Baked Soft Rolls and Sweet Cream Butter

Ricotta Cheesecake

Strawberry Short Cake

Banana's Forest Pudding

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$48.00 per person

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

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DINNER BUFFET SELECTIONS

A LUAU AUBURN STYLE

Hot and Sour Soup

Romaine with Arugula and Passion Fruit Vinaigrette

Lomi Lomi Salmon Salad

Ahi Tuna Poki

Lo Mein Salad with Julienne Vegetables, Sesame and Soy

Pineapple Rice Salad with Toasted Almonds

Carved to Order:

Hawaiian-Style Roasted Suckling Pig with Hoisin Glaze

Assorted Tropical Chutney

Off the Grill:

Smoked Teriyaki Pipi Kailua Flank Steak

Sweet Chili Sauce

Ginger and Mahi in a Banana Leaf

Purple Sweet Potatoes in Coconut Milk

Steamed-Ginger Rice

Freshly-Baked Soft Rolls and Sweet Cream Butter

Coconut Macaroons

Chocolate Banana Mouse Tart

Assorted Fruit Bars

Rum-Roasted Pineapple with Vanilla Ice Cream

Exotic and Seasonal Fruit Salad

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$55.00 per person

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

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