

**THE HOTEL AT
AUBURN UNIVERSITY**

AND DIXON CONFERENCE CENTER

DINNER MENU

Individual, 4x5 personalized Menu Cards are available for \$1.00 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.

PLATED DINNER SELECTIONS

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

APPETIZER OPTIONS

Bacon and Onion Tart With Gruyere and Roquefort, Baby Greens with Mango Vinaigrette
\$8.00 per person

Honey-Basted Scallop served with Corn Risotto and Roasted Corn Basil Oil
\$10.00 per person

Pan-Seared Crab Cake, Avocado Salad, Sherry Vinegar and Red Onion Jam
\$12.00 per person

Hand-Crafted Mushroom Ravioli, Over-Night-Dried Tomato, Lump Crab Sauce and Basil Oil
\$12.00 per person

Sautéed Gnocchi with Fresh Peas and Prosciutto
and Grilled Rosemary Prawns
\$15.00 per person

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.

PLATED DINNER SELECTIONS

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SOUP OPTIONS

Cream of Wild Mushrooms with Garlic Pastry Twist

\$6.00 per person

Creamy Leek and Potato Soup with Braised Duck

\$6.00 per person

Roasted Butternut Squash Soup with Truffle Scented Crème Fraiche

\$6.00 per person

SALAD OPTIONS

Mixed Greens with Tomatoes, Cucumbers and Croutons served with
Ranch or Italian Dressing

\$5.00 per person

Mixed Greens with Marinated Florida Citrus, Grilled Hearts of Palm, Fresh Goat Cheese and a Ciabatta
Crostoni served with Lemon-Lavender Vinaigrette

\$6.00 per person

Baby Iceberg Wedge Salad, Heirloom Tomato, Crispy Jerk Bacon served with Herb Salad and Bleu Cheese
Dressing

\$6.00 per person

Classic Caesar including Romaine, Shaved Parmesan, Croutons and Mixed Olives served with Tuscan
Caesar Dressing

\$6.00 per person

Caprese Salad with Vine-Ripened Tomatoes, House-Made Mozzarella, Basil served with a Basil Oil and
Balsamic Reduction

\$6.00 per person

Salad of Baby Lettuce, Diced Mango, Pear Tomatoes and a Crisp Crostoni served with Mango Cilantro
Vinaigrette

\$7.50 per person

Baby Spinach and Arugula Salad, Poached Pears, Raspberries, Slivered Toasted Almonds and Crumbled
Goat Cheese served with Balsamic Vinaigrette

\$7.50 per person

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BUILD YOUR OWN **PLATED ENTREE**

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Build Your Own Plated Entree Options Include: One Selection of Protein from the Hot Entrees, One Starch Option, Chefs Selection of 2 kinds of Local and Seasonal Vegetables, Rolls, Coffee and Iced Tea

CHICKEN OPTIONS \$18.00 PER PERSON

Roasted Herb-Marinated Chicken Breast

Or

"Roasted Duo of Chicken"

Thyme and Garlic Marinated Chicken Breast and 3-Hour Pulled Chicken Thigh

Or

Honey-Pecan-Crusted Chicken Breast

Or

Grilled Moroccan Dry-Rub Chicken Breast

Or

Citrus-Spiked Seared Chicken Breast

Or

Sun-Dried Tomato and Prosciutto Crusted Bone-In Chicken Breast

BEEF OPTIONS

Braised Beef Short Rib with Gremolata

\$19.50 per person

Or

8 oz Marinated Hanger Steak with a Roasted Garlic Red Wine Sauce

\$19.50 per person

Or

8 oz Rib-Eye with Caramelized Shallot Sauce

\$24.00 per person

Or

6 oz Seared Beef Tenderloin with Red Wine Sauce

\$25.00 per person

Or

6 oz Peppercorn-Crusted Beef Tenderloin with Gorgonzola Cream

\$25.00 per person

Or

6 oz Wild Mushroom-Crusted Beef Tenderloin with Truffle Scented Merlot Sauce

\$25.00 per person

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FISH OPTIONS 7OZ

Fine Herb-Crusted Filet of Salmon with Whole Grain Mustard and Fennel Cream

\$19.00 per person

Or

Ariccia's Famous Marinated Salmon with Smoked Tomato Vinaigrette

\$19.00 per person

Or

Adobo-Glazed Grilled Mahi Mahi with Chipotle Mango Sauce

\$22.00 per person

Or

Seared Florida Grouper with Shaved Shallot, Baby Tomato and Basil Salad

\$22.00 per person

CHEF'S RECOMMENDED DUO OPTIONS

Honey Pecan-Crusted Chicken Breast and Fine Herb-Crusted Filet of Salmon with Whole Grain Mustard Cream

\$26.00 per person

Or

Braised Beef Short Rib with Gremolata and Seared Florida Grouper with Shaved Shallot, Baby Tomato and Basil Salad

\$28.00 per person

Or

Wild Mushroom-Crusted Beef Tenderloin with Truffle Scented Merlot Sauce and Ariccia's Famous Marinated Salmon with Smoked Tomato Vinaigrette

\$30.00 per person

Or

Seared Beef Tenderloin with Horseradish Red Wine Sauce and Grilled Citrus-Spiked Chicken Breast with Vidalia Onion Marmalade

\$30.00 per person

Or

8 oz Rib-Eye with Caramelized Shallot Sauce and Lobster Risotto

\$30.00 per person

Or

Peppercorn-Crusted Beef Tenderloin with Gorgonzola Cream and Breaded Jumbo Shrimp with House Tartar

\$32.00 per person

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STARCH OPTIONS

Bleu Cheese Scallop Potato

Or

Truffle-Scented Mashed Potato

Or

Yukon and Cream Sweet Potato Mash

Or

Crushed Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Bolangere Potato

Or

Dauphinoise Gratin Potato

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Fried Boursin Cheese and Sun-Dried Tomato Polenta

Or

White Cheddar and Bacon Grit Cake

PLATED DESSERT OPTIONS

COLD SELECTION

Key Lime Pie

\$6.00 per person

Berry Trifle

Layers of Drunken Berries, Whipped Cream and Sponge Cake

\$6.00 per person

Madagascar Triple Vanilla Bean Crème Brule

\$7.00 per person

Ricotta Cheesecake with Fresh Strawberry Compote and Chantilly Sauce

\$7.00 per person

Marquise au Chocolat

Chocolate Ganache, Chocolate Sponge Cake and Roasted Hazelnuts

\$8.00 per person

White Passion

White Chocolate and Passion Fruit Mousse with a Pistachio Sponge Cake

\$8.00 per person

Classic Tiramisu

Chocolate and Vanilla Ladyfingers Soaked in Coffee and Cognac with Fresh Mascarpone Cheese

\$8.00 per person

HOT SELECTION

Warm Apple Crumble with Vanilla Ice cream

\$7.00 per person

Warm Chocolate Molten Cake

Wild Berry Salad and Triple Vanilla Bean Ice Cream

\$8.00 per person

Additional \$1 Charge for Alternating Desserts

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