

Osage

Catering/Banquet Menu

All prices are presented as a Per Person Charge unless otherwise specified.

Hors d'oeuvres -priced by the piece

- Shrimp & Southwest Tartar Sauce on Tri-color Tortilla Crisp \$1.25
- Marinated Pork Loin on Crostini with Citrus Chutney \$1.25
- Smoked Chicken Salad in Phyllo Pastry Cup \$1.25
- Smoked Salmon on Rye Crisp with Cumin Cream \$1.50
- Smoked Salmon or Duck Wontons with Plum Sauce \$2.00
- Toasted Pecan Balls with Red Pepper Cream Cheese \$.95
- Mini Salmon & Corn Cakes with Southwest Remoulade \$1.25
- Blue Cheese & Roasted Pepper Stuffed Mushroom Caps \$1.00
- Mini Smoked Chicken & Pepperjack Cheese Quesadillas \$1.50
- Meatballs served with choice of Stroganoff Sauce or BBQ Glaze .95
- Grilled Chicken Satays with Spicy Peanut Sauce Glaze \$1.25
- Hoe Cake topped with Crabmeat, Shaved Ham & Hollandaise \$2.00
- Bacon Wrapped Shrimp with Southwest Remoulade \$1.50
- Mini Buffalo Tenderloin Cheeseburgers with Roma Tomato & Onion \$1.75

Trays & Platters

Cedar Smoked Whole Atlantic Salmon Filet

Served with traditional accompaniments

\$2.50 per person

Roasted Red Bell Pepper & Cilantro Salsa with Indian Corn Tortilla Chips

\$1.00 per person

Domestic & Imported Cheese Selection

Served with assorted stone ground, whole grain crackers

\$3.00 per person

Fresh Cut Seasonal Fruit Tray-Fresh Fruits, Melons and Berries

\$2.50 per person

Roasted Pepper & Spinach Artichoke Dip with Toasted Pita Points

\$1.50 per person

Salads-Served Dinner

Osage Salad \$2.95

Mixed Greens topped with Blue Cheese, Toasted Pecans and Dried Cranberries
Offered with the choice of raspberry vinaigrette or ranch dressing

Tabasco Caesar \$2.95

Spicy Caesar Dressing, Sage Croutons, Shaved Parmesan

Spinach Salad \$3.95

Orange Dijon Dressing, Tomatoes, Onions, Bacon

Entrees-Served Dinner

Includes fresh baked dinner rolls

Filet of Beef Tenderloin \$18.95

8 ounce filet, served with medley of sautéed vegetables, mashed potatoes and Demi-glace

Split Roast Breast of Chicken \$16.95

Stuffed with sage, spinach, pepperjack cheese and served with medley of sautéed vegetables,
mashed potatoes

Seared Honey Marinated Pork Loin 16.95

Cumin spiced and served with medley of sautéed vegetables, mashed potatoes

Cedar Plank Salmon \$16.95

Topped with jalapeno compound butter and served with medley of sautéed vegetables,
mashed potatoes

Prime Rib \$17.95

Slow roasted, served with Wild Turkey Bourbon Sauce
and medley of sautéed vegetables, mashed potatoes

Filet & Chipotle Shrimp Brochette \$20.95

6 ounce filet and savory grilled shrimp brochette
served with medley of sautéed vegetables, mashed potatoes

Substitute 8oz Butter Poached Split Lobster Tail
for the Shrimp Brochette \$36.95

Side Options-Served Dinner

Add to entrée or substitute on the plate for \$.50 per person

Sage Polenta \$1.95

Garlic Roasted Potatoes \$1.95

Roasted Squash Puree \$1.75

Jalapeno Cheese Grits \$1.95

Sauteed Asparagus \$2.25

Cayenne Glazed Carrots and Parsnips \$1.95

Dessert Options-Served Dinner

\$4.95 per person

Warm Baked Fudge

Pecan Praline Cheesecake

Warm Apple Crisp

Cinnamon, Raisin Bread Pudding

Berry Bread Pudding

Carved Meats

Served with fresh baked Parker rolls and traditional condiments

Hand carved and served to order

Roast Prime Rib

\$7.50 per person

Filet of Beef Tenderloin

\$7.50 per person

Center Cut Roast Beef

\$6.50 per person

Roast Pork Loin

\$6.00 per person

Whole Roast Turkey

\$5.50 per person

Can be served for reception style event or buffet service

Buffet Options

Served with fresh baked dinner rolls

Choice of Corn Chowder, Osage Salad or Tabasco Caesar Salad
Choice of Warm Baked Fudge, Pecan Praline Cheesecake, Warm Apple Crisp,
or Cinnamon, Raisin Bread Pudding
Choice of Garlic Mashed Potatoes, Medley of Mixed Vegetables, Jalapeno Cheese Grits

Entrees Available for \$13.95 per person

Lasagna Bolognese
Beef Stroganoff
Baked Ham
*BBQ Beef Brisket

Entrees available for \$18.95 per person

*Roast Pork Loin
*Roast Beef
*Roast Turkey

Entrees available for \$23.95 per person

*Beef Tenderloin
Stuffed Breast of Chicken
*Prime Rib
Atlantic Salmon Filet

*For Hand Carved Meats add \$2.00 per person

Contact

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for more information