



## Catering Menu

*Plated meals include a house salad, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service. Plated meals are priced per person based on choice of one entrée for all of your guests. Should you offer your guests multiple choices of entrees, there is an additional \$5 per person per extra entrée.*

*If serving multiple entrees, place cards must be supplied by you to identify entrée selections for each guest.*

*Menus and pricing subject to availability and changes in the market. Prices listed do not include our current 19.88% service charge or 12.38% sales tax (subject to change).*

### Plated Entrée Selections

**Herb Rubbed Airline Chicken Breast**

**\$27**

*Served with Parmesan Smashed Red Potatoes, Roasted Green Beans and Blistered Heirloom Tomatoes.*

**Charred Chimichurri Flank Steak**

**\$27**

*Served with Spiced Mashed Sweet Potatoes, Grilled Zucchini and Yellow Squash.*

**Fresh Seasonal Vegetables**

**\$25**

*A perfect vegetarian/vegan selection, served on a bed of Tri-Colored Organic Quinoa with a Zesty Herbed Tomato Coulis.*

**Tarragon Encrusted Pork Medallions**

**\$30**

*Served with Spinach Mashed Potatoes, Grilled Squash and a Wild Mushroom Dijon Demi-Glace.*

**Grilled Salmon**

**\$38**

*Flavors enhanced with simple sea salt and cracked pepper. Served with Roasted Broccoli, Black Rice Pilaf, and Lemon Caper Butter Sauce.*

**Filet Oscar**

**\$49**

*Angus Beef Tenderloin & Jumbo Lump Crab, Haricot Vert and Smashed Yukon Golden Potatoes with Sauce Bearnaise.*

### **Basin Spring Dual Entrée**

*Select two of the three protein options below, 4 oz each. Served with garlic parmesan smashed potatoes and oven roasted Haricot Vert with Heirloom tomatoes.*

Baked Norwegian Salmon with Lemon Garlic Compote \$16

Tournedos of Beef Tenderloin with Mushroom Ragout \$18

Seared Chicken Medallion with Piccata Compote \$14



### Cobb Salad (dinner portion)

\$15

*Mixed Spring Greens with layered select cheeses, bacon, chicken, avocado, diced tomatoes, boiled egg and finished with a champagne vinaigrette. Served with a bread stick.*

### Balcony Burger

\$16

*Half pound of Angus Beef cooked medium well and served on a Kaiser Bun with fresh lettuce, tomato, onion, condiments, and chips. Add American or Pepper Jack Cheese.*

## Buffet Entrée Selections

*Basin Park Hotel Buffets include freshly brewed iced tea, coffee, and water service.*

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### Arkansas BBQ Buffet

\$27

*Chopped BBQ Beef Brisket and Seasoned Grilled Chicken accompanied by loaded baked potato salad, 1905 Cole Slaw, southwestern Green Beans with bacon, and House Salad with Ranch and Italian dressings. Served with freshly baked rolls and creamy butter.*

### Italian Buffet

\$25

*Lasagna Rolls, Chicken Saltimbocca, Eggplant Parmesan and Chef Barton Meatballs kept warm in our special Ragu. Served with oven roasted Tuscan Vegetables, Caprese Salad, deconstructed Caesar Salad, and garlic bread sticks.*

### TexMex Buffet

\$24

*Garlic Lime Chicken Enchilada Bake with Salsa Verde*

*(Roasted chicken marinated in lime juice, garlic, olive oil, cumin and coriander – layered with corn tortillas, Monterey jack cheese, and salsa verde.)*

*Barbacoa Rojas*

*(Roasted beef brisket layered with tri-colored tortilla chips and enchilada sauce.)*

*Served with roasted corn, black beans with red bell pepper, green chile rice and traditional garden salad with choice of dressings.*

### Taco Bar

\$22

*Grilled Chicken, Beef Brisket, and seasoned Black Beans served with both corn and flour tortillas. Fresh shredded lettuce, diced tomatoes, chopped onion, sliced jalapenos, pico de gallo, shredded cheese, sour cream, and guacamole.*



## Dessert Selections

Chocolate Decadence	\$7
<i>Rich Cake Covered in Ganache Chocolate on Chocolate , Garnished with Chocolate</i>	
Carrot Cake	\$7
<i>Towering Layers of Carrot Cake and Cream Cheese Icing.</i>	
Salted Caramel Cheesecake	\$6
<i>Rich and Gluten Free</i>	
Mini Goopy Butter Cakes	\$5
<i>Individual Sized Butter Cakes with Vanilla and Powdered Sugar.</i>	

## *Reception Menus*

### Appetizer Selections

*All appetizers are priced per piece unless noted otherwise. We suggest 4-6 pieces per plate depending on the appetizer choice.*

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Charcuterie Plate	\$9 per plate
<i>Chef's assorted meats &amp; cheeses, with olives, tiny pickles and breads. Serving includes 2-3 ounces of meats and 2-3 ounces of cheese.</i>	
Grilled Bacon Wrapped Shrimp & Scallops	\$10 per plate
<i>Two Shrimp &amp; Two Scallops served with Ancho Chile Cream.</i>	
Gorgonzola Cranberry Tart	\$2.50
Asparagus Wrapped in Phyllo	\$2.50
Beef Satay Skewer with Ponzu	\$2.50
Garlicy Shrimp & Avocado Crostini	\$2.50
Buffalo Cauliflower Cups with Crispy Chicken	\$2.50
<i>Served with Bleu Cheese Dip</i>	
Marinated Fresh Mozzarella Balls and Heirloom Tomatoes	\$2.50

## *Basin Carving Stations*

Chef may serve your selection in a Dinner Cut or Sandwich Cut presentation  
(including slider rolls and condiments)

Chef's Fee: \$75 per station for every 75 guests.

### Prime Rib Au Jus     \$360.00

6 oz. Dinner Cut Portion serves 30 guests

Sandwich Cut Portion serves 45 guests

### Boneless Honey Glazed Pit Ham     \$195.00

6 oz. Dinner Cut Portion serves 40 guests

Sandwich Cut Portion serves 60 guests

### Seasoned Pork Loin     \$160.00

4 oz. Dinner Cut Portion serves 40 guests

Sandwich Cut Portion serves 50 guests

### Roasted Turkey Breast     \$145.00

6 oz. Dinner Cut Portion serves 20 people

Sandwich Cut Portion serves 35 people