



Catering Menu

Plated meals include a house salad, an assortment of hot rolls with creamy 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 12.375% 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.

Pasta Primavera \$26
Cavatappi pasta tossed in olive oil with fresh Garlic, Onion, Basil, Tomatoes, Broccoli, and Spinach.

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, each 4 oz, served together 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



Children's Plate

\$12

Choose one: Chicken Tenders & French Fries
Mini Cheese Pizza & French Fries

Buffet Entrée Selections

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

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Arkansas BBQ Buffet

\$28

Chopped BBQ Beef Brisket and Seasoned Grilled Chicken accompanied by Loaded Baked Potato Salad, Coleslaw, southern style Green Beans with Bacon, and House Salad with Ranch and Italian dressings. Served with freshly baked rolls and creamy butter.

Italian Buffet

\$26

Lasagna Rolls, Chicken Saltimbocca, Pasta Primavera, Meatballs in our special Bolognese Sauce. Served with oven roasted Tuscan Vegetables, Caprese Salad, deconstructed Caesar Salad, and garlic bread sticks.

TexMex Buffet

\$26

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

\$25

Grilled Chicken, Seasoned Ground Beef, and a zesty Black Bean/Corn Medley served with tortilla chips and flour tortillas. Fresh shredded Lettuce, diced Tomatoes, sliced Jalapenos, Pico de Gallo, shredded Cheese, sour Cream, and Guacamole.

Add Spanish Rice \$3 per person, Refried Beans \$3 per person, Queso \$4 per person.



Dessert Selections

Chocolate Decadence	\$7.75
<i>Rich Chocolate Cake Covered in a Chocolate Ganache,, Garnished with Chocolate</i>	
Carrot Cake	\$7.75
<i>Towering Layers of Carrot Cake and Cream Cheese Icing.</i>	
Salted Caramel Cheesecake	\$8
<i>Rich and Gluten Free</i>	
Goosey Caramel Brownie	\$7
Assorted Petit Fours	\$27.50 per dozen

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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Gorgonzola Cranberry Tart	\$2.50
Asparagus Wrapped in Phyllo	\$2.50
Beef Satay Skewer with Ponzu	\$2.50
Garlicky Shrimp & Avocado Crostini	\$2.50
Marinated Fresh Mozzarella Balls & Heirloom Tomato Skewer	\$2.50
Tonkatsu Tempura Shrimp w/ a Spicy Mayonnaise Dipping Sauce of lemon juice, sweet chili sauce & onion powder	\$3.00
Phyllo Cup w/ Herbed Cream Cheese, Roasted Red Bell Pepper and Beef Tip	\$3.50



Basin Carving Station

Chef to 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

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Prime Rib Au Jus \$370.00

6 oz. Dinner Cut Portion serves 30 guests
Sandwich Cut Portion serves 45 guests

Grilled Beef Tenderloin \$190.00

4 oz. Dinner Cut Portion serves 25 guests
Sandwich Cut Portion serves 40 guests

Delmonico~Chuck Eye Beef Steak

Full (20lb) \$280.00 serves 60
Half (10lb) \$150.00 services 30

Seasoned Pork Loin \$160.00

4 oz. Dinner Cut Portion serves 40 guests
Sandwich Cut Portion serves 50 guests

Roasted Turkey Breast \$150.00

6 oz. Dinner Cut Portion serves 20 people
Sandwich Cut Portion serves 35 people



Carving Station

Side Items

Garlic Smashed Red Potatoes	\$3.00 per person
Roasted Herbed Potato Medley	\$3.25 per person
Creamy Baked Macaroni & Cheese	\$3.35 per person
House Salad with Two Dressings	\$4.00 per person
Asparagus	(market price)
Southern Green Beans (onion & bacon)	\$3.25 per person
California Vegetable Medley (broccoli, cauliflower, carrots)	\$3.00 per person



Displays

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Charcuterie Board

Chef's assorted artisan meats & cheeses, with olives, pickled vegetables, and breads

Small serves 25-50 people \$ 500.00

Large serves 75-100 people \$1,000.00

(\$10.00 per person plus service charge and food tax)

Seasonal Fresh Fruit Display

Fresh melons, berries, pineapple and grapes

Small serves 25-35 people \$150.00

Large serves 60-75 people \$250.00

Domestic Cheese Display

Garnished with seasonal fruit and Carr's Water Crackers

Small serves 25-35 people \$185.00

Large serves 60-75 people \$300.00

Combination Crudite (fresh vegetables)/Fruit/Cheese Display

Served with Ranch Dip and Carr's Water Crackers

Serves 30-45 people \$275.00