1 East Port Dinner Menu

Barrack's CATER INN

309-692-3990 ~ 800-692-3990 ~ Fax: 309-692-2749

COMBINATION BUFFETS

Includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, coffee and tea.

ENTRÉE SECTION 1 (Choose 1)

Hand-Carved Prime Rib $28.95
Hand-Carved Marinated Sirloin Steak $26.95
Hand-Carved Boneless Pork Loin $22.95
Hand-Carved Bar-B-Que Beef Brisket $22.95
Panko Herb Encrusted Breast of Chicken $21.95
Hand-Carved Tender Roast Beef $22.95
Hand-Carved Honey-Glazed Ham $21.95
Baked Swiss Steak $20.50

ENTRÉE SECTION II Choose 1)

Oven Roasted Breast of Chicken
Fried or Baked Chicken
Chicken Marsala or Tuscan Chicken
Pasta with Italian Meat Sauce
Baked Fish w/Lemon Dill Sauce
Asian Noodle Stir Fry with Chicken
Chicken Fettuccini
Five Cheese Tortellini
Italian Meat or Vegetable Lasagna

SALADS (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressings
Coleslaw
Pasta Salad
Fruit Jell-O Salad
Carrot-Raisin Salad
Three-Bean Salad
Applesauce
Cottage Cheese
Fresh Fruit Salad +$.55
Waldorf Salad +$.65
Spinach Salad +$.65

POTATOES OR RICE (Choose 1)

Whipped Potatoes
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Diced Baked Potatoes
Buttered Parsley Potatoes
Rice Pilaf
Rice Florentine
Rice Almondine
Spanish Rice
Twice-Baked Potato +$1

VEGETABLES (Choose 1)

Green Beans with Bacon & Onion
Buttered Sweet Corn
Roasted Fiesta Corn (w/ peppers & onions)
Italian Green Beans
Buttered Whole Baby Carrots
Riviera Blend (Green & yellow beans, and whole baby carrots)
Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)
Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

Price Information

- All buffet menus include our fine china, glassware silverware, table linens & skirting.
- All prices shown are for buffet setup. $1.50 additional charge for sit down service.
- All prices are subject to sales tax and 20% service charge.
- If guest count is under 50—add $1.00 per person

DINNER ENTREES

All dinner entrees include salad, vegetable, potato or rice, rolls, butter coffee and tea.

ROAST PRIME RIB OF BEEF, AU JUS (8oz) $28.95
Slow roasted to insure tenderness and flavor. Add $1.00 for 10oz serving.

FILET MIGNON $33.95
The most delicious and tender of steaks – served with Bordelaise sauce and fresh mushrooms. Add two grilled shrimp for $2.00.

CHOICE ROAST BEEF $22.95
Delicately slow roasted with natural au jus.

BAR-B-QUED BEEF BRISKET $21295
Slowly smoked with natural hickory wood and glazed with our special bar-b-que sauce.

CHICKEN MARSALA $21.95
Herbed chicken sautéed with mushrooms and Marsala wine.

CHARCOALED RIB-EYE STEAK (10oz) $31.95
A choice cut which charcoaled to a mouth-watering perfection. Add $1.00 for 10oz serving.

SWISS STEAK $21.95
Cubed steak slowly cooked for tenderness and served with a delectable sauce of fresh mushrooms, onions and tomatoes.

BREAST OF CHICKEN $21.95
A boneless and skinless breast of chicken with a choice of Dijon mustard, Polynesian sweet and sour, or wild plum sauce.

STUFFED CHICKEN BREAST $22.95
A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, Artichoke Florentine.

BREAST OF CHICKEN KIEV $21.50
Breast of chicken filled with herbs and butter which is breaded and topped with a cheddar cheese sauce.

ROASTED CHICKEN OR FRIED CHICKEN $21.95
Plump, farm-raised chicken which is oven-roasted until juicy and tender.

ROASTED CENTER CUT PORK LOIN $22.50
The most tender and succulent cut of pork served with a wild plum sauce or fruit chutney.

TUSCAN CHICKEN $21.95
Breast of Chicken topped with a garlic cream sauce with spinach and sun dried tomatoes.

PANKO HERB ENCRUSTED BREAST OF CHICKEN $22.95
Served with a white wine cream sauce.

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SIDE OPTIONS

POTATOES OR RICE

Whipped Potatoes
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Diced Baked Potatoes
Buttered Parsley Potatoes
Rice Pilaf
Rice Florentine
Rice Almondine
Spanish Rice
Twice-Baked Potato +.$1.00

SALADS

Tossed Salad with Dressings
Coleslaw
Pasta Salad
Fruit Jell-O Salad
Carrot-Raisin Salad
Three-Bean Salad
Applesauce
Cottage Cheese
Fresh Fruit Salad +$.55
Waldorf Salad + $.65
Spinach Salad + $.65

VEGETABLES

Green Beans with Bacon & Onion
Buttered Sweet Corn
Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning)
Buttered Whole Baby Carrots
Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions)
Riviera Blend (Green & pale yellow beans, and whole baby carrots)
Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)
Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)
Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

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DESSERTS

Gourmet Desserts: $4.75

Peanut Butter Fudge Silk - Snickers Pie - Caramel Apple Granny
New York Style Cheesecake with Topping
Death by Chocolate (dark choc ganache & choc mousse)
Bourbon Street Pecan Pie (toasted pecan halves w/ Kentucky bourbon laced filling)
Key Lime Pie (authentic Florida Key lime in a granola crust)
Gourmet Turtle Cheesecake (NY cheesecake on a layer of fudge, covered with caramel, garnished with chopped pecans and placed on a graham cracker butter crust)
Tuxedo Truffle Torte Cake - dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate.
White Chocolate Raspberry Torte Cake – Sponge Cake filled with luscious raspberry preserve and fresh whipped cream with accents of white chocolate
Golden Harvest Carrot Cake-Lightly spiced cake with juicy pineapple pieces, carrots and cranberries sprinkled with toasted walnuts with a rich cream cheese icing.
Strawberry Torte Cake - Three scrumptious layers decorated with thick, dairy-fresh whipped cream and straw berry preserve.

Assorted Pies & Cakes: $2.95—Lunch $3.75—Dinner

French Crème Cheesecake with Topping
Layer Cakes: Chocolate, White Chocolate Raspberry Cream
Layer Cakes: Strawberry, Lemon & Cream, Tuxedo Truffle Mousse
Layer Cakes: Black Forest, German Chocolate
Pies: Apple, Cherry, Peach, Caramel Apple Walnut, Fruits of the Forest
Pies: Chocolate, Lemon, or Coconut Crème Pie
Assorted Cater Inn Desserts (pies, cakes, brownies, etc)
Ice Cream with Assorted Toppings

Cookies, Brownies & Dessert Bars: $2.50 (2pp)

Gourmet Cookies – Turtle or Chocolate Brownies
Lemon Squares – Assorted Gourmet Dessert Bars—Petite Cheesecakes
Chocolate Mousse topped with Raspberry Sauce or Chocolate & Cream

Ice Cream: $2.75

Ice Cream or Sherbet with a Sugar Cookie

"Sparkling" Ice Cream Buffet: $3.95 *Sparklers light up as it is rolled out to the guests.*

French Vanilla Ice Cream, Deluxe Hot Fudge, Caramel Sauce
Whipping Cream, Stemmed Cherries, Chopped Nuts, Candy & Cookie Pieces
Chocolate Covered Nuts, Coconut, Chocolate Raisins and M&M's

NY NY Cheesecake Martini Bar: $3.95

Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
6oz Martini Glass

Consider adding these appetizer items to your dinner.

Heart Shaped Cheddar Cheese Ball with Crackers
Artichoke Parmesan Spread with Toasted Bread Rounds
Cold Vegetable Pizza
$1.25 each

Vegetable Fajitas
Marinated Tortellini Kabobs
Spinach Feta Triangles
Petite Assorted Quiche
Caprese Skewers (tomato, mozzarella, basil, balsamic)
Asian Shrimp on Knotted Skewer w/ dipping Sauce
$1.50 each

Vegetable Empanada w/ Asian dipping sauce
Sweet & Sour Meatballs, 3pp
Egg Rolls with Sweet Chili Sauce, 1.5pp
Water Chestnuts or Chicken Livers wrapped with Bacon, 2pp
BBQ Glazed Chicken Breast Bits, 2pp
Breaded Fantail Shrimp with Cocktail Sauce, 2pp
Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 1.5pp
Sausage Stuffed Mushrooms or Crab Stuffed Mushrooms
Petite Crab Tarts w/ Cranberry
Filo Raspberry Almond and Brie
Filo Asparagus with Asiago Cheese
$1.95 each

Fancy Vegetable Tray with Dip
Assortment of Cheese Cubes, Grapes & Crackers
French Brie with Pecan Praline Sauce & Flatbread Crackers
Nieman Marcus Cheese Spread w/ Petite Toasts
Goat Cheese Tapenade w/ Flatbread Crackers
Fancy Assortment of Fresh Fruit and Fruit Dipping Sauce
Southwestern 7-layer Dip w/ Tortilla Chips
$2.75 each

<u>Snack Items: (40-50 servings per lb)</u>
Pretzels/Potato Chips $.50 per guest/$7.00/lb
Snack Mix $.60 per guest or $8.50/lb.
Mixed Nuts $10.50/lb.

Appetizer or Late Night Options

Mashed Potato Martini Bar

Mashed Potatoes w/toppings served in a martini glass
(Gravy, bacon, sour cream, chives, shredded cheese)
$3.50

Mac n Cheese Martini Bar

Mac n Cheese w/toppings served in a martini glass
Toppings: Bacon, sausage, green onions, peas, ham, bread crumbs, jalapenos & hot sauce
$3.95

NY Cheesecake Martini Bar

Enjoy a Martini glass filled with creamy New York Cheesecake.
Toppings include: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
$3.95

Premier Chocolate Fountain

A Chocolate Fountain makes an elegant and dramatic addition to any event!
Dipping Items: Pretzels, Marshmallows, Strawberries,
Pineapple, Rice Crispy Squares, Cherries, Sugar Wafer & Pirouette Cookies
$3.95

Sparkling Ice Cream Buffet

Sparklers light up the French vanilla ice cream as it is rolled out to your guests.
Toppings: Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Chopped Nuts,
Candy & Cookie Pieces, Chocolate Covered Nuts, Coconut, Chocolate Raisins, and M&M's
$3.95

Snack Options

Mini Gondola Subs- $2.50/pp
Assorted Pizzas – $2.50/pp
Pulled Pork or Hot Dog Sliders - $2.50/pp
Nacho Bar w/all the Fixings - $2.50/pp
Gourmet Popcorn Bar – $1.75/pp