

# Plated Dinner Specialties



## Grilled 8 Ounce New York Strip

topped with sautéed mushrooms and caramelized onions  
served with loaded mashed potatoes

**\$42**

## Sliced Roasted Beef Tenderloin

with house-made Bordelaise sauce  
served with oven roasted new potatoes

**\$42**

## Grilled Atlantic Salmon

with lemon dill caper cream sauce  
served with rice pilaf

**\$36**

## Chicken Roulade

stuffed with baby spinach, mushrooms and parmesan cheese  
and topped with a garlic cream sauce  
served with angel hair pasta

**\$34**

## Chicken Cordon Bleu

stuffed with Smoked Ham and Swiss Cheese and topped with Champagne Cream  
served with wild rice pilaf

**\$34**

All dinner specialties include:

El Tropicano Salad with your choice of Ranch or Vinaigrette Dressing

▪

Fresh Market Vegetable Medley

▪

Freshly Baked Rolls & Sweet Cream Butter

▪

Freshly Brewed Iced Tea, Coffee and Decaf

▪

Dessert: Choice of New York Cheesecake with Raspberry Sauce,  
Dulce de Leche Cheesecake, or Bread Pudding with Bourbon Sauce

# Plated & Buffet Dinner Offerings



## Salad Selections (Choice of One)

**Mixed Green Salad**  
with cucumbers, cherry tomatoes,  
julienne carrots, and our creamy  
herb balsamic vinaigrette

**Classic Caesar Salad**  
With shaved parmesan  
and house baked croutons  
in our classic Caesar dressing

## Signature Entrées

**Pecan Crusted Chicken**  
topped with Serrano cream sauce

**Roasted Pork Loin**  
encrusted with rosemary and garlic  
served with natural au jus

**Grilled Churrasco Steak**  
with Chimichurri Sauce

**Monterey Chicken**  
topped with pico de gallo, Monterey Jack  
Cheese and crispy tortilla strips

**Choice of Beef or Chicken Fajitas**  
Served with sautéed peppers  
and caramelized onions

**Traditional Roast Beef**  
sliced, roasted strip loin  
with wild mushroom demi glace

**Chicken Piccata**  
sautéed chicken breast in our  
house made lemon caper sauce

**Tilapia Filet**  
tortilla crusted and topped  
with our cilantro cream sauce

## Accompaniments (Choice of One)

Loaded Mashed Potatoes

Herb Roasted New Potatoes

Garlic Mashed Potatoes

Cilantro Rice

Wild Rice Pilaf

Angel Hair Pasta

All options served with chef's choice of vegetables & dessert, house baked rolls & sweet cream butter.  
Freshly brewed Iced tea, coffee and decaf.

### Buffet

1 Entrée \$30  
2 Entrées \$34

### Plated

1 Entrée \$28

Prices above are per person and subject to applicable taxes and 20% service charge. Prices subject to change.

# Dinner Buffet Themes



## Texas Hill Country Feast

### From The Barbecue

Slow Smoked Texas Beef Brisket  
Dry Rubbed Pork Loin & Barbecue Chicken

### Fixins'

Hill Country Field Green Salad  
*with choice of dressings*  
Jalapeño Muffins  
Cowboy Corn  
Texas Baked Beans  
*with smoked bacon and brown sugar*

Creamy Coleslaw & Country Potato Salad  
▪  
Peach Cobbler & Pecan Pie  
▪  
Iced Tea, Coffee and Decaf

**\$38**

## Viva Fiesta

Southwest Mixed Greens  
*with corn, black beans, crispy tortilla strips  
and chipotle ranch dressing*

▪  
Cheese Enchiladas  
*in fresh tomatillo sauce*

▪  
Marinated Beef & Chicken Fajitas  
*with grilled peppers and caramelized onions*

▪  
Refried Beans & Mexican Style Rice

▪  
Accompanied By:  
*Freshly made flour tortillas, fresh guacamole,  
pico de gallo, cheddar cheese, sour cream  
and homemade salsa.*

▪  
Buñuelos & Churros  
*with whipped cream & caramel topping*

▪  
Iced Tea, Coffee and Decaf

**\$35**

## Little Italy

Classic Caesar Salad  
*With garlic croutons and shaved parmesan*

▪  
Insalata Caprese  
*Roma tomatoes, fresh mozzarella and  
fresh basil drizzled with extra virgin  
olive oil and aged balsamic vinaigrette*

▪  
Grilled Chicken Breast  
*topped with sundried tomato cream sauce*

▪  
Traditional Italian Sausage & Peppers

▪  
Accompanied By:  
*Grilled vegetables, linguini  
with marinara or Alfredo sauce and  
freshly baked garlic bread.*

▪  
Tiramisu or New York Cheesecake

▪  
Iced Tea, Coffee and Decaf

**\$35**