



SOUTH SHORE HARBOUR
resort & conference center

Reunion Package Menu Selections

You may choose the reception or one (1) of the dinner buffets as part of the package.
There are no deviations from these menus.

Hors D' Oeuvre Reception Package

Appetizers

Seasonal Fruit Display with Honey Yogurt Dip
Imported and Domestic Cheeses with Gourmet Crackers

Carving Station

(Choice of One)

Roasted Tom Turkey
Roast Top Round of Beef
Accompanied with Silver-Dollar Rolls and Condiments
*Carver included

Pasta Station

Buttered Pasta with Herb Cream Sauce and
Basil Marinara Sauce
Garlic Bread and
Parmesan Cheese

Hot Hors D' Oeuvres

(Choice of 3)

(2 pieces per item per person)

Miniature Beef Wellingtons
Greek Spinach Spanakopita
BBQ Cocktail Meatballs
Southern Fried Chicken Tenders with Honey Mustard Sauce
Chicken and Pineapple Kabobs with Thai Peanut Sauce

Dessert Station

Fresh Brewed Coffee
Cookie & Brownies



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Reunion Package Buffet Selections

Please choose from one (1) of the buffet selections below as part of the package

Ole

Mixed Greens with Mango Cilantro Dressing
Jicama Vegetable Slaw with Cilantro Lime Vinaigrette
Potato Roast Corn and Pinto Bean Salad

Beef and Chicken Fajitas with Sautee Sweet Peppers and Bermuda Onion
Baked Red Fish Veracruz with Olive, Onion and Tomato
Oven Baked Chicken Breast with Cilantro Cream Jack Cheese
Refried Black Beans
Spanish Style Rice
Flour Tortillas, Pico de Gallo, Guacamole, Cheese, Sour Cream, Lettuce
Tequila Cheesecake, Tres Leches Cake, Sopapillas with Honey

Italiano

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing
Antipasto Salad tossed with Mushrooms and Artichoke, Pasta and Olives
Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette
Basil Pesto Crusted Salmon, Tomato Basil Butter
Seared Pork Tenderloin with Porcini Mushroom Sauce
Baked Chicken Piccata with Lemon Caper Butter
Penne Pasta Alfredo
Sautee Italian Squash with Plum Tomato
Fresh Baked Garlic Bread
Amaretto Cheese Cake, Tiramisu, Biscotti

Smokin' BBQ

Hill Country Greens with Buttermilk Ranch Dressing
Red Jacket Potato Salad with Apple Smoked Bacon
Creamy Cole Slaw
Slow Smoked BBQ Brisket with Honey BBQ Sauce
Roast BBQ Rubbed Chicken Breast
Grilled Smoked Sausage
Baby Baked Potato with Condiments
Ranch Style Beans
Chuck Wagon Corn
Jalapeno Corn Bread Biscuits and Rolls
Warm Hill Country Wild Berry Cobbler
Chocolate Chip Pecan Pie with Cinnamon Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea Served with Buffet



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South Shore Buffet

Tossed Garden Greens with Chafed Carrots, Purple Cabbage, Parmesan Cheese, Roma
Tomato, Focaccia Croutons and Dressing
Spring Vegetable and Pasta Salad
Marinated Roma Tomato Salad with Basil Vinaigrette
Pork Medallions with French Burgundy Red Wine Sauce
Maple Roasted Chicken with Texas Pecan Butter Sauce
Blackened Red Fish with Tomato Lemon Caper Butter
Jasmine Rice
Sautee Seasonal Vegetable Medley
Texas Pecan Pie & Gourmet New York Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea Served with Buffet