



FRENCH LICK SPRINGS HOTEL®

Dinner Buffets

Dinner Buffets Served with Fresh Brewed Seattle's Best Regular and Decaffeinated Coffees

Tazo Herbal Hot Teas and Fresh Brewed Unsweetened Iced Tea

Fresh Baked French Lick Artisan Rolls

(Groups under 30 add \$5.00 per person surcharge)

Boiler Maker

Salads

Fresh Mozzarella and Tomatoes

with Balsamic Dressing and Fresh Basil

Baby Greens with Fresh Cut Tomatoes, Cucumbers, and Carrots with Creamy Ranch Dressing

Entrées

Roasted Beef Tenderloin with a Whiskey Glaze

Grilled Pork Loin with Maker's Mark Spiked Apples

Broiled Salmon Filets with Plum Tomato Sauce and Parmesan Crumbles

Sides

Broccolini

Baby Carrots

Roasted Red Potatoes

Desserts

Warm Apple Crisp with Cinnamon Whipped Cream

Chocolate Buttermilk Cake

\$57.00

Indiana Hoosier

Salads

Bowtie Pasta Salad with Sundried Tomatoes and Feta Cheese

Crisp Iceberg and Romaine Lettuce Tossed with Tomato, Chopped Egg, Cucumber, Bacon and Fresh Croutons with Creamy Ranch and Catalina Dressings

Entrées (Select 3 or 4)

Fried Buttermilk Chicken

Fried Catfish with Hush Puppies

Baked Salmon with Sticky Maple Glaze

Oven Roasted Pork Loin with Fried Apples

Baby Back Ribs with French Lick BBQ Sauce

Roasted Strip Loin with Green Peppercorn Sauce

Grilled Chicken Breast with an Orange Balsamic Glaze

Sides

Paprika Roasted Red Bliss Potatoes

(or) Caramelized Onion Mashed Potatoes

Country Style Green Beans with Applewood Smoked Bacon

Desserts

Indiana's Own Sugar Cream Pie

Seasonal Cobbler with Traditional Lattice Crust

\$54.00 (3 Entrées)

\$58.00 (4 Entrées)

All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.

2017



FRENCH LICK SPRINGS
HOTEL®

Dinner Buffets Continued

*Dinner Buffets Served with Fresh Brewed Seattle's Best Regular and Decaffeinated Coffees
Tazo Herbal Hot Teas and Fresh Brewed Unsweetened Iced Tea
(Groups under 30 add \$5.00 per person surcharge)*

North Shore Seafood

Salads

*Shrimp and Crab Salad
Traditional Caesar Salad with Sourdough Croutons and
Parmesan Cheese*

Entrées (Select 3 or 4)

*Baked Salmon with Braised Spinach
and Roasted Tomatoes
Shrimp Steamed in India Pale Ale and Browned Garlic
Shrimp Scampi with Roasted Cherry Tomatoes
Caribbean Spiny Lobster with Drawn Butter
Grilled New York Steak
Chicken Piccata*

Sides

*Chef's Choice Vegetable
Bleu Cheese Mashed Potatoes
Cheddar Garlic Biscuits*

Desserts

*Key Lime Pie with Whipped Topping
New York Cheesecake with Raspberry Coulis
\$65.00 (3 Entrees)
\$69.00 (4 Entrees)*

Sombrero Mexicano

Hors d'Oeuvres

*Tri-Colored Chips with Fresh Salsa and Guacamole
Flautas (Beef or Chicken)*

Salad

Corn and Black Bean Salad

Entrées (Select 3)

*Broiled White Fish with Fresh Pico de Gallo
Lime Marinated Breast of Chicken
Beef and Chicken Chimichangas
Marinated Broiled Skirt Steak
Three Cheese Enchiladas*

Sides

*Spanish Rice with Black Beans
Chef's Choice Vegetable*

Desserts

*Assorted Churros
Mexican Wedding Cookies
\$49.00*

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