

Three Course Plated Dinners

Minimum of 20 guests- All menus include appropriate sides, coffee, hot tea and iced tea

All options are preselected and guest's orders are to be provided to Corozón 10 days in advance of your event. We require that you provide a place card for each guests to denote to the server each guests order.

First Course

Choice of **One** of the Following to be served to all of your guests:

Mixed Field Greens Salad

Sun Dried Cranberries, Goat Cheese, Pine Nuts, Red Wine Vinaigrette

Caesar Salad

Homemade Garlic Croutons and Parmesan

Second Course Selections

Choice of **one, two or three** (if one is a vegetarian option) of the following for your guests to select from:

Portobello and Eggplant Stack ... \$26.00 each

Grilled, Fresh Roma Tomato, Asiago Cheese and Pesto Balsamic Drizzle

Butternut Squash Risotto ... \$27.00 each

Butternut Squash, Assorted Grilled Vegetables

Chicken Corazón ... \$31.00 each

Gouda Cheese, wrapped with Prosciutto with Sherry Cream Sauce

Tuscan Chicken ... \$31.00 each

Herb Seared with Roasted Tomato Butter, Bruschetta and Mozzarella

Short Rib... \$32.00

Scallion Crème Fraiche

Grilled Flat Iron Steak ... \$33.00 each

House Spice Rubbed, with Roasted Shallot Demi-Glace

Seared Atlantic Salmon ... \$34.00 each

Lightly Seasoned with Champagne Vanilla Bean Butter Sauce

Grilled Mahi-Mahi... \$37.00 each

Tomato Basil Salsa with Champagne Butter and Lemon Zest

Grilled Filet Mignon ... \$40.00 each

House Spiced Rub with Roasted Shallots and a Rosemary Demi-Glace

Dessert Selections

Choice of **one** of the following to be served to all of your guests:

New York Cheesecake

With Berries

Fruit & Cream

Fresh Fruit with Whipped Cream

Granny Smith Apple Tart

Served with Warm Caramel and
Vanilla Bean Ice Cream

Double Chocolate Bomb Cake

Hazelnut Mousse, Pistachio
Crumbs, Fresh Berries and
Raspberry Coulis

Ice Cream - Two Scoops

Vanilla Bean or Seasonal Flavor

Dinner Buffets

Minimum of 25 guests.

The Cook-Out Buffet

Housemade Burgers and
100% Beef Quarter-Pound Hot Dogs
[Chicken Breast \$3.00 per person]

Freshly Baked Buns Served with Traditional
Condiments

Potato Salad

Seasonal Fruit Salad

Fresh Baked Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$24.50 per person

Italian Buffet

Classic Caesar Salad

Chicken Parmesan

Meatballs with Housemade Tomato Sauce

Baked Ziti

Vegetable Medley

Garlic Bread

Cannolis

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$26.00 per person

The Sandwich Buffet

Fresh Mixed Green Salad with Assorted
Vegetables and Dressings

Southern Potato Salad

Fresh Made Cole Slaw

Shaved Ham, Turkey and Roast Beef

Assorted Breads and Rolls

Assorted Cheeses, Relishes, Pickles, Onions,
Tomatoes and Leaf Lettuce

Assorted Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$23.50 per person

Back Yard Barbeque Buffet

Choice of **two** entrees:

BBQ Chicken Breast, Roasted Tri-Tip Beef or
Chipotle Pork Ribs

Housemade Cole Slaw

Country Baked Beans

Seasonal Fruit Salad

Sweet Cornbread served with Whipped Butter

Fresh Apple Crisp

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$29.00 per person

Homestyle Buffet

Mixed Green Salad with House Dressing

Warm Rolls & Whipped Herb Butter

Carved Honey Glazed Ham

Carved Roast Turkey Breast

Garlic Mashed Potatoes

Green Beans Almondine

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$30.00 per person

Corazón BBQ Buffet

Fresh Garden Salad

Cucumber, Cherry Tomatoes, Buttermilk or House Dressing

Honey BBQ Chicken

Chili Rubbed Flank Steak

Potato Salad

Bacon, Whole Grain Mustard, Chives

Corn on the Cob

Peach Crisp

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$31.00 per person

Farmers' Market Buffet

Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Buttermilk or House Dressing

Grilled Chicken Breast

Roasted Garlic Fondue

Seared Salmon

Roasted Tomato Vinaigrette

Grilled Seasonal Vegetables

Garlic Mashed Potatoes

Seasonal Dessert

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$32.00 per person

Corazón Buffet

Fresh Garden Salad

Cucumber, Cheese, Cherry Tomatoes & House Dressing

Warm Rolls & Whipped Herb Butter

Carved Roasted Prime Rib

Carved Roast Turkey Breast

Seasonal Grilled Vegetables

Scalloped Potatoes

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

\$35.00 per person