

# Banquets by the OU INN

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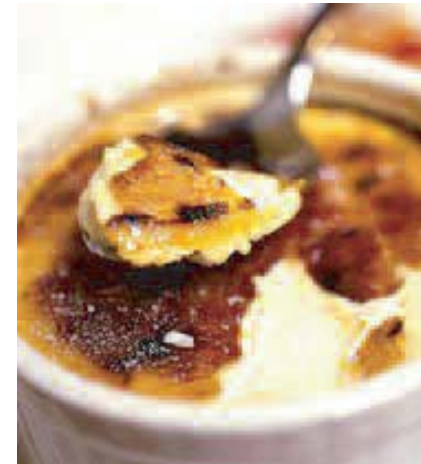
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## Dinner



Prices are per person. A customary 18% taxable service charge and sales tax will be added to prices

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## Dinner Plates

all entrees include cup of soup, caesar or fresh garden salad, selection of seasonal vegetables and potatoes, rolls, butter, selected dessert, iced water, coffee, tea and decaffeinated coffee

### Beef and Pork

**ROAST PRIME RIB OF BEEF   \$26.95**

8oz. roast prime rib of beef au jus

**GRILLED NEW YORK STRIP   \$31.95**

14oz. new york strip steak topped with our signature steak oil

**GRILLED TENDERLOIN OF BEEF   \$35.95**

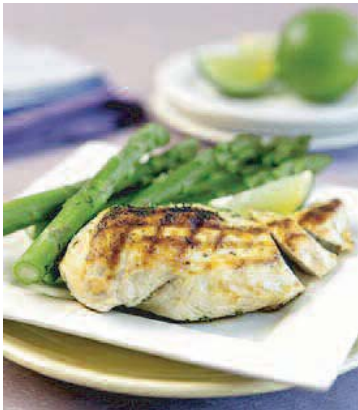
9oz. grilled tenderloin topped with our signature steak oil

**ROAST PORK LOIN   \$23.95**

8oz. roast pork loin served with a calvados brandy sauce

**PETITE FILET   \$29.95**

5oz. grilled tenderloin of beef topped with our signature steak oil



### Poultry

**GRILLED PESTO CHICKEN BREAST   \$20.95**

boneless chicken breast rubbed with pesto, grilled and topped with plum tomatoes, fresh basil and mozzarella cheese

**GRILLED CHICKEN WITH MUSHROOM   \$19.95**

grilled chicken breast topped with a wild mushroom sauce

**OVEN ROASTED CHICKEN BREAST   \$19.95**

herb marinated airline chicken breast, oven roasted

**CHICKEN MARSALA   \$20.95**

sautéed chicken breast topped with marsala wine and mushroom sauce

### Sides (select one)

yukon gold mashed, garlic mashed, baked potato, baked sweet potato, Sweet potato mashed, wild rice pilaf

### Vegetables (select one)

broccoli, summer squash and zucchini medley, julienne vegetables, carrots, green beans, asparagus

### Desserts (select one)

chocolate cake, carrot cake, cheesecake, chocolate mousse, raspberry sorbet, fresh berries and grand marnier (add \$4.00)

## Dinner Plates

all entrees include cup of soup, caesar or fresh garden salad, selection of seasonal vegetables and starch, rolls, butter, selected dessert, iced water, coffee, tea and decaffeinated coffee

### Duo Plates

#### FILET OF BEEF & CHICKEN   \$33.95

5oz. tenderloin of beef topped with our signature steak oil and 3oz. roasted chicken breast topped with grain mustard sauce

#### FILET OF BEEF & SALMON   \$35.95

5oz. tenderloin of beef topped with our signature steak oil and 3oz. seared atlantic salmon topped with citrus butter sauce

#### FILET OF BEEF & LOBSTER   \$46.95

5oz. tenderloin of beef topped with our signature steak oil and a whole roasted lobster tail with drawn butter

### Sides (select one)

yukon gold mashed, garlic mashed, baked potato, baked sweet potato, Sweet potato mashed, wild rice pilaf

### Vegetables (select one)

broccoli, summer squash and zucchini medley, julienne vegetables, carrots, green beans, asparagus

### Desserts (select one)

chocolate cake, carrot cake, cheesecake, chocolate mousse, raspberry sorbet, fresh berries and grand marnier (add \$4.00)

### Seafood and Pasta

#### TILAPIA   \$22.95

seared talapia with artichokes, olives, sun-dried tomatoes, olive oil and basil

#### SEARED SALMON   \$22.95

6oz. seared atlantic salmon with a lemon dill sauce

#### SHRIMP FUSILLI   \$24.95

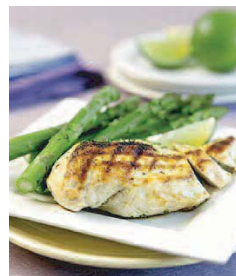
5 garlic roasted jumbo shrimp, fusilli longo pasta and lemon basil pesto sauce (does not include side or vegetable)

#### WILD MUSHROOM PAPPARDELLE   \$19.95

sauteed wild mushrooms, fresh pappardelle pasta tossed in a roasted garlic cream sauce with fresh herbs (does not include side or vegetable)

#### PORTOBELLO MUSHROOM   \$18.95

portobello mushroom parmesan stacker



## Dinner Buffets (minimum 30 people)

all buffets include rolls, butter, iced water, coffee, tea and decaffeinated coffee

### ALL AMERICAN    \$26.95

pasta Salad, cucumber and tomato salad, red potato salad, fresh cubed fruit display, fresh garden salad with assorted dressings, served with chef's selection of seasonal vegetables, mashed potatoes and assorted desserts

select two: lemon herb cod, boneless chicken breast with gravy, roasted pork loin with brandy sauce, beef stroganoff with noodles, vegetable lasagna

### PRIME RIB BUFFET    \$31.95

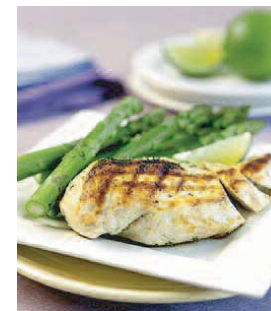
fresh sliced fruit display, waldorf salad, fresh garden salad with assorted dressings, crisp vegetable crudité with ranch dressing, carved prime rib with horseradish cream sauce, chicken breast dijon, chef's selection of seasonal vegetables, mashed potatoes and assorted desserts

### ITALIAN BUFFET    \$28.95

antipasto display, fresh garden salad tossed in italian vinaigrette, caesar salad with parmesan croutons, rotini pasta salad, chicken parmesan, shrimp scampi over linguini pasta, meat or vegetarian lasagna, sautéed vegetable oregonato, herb roasted potatoes, garlic bread, cheesecake with strawberry garnish and chocolate dipped cannolis

### LITE & HEALTHY BUFFET    \$25.95

tomato basil soup, fresh market style fruit, crisp vegetable crudité with low-fat ranch dressing, orzo salad, mix field greens with low-fat dressings, baked salmon on a bed of sautéed spinach, turkey medallions with zucchini and mushrooms, pasta primavera, chef's selection of seasonal vegetables, and carrot cake



## Dinner Buffets (minimum 30 people)

all buffets include iced water, coffee, tea and decaffeinated coffee

### NEW ENGLAND WINTER BUFFET    \$30.95

new england clam chowder with oyster crackers, cranberry, walnut and bleu cheese salad, herb crusted baked cod with plump tomato basil, roasted chicken breast topped with apple cranberry chutney, maple brown sugar glazed beef ribs, white cheddar gratin, chef's selection of seasonal vegetables, rolls, butter and fresh baked apple pie

### BACKYARD BARBEQUE BUFFET    \$29.95

homemade potato salad, cole slaw, tomato mozzarella salad, fresh garden salad with assorted dressings, crisp vegetable crudité, marinated flank steak, herb roasted rotisserie chicken, pulled pork, potato au gratin, corn on the cob, cornbread, cookies and brownies

add bbq ribs \$2.00 per person

### SOUTHWESTERN BUFFET    \$29.95

chicken tortilla soup, three bean salad with jalapenos, mix field greens with assorted dressings, tequila-lime marinated chicken with fresh cilantro, bbq beef brisket, tilapia vera cruz, chef's selection of seasonal vegetables, spanish rice, chorizo mashed potatoes, buttermilk biscuits and warm bread pudding



## Buffet Enhancements

enhance your existing buffet with any of these great add-ons!

all of these stations require a \$50 attendant fee

### FRESH PASTA STATION   \$9.95

tortellini, farfalle, penne and linguini pasta, prepared in the room with wild mushrooms marinara, pesto cream sauce and alfredo sauce

add grilled chicken, italian sausage, primavera vegetables and roasted red peppers for an additional \$3.00 per person

(priced per person – minimum of 25 people)

### WHOLE ROASTED TURKEY   \$225.00

perfectly carved turkey, served with fresh cranberry sauce, gravy (serves 30 people)

### WHOLE SUGAR CURED HAM   \$240.00

served with honey mustard sauce and fresh biscuits (serves 50 people)

### ROASTED PEPPERED BEEF TENDERLOIN   \$400.00

served with grain mustard and assorted fresh rolls (serves 20 people)

### TOP ROUND OF BEEF   \$275.00

served with silver dollar rolls, horseradish sauce and au jus (serves 40 people)



### ROASTED NEW YORK SIRLOIN   \$425.00

served with creamy horseradish sauce, bordelaise sauce and fresh assorted rolls (serves 35 people)

### MONGOLIAN BARBEQUE STATION   \$16.95

guest can select their favorite sauce, oriental vegetable, meat and accompaniment

sauce: soy, ginger, sugar/water, garlic, szechuan, thai peanut

vegetables: bok choy, celery, carrots, bean sprouts, scallions, red peppers, mushrooms, cabbage, peapods

meats: chicken, beef, pork

accompaniments: roasted cashews, red pepper flakes, plum sauce, sesame seeds, steamed rice, sesame breads, hot mustard

(priced per person – minimum of 25 people)