



**104 W. Erwin • (903) 531-2415**

**Plated Dinners:** Seated guests are served beverage, salad, entrée, and dessert. Larger groups may necessitate the need to preset beverages, salads and desserts. There is a 20% service charge for plated dinners.

**Buffet Dinners:** Guests help themselves to beverages, salads, entrees, and desserts. We prepare approximately 10% more food on buffets to accommodate all guests attending the function. There is a 20% service charge on all buffets.

**Receptions & Cocktail Parties:** Guests may choose from the attractively presented hors d'oeuvres that you select. You may choose to restrict the hors d'oeuvres to finger foods only, or add heavier hors d'oeuvres that require the use of a fork.

**Off-Premise Party Rentals:** You may choose to rent dishes, glassware, plates, linen, etc. We can make the arrangements for any rentals you need, and add the rental company charge to your bill. You may choose to use your own dishes, glasses, etc., for which there is a .60 per person charge for cleaning up. (Rick's will take extra special care with your china and crystal, but cannot be responsible for any damage incurred.)

**Payment/Deposit:** Payment is due upon completion of your function. We require a 30% deposit at the time you book your party.

Price and availability of certain menu items are subject to change

## **RICK'S CATERED DINNERS**

(Buffets start at \$25.50 PP++; Served dinners start at \$28.00PP++)  
Buffets include salad, two entrees, two sides, dessert & dinner rolls

### **CHICKEN**

GRILLED CHICKEN BREASTS  
TEXAS MARINADE, TERIYAKI GLAZED, BARBECUE SAUCE  
BOURBON BARBECUE CHICKEN  
CHICKEN, BROCCOLI, AND ZITI CASSEROLE  
CHICKEN CACCIATORE  
CHICKEN WITH A DIJON GLAZE  
CHICKEN LO MEIN  
CHICKEN MARSALA  
CHICKEN PARMIGIANA  
CHICKEN PICCATA WITH FRESH LEMON, CAPERS IN A WHITE WINE REDUCTION  
JAMAICAN JERK CHICKEN  
MAPLE GLAZED CHICKEN BREAST  
MEDALLIONS OF CHICKEN IN A CHAMPAGNE SAUCE  
MEDALLIONS OF CHICKEN GRAND MARNIER  
ROASTED STUFFED CHICKEN BREAST WITH SPINACH, JACK CHEESE AND BACON  
ROASTED CHICKEN WITH ROSEMARY  
ROULADE OF CHICKEN WITH SPINACH, BOURSIN, AND PINE NUT STUFFING  
STUFFED CHICKEN BREAST WITH SUN DRIED TOMATO AND SAUSAGE  
THAI CHICKEN WITH VEGETABLE STIR-FRY  
CHICKEN GRUYERE (BREAST STUFFED WITH SPINACH & GRUYERE CHEESE)  
PECAN-CRUSTED CHICKEN WITH LEMON-BUTTER SAUCE  
PINE NUT CRUSTED CHICKEN WITH ROASTED POBLANO SAUCE  
SOUTHWESTERN GRILLED CHICKEN WITH CHIPOTLE-TORTILLA SAUCE  
CHICKEN KABOBS  
GARLIC CHICKEN WITH BROWN GARLIC SAUCE  
GRILLED ROSEMARY CHICKEN  
CHICKEN FAJITAS  
CHICKEN ENCHILADAS

### **PORK**

GRILLED PORK LOIN CHOPS WITH A TOMATILLO SALSA  
CORIANDER-CURED PORK LOIN  
STUFFED PORK CHOPS  
GRILLED PORK CHOPS

CHILI-RUBBED PORK TENDERLOIN  
PORK MEDALLIONS WITH PORTOBELLO MUSHROOMS

## **BEEF**

BEEF TENDERLOIN WITH MERLOT DEMI GLACE  
BEEF LO MEIN  
BEEF STIR-FRY WITH WHITE RICE  
MEATLOAF WITH TOMATO GLAZE AND MUSHROOM GRAVY  
ROASTED TENDERLOIN WITH BEARNAISE SAUCE  
ROASTED TENDERLOIN WITH WILD MUSHROOM DEMI-GLAZE  
ROASTED TENDERLOIN WITH BORDELAISE SAUCE  
BEEF BRISKET WITH CARAMELIZED VEGETABLES  
SZECHUAN BEEF WITH BLACK BEAN SAUCE AND ASIAN VEGETABLES  
TENDERLOIN WITH HORSERADISH CREAM AND GRILLED ONIONS  
CORIANDER-CURED BEEF TENDERLOIN  
CRAWFISH-STUFFED FILET MIGNON  
GRILLED FILET MIGNON  
STEAK AU POIVRE  
BEEF KABOBS  
COWBOY RIBEYE  
STEAK DIANE  
TOURNEDOS OF BEEF  
ROASTED TENDERLOINS WITH ROASTED SHALLOT DEMI-GLACE  
SOUTHWESTERN PAN-SEARED FILET WITH SERRANO-TORTILLA SAUCE

## **LAMB AND VEAL**

RACK OF LAMB WITH HONEY PEPPERCORN CRUST  
GRILLED VEAL STEAKS WITH BASIL OIL IN A HERB DEMI-GLACE  
MEDALLIONS OF VEAL DIJONNAISE  
MEDALLIONS OF VEAL OSCAR  
VEAL MARSALA WITH WILD MUSHROOMS  
VEAL PICCATA WITH FRESH LEMON, CAPERS IN A WHITE WINE REDUCTION  
GRILLED AUSTRALIAN LAMB CHOPS WITH GRAINY MUSTARD  
GRILLED LAMB CHOPS WITH COCONUT CHUTNEY

## **TURKEY**

DEEP-FRIED TURKEY  
ROASTED TURKEY ROULADE WITH AN APRICOT-SAGE STUFFING AND GRAVY  
ROASTED TURKEY BREAST WITH CRANBERRIES IN WINE AND HONEY MUSTARD

## **SEAFOOD**

SEARED PEPPERCORN TUNA STEAK  
GRILLED SWORDFISH WITH A CITRUS RELISH  
BLACKENED CATFISH WITH SWEET OKRA RELISH  
BAKED STUFFED FLOUNDER  
SHRIMP SCAMPI TOSSED WITH LINGUINI  
GRILLED HALIBUT WITH LEMON & PARSLEY PAN SAUCE  
LOBSTER RAVIOLI WITH A RED PEPPER AND BASIL SAUCE  
RAINBOW TROUT WITH A TANGERINE AND HONEY BALSAMIC GLAZE  
GRILLED RAINBOW TROUT WITH LEMON BUTTER AND WILD MUSHROOMS  
BLACKENED RED SNAPPER WITH JICAMA SALSA  
BLACKENED RED SNAPPER WITH SWEET OKRA RELISH  
GRILLED ATLANTIC SALMON  
CAMELIZED SALMON  
GRILLED SALMON WITH MANGO SALSA  
GRILLED SALMON WITH PESTO AND RED PEPPER COULIS  
PAN-SEARED SALMON WITH SPINACH IN LEMON DILL BEURRE BLANC  
PAN-SEARED SCALLOPS WITH LIME CILANTRO DRESSING  
GRILLED SEA BASS WITH GINGER BLACK BEAN SAUCE  
SAUTEED SHRIMP, LOBSTER, ANGEL HAIR PASTA AND A TOMATO-BASIL CREAM  
BAKED STUFFED SHRIMP WITH LOBSTER AND CRABMEAT  
GRILLED CAJUN SHRIMP WITH CILANTRO CREAM  
GRILLED CAJUN SHRIMP WITH JICAMA RELISH  
GRILLED SHRIMP WITH BASIL AND CITRUS VINAIGRETTE  
GRILLED SHRIMP WITH PASTA IN A LIGHT SCAMPI SAUCE  
GRILLED SHRIMP WITH TOMATO BASIL COULIS  
SEAFOOD LASAGNA  
SOFT SHELL CRABS WITH PESTO CREAMS  
COCONUT-BEER SHRIMP WITH SWEET & TANGY DIPPING SAUCE  
PENNE ALLA VODKA

## **FISH TOPPINGS & SAUCES:**

ALA SCAMPI  
BLACKENED CRAWFISH  
BLACKENED SHRIMP  
LUMP CRAB MEAT  
PECAN CRUSTED WITH LEMON-BUTTER SAUCE  
SOUTHWESTERN CRAWFISH-CREAM SAUCE  
TORTILLA SAUCE  
PECAN-CRAB RELISH

## **GREEN SALADS**

BIB LETTUCE SALAD  
COMMANDERS SALAD  
FENNEL & PEAR SLAD  
BABY SPINACH SALAD  
CAESAR SALAD WITH HOMEMADE CROUTONS  
CHARBROILED STEAK CAESAR SALAD  
PEAR & GORGONZOLA SALAD  
GARDEN SALAD WITH A BALSAMIC VINAIGRETTE  
GREEK SALAD  
GRILLED CHICKEN CAESAR SALAD  
CALIFORNIA SALAD  
MAYTAG BLEU SALAD  
SEARED TUNA SALAD

## **VEGETARIAN SALADS**

BLACK BEAN AND CORN SALAD  
CAPRESE SALAD WITH TOMATO, FRESH MOZZARELLA, AND BASIL  
COLESLAW  
ENGLISH CUCUMBER AND ROMA TOMATO SALAD  
FRESH FRUIT SALAD  
ROASTED DIJON POTATO SALAD  
SWEET CORN AND AVOCADO SALAD

## **PASTA SALADS**

ANGEL HAIR PASTA WITH CHERRY TOMATOES AND FRESH BASIL  
SOUTHWEST CHICKEN & PASTA SALAD  
SOUTHWEST PASTA SALAD  
CITRUS BOWTIE PASTA  
PASTA PRIMAVERA SALAD  
PENNE PASTA SALAD W/ ORANGE, MINT, AND RED ONION IN A CHAMPAGNE INAIGRETTE  
WILD RICE CRANBERRY AND ALMOND SALAD

## **ENTREE SALADS**

ANTI PASTA SALAD	GRILLED SALMON SALAD
BALSAMIC CHICKEN SALAD	GRILLED SHRIMP AND ASPARAGUS SALAD
BLACKENED CHICKEN FAJITA SALAD	ORANGE GINGER BEEF TENDERLOIN SALAD
BLACKENED STEAK FAJITA SALAD	SEAFOOD COBB SALAD
CHICKEN SALAD WITH FRUIT	RASPBERRY CHICKEN AND ASPARAGUS SALAD
FRESH CRABMEAT SALAD	CITRUS CHICKEN AND PENNE SALAD
FRESH LOBSTER SALAD	TUNA SALAD

## **SIDES**

MASHED POTATOES: TRADITIONAL OR ROASTED GARLIC  
ROASTED RED POTATOES WITH ROSEMARY AND GARLIC  
ROASTED THREE POTATO MEDLEY  
STEAMED NEW POTATOES WITH PARSLEY AND BUTTER  
YUKON GOLD MASHED POTATOES  
BASMATI RICE WITH ROASTED TOMATOES, MUSHROOMS, AND PINE NUTS  
WILD RICE WITH BRUNOISE OF AUTUMN VEGETABLES AND TOASTED PINE NUTS  
SAFFRON RICE PILAF WITH ROASTED PEPPERS  
CORNBREAD STUFFING  
GREEN BEAN AND WILD MUSHROOM SAUTÉ  
GRILLED ASPARAGUS WITH FRESH LEMON AND SHALLOT  
GRILLED SEASONAL VEGETABLES  
HARICOT VERT IN A SHALLOT-THYME BUTTER  
HONEY GLAZED CARROTS  
STEAMED VEGETABLE MEDLEY WITH FINE HERBS  
ZUCCHINI AND SUMMER SQUASH WITH ROMA TOMATOES  
ASPARAGUS WITH HOLLANDAISE  
GRILLED PORTOBELLO MUSHROOMS  
HORSERADISH POTATOES  
MAPLE-GLAZED ROSEMARY CARROTS  
POTATO GRATIN  
RICE-CORN-POBLANO CASSEROLE  
ROCKEFELLER STUFFED TOMATOES  
SAFFRON POTATOES  
SOUTHWESTERN NEW POTATOES  
TWICE BAKED GRUYERE POTATOES  
BUTTERED CORN  
SEASONED TURNIP GREENS  
SAUTEED SQUASH  
ITALIAN GREEN BEANS  
PURPLE HULL PEAS

## **DESSERTS**

CHOCOLATE TERRINE  
WHITE CHOCOLATE BREAD PUDDING  
BROWN SUGAR-PECAN MASCARPONE CHEESECAKE  
STRAWBERRY CREPES  
BLACKBERRY COBBLER  
PEACH COBBLER  
CHOCOLATE MOLTEN  
SWEET POTATO PIE  
BANANA PUDDING  
CHOCOLATE CREPES  
PECAN PROFITEROLES  
CRÈME BRULÉE  
BLACK BOTTOM FILO CUPS  
CHOCOLATE TRUFFLES  
PEANUT BUTTER CHOCOLATE CUPS  
MINI LEMON TARTS  
CHOCOLATE-PECAN TARTS  
CHOCOLATE COVERED STRAWBERRIES  
CHOCOLATE-COCONUT MACAROON  
ITALIAN CUSTARD WITH AMARETTI COOKIES  
STRAWBERRY PUFFS  
BROWN SUGAR-MASCARPONE CHEESECAKE SQUARES  
ANCHO-PINE NUT BROWNIES  
ROASTED PEARS IN RUM SAUCE  
APPLE STREUSEL  
CHOCOLATE CAKE  
BLACK BOTTOM PIE  
OLD-FASHIONED BREAD PUDDING W/ GRAND MARNIER SAUCE  
CINNAMON-APPLE TORTILLA ROLLS-UPS  
PECAN PROFITEROLES WITH ICE CREAM & CHOCOLATE SAUCE  
BUTTERMILK PIE  
CHOCOLATE-CHOCOLATE JELLY ROLL CAKE  
TIRAMISU  
LEMON RICOTTA CAKE