

DIXONS BANQUET DINNER BUFFET MENU

20 or more guests

\$31 PER PERSON

ENTREES - Select two

PAN SEARED SALMON FILLET- with stone ground chipotle mustard sauce

ROASTED PRIME RIB OF BEEF- served with au jus

SAGE CHICKEN- with a Burgundy tomato glaze, wild mushrooms, goat cheese and herbs.

GRILLED PORK LOIN- Rubbed with mustard and char grilled

RIB EYE MEDALLIONS- Tossed with olive oil and garlic, char grilled

VEGGIE LASAGNA- Fresh pasta, grilled zucchini, sautéed mushrooms, and spinach layered with marinara and ricotta cheese

MAHI MAHI- Char grilled Mahi Mahi drizzled with citrus butter and fresh melon salsa

SALADS & SIDES - Select up to four items

Roasted Rosemary Potatoes

Mashed Potatoes

Dirty Rice Pilaf

Green Beans Amandine

Steamed Broccoli

Scalloped Potatoes

Sweet Potato Mash

Fresh Vegetable Medley

Tossed Field Greens

Fresh Cut Fruit Salad

Traditional Caesar Salad

DESSERTS - Select One

Racines' Chocolate Brownies with Walnuts

Apple Tart

Peanut Butter Cheesecake

Carrot Cake

Key Lime Pie

(All desserts can be served ala mode for an additional \$1.00 per person)

All Dinner Buffets include Starbucks Coffee, Tea or Soda.

An exact guarantee of the number of each entrée is needed at least 72 hours prior to the event.



16TH AND WAZEE IN HISTORIC
LOWER DOWNTOWN
303.573.6100
WWW.DIXONSRESTAURANT.COM

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All entrees include a tossed salad & dessert

PEPPERED NY STRIP STEAK Black pepper crusted New York Strip, prepared medium rare, served with horseradish mashed potatoes and steamed green beans. \$29

SHRIMP SCAMPI Jumbo tiger shrimp sautéed with garlic, fresh tomatoes, served over linguini pasta, with a white wine butter sauce. \$23

PAN SEARED SALMON FILLET Served over a stack of roasted new potatoes, baby spinach and marinated onions with a chipotle stone ground mustard sauce. \$25

12 OZ. RIBEYE USDA Choice Certified Angus Steak prepared medium and topped with chipotle compound butter Served with mashed potatoes and fresh vegetables du jour. \$29

SAGE CHICKEN BREAST Sautéed chicken breast with tomatoes and wild mushrooms, finished in a burgundy tomato glaze and topped with a mixture of sage and goat cheese. Served with mashed potatoes and seasonal vegetables. \$21

STEAK TAMPIQUENA Marinated and grilled flat iron steak, served with a 3 cheese stuffed poblano pepper, Spanish rice and black bean mole. \$24

GRILLED PORK LOIN Char grilled seasoned pork loin served with sweet potato mashers, grilled asparagus and apple compound butter. \$26

PORTOBELLO STACK Grilled balsamic marinated mushroom caps, roasted red peppers, zucchini, goat cheese and mixed greens. \$19

CHICKEN MARSALA Pan seared chicken breast with mushroom Marsala sauce and whipped potatoes. \$23

For parties of 20 people or less:

1. choose one of the items above for your group or
2. guests may order directly from the regular restaurant menu.

Groups of 21 people or more: may choose up to three item selections above for your group. We are not able to allow more than 20 people to order from the regular restaurant menu.

One dessert selection for your group (if applicable).

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