



Decatur Conference Center

MENU

SPRING & SUMMER 2025

- ❖ Our food is prepared onsite by our professional culinary team.
- ❖ Tastings are available for a maximum of 4 guests at \$50 per guest.
- ❖ Pick-up catering available for a minimum of 15 guests.
- ❖ We are unable to prepare separate meals for those with dietary restrictions but we will assist you in meeting your guests' needs during menu selection. We do offer a variety of vegetarian and vegan dishes.
- ❖ Items and prices are subject to change and do not include sales tax or 17% service charges.
- ❖ Prices effective through September 30, 2025.



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BREAKFAST

Coffee, iced tea and water included

The Continental

An assortment of pastries accompanied by fresh fruit

\$12.00 per person

French Toast Casserole

Crusty bread soaked in custard, topped with crunchy streusel and baked to golden perfection is served with fluffy scrambled eggs, bacon, mixed fruit, orange juice and coffee.

\$14.00 per person

El Jefe Breakfast Burritos

Generous portions of scrambled eggs, sausage, bacon or potato rolled in a flour tortilla. Served with house-made salsa.

\$14.00 per person

The Cowboy Breakfast

Fluffy scrambled eggs, choice of sausage or bacon, breakfast potatoes, biscuits with cream gravy, orange juice and coffee.

\$16.00 per person

APPETIZERS AND SMALL BITES

15 person minimum

Salsa Bar

Our famous, house-made red salsa and pico de gallo queso. Served with hot and crispy tortilla chips.

\$5.00 per person

Cheese and Fruit Display

Fresh, seasonal fruit (locally sourced when possible), accompanied with cheddar, jack, Swiss and pepper jack cheeses.

\$5.50 per person

Fresh Vegetable Display

An attractive display of assorted vegetables (locally sourced when possible). Served with ranch dressing.

\$5.50 per person

Fresh Seasonal Fruit Display

The season's best melons, pineapple, grapes and strawberries. Served with a sweet and creamy dip.

\$5.50 per person

Chicken Salad Cups

Our classic chicken salad presented in puff pastry cups.

\$5.50 per person

Tea Sandwiches

\$5.50 per person

Delicate crustless sandwiches filled with your choice of chicken salad, pimiento cheese, or cucumber and cream cheese.

Antipasto Skewers

\$5.50 per person

Savory skewers of summer sausage, cheese, olives, tomatoes and tortellini marinated in olive oil and Italian spices.

Tortilla Pinwheels

\$5.50 per person

Flour tortillas filled with a mixture of cream cheese, ham, turkey and/or beef rolled tightly and sliced into bite-size pinwheels.

Hummus

\$5.50 per person

Our special blend of chickpeas, tahini, lemon juice, garlic and cumin is swirled with olive oil, sprinkled with fresh parsley and served with warm pita bread.

Spinach and Artichoke Dip

\$5.50 per person

Artichoke hearts and spinach baked in a creamy sauce. Served with gourmet crackers and pita chips.

Chicken Wings

\$5.50 per person

Crunchy, golden chicken wings served plain or coated with barbecue or buffalo sauce.

Stuffed Mushrooms

\$5.50 per person

Large mushroom caps filled with pork sausage, breadcrumbs and parmesan cheese.

Chicken Quesadillas

\$5.50 per person

Seasoned diced chicken and Monterey Jack cheese in a flour tortilla.

Sliders

\$5.50 per person

Miniature sandwiches with your choice of fried chicken, bacon cheeseburger, or ham and cheese filling.

Sweet and Tangy Meatballs

\$5.50 per person

A house blend of beef, pork sausage and mild Italian sausage seasoned with fresh herbs glazed with a sweet and spicy bourbon sauce.

LUNCH

Iced tea, coffee, and water included

Baked Potato Bar

\$16.00 per person

Large, steaming, fluffy baked potato topped with chopped BBQ brisket, chicken tingas, bacon bits, green onions, steamed broccoli with cheddar cheese sauce, shredded cheese, butter and sour cream.

Chef's Choice (Lunch Only)

\$16.50 per person

Chef's selection for the day may be a tried and true favorite such as home style meatloaf or you may be among the first to try a new recipe. Either way, you cannot go wrong giving Chef the reins for your menu.

Wrap Sandwich Box Lunch

\$17.00 per person

Full of delectable meats, cheeses, and veggies, our wrap sandwiches are a classic favorite. Served with pre-packaged chips and cookies.

Wrap Sandwiches with Soup Combo

\$17.00 per person

Half wrap sandwich and bowl of soup. Served with pre-packaged chips and cookies. Soup options: tomato basil, chipotle chicken corn chowder, loaded baked potato, hearty chicken noodle

LUNCH OR DINNER

The following selections are served with hot yeast rolls, two traditional sides of your choice (unless otherwise indicated) and a dessert. Iced tea, coffee, and water included.

Fish and Poultry

Glazed Salmon

\$20.00 per person

A light and healthy entrée option, our salmon filet is prepared with apricot-orange glaze. Pairs well with wild rice or lemon fettuccine.

Apricot Chicken

\$18.00 per person

Boneless skinless chicken breast baked in a tangy apricot glaze.

Caesar Chicken

\$18.00 per person

Baked boneless skinless chicken breast with a classic Caesar sauce and Parmesan cheese, Pairs well with roasted baby potatoes.

Smothered Chicken

\$18.00 per person

Baked boneless skinless chicken breast smothered in bacon, caramelized onions, mushrooms, and cheddar jack cheese.

Huli Huli Chicken

\$18.00 per person

A Hawaiian specialty, Huli Huli chicken is marinated for hours in a combination of tomato sauce, brown sugar, soy sauce and spices before grilling. Traditionally served with Hawaiian macaroni salad and a tossed green salad.

Monterey Chicken

\$18.00 per person

Boneless skinless chicken breast, grilled to perfection and topped with pico de gallo and Monterey jack cheese.

Chicken Cordon Bleu

\$18.00 per person

This classic dish features chicken breasts stuffed with ham and Swiss cheese. Lightly coated in breading before baking to a perfect golden brown and then topped with a creamy Swiss cheese sauce.

Chicken Parmesan

\$18.00 per person

Crispy fried chicken breast topped with marinara and mozzarella. Served with pasta coated with butter and accented with fresh herbs.

Chicken Spaghetti

\$18.00 per person

Hearty pasta dish featuring chicken, penne pasta, mushrooms, tomatoes and diced green chili peppers. Served with Texas toast.

Pork

Pulled Pork BBQ Sandwiches

\$16.00 per person

Slow roasted pork tenderloin dressed with sweet and slightly spicy BBQ sauce served on artisan buns. Served with cole slaw and one additional side of your choice.

Apple Cider Pork Chops **\$17.50 per person**

Boneless pork loin chops cut by hand in our kitchen are prepared with an apple cider marinade before grilling. Served with a stewed apple topping, egg noodles and one additional side of your choice.

Grilled Pork Chops with Jalapeno Peach Salsa **\$17.50 per person**

Boneless pork loin chops cut by hand in our kitchen are grilled and topped with our own jalapeno peach salsa.

Honey Glazed Ham **\$17.50 per person**

Smoked and slathered with a sweet honey glaze.

Honey Mustard Glazed Pork Loin **\$17.50 per person**

Slow roasted pork loin featuring honey mustard glaze.

Beef

Beef Tips and Rice **\$16.00 per person**

Tender chunks of roast beef simmered for hours in a rich, brown gravy. Served with white rice.

Chicken Fried Steak **\$18.50 per person**

A Texas favorite and our most popular choice, our chicken fried steak is fork-tender beef that is hand-battered in buttermilk and seasoned flour. Available for a maximum of 200 guests.

Beef Lasagna **\$18.00 per person**

A combination of ground beef and Italian sausage layered with noodles, a robust marinara, creamy béchamel sauce, mozzarella, and ricotta.

Texas BBQ Brisket **\$18.00 per person**

Slow smoked brisket served with our signature BBQ sauce.

Add chicken quarters or smoked sausage for \$3.00 per person

Tex-Mex

Enchiladas

\$17.00 per person

Choice of beef or chicken enchiladas served with Spanish rice, refried beans, chips and salsa.

Green Enchiladas

\$17.00 per person

Seasoned ground beef and cheddar wrapped in flour tortillas and smothered in a rich and creamy cheese sauce featuring diced green chili peppers.

Smothered Burritos

\$17.00 per person

Choice of shredded beef or chicken wrapped in flour tortillas and smothered in Monterrey Jack cheese sauce.

Fajitas

\$18.50–21.50 per person

Choose chicken, steak or a combination with sautéed onions and bell peppers. Served with Spanish rice, refried beans, and warm flour tortillas, accompanied by sour cream, pico de gallo, grated cheddar cheese, chips and salsa.

Chicken

\$18.50 per person

Steak

\$21.50 per person

Combination

\$19.50 per person

Vegan/Vegetarian Menu Selections

Spinach Mushroom Orzo

15.00 per person

A savory, comforting dish that combines tender orzo pasta with earthy mushrooms and vibrant spinach.

Mushroom Bourguignon

18.00 per person

This rich and flavorful bourguignon is naturally gluten-free and dairy free. We recommend serving over creamy mashed potatoes which can also be prepared dairy free.

Vegan Italian Stuffed Peppers

\$18.00 per person

Classic Italian-style bell peppers stuffed with diced veggies, rice, plant-based meat substitute and cheese.

Premium Menu Selections

Sirloin Steak

Market Price

Six- or eight-ounce portion grilled to medium rare temperature. Residual heat from chafing dish will increase serving temperature to medium. We are unable to prepare steaks to individual guest specification.

Prime Rib

Market Price

Slow roasted to perfection complimented with horseradish cream sauce and balsamic reduction.

Beef Tenderloin

Market Price

Premium lean cut, seasoned, seared and roasted to order. Served with au jus and horseradish cream.

Champagne Chicken

\$21.50 per person

Chicken breasts smothered in a creamy champagne sauce with sundried tomatoes and mushrooms. This entrée pairs well with pasta or garlic mashed potatoes.

Traditional Sides (Additional sides \$2.00 per person)

Italian Green Beans
Roasted Mixed Vegetables
Steamed California Blend Vegetables
House Garden Salad
(Choose 2 dressings from Ranch, White Balsamic Vinaigrette, Avocado Poblano and Honey Mustard)

White Rice * Spanish Rice
Wild Rice * Cilantro Rice
Mashed Potatoes
Oven Roasted Potatoes
Tex-Mex Roasted Potatoes
Au Gratin Potatoes
Charro Beans * Refried Beans
Confetti Corn * Pasta Salad

Premium Sides (Additional \$2.00 per person)

Classic Caesar Salad
Spinach and Strawberry Salad
Green Beans with Sundried tomatoes
Roasted Asparagus

Baked Potatoes
Loaded Potato Salad
Artisan Macaroni and Cheese
Spinach Mushroom Orzo

CHILDREN'S (10 & UNDER) MENU

15 person minimum

Chicken Nuggets

\$13.00 per person

Golden, crispy chicken nuggets (six per child) served with macaroni and cheese and French fries.

Corn Dogs

\$13.00 per person

Golden, crispy chicken nuggets (one per child) served with macaroni and cheese and French fries.

DESSERT SELECTION

Included with entrée: Texas Sheet Cake, Peanut Butter Sheet Cake, Banana Pudding, Apple Pie, Baked Apples (vegan), Fruit Cobbler, Tex-Mex Brownies, or Lemon Meringue Pie

Premium selections (\$4.50 per person): Specialty Cheesecake, Chocolate Mousse Cake, Carrot Cake, Specialty Cheesecake (Bailey's Irish Cream, Turtle, Vanilla Bean, or Tuxedo)

BREAK CHOICES

15 person minimum

Pick Three

\$7.00 per person

- Popcorn
- Pretzels
- Trail Mix
- Fun-Sized Candy Bars
- Granola Bars
- Whole Fruit (Bananas, Apples, Oranges)

Gourmet Cookies

\$14.00 per dozen

Chocolate Chip, Peanut Butter, Sugar, White Chocolate Macadamia Nut or Oatmeal Raisin

Brownies or Assorted Bar Cookies

\$18.00 per dozen

Assorted Danish Pastries

\$18.00 per dozen

BEVERAGES

Coffee, Iced Tea and Water without meal	\$3.00 per person
Sweet Iced Tea	\$3.00 per person
Lemonade	\$10.00 per gallon
Punch	\$10.00 per gallon
Fruit Juice	\$10.00 per gallon
Bottled Water	\$3.00 each
Soft Drinks	\$2.00 each