



**BASIN PARK HOTEL**

Established 1905

## *Catering Menu*



*At the Basin Park Hotel, our Chef and the culinary team focus on delivering quality meals that meet your event's unique needs. Our expertise lies in plated meals with a polished presentation, but we're equipped to handle a variety of event styles. We're here to ensure your dining experience is seamless and satisfying, without compromising on the quality and service that make your event stand out.*

# Buffet Selections

## ITALIAN BUFFET \$33.00

Lasagna rolls, Chicken Saltimbocca, Pasta Primavera, Meatballs in our special Bolognese sauce. Served with oven roasted Tuscan Vegetables, Caprese Salad, deconstructed Caesar salad and garlic bread sticks.

## ARKANSAS BBQ BUFFET \$33.00

Chopped BBQ Beef Brisket and Seasoned Grilled Chicken Breast accompanied by Loaded Baked Potato Salad, Coleslaw, Southern style Green beans with Bacon and a house salad with Ranch and Italian dressing

## TACO BAR \$31.00

Grilled and marinated strips of chicken, Seasoned Ground Beef accompanied by Refried Beans, Spanish rice, and House made Queso de Blanco, Salsa, Tortilla chips and Flour tortilla shells. Toppings include shredded lettuce, sliced pickled jalapenos, shredded cheese and sour cream

## SPRING STREET BUFFET

Included in pricing: hot rolls, creamy butter, Italian and ranch dressings, coffee and tea

Choice of one entrée and one side item with a house salad \$31.00

Choice of two entrées, and one side items with a house salad \$33.00

Choice of two entrées, two side items with a house salad \$35.00

## ENTRÉE CHOICES

Pot Roast in a rich pan jus

Country Fried Chicken

Beef Stew with carrots & celery

Grilled Chicken Breasts with a corn & red pepper relish

Boneless Pork Chop

## SIDE CHOICES

Garlic Smashed Red Potatoes

Herb Roasted Potato Medley

Creamy Baked Macaroni and Cheese

Asparagus (seasonal)

Southern Green Beans (sautéed onions and bacon)

California Vegetable Medley (broccoli, cauliflower, carrots)

*(To add another side item, add \$4.00 per person per additional item.)*

# Plated Entree Selections

## **Southwestern Tofu Bowl \$28.00 (Vegan)**

Southwestern seasoned tofu & black beans, roasted sweet potatoes, grilled corn, fresh made pico de gallo & lime avocado crema

## **Pasta Primavera \$31.00 (Vegetarian)**

Cavatappi pasta tossed in olive oil with fresh garlic, onion, basil, tomatoes, broccoli

## **Filet Oscar \$49.00**

Angus Beef Tenderloin Topped With Jumbo Lump Crab Finished with a Béarnaise Sauce. Served with Haricot Vert beans and Yukon gold Potatoes

## **Herb-Rubbed Airline Chicken Breast \$31.00**

Bone in Airline Breast Oven Roasted, Served with Parmesan Smashed Potatoes, Roasted Green Beans, and blistered Heirloom Tomatoes

## **Beyond Burger Stack \$31.00**

Veggie Patty Nestled in our house garlic smashed new potatoes, Smothered in Sautéed onions, Sweet Bell Peppers, and Cremini Mushrooms Dressed with a Roasted Red Pepper Coulis.

## **Charred Chimichurri Flank Steak \$35.00**

Served with Spiced Mashed Sweet potatoes, Grilled Zucchini and Yellow Squash

## **Sesame Chicken \$33.00**

Seared Chicken thighs served on a colorful bed of wilted Kale, Cabbage, and Shaved Brussels Sprouts. Drizzled with House-Made Sesame and Red Chili Gastrique

## **Grilled Salmon \$39.00**

Flavors enhanced with simple sea salt and cracked black Pepper. Served with Black Rice Pilaf, Roasted Broccoli Florets, and Lemon Caper Butter Sauce

## **Chicken A'La Romaine \$31.00**

Oven-roasted chicken thighs stewed in a rich sauce of tomatoes, sweet bell peppers and fresh herbs. Served on a bed of buttered Cavatappi Pasta.

## **Chicken Cordon Bleu \$33.00**

Classic breadcrumb-encrusted breast of chicken wrapped around thinly sliced ham and melted swiss cheese, served with rustic red smashed potatoes, haricot vert, and a spinach supreme sauce.

## **"Surf & Turf", "Surf & Sky", "Sky & Turf " \$39.00**

Select two of three proteins below, each 4 oz. served together with garlic parmesan mashed potatoes and oven-roasted haricot vert with heirloom tomatoes.

Baked Norwegian Salmon topped with Pesto and Parmesan "Surf"

Medallion of beef tenderloin with a Rosemary Mushroom Demi "Turf"

Seared chicken breast medallions with sundried tomato cream, "Sky"

## **Children's Plate Choose one: \$12.00**

Chicken Tenders & French Fries

Mini Cheese Pizza & French Fries

White Mac and cheese & Fruit



# Basin Carving Station

Chef to serve your selection in a dinner cut (including rolls and condiments)

Chef's Fee: \$75 per station for every 75 guests Menus and pricing subject to availability and changes in the market. Prices listed do not include our current 19.88% service charge or 12.375% sales tax (subject to change).

Prime Rib Au Jus \$390.00

6 oz. Dinner Cut Portion serves 30 guests

Grilled Beef Tenderloin \$210.00

4 oz. Dinner Cut Portion serves 25 guests

Seasoned Pork Loin \$180.00

4 oz. Dinner Cut Portion serves 40 guests

Roasted Turkey Breast \$175.00

6 oz. Dinner Cut Portion serves 20 guests

Smoked Ham \$175.00

6 oz. Dinner Cut Portion Serves 24 guests

## Carving Station Side Items \$4.00 per person each

Garlic Smashed Red Potatoes, Roasted Herbed Potato Medley, Creamy Baked

Macaroni & Cheese, House Salad with Two Dressings, Asparagus (seasonal), Southern Green Beans (onion & bacon), California Vegetable Medley (broccoli, cauliflower, carrots)



# Displays

Menus and pricing are subject to availability and changes in the market. Prices listed do not include our current 19.88% service charge or 12.375% sales tax (subject to change).

## **Charcuterie Board**

Chef's assorted artisan meats and cheeses, with olives, pickled vegetables, and breads

Small serves up to 50 people \$350.00

Large serves 100 people \$500.00

## **Seasonal Fresh Fruit Display**

Fresh melons, berries, pineapple and grapes

Small serves 25 people \$175.00

Large serves 50 people \$275.00

## **Domestic Cheese Display**

Garnished with seasonal fruit and Carr's Water Crackers

Small serves 25 people \$200.00

Large serves 50 people \$300.00

## **Combination Tray fresh Fruit/Cheese Display**

Served with Carr's Water Crackers

Serves 25 people \$200.00

Large serves 50 people \$300.00

## **Silver Dollar Rolls**

Shaved Oven Roasted Turkey Breast, Black Forest Ham or Savory Roast Beef.

Per Dozen \$24.00 Add Sliced Cheese Per Dozen \$12.00

## **Cucumber Boursin Finger Sandwiches**

Thin Shaved English Cucumbers with a seasoned cream cheese spread served on deli bread. Tea time acceptable

Per Dozen \$24.00

# Appetizers

All appetizers are priced per piece unless noted otherwise. We suggest 4-6 pieces per plate depending on the appetizer choice. Menus and pricing subject to availability and changes in the market. Prices listed here do not include 19.88% service charge and 12.375% sales tax (subject to change).

Gorgonzola Cranberry Tart \$2.50

Asparagus Wrapped in Phyllo \$2.50

Beef Satay Skewer with Ponzu \$2.50

Garlic Shrimp & Avocado on Crostini \$2.50

Marinated Fresh Mozzarella Balls & Heirloom Tomato Skewer \$2.50

Phyllo Cup with Herbed Cream Cheese, Roasted Red Bell Pepper and Beef Tip \$3.50



# Dessert Selections \$8.00 per Slice

**Chocolate Decadence Cake** Rich Chocolate Cake Covered in a Chocolate Ganache Garnished with Chocolate

**Carrot Cake** Towering Layers of Cake and Cream Cheese Icing

**Salted Caramel Cheesecake** Rich and Gluten Free

**Goopy Caramel Brownie** Our in house Balcony Brownies, topped with a decadent caramel, chocolate, and white chocolate drizzle finished with whipped cream

**Bourbon Pecan Pie** Just like your mother used to make!

## FOOD & BEVERAGE POLICIES

At the Basin Park Hotel, guests are not allowed to bring their own food or drinks due to local laws and regulations concerning health and liquor. All food and beverage services are exclusively provided and managed by the hotel to ensure compliance. Any food or beverages for events must be purchased directly from the Basin Park Hotel and cannot be removed from the premises once the event concludes. The hotel can arrange for specific items or products through licensed vendors, including kosher, gluten-friendly, or other specialty needs, provided they are requested at least 7 days in advance. As for alcoholic beverages, they are strictly supplied by the hotel in adherence to state regulations. Food & Beverage pricing is subject to a 19.875% service charge and sales tax of 12.375% on food, beer, wine, and service with liquor, taxable at 16.375%. Please note that menu items and prices are subject to change due to seasonal availability and market conditions, and substitutions may be made as necessary.





# Breakfast Buffets

Minimum of 20 people

Colossal Continental Breakfast - \$18.00

Freshly made muffins, cinnamon rolls, scones and pastries with seasonal fresh fruit, water, coffee, juice and coffee

Ozark Breakfast Buffet - \$23.00

Scrambled eggs, southern pork sausage, country fried potatoes, biscuits & gravy, seasonal fresh fruit, and Colossal pastries water, juice and coffee



## Box Lunch Choices \$20

Club Croissant- Thin-shaved Smoked Turkey, black forest Ham, Havarti Cheese, lettuce, Tomato and bacon

Roast Beef Hoagie Roll- Sliced Roast Beef, Cheddar cheese, lettuce, tomato and onion

Hummus Wrap- Traditional Hummus, Avocado, Tomato and Shredded lettuce wrapped in a flour tortilla

All box lunches include:

Sandwich, bottle of water, one piece of fresh fruit (apple or orange), granola bar.

