



*Terrence Dining*

**BUFFET**

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**MENU**

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**THURSDAY, JUNE 25, 2026**

**COUNTRY STYLE PORK RIBS**

**BLACKENED CHICKEN**

**BAKED MACARONI & CHEESE**

**SMOKED CORN PUDDING**

**SOUTHERN GREEN BEANS**

**• GARDEN SALAD**

**JALAPEÑO CHEDDAR CORNBREAD**

**CHEF'S CHOICE DESSERT**



*Terroce Dining*

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# MENU

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**FRIDAY, JUNE 26, 2026**

**ITALIAN HERB ROASTED  
PORK LOIN**

**CHEF ATTENDED PASTA BAR**

**PENNE PASTA**

**FETTUCCHINE**

**ALFREDO SAUCE**

**MARINARA SAUCE**

**GRILLED CHICKEN**

**ITALIAN SAUSAGE**

**ROASTED MUSHROOMS**

**SAUTÉED PEPPERS & ONIONS**

**PARMESAN CHEESE**

**CRUSHED RED PEPPER**

**FRESH PARSLEY**

**ROASTED ITALIAN**

**VEGETABLES**

**CAESAR SALAD**

**GARLIC BREADSTICKS**

**CHEF'S CHOICE DESSERT**



*Terroce Dining*

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**MENU**

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**SATURDAY, JUNE 27, 2026**

**SLOW ROASTED PRIME RIB · PARMESAN**

**CRUSTED CHICKEN**

**MASHED POTATOES**

**SAUTÉED ASPARAGUS WITH BACON**

**OVEN ROASTED CARROTS**

**MIXED GREENS SALAD**

**FRESH DINNER ROLLS**



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# MENU

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**FRIDAY, JULY 3, 2026**

**SLOW SMOKED BRISKET**

**SMOKED PULLED PORK SLIDERS**

**LOADED BAKED POTATO BAR**

**SMOKED BRISKET**

**PULLED PORK**

**SHREDDED CHEESE**

**BACON BITS**

**SOUR CREAM**

**GREEN ONIONS**

**BUTTER**

**BAKED MACARONI & CHEESE**

**·SOUTHERN POTATO SALAD**

**RANCH STYLE PINTO BEANS**

**CLASSIC GARDEN SALAD**

**JALAPEÑO CHEDDAR CORNBREAD**

**WATERMELON SLICES**

**CHEF'S CHOICE DESSERTS**



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**MENU**

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**FRIDAY, JULY 10, 2026**

**CHICKEN FRIED STEAK WITH WHITE**

**GRAVY**

**MESQUITE GRILLED CHICKEN**

**MASHED POTATOES**

**GREEN BEAN CASSEROLE**

**ROASTED STREET CORN**

**GARDEN SALAD**

**BUTTERMILK BISCUITS**

**SOUTHERN PECAN PIE**



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**MENU**

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**SATURDAY, JULY 11, 2026**

**PRIME RIB WITH AU JUS &**

**HORSERADISH CREAM**

**BLACKENED WHITE FISH**

**PONTCHARTRAIN**

**RED & GOLD ROASTED POTATOES**

**SAUTÉED GREEN BEANS**

**RICE PILAF**

**CAESAR SALAD**

**SPINACH & MUSHROOM DIP WITH**

**PITA CHIPS**

**CHEF'S CHOICE DESSERT**



*Torre Dining*

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**MENU**

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**FRIDAY, JULY 17, 2026**

**BEEF FAJITAS**

**CHICKEN FAJITAS**

**SPANISH RICE**

**CHARRO BEANS**

**QUESO**

**CHIPS & SALSA**

**MIXED GREENS SALAD**

**TRES LECHES CAKE**

**SOPAPILLAS**



*Terrace Dining*

# BUFFET

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# MENU

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**SATURDAY, JULY 18, 2026**

**SLOW ROASTED PRIME RIB  
CHEF ATTENDED PASTA BAR**

**PENNE PASTA**

**FETTUCCINE**

**ALFREDO SAUCE**

**MARINARA SAUCE**

**GRILLED CHICKEN**

**ITALIAN SAUSAGE**

**ROASTED MUSHROOMS**

**SAUTÉED PEPPERS & ONIONS**

**PARMESAN CHEESE**

**CRUSHED RED PEPPER**

**FRESH PARSLEY**

**GARLIC MASHED POTATOES**

**PARMESAN ROASTED BROCCOLI**

**ITALIAN ROASTED CARROTS**

**CAESAR SALAD**

**TUSCAN ROLLS WITH CINNAMON BUTTER**

**CHEF'S CHOICE DESSERT**



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**FRIDAY, JULY 24, 2026**

**CHICKEN MARSALA**

**SHRIMP SCAMPI**

**HERB ROASTED FINGERLING POTATOES**

**BRUSSELS SPROUTS WITH BACON**

**PARMESAN GREEN BEANS**

**SPRING SALAD MIX**

**GARLIC BREADSTICKS**

**CHEF'S CHOICE DESSERTS**



*Terrence Dining*

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# MENU

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**SATURDAY, JULY 25, 2026**

**PRIME RIB WITH AU JUS & HORSERADISH CREAM**

**CHEF ATTENDED PASTA BAR**

**PENNE PASTA**

**FETTUCCHINE**

**ALFREDO SAUCE**

**MARINARA SAUCE**

**GRILLED CHICKEN**

**ITALIAN SAUSAGE**

**ROASTED MUSHROOMS**

**SAUTÉED PEPPERS & ONIONS**

**PARMESAN CHEESE**

**CRUSHED RED PEPPER**

**FRESH PARSLEY**

**ROASTED HERB POTATOES**

**CINNAMON SWEET POTATOES**

**ASPARAGUS WITH WILD MUSHROOMS**

**CAESAR SALAD**

**HERB CRUSTED FOCACCIA BREAD**

**CHEF'S CHOICE DESSERT**



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**FRIDAY, JULY 31, 2026**

**SMOTHERED PORK CHOPS**

**SOUTHERN FRIED CHICKEN**

**BAKED MACARONI & CHEESE**

**FRIED OKRA**

**CREOLE DIRTY RICE PILAF**

**SPRING SALAD MIX**

**BUTTERMILK BISCUITS**

**CHEF'S CHOICE DESSERT**



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**SATURDAY, AUGUST 1, 2026**

**PRIME RIB WITH AU JUS & CRÈME FRAÎCHE**

**TUSCAN GRILLED CHICKEN**

**PARMESAN & THYME ROASTED FINGERLING**

**POTATOES**

**SEASONED VEGETABLE MEDLEY**

**SMOKED CORN PUDDING**

**CAESAR SALAD**

**ROSEMARY FOCACCIA WITH WHIPPED RICOTTA**

**CHEF'S CHOICE DESSERT**



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# MENU

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**FRIDAY, AUGUST 7, 2026**

**GRILLED DELMONICO STEAK**

**CHEF ATTENDED PASTA BAR**

**PENNE PASTA**

**FETTUCCHINE**

**ALFREDO SAUCE**

**MARINARA SAUCE**

**GRILLED CHICKEN**

**ITALIAN SAUSAGE**

**ROASTED MUSHROOMS**

**SAUTÉED PEPPERS & ONIONS**

**PARMESAN CHEESE**

**CRUSHED RED PEPPER**

**FRESH PARSLEY**

**GARLIC ROASTED FINGERLING POTATOES**

**PARMESAN ROASTED BROCCOLI**

**CREAMED CORN**

**SPRING SALAD MIX**

**GARLIC BREADSTICKS**

**CHEF'S CHOICE DESSERT**



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**MENU**

**SATURDAY, AUGUST 8, 2026**

**PRIME RIB WITH AU JUS & HORSERADISH**

**CREAM**

**BOURBON GLAZED PORK LOIN**

**GARLIC MASHED POTATOES**

**SMOKED GOUDA MACARONI & CHEESE**

**ROASTED BRUSSELS SPROUTS WITH BACON**

**BOURBON GLAZED CARROTS**

**MIXED GREENS SALAD**

**FRESH DINNER ROLLS**

**NEW YORK STYLE CHEESECAKE**



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**MENU**

**FRIDAY, AUGUST 14, 2026**

**CAJUN FRIED CHICKEN**

**CHICKEN & SAUSAGE GUMBO**

**CREOLE DIRTY RICE**

**FRIED OKRA**

**BLACK EYED PEAS**

**JALAPEÑO CORNBREAD**

**SPRING SALAD MIX**

**CHEF'S CHOICE DESSERT**



*Terrace Dining*

**BUFFET**

**MENU**

**FRIDAY, AUGUST 21, 2026**

**COUNTRY POT ROAST**

**ROTISSERIE CHICKEN**

**MASHED POTATOES**

**BROWN SUGAR GLAZED CARROTS**

**GREEN BEAN CASSEROLE**

**MIXED GREENS SALAD**

**JALAPEÑO CHEDDAR CORNBREAD**

**ASSORTED DESSERTS**



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**MENU**

**SATURDAY, AUGUST 22, 2026**

**PRIME RIB WITH RED WINE JUS &**

**HORSERADISH CREAM**

**GRILLED SHRIMP SKEWERS**

**POTATOES AU GRATIN**

**RICE PILAF**

**ROASTED ITALIAN NORMANDY VEGETABLES**

**CAESAR SALAD**

**FRESH DINNER ROLLS**

**CHEF'S CHOICE DESSERT**