

# Fairfield Bay Conference Center

## Menu

### BREAKFAST IS SERVED

The Ultimate Breakfast Buffet \$12.75

Scrambled eggs, (Pasta Lovers or SW Skillet), Baked French Toast w/fruit sauce, Hash Brown Casserole, Bacon, Sausage, Ham, Biscuits and Gravy

All Omelets and Egg Entrees are served with Fresh Baked Biscuits

and our Famous Hash Brown Casserole

Fresh Spinach, Tomato, Onion and Swiss Omelet \$10.00

Sausage, Mushroom and American Cheese Omelet \$10.00

Country Ham and Cheddar Omelet \$10.00

Denver Omelet \$10.00

### OTHER GREAT BREAKFAST ENTREES

Southwest Skillet Breakfast \$10.00

Scrambled eggs, green chilies, onion, tomato, ham, cheddar cheese and fried tortilla chips

The Little Red Southern Benedict \$9.00

Our homemade sausage gravy over biscuits with scrambled eggs

The Little Red Breakfast Burrito \$10.00

Scrambled eggs, green chilies, onion, sausage and homemade salsa

Our House Specialty Breakfast Lasagna \$11.00

Layers of bacon, sausage and ham with scrambled eggs, ricotta-parmesan cheese blend with a light alfredo-marinara sauce

The Pasta Lover's Breakfast \$10.00

Scrambled eggs, angel hair pasta, hickory smoked bacon, caramelized onions with parmesan cheese

The Tonga Waffle \$9.00

A Belgian with a hint of banana and butter pecans, your choice of meat

The Razorback Breakfast \$9.00

Two eggs, your choice of meat and toast, and served with hash brown casserole

### **OTHER GREAT BREAKFAST ENTREES**

Served with Choice of Breakfast Meat

Cinnamon Apple Baked Fresh Toast with Maple Praline Sauce \$9.00

Buttermilk Pancakes \$9.00

Classic French Toast \$9.00

Homemade Sweet Cheese Crepes with Fruit Compote \$12.00

Yogurt Parfait with Granola, Fresh Fruits, Yogurt \$7.00

The Ozark Continental ( Fresh Baked Biscuit and Sausage Patty Sandwich) \$6.75

Continental Breakfast Royale (Fruit Tray, Bagels, Pastries, Coffee, Juices, Soft Drinks) \$10.50

\*Add Hot Breakfast Sandwiches to Continental Breakfast Royale \$12.75

### **APPETIZERS**

#### **SALADS, FRUITS, AND CHEESES**

#### **FRESH VEGETABLES**

#### **Price per person**

Bacon and Blue Cheese Potato Salad \$3.20

Caesar Salad \$3.50

Country Style Potato Salad \$2.90

Creamy Dill Cucumber and Onion Salad \$2.90

Fresh Fruit Salad \$3.50

Mediterranean Pasta Salad \$3.80

Hummus Platter with Carrot Chips \$3.80

Antipasto Platter \$6.20

Fresh Vegetable Platter \$3.20

Fresh Fruit Platter \$4.35

Fruit and Vegetable Platter with Gourmet Cheese Rolls \$4.70

Southwestern Pasta Salad \$3.80

Shrimp Pasta Salad \$5.00

Carrot Salad with Pineapple and Raisins \$2.60

Fresh Spinach with Warm Bacon Dressing \$5.00

Fresh Ginger and Sesame Garden Salad \$5.00

Wild Mixed Greens with Hazelnut Mustard Vinaigrette \$4.10

Fresh Garden Vegetable Salad with Dill Vinaigrette \$3.50

Lil' Red Cole Slaw \$2.30

Garden Chopped Salad \$2.30

## **COLD APPETIZERS**

### **Price per Person**

Cajun Shrimp Cocktail \$8.40

Peel and Eat Shrimp \$8.00

Traditional Shrimp Cocktail \$8.40

Smoked Salmon and Herbed Cream Cheese Wraps \$7.50

Fresh Vegetable Wraps \$2.75

Roast Beef and Wasabi Wraps \$3.75

California Turkey Club Wrap \$3.75

Honey Mustard Chicken Salad Wrap \$3.75

Deb's Gourmet Cocktail Mix \$1.85

Classic Deviled Eggs \$3.75

Deviled Eggs, Bacon and Horseradish \$3.75

## **WARM APPETIZERS**

### **Price per Person**

Grilled Beef Kabobs \$6.75

Grilled Salmon Kabobs \$6.75

Grilled Shrimp Kabobs \$6.75

Thai Peanut Chicken Satay \$4.50

Lemon Pepper Chicken Satay \$4.50

Garlic Chicken Satay \$4.50

Teriyaki Chicken Satay \$4.50

Shrimp in a Blanket with Sweet Red Chile Sauce \$6.75

Puff Pastry Reuben \$4.75

Ham Croquettes with Honey Mustard Sauce \$3.75

Sweet and Sour Meatballs \$4.25

Fresh Spinach and Artichoke Dip with Crostinis \$4.25

Bacon Wrapped Scallops \$7.75

Maryland Crab Cake Miniatures \$8.10

Char-Grilled Pork Tenderloin \$4.25

Fresh Ginger Teriyaki Fried Wings \$6.50

Barbecue Baby Back Riblettes \$6.50

Hot Cheese Dip and Chips \$4.50

Gourmet Snack Mix \$1.85

Buttermilk Fried Chicken Strips \$3.55

### **BRONZE LUNCH ENTREES**

All lunches include Tossed Salad and Sides

#### **HOT PLATE LUNCHEONS**

Country Meatloaf \$10.00

Chicken and Dumplings \$10.00

Sirloin Beef Tips with Buttered Noodles \$12.00

Open Faced Roast Beef Plate \$10.00

Open Faced Turkey Plate \$10.00

Spaghetti and Meatballs \$10.00

Ratatouille Lasagna with Garlic Bread \$13.00

Old World Lasagna with Garlic Bread \$13.00

Fresh Spinach, Tomato and Feta Cheese Quiche \$10.00

Quiche Lorraine \$10.00

Crab and Swiss Quiche \$12.00

Bacon and Cheddar Quiche \$10.00

### **SANDWICHES WITH SIDES**

Delaware Chicken Salad Croissant \$10.00

Barbecue Pulled Pork Sandwiches \$9.00

Curry Tuna Salad Platter \$10.00

Bacon, Lettuce and Tomato Croissant \$11.00

Turkey, Bacon and Fresh Avocado Spread Wrap \$12.00

Grilled Chicken Greek Salad Wrap \$11.00

### **SILVER LUNCH ENTREES**

Maryland Crab Cake Sandwich \$14.00

California Turkey Club \$13.00

Southwestern Grilled Chicken Breast Salad Platter \$12.00

Grilled Beef Caesar Salad Platter \$13.00

Chicken Divan Crepes \$13.00

Seafood Crepes \$15.00

### **GOLD LUNCH ENTREES**

Grilled Ribeye Steak Sandwich with Red Wine Glaze \$15.00

Rosemary Seared Salmon Pasta \$18.00

Shrimp Alfredo Pasta \$17.00

Shrimp Louie Salad \$16.00

Grilled Steak and Bleu Cheese Salad \$17.00

Baked Crab and Brie Croissant Sandwich \$15.00

Grilled Pork Tenderloin with Creole Remoulade Sandwich \$15.00

### **DINNER SELECTIONS**

All dinners include tossed garden salad, fresh baked bread and choice of two sides

All pasta dinners include tossed garden salad and fresh baked bread

#### **Bronze Level Entrees**

Country Meal Loaf \$14.00

Spaghetti and Meatballs \$13.00

Little Italy Old World Lasagna \$14.00

Rustic Beef Stew \$15.00

Swedish Meatballs over Buttered Noodles \$13.00

Chopped Steak with Grilled Peppers and Onions \$14.00

Baked Cranberry- Glazed Ham \$15.00

Baked Penne Pasta with Sweet Italian Sausage \$14.00

Baked Pork Chops \$16.00

Hickory Smoked Pulled Pork \$12.00

Chicken Dijon \$15.00

Blackened Chicken Alfredo \$15.00

Chicken and Dumplings \$14.00

Lemon-Pepper White Fish \$14.00

Chicken and Shrimp Gumbo \$15.00

Grilled Black Oak Smoked Sausage with Pepper and Onion \$13.00

Pasta primavera \$14.00

Eggplant Parmesan \$16.00

Chicken Strips \$11.00

### **SILVER LEVEL ENTREES**

All dinners include tossed garden salad, fresh baked bread and choice of two sides

All pasta dinners include tossed garden salad and fresh baked bread

Chicken Marsala \$15.00

Chicken Scampi \$15.00

Moroccan Stuffed Chicken Breast \$15.00

Chicken Cordon Bleu \$14.00

Chicken Parmesan \$15.00

Parmesan Turkey Tetrazzini \$15.00

Black Angus Beef Tips with Buttered Noodles \$15.00

Thai Red Curry Beef \$15.00

Grilled Flat Iron Steak with Roasted Peppers and Onions \$19.00

BBQ Beef Brisket \$17.00

Fresh Spinach, Candied Walnuts and Bleu Cheese Stuffed Pork Tenderloin \$18.00

Cranberry and Apple Stuffed Pork Loin \$15.00

Pork Medallions with Peach and Ginger Glaze \$18.00



Pan Seared Crab Cakes \$18.00

Crab Stuffed Tilapia \$18.00

Shrimp Lafayette with Cajun Butter Sauce \$17.00

Shrimp Scampi \$17.00

Pecan Crusted Rainbow Trout \$18.00

Wild Mushroom Ravioli with Crab Cream Sauce \$17.00

Asian Green Curry Chicken and Shrimp \$15.00

Seafood Fettuccini with Shrimp and Bay Scallops \$18.00

Shrimp Linguini with Mushrooms and Caramelized Onions \$17.00

### **GOLD LEVEL ENTREES**

All dinners include tossed garden salad, fresh baked bread and choice of two sides

All pasta dinners include tossed garden salad and fresh baked bread

Our Signature Oven Roasted Prime Rib \$26.00

Grilled Salmon with Béarnaise \$23.00

Crab Stuffed Flounder \$24.00

Spiced Yellowfin Tuna \$24.00

Macadamia Crusted Mahi-Mahi \$23.00

Steamed Snow Crab Legs with Drawn Butter Market Price

Crab Stuffed Shrimp \$23.00

Grilled Citrus Salmon \$23.00

## SIDES

Baked Potato with Sour Cream and Butter	Couscous
Fresh Rosemary Red Skin Potato Mashed Potatoes and Gravy	Wild Rice Medley Sour Cream and Chive Mashed Potatoes
Seasonal Fresh Sautéed Vegetables Green Beans Amandine	Broccoli with Hollandaise Whipped Sweet Potatoes
Mac and Cheese	Buttered Corn
Fried Cabbage	Candied Carrots

## PREMIUM SIDES

**\$2.75 per person**

Creamy Spinach Parmesan
Steamed Asparagus with Hollandaise
Loaded Baked Potato
Roasted Squash with Balsamic Drizzle

## DESSERTS

**Per person price**

Nellie and Joe's Key Lime Pie \$4.80
Southern Caramel Apple Cake \$4.80
Classic Crème Brulee \$6.00
Ozark Bread Pudding with Praline Sauce \$4.50
Peppermint Patty Ice Cream Pie \$5.10

Chef Jason's Peach Cobbler Crisp \$4.50

Butter Pecan Ice Cream Pie with Praline Sauce \$5.50

Assorted Cookie Platter \$3.50

Ice Cream Sundae Bar with Waffle Bowls \$5.75

Walnut Brownie Sundae \$4.50

## **BREAKS**

### **Price per person**

#### THE BEVERAGE BAR

Assorted Flavored Coffees, Teas and Hot Chocolate \$5.00

#### THE YOGURT BAR

Assorted Yogurt, Granola, Fresh Fruits \$7.50

#### THE SWEET BAR

Danish, Scones, Muffins \$5.50

#### THE GRAB AND GO BAR

Snack Bags of Chips, Crackers, Cookies \$4.50

#### THE BASIC BEVERAGE BREAK

Coffee, Tea, Iced Tea, Soft Drinks \$3.00

#### THE CHEESE AND SAUSAGE PLATTER

With assorted mustards, sauces and breads \$8.00

THE CHEESE AND VEGGIE PLATTER

With assorted sauces \$7.00

THE SUNDAE BAR

Assorted Ice Cream, Assorted Toppings \$7.00

THE COOKIE BREAK

Fresh Baked Cookies, Coffee, Sodas and Bottled Water \$3.75

CHOCOHOLIC BREAK

Double Chocolate Muffins, Fudge Brownies, Chocolate Dipped Strawberries, Candy Bars, Coffee,  
Sodas

and Bottled Water \$8.00

OZARK HIGH TEA

Peach Cobbler Crisp with Whipped Cream and Café Du Monde Beignets

Café Au Lait or Coffee, Tea, Soft Drink \$8.50

\*All of the above break offerings are suggestions. We would be pleased to help you get creative and make your breaks memorable.

\*\*Prices may vary only if dramatic market changes

\*\*\*Please add 20% service/gratuity charge

\*\*\* Prices quoted do not include tax