



Decatur Conference Center

MENU

FALL & WINTER

2023-24

*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 10 guests.*

Items and prices are subject to change and do not include sales tax or 17% service charges.

Prices effective September 1, 2023



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BREAKFAST

- The Continental** **\$9.00 per person**
An assortment of pastries accompanied by fresh fruit, assorted juices and coffee
- Chef's Choice Breakfast** **\$11.00 per person**
Tap into Chef's inspiration for the day such as migas, huevos rancheros, avocado toast, French toast casserole to name a few. Served with orange juice and coffee.
- El Jefe Breakfast Burritos** **\$11.00 per person**
Generous portions of scrambled eggs, sausage, bacon or potato rolled in a flour tortilla. Served with house-made salsa.
- The Cowboy Breakfast** **\$13.00 per person**
Fluffy scrambled eggs, choice of sausage or bacon, breakfast potatoes, biscuits with cream gravy, orange juice and coffee.

APPETIZERS AND SMALL BITES

15 person minimum

- Salsa Bar** **\$4.00 per person**
Our famous, house-made red salsa and pico de gallo queso. Served with hot and crispy tortilla chips.
- Cheese and Fruit Display** **\$4.50 per person**
Fresh, seasonal fruit (locally sourced when possible), accompanied with cheddar, jack, Swiss and pepper jack cheeses.
- Fresh Vegetable Display** **\$4.50 per person**
An attractive display of assorted vegetables (locally sourced when possible). Served with ranch dressing.
- Fresh Seasonal Fruit Display** **\$4.50 per person**
The season's best melons, pineapple, grapes and strawberries. Served with a sweet and creamy dip.
- Spinach and Artichoke Dip** **\$4.50 per person**
Artichoke hearts and spinach baked in a creamy sauce. Served with gourmet crackers and pita chips.

- Stuffed Mushrooms** **\$4.50 per person**
Large mushroom caps filled with pork sausage, breadcrumbs and parmesan cheese.
- Tortilla Pinwheels** **\$4.50 per person**
Flour tortillas filled with a mixture of cream cheese, ham, turkey and/or beef rolled tightly and sliced into bite-size pinwheels.
- Chicken Quesadillas** **\$4.50 per person**
Seasoned diced chicken and Monterey Jack cheese in a flour tortilla.
- Sliders** **\$4.50 per person**
Miniature sandwiches with your choice of fried chicken, bacon cheeseburger, or ham and cheese filling.
- Sweet and Tangy Meatballs** **\$4.50 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

- Baked Potato Bar** **\$13.00 per person**
Large, steaming, fluffy baked potato with chopped BBQ brisket, bacon bits, green onions, steamed broccoli with cheddar cheese sauce, shredded cheese, butter and sour cream.
- Chef's Choice (Lunch Only)** **\$13.50 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 reigns for your menu.
- Wrap Sandwiches** **\$14.00 per person**
Chock full of delectable meats, cheeses, and veggies, our wrap sandwiches are a classic favorite. Served with pre-packaged chips and cookies.
- Soup and Wrap Combo** **\$14.00 per person**
Chef's soup of the day paired with a half wrap sandwich. Served with pre-packaged chips and cookies.
- Soup/Salad and Wrap Combo** **\$14.00 per person**
Chef's soup of the day or our house salad paired with a half wrap sandwich. Served with pre-packaged chips and cookies.

LUNCH OR DINNER

*The following selections are served with hot yeast rolls,
two sides of your choice and a dessert.*

Fish and Poultry

- Simple Salmon** **\$17.00 per person**
A light and healthy entrée option, our salmon filet is classically prepared with lemon, dill and capers.
- Artichoke Chicken** **\$15.00 per person**
Boneless skinless chicken breast with a lusciously creamy topping of tangy artichokes and delicious cheeses.
- Monterey Chicken** **\$15.00 per person**
Boneless skinless chicken breast, grilled to perfection and topped with pico de gallo and Monterey jack cheese.
- Smothered Chicken** **\$15.00 per person**
Baked boneless skinless chicken breast smothered in bacon, caramelized onions, mushrooms, and cheddar jack cheese.
- Chicken Alfredo** **\$15.00 per person**
Succulent grilled chicken breast served in a classic Alfredo sauce on a bed of pasta.
- Chicken Parmesan** **\$15.00 per person**
Crispy fried chicken breast topped with marinara and mozzarella. Served with pasta coated with butter and accented with fresh herbs.
- Roasted Cornish Game Hen** **\$16.00 per person**
Served on a bed of long-grain and wild rice, Cornish game hens are roasted to golden brown and make an impressive presentation.

Pork

Grilled Pork Chops **\$14.50 per person**

Tender bone-in, center-cut pork chop, seasoned and grilled to perfection.

Apple Cider Pork Chops **\$15.00 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 and egg noodles.

Honey Glazed Ham **\$14.50 per person**

Smoked and slathered with a sweet honey glaze.

Beef

Beef Tips and Rice **\$13.00 per person**

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

Cube Steaks and Gravy **\$13.00 per person**

Generous portions of tender cube steak prepared on our flat top grill, served with brown gravy.

Homestyle Meatloaf **\$14.50 per person**

Seasoned ground beef combined with onions and peppers with a tomato-based sauce, this is the ultimate comfort food.

Chicken Fried Steak **\$15.50 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 **\$15.00 per person**

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

Texas BBQ **\$15.00 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

\$14.00 per person

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

Fajitas

\$15.50–18.50 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

\$15.50 per person

Steak

\$18.50 per person

Combination

\$16.50 per person

Premium Menu Selections

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.

Champagne Chicken

\$18.50 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.

Grilled Chipotle-Orange Salmon

\$20.00 per person

Sweet, smoky, and beautifully spiced, this entrée is impressive both in flavor and presentation. Available for a maximum of 25 guests.

Traditional Sides (Additional sides \$2.00 per person)

Italian Green Beans
 Roasted Mixed Vegetables
 Steamed Broccoli & Cauliflower
 House Garden Salad
 (Choose 2 dressings from Ranch, Balsamic
 Vinaigrette, Pineapple Mango Vinaigrette, Avocado
 Poblano and Honey Mustard)

White Rice * Spanish Rice
 Wild Rice * Cilantro Rice
 Garlic Mashed Potatoes
 Au Gratin Potatoes* Oven Roasted Potatoes
 Charro Beans * Refried Beans
 Confetti Corn

Premium Sides (Additional \$2.00 per person)

Classic Caesar Salad
 Green Beans Almandine
 Green Beans with Sundried tomatoes
 Roasted Asparagus

Baked Potatoes
 Baked Sweet Potatoes
 Artisan Macaroni and Cheese
 Roasted Brussels Sprouts

CHILDREN'S (10 & UNDER) MENU

15 person minimum

Chicken Nuggets

\$10.00 per person

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

Corn Dogs

\$10.00 per person

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

DESSERT SELECTION

**Texas Sheet Cake, Peanut Butter Sheet Cake, Bread Pudding
 Apple Pie, Pumpkin Pie, Fruit Cobbler, or Sopapilla Cheesecake**

Included with entrée

Specialty Cheesecake, Chocolate Mousse Cake, or Pecan Pie

\$3.50 per person

SWEET SNACKS BY THE DOZEN

Gourmet Cookies	\$14.00
Chocolate Chip, Peanut Butter, Sugar, White Chocolate Macadamia Nut or Oatmeal Raisin	
Brownies or Assorted Bar Cookies	\$18.00
Assorted Danish Pastries	\$18.00

BREAK CHOICES

15 person minimum

Pick Three	\$5.00 per person
Choose from Popcorn, Pretzels, Candy Bars or Granola Bars served with coffee, iced tea and water	

BEVERAGES

Coffee, Iced Tea and Water with meal	\$2.00 per person
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
Bottled Juices	\$3.00 each
Bottled Water	\$2.00 each
Soft Drinks	\$2.00 each