

# POTPOURRI

## *Reception & Rehearsal Dinners*

Please pre-select up to two entrees for your guests to choose from  
You may add our Soup, Salad, & Potato Bar as a third selection  
Served with our house salad, fresh vegetables, & a dinner roll

### *Entrees*

#### *Herb Marinated Chicken Breast 12.00*

Our award-winning boneless breast of chicken, marinated in a special blend of spices, then charbroiled to perfection

#### *Chicken Almondine 13.00*

A boneless breast of brined chicken, rolled in Parmesan cheese & bread crumbs, garnished with toasted almonds and black olives

#### *Honey Mustard Pecan-Encrusted Chicken*

Boneless chicken breast marinated in Honey Mustard, then rolled in bread crumbs mixed with pecans

#### *Chicken Lou-At 14.00*

A boneless breast of chicken marinated in Sherry Wine, rolled in Parmesan cheese and bread crumbs, topped with toasted almonds and black olives

#### *Duxelle en Croute Chicken 14.00*

Breast of chicken stuffed with mushrooms & fresh herbs, encrusted in a puff pastry

#### *Spinach Artichoke Chicken 13.00*

Tenderly baked boneless chicken breast stuffed with spinach, artichokes, & Florentine sauce

#### *Smoked Chicken Breast 12.00*

Stuffed with jalapenos & a special blend of seasoning, topped with a Mango Habanero Sauce

#### *Texas Cordon Bleu 13.00*

A twist on the traditional, features a rubbed boneless chicken breast stuffed with ham & Swiss Cheese, smoked just for your event

*Grilled Pork Tenderloin 13.00*

Hard rubbed Pork Tenderloin, seared, then given a charbroiled finish, served as medallions drizzled with Fischer & Wieser Raspberry Chipotle Sauce

*Prime Rib 24.00*

12 ounce cut of choice meat, slow-cooked to medium rare (30 guest minimum)

*Ribeye 24.00*

12 ounce cut of center cut meat, grilled to perfection

*New York Strip 18.00*

10 ounce cut Black Angus Beef, cooked to your satisfaction

*Smoked Beef Tenderloin 15.00*

6 ounces of aged choice medallions finished with a Bourbon Sauce

*Sliced Roast Beef 12.00*

Fork tender, served with a Port Wine & Fresh Mushroom Sauce

*New York Tilapia 15.00*

Baked fish filet topped with a shrimp & crawfish stuffing

*Pecan Crusted Salmon 15.00*

Filets baked & breaded with pecans, bread crumbs & Parmesan cheese

*Grilled Salmon (Seasonal) 15.00*

Fresh Scottish filets grilled to perfection

*Southern Fried Fish 12.00*

One of our house specialties, features two fried fish fillets rolled in a breading seasoned with our special blend of spices

*Soup, Salad & Potato Bar 10.25*

Twelve assorted homemade salads, fresh fruits, three homemade soups, baked potatoes & Fixin's, crackers & Potpourri House crispies

Children's Menu available

## Desserts

Choose **one dessert for entire party** at the discounted price of **\$2.65 each**.  
You may offer your guests a choice of two desserts for **\$3.50 each**

### *Homemade Fruit Cobbler*

Your choice of Peach, Apple or Blackberry, 30 guest minimum

### *Turtle Fudge Cheesecake*

### *Decadent Three-Layer Chocolate Cake*

### *Tiramisu*

### *Key Lime Cheesecake*

### *Pumpkin Pie*

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## Beverage Packages

Tea or Fruit-infused Water \$1.95 per person  
Tea, Spiced Tea, Soda plus coffee \$2.50 per person  
House Wines \$24 per bottle  
Champagnes \$15 - \$35 per bottle  
Domestic & Import Beer \$ 3.50 - \$ 4.00 per bottle  
See our Wine & Beer Menus for more selections  
Cash bar available Private bartender \$25 per hour  
House Wines \$5 per glass House Champagnes \$3 - \$7 per glass

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## Add-Ons

White Tablecloths \$3.25 each  
Special Colored Linen Napkins \$.25 each  
Room Fees  
\$25 per half hour for guaranteed entry 30 minutes prior to scheduled time  
\$50 per additional hour after the first two hours at no charge

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Our chef can assist with custom or theme menus, simply schedule an appointment.

For all events contact our Event Coordinator

[potpourriparty@suddenlinkmail.com](mailto:potpourriparty@suddenlinkmail.com)

903-592-4171 phone 903 593-7484 fax 3320 Troup Hwy Tyler, TX 75701