



## HOTEL CAPSTONE

320 Paul W Bryant Drive ♦ Tuscaloosa ♦ AL 35401  
205.752.3200 ♦ [www.HotelCapstone.com](http://www.HotelCapstone.com)

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# Dinner Menu

All Food and Beverage items are subject to 22% taxable service charge and 9% sales tax.  
Please contact our Sales & Catering Department for current pricing. 205-343-1105



HOTEL CAPSTONE

# Dinner

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## Plated Dinner

### Roasted Chicken

Chicken Breast Rubbed with Fresh Herbs, Butter and Baked Until Golden Brown

### Chicken Cacciatore

Chicken Breast with Aromatic Vegetables, Tomatoes and Mushrooms

### Chicken Lyonnaise

Chicken Breast with Caramelized Onions and White Wine Sauce

### Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese Breaded and Baked until Golden Brown

### Honey Dijon Grilled Chicken Breast

Chicken Breast with Honey Dijon Glaze

### Grilled Chicken with White Barbeque Sauce

Chicken Breast Grilled to Perfection, Topped with our Delicious White Barbeque Sauce

### Teriyaki Chicken

Teriyaki Glazed Chicken Breast Grilled to Perfection

### Chicken Marsala

Braised Chicken Breast in a Marsala Wine Sauce with Sautéed Mushrooms

### Chicken Piccata

Braised Chicken Breast with a Lemon Caper Sauce

### Chicken Parmesan

Breaded and Seared Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese

### Grilled Pork Chops

Grilled Center Cut Pork Chop

### Herb Rubbed Pork Loin

Herb Rubbed, Roasted Pork Loin Topped with a Demi Glaze

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## Sliced Tri-Tip Steak

Grilled Tri-Tip Steak Topped with Caramelized Onions and Mushrooms

## Veal Tenderloin Medallions

Seasoned and Seared Veal Tenderloin with a Port Wine Demi Glaze

## NY Strip 10oz.

Seasoned and Grilled to Perfection Basted with Garlic and Herb Butter

## Filet 8oz.

Grilled Tenderloin of Beef with a choice of Sautéed Mushrooms, Béarnaise, or Green Pepper Demi

## Grilled Salmon

Citrus Soy Marinated Salmon Filet

## Fettucine Primavera

Fettucine with Fresh Seasonal Vegetables  
(Make it Vegan request Soba Noodles)

## Eggplant Parmesan

Breaded and Seared Eggplant Topped with Marinara Sauce  
and Mozzarella Cheese

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## Plated Entrée Accompaniments

### Choice of Starch

Red Bliss Potatoes, Au Gratin Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Fingerling Potatoes (Seasonal), Wild Rice Pilaf, Cous Cous, or Fettuccini

### Choice of Vegetable

Grilled Roma Tomato, Steamed Broccoli, Sautéed Squash, Zucchini with Red Peppers and Onions, Green Beans with Onions and Bacon, Italian Green Beans, Baby Carrots, Sugar Snap Peas with Ginger, or Root Vegetable Mash

### Choice of Salad

#### Citrus Salad

Spring Mix with Orange Slices, Strawberries, and Toasted Almonds Served with a Raspberry Vinaigrette

#### Garden Salad

Crisp lettuce with Tomatoes, Cucumbers, Carrots, Served with Buttermilk Ranch Dressing

#### Classic Caesar Salad

Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan and a Classic Caesar Dressing

#### Spinach and Goat Cheese Salad

Baby Spinach with Candied Pecans, Crisp Bacon, and Alabama Goat Cheese Served with a Classic Red Wine Vinaigrette

### Choice of Dessert

New York Cheesecake, Lemon Meringue Pie, Chocolate Cake, New Orleans Pecan Pie, Chocolate Cream Pie, Red Velvet Cake, Coconut Cake, Lemon Cream Cake, or Assorted Fruit Pies

### Enhance your Dessert

Chocolate Cheesecake, Big Blitz Snickers Pie, Key Lime Pie, Tiramisu, Carrot Cake, Hazelnut Cappuccino Cake, or Apple Tart

All entrées comes with your choice of a Starch, Vegetable, Salad and Dessert, and Assorted Freshly Baked Rolls with Butter, Iced Tea, Water and Coffee

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## Dinner Buffet

### Brick-Oven Pizza Buffet (For 50 or Less)

Assorted Pizzas and Dipping Sauce

Buffet comes with Garden Salad with Buttermilk Ranch, Cookies Iced Tea, Water and "Seattle's Best" Coffee

### Enhance your Pizza Buffet

Chicken Fingers with Honey Mustard Sauce, or Buffalo wings and French Fries

## Southern Buffet

### Choice of Two Entrées

Bone-In Baked or Barbeque Chicken, Grilled Chicken Breast with Honey Dijon Mustard Sauce or White Barbeque Sauce, Chicken and Dumplings, Fried Chicken, Fried Catfish Filets, Homemade Hamburger Steaks with Gravy, Pulled Barbeque Pork, Pot Roast with Au Jus, Beef Tips with Mushroom Sauce, Sliced Roasted Turkey and Dressing, Meatloaf, Grilled Pork Chops, or Honey Glazed Sliced Ham

### Choice of Two Vegetables

Italian or Southern Green Beans, Steamed Broccoli with Lemon Butter Sauce, Sautéed Corn, Baby Carrots, Steamed Cabbage, Black-Eyed Peas, Turnip Greens, Squash Casserole, Lima Beans, Stewed Okra and Tomatoes, Fried Okra, or Fresh California or Summer Vegetable Medley

### Choice of One Starch

Herb Rice, Rice Pilaf, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Red Bliss Potatoes, Au Gratin Potatoes, or Scalloped Potatoes

### Choice of Two Desserts

Banana Pudding, Peach Cobbler, Apple Cobbler, Bread Pudding, Lemon Meringue Pie, Chocolate Cake, Red Velvet Cake, Coconut Cream Cake, Fruit Pie

Buffet comes with a Garden Salad with Buttermilk Ranch, Freshly Baked Rolls with Butter. Iced Tea, Water and "Seattle's Best" Coffee



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## "Create Your Own" Buffet

### Choice of One Entrée

Sautéed Chicken Breast with Lemon Caper Sauce, Roasted Pork Loin with Caramelized Onion and Mushroom Sauce, Seared Tri-Tip Steak with Roasted Corn Salsa, Chicken Parmesan, Chicken Roulade or Grilled Salmon with Dill Sauce

### Choice of One Starch

Roasted Red Bliss Potatoes, Fingerling Potatoes with Caramelized Onions and Applewood Smoked Bacon, Mashed Potatoes, Rice Pilaf, Baked Potato, Scalloped Potatoes, Macaroni and Cheese, Au Gratin Potatoes, or Potatoes Anna

### Choice of Two Vegetables

Broccoli with Cheese Sauce, Italian or Southern Green Beans, Baby Carrots, Fresh California or Summer Vegetable Medley, Squash Casserole, Shoe Peg Corn, or Field Peas

### Choice of Two Desserts

Banana Pudding, Peach Cobbler, Apple Cobbler, Bread Pudding, Lemon Meringue Pie, Triple Chocolate Cake, Red Velvet Cake, Coconut Cream Cake.

Buffet come with Garden Salad, Freshly Baked Rolls with Butter Iced Tea, Water and Coffee

## Italian Buffet

### Choice of Two Entrées

Lasagna, Chicken Saltimbocca, Chicken Parmesan, Baked Ziti, Chicken Cacciatore, Eggplant Parmigiana, Vegetarian Lasagna or Choice of Pasta and Sauce

Pasta Choices: Fettuccine, Penne, or Linguine

Sauce Choices: Fresh Tomato, Marinara, Alfredo, Pesto, or add Red/White Clam Sauce for an additional \$2.50

### Choice of Two Vegetables

Sautéed Ratatouille, Grilled Tomatoes, Vegetable Medley, or Italian Green Beans

### Choice of One Salad

Caesar Salad, Pasta Salad with Grilled Vegetables, or Garden Salad

### Choice of Two Desserts

Lemon Meringue Pie, Triple Chocolate Cake, Coconut Cream Cake, or Cheesecake

Buffet comes with Garden Salad with Buttermilk Ranch, Freshly Baked Rolls with Butter, Iced Tea, Water and Coffee

## Enhance your Italian Buffet

Shrimp or Seared Tri-Tip Steak

Apple Tart, Tiramisu, or Amaretto Cheesecake

## Southwestern Buffet

### Entrées

Chicken and Beef Fajita, Nacho, and Taco Station

### Starch

South of the Border Rice and Refried Beans

### Accompaniments

Hot Flour Tortillas, Cheese, Lettuce, Tomatoes, Onions, Jalapeno Peppers, Guacamole, Sour Cream, Tortilla Chips, Queso and Salsa

### Choice of Two Desserts

Flan (Carmel Custard), Banana Pudding, or Pineapple Upside-Down Cake

Buffet comes with Iced Tea, Water, and Coffee

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## Cold Cut Buffet

### Choice of Three Meats

Sliced Roast Beef, Salami, Roasted Turkey Breast, or Black Forrest Ham,

### Vegetarian Choice

Marinated Roasted Vegetables

### Choice of Three Breads

White, Wheat, Rye, Pita Pockets, Baguette, Kaiser Roll,

Multigrain, Focaccia, Ciabatta, or Hoagie Roll

### Choice of Two Salads

Cole Slaw, Potato Salad, Fruit Salad, Broccoli Salad, or Pasta Salad

### Choice of One Dessert

Fruit Pie or Cookie

Buffet comes with American Cheese, Swiss Cheese, Cheddar Cheese, Provolone Cheese, Pepper Jack Cheese, Pickle Spears, and Potato Chips  
Iced Tea, Water and Coffee

## Enhance your Cold Cut Buffet

### Pastrami or Corned Beef

### Add Soup du Jour

Thai Vegetable Soup, Black Bean Soup, Chicken Noodle Soup, Shrimp and Corn Chowder, Tomato Basil Soup, Loaded Baked Potato Soup, New England or Manhattan clam chowder

## Traditional Picnic Buffet

### Choice of Two Entrées

Pulled Pork, or BBQ Chicken, Hamburgers with Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Mayonnaise, and American cheese  
Hotdogs with Kraut, Chopped Onion, Pickle Relish, Ketchup, Yellow Mustard, and Whole Grain Mustard

### Accompaniments

Potato Salad, Baked Beans, Corn-on-the-Cob, Potato Chips

### Dessert

Selection of Cookies, Lemon Bars, Banana Pudding, or Fruit Pies

Buffet comes with Iced Tea, Water, and Coffee

## Enhance your Picnic Buffet

Barbeque Pork Ribs or Mesquite Grilled Chicken

## Children's Menu

Children (11 and under)

Grilled Cheese with French Fries

Garden Salad and Dessert, Iced Tea

Mini-Burgers with French Fries

Garden Salad and Dessert, Iced Tea

Southern Fried Chicken Fingers with

Honey Mustard Sauce, Mac and Cheese

Garden Salad and Dessert, Iced Tea

Spaghetti with Meat Sauce, Garlic Bread

Garden Salad and Dessert, Iced Tea

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## Enhance your Meal

### Choice of Salads

#### Citrus Salad

Spring Mix with Orange Slices, Strawberries, and Toasted Almonds served with a Raspberry Vinaigrette

#### Garden Salad

Crisp lettuce with Tomatoes, Cucumbers, Carrots, and Red Onion served with Buttermilk Ranch Dressing

#### Classic Caesar Salad

Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan and a Classic Caesar Dressing

#### Spinach and Goat Cheese Salad

Baby Spinach with Candied Pecans, Crisp Bacon, and Alabama Goat Cheese Served with a Classic Red Wine Vinaigrette

### Choice of Desserts

Cheesecake with Fresh Seasonal Fruit Garnish, Chocolate Cheesecake, Big Blitz Snickers Pie, Key Lime Pie, Tiramisu, Carrot Cake, Hazelnut Cappuccino Cake, Chocolate Mess with Whipped Cream, or Apple Tart

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