

Beverages

	Carafe (serves 5)	Gallon (serves 16)
Hot Beverages		
Choice of Regular or Decaf	\$3.80	\$12.40
Hot Chocolate (Seasonal)	\$3.80	\$12.40
Apple Cider (Hot or Cold)	\$5.10	\$16.25
Hot Tea (Variety of Regular & Herbal Teas)	\$5.50	\$16.25
Starbucks Coffee - Regular or Decaf	\$5.75	\$18.35
 Cold Beverages		
Country Time Lemonade		\$14.00
Juice (Apple, Cranberry, Grape or Orange)	\$4.90	\$14.40
Iced Tea	\$5.50	\$16.25
 Spritzers/Punch		
Fruit Punch		\$14.00
Citrus Punch		\$14.00
Citrus Spritzer		\$14.40
Cranberry Spritzer		\$16.80
 Individual Beverages		
Milk - Pint (White or Chocolate)		Each \$1.35
Soft Drinks (Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Caffeine Free Diet Pepsi, Wild Cherry Pepsi, Lipton Brisk Iced Tea w/Lemon, Mountain Dew, Diet Mountain Dew, or Code Red)		\$1.25
Bottled Water (20 oz. Aquafina)		\$1.40
Bottled Juice (Ass't 16 oz. - Flavors include: Orange, Apple Kiwi Strawberry, Cranberry, Cran-Grape, Cran-Pomegranate, Ruby Red, or Grapefruit)		\$1.70

Pastries

	Each	Dozen
Petite Sweet Rolls (1.5 pp)		\$8.50
Assorted Donuts		\$9.85
Assorted Muffins		\$10.69
Assorted Low-Fat Muffins		\$10.80
Specialty Breads (serves 2)	\$0.95	
Mini Bagels (2 per) w/Cream Cheese	\$1.12	
Assorted Bagels w/Cream Cheese	\$1.75	
Cupcakes (Chocolate, Vanilla or Yellow)	\$0.70	
Specialty Cupcakes (Italian Cream, Carrot or Banana)	\$0.85	
Assorted Scones	\$1.50	\$18.00

Cookies

Cookies (½ oz.)	\$3.75 per dozen
Cookies (1 oz.)	\$6.50 per dozen
Cookies (3 oz.)	\$10.75 per dozen

Flavors available: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Reese's Pieces Peanut Butter, Sugar, Almond Toffee, Chocolate-Chocolate Chip, Macadamia Nut, and M & M

Gourmet Cookies

Cookies (2 oz.)	\$8.10 per dozen
Flavors available: Macadamia Nut, Orange Cranberry, M & M, Chocolate Chip and Coconut Pecan	

Brownies

Brownies (2 x 3)	\$9.20 per dozen
Congo Bars (2 x 3)	\$9.20 per dozen

Sweets

Assorted Sweet Streets	\$11.50 per dozen
Assorted Mini Cheese Cakes	\$11.50 per dozen
Rice Krispie Treats (minimum order of 100. Must be ordered two weeks in advance)	\$1.29 each

Snacks

Individual Serving

Whole Fruit	\$1.09
Yogurt	\$1.40
Fruit Cup	\$2.20
Cereal & Milk	\$1.95

Per Pound

Mini Pretzels (2 oz./per person)	\$3.95
Snack Mix	\$6.30

Serves 25

Potato Chips and French Onion Dip	\$12.80
Mixed Nuts	\$27.65
Tortilla Chips and Salsa	\$28.15
Popcorn Machine Rental (upon availability)	\$15.00
Individual Popcorn Packets (10.6 oz. bag)	\$0.75
Popcorn (Case of 24/10.6 oz. bags)	\$17.96

Baked Goods

Flavors for the following priced cakes: Chocolate, Yellow, Vanilla or Marble

Individual Cake	\$3.08
10" Round Cake (Serves 12)	\$16.47
Quarter Sheet Cake (Serves 20 - 30)	\$21.53
Half Sheet Cake (Serves 30 - 50)	\$28.54
Full Sheet Cake (Serves 100)	\$39.62

For ½ and ½ Cakes **ADD** to the above price:

Quarter Sheet Cake - \$1.17

Half Sheet Cake - \$2.33

Full Sheet Cake - \$3.50

½ and ½ cakes are not available in 10" Round or Individual Cake

Specialty Cakes

Flavors for the above priced cakes: Italian Cream, Carrot, German

Chocolate or Banana Nut

Individual Cake	\$3.09
10" Round Cake (Serves 12)	\$21.54
Quarter Sheet Cake (Serves 20 - 30)	\$26.32
Half Sheet Cake (Serves 30 - 50)	\$42.76
Full Sheet Cake (Serves 100)	\$65.89

Forest Gump Chocolate Decadence Cake with Raspberry or Strawberry
Sauce (10" - 1 layer Cake) (Serves 16)

\$20.31

Filling for Regular Priced Cakes

Filling flavors available for the above cakes are: Chocolate Pudding, Vanilla
Pudding, Lemon, Raspberry, Blueberry, Peach or Cherry

For filling **ADD** to the above cake price:

Quarter Sheet Cake - \$1.27

Half Sheet Cake - \$1.98

Full Sheet Cake - \$2.55

Filling not available for 10" Round or Individual Cake

Icing

Cream Cheese, German Chocolate or Coconut Icing - Extra Charge Quarter
Sheet Cake - \$1.27

Half Sheet Cake - \$1.98

Full Sheet Cake - \$2.55

Pricing does not include applicable taxes. Carry Out does not include paper plates, napkins, forks, etc.

Hot Hors D'Oeuvres

Prices based on 50 pieces (1 per person) unless noted

Beef Franks in a Blanket	\$32.65
Breaded Chicken Tenders with Sweet & Sour Sauce	\$60.67
Broccoli Cheese Bites	\$38.75
Broiled Scallops Wrapped in Bacon	MARKET PRICE
Chicken Drummettes (Regular or Hot)	\$42.35
Chicken Kabobs	\$66.40
Chicken Quesadillas	\$65.30
Cocktail Wieners in BBQ Sauce	\$20.10
Crab Rangoon with Sweet & Sour Sauce	\$43.85
Deep Fried Stuffed Jalapeno Poppers	\$56.90
*Fresh Vegetable Bruschetta	\$53.75
Grilled Tenderloin of Beef with Dollar Rolls	MARKET PRICE
Little Smokies in BBQ Sauce	\$24.65
Mini Breaded Chicken Cordon Bleu	\$36.05
Mini Burritos with Salsa	\$45.25
Mini Egg Rolls (Assorted)	\$44.30
Mini Taco's with Taco Sauce	\$21.45
Mozzarella Cheese & Jalapeno Sticks	\$42.60
Petite Quiche Lorraine (Assorted)	\$62.32
Sheet Pan Pizza - Cheese (16 slices ea./3 x 4" square)	\$11.50
Sheet Pan Pizza - Sausage (16 slices ea./3 x 4" square)	\$12.05
Sheet Pan Pizza - Pepperoni (16 slices ea./ 3 x 4" square)	\$12.50
Spanokopita	\$72.00
Spicy Stuffed Mushrooms	\$49.10
*Spinach Cheese Balls	\$56.85
Spinach Parmesan Dip with Tortilla Chips	\$68.95
Steam Chinese Dumplings with Plum Sauce	\$65.85
Sweet & Sour Meatballs (per 100)	\$54.05
*Sweet & Sour Meatball Skewers	\$59.45
Tenderloin of Beef Teriyaki Kabobs	MARKET PRICE
Thai Cashew Chicken Springroll	\$76.95
Toasted Ravioli with Marinara Sauce	\$42.55

MARKET PRICE - Prices fluctuate based on market.

***New Menu Item**

To upgrade service from paper to china add \$1.00 per person. For Out-of-Building china upgrade, add \$1.50 per person Can be ordered in 1/2 orders.

Cold Hors D'Oeuvres

Prices based on 50 pieces (1 per person) unless noted

Asparagus Spears Wrapped in Smoked Turkey	\$56.09
Assorted Cheese & Cracker Tray	\$86.75
Chicken Salad Roll Ups	\$45.60
Devilled Eggs	\$40.50
Finger Sandwiches (Chicken Salad, Ham Salad)	\$52.45
Fresh Fruit & Cheese Tray (with crackers)	\$89.95
Fresh Fruit Tray	\$85.95
*Fresh Vegetable Appetizer Pizza Wedges	\$47.60
Fresh Vegetable Tray with Dip	\$85.95
Fruit Kabobs with Amaretto Dip	\$88.50
Hummus with Pita Chips	\$55.50
*Mexican Vegetable Roll-Ups	\$45.60
Mini Vegetable Wraps	\$41.60
Pecan Salmon Roll with Assorted Crackers	\$44.00
Rye Bread Round with Dill Dip (serves 25)	\$30.95
*Salami, Cheese and Pickle Kabobs	\$45.50
Shrimp Cocktail	MARKET PRICE
Silver Dollar Sandwiches (Ham, Roast Beef, Turkey or Vegetarian) - per dozen	\$15.65
Spicy Shrimp Dip and Crackers(serves 25)	\$50.40
Stuffed Cherry Tomatoes	\$56.00
Stuffed Cucumber Snack	\$42.50
Sun Dried Tomato and Garlic Dip with Assorted Crackers	\$41.50

*New Menu Item

MARKET PRICE - Prices fluctuate based on market.

Can be ordered in 1/2 orders.

To upgrade service from paper to china add \$1.00 per person. For Out-of- Building china upgrade, add \$1.50 per person

Continental Breakfasts

The Prairie State Continental Breakfast #1 \$5.50 per person

Chilled Juice (1), Fresh Baked Muffins or Sweet Rolls, Coffee, Hot Tea & Milk

The Mid-Western Continental Breakfast #2 \$6.05 per person

Chilled Juice (1), Fresh Cut Seasonal Fruit Tray, Fresh Baked Muffins or Sweet Rolls, Coffee, Hot Tea and Milk

Continental Breakfast #3 \$6.05 per person

Chilled Juice (1), Fresh Cut Seasonal Fruit Tray, Low-Fat Muffins, Coffee, Hot Tea and Milk

Continental Breakfast #4 \$7.15 per person

Chilled Juice (1), Fresh Fruit Cup, Yogurt, Mini Muffins, Coffee and Hot Tea

Add donuts: .95¢ per person

Add bagels with flavored cream cheese: \$1.45 per person

For Continental Breakfasts - to upgrade service from paper to china add \$1 per person

For Out-Of-Building china upgrade - add \$1.50 per person

Breakfast Buffet

(Minimum of 25 people)

Breakfasts include a choice of: 2 Chilled Juices (Orange, Grape, Cranberry, Apple of Pineapple), Coffee (Regular or Decaf) and Herbal Teas

Breakfast Menu #1 \$7.90 per person

Fluffy Scrambled Eggs, Link Sausage, Crisp Bacon, Biscuits & Gravy, American Fried Potatoes

Breakfast Menu #2 \$8.50 per person

Fresh Fruit Tray, Scrambled Eggs, Link Sausage, Crisp Bacon, Hash Brown Potatoes and Biscuit (with butter and jelly)

Breakfast Menu #3 \$8.95 per person

Fresh Fruit Tray, Half Moon Omelets (Cheese or Ham & Cheese), Hash Brown Casserole, English Muffins

To add bacon or sausage links please add \$1.50 per person

Breakfast Menu #4 \$8.95 per person

Breakfast Casserole (eggs, sausage, potatoes and gravy), Biscuits (butter and jelly), Fresh Fruit Salad

To add pancakes, waffles or french toast to breakfast buffet add \$1.50 per person

Salads

All Salads are served with Rolls and Butter, Coffee or Iced Tea and Iced Water

Light and Tasty Mousse (Chocolate or Strawberry)

Chef Salad \$10.05

Fresh mixed greens topped with turkey, ham, cheese, hard boiled eggs and tomatoes. Choice of dressing.

Caesar Salad (includes breadsticks) \$8.75

- Add Chicken \$10.55

Cobb Salad \$10.05

Julienne of turkey, bacon, bleu cheese, avocados, tomatoes, chopped boiled eggs and black olives on a bed of mixed greens with your choice of salad dressing.

***Grilled Chicken Caribe Salad** \$12.50

Salad greens with red and yellow bell peppers, thin sliced red onion, diced fresh papaya, cilantro, and grilled chicken breast slices. Served with Honey Ginger Citrus Dressing.

Sensational Spinach with Strawberries \$9.75 Fresh spinach salad with strawberries, thin sliced red onion, feta cheese and walnuts. Served with Poppy Seed or Raspberry Vinaigrette Dressing.

Sensational Spinach with Grilled Chicken Strips \$11.50

Fresh spinach salad with strawberries, thin sliced red onion, feta cheese, walnuts and grilled chicken strips. Served with Poppy Seed or Raspberry Vinaigrette Dressing.

Tuscan Harvest Salad \$10.45

Tuscan Harvest Salad with Grilled Chicken Strips \$11.30

Fresh tender greens topped with tart Granny Smith apple slices, dried cranberries, praline pecans, and Bleu Cheese crumbles served with our House Poppy Seed Dressing and grilled chicken strips.

Tuscan Harvest Salad with Grilled Salmon \$13.25 Fresh tender greens topped with tart Granny Smith apple slices, dried cranberries, praline pecans and Bleu Cheese crumbles served with our House Poppy Seed Dressing and grilled salmon.

Soup & Salad Bar \$12.35 Choice of 1 vegetarian and 1 meat soup with fresh garden salad bar including: chopped ham, bacon bits, chopped eggs, cherry tomatoes, green peppers, cucumbers, shredded cheese and croutons.

*New Menu Item

Sandwiches

All luncheon sandwiches include: Chips, Apple or Cookies, Coffee or Iced Tea and Iced Water Additional charge for Bottled Water

Express Deli Buffet (self serve) \$9.40 per person

Deli tray featuring sliced turkey and ham, american and swiss cheeses, assorted kaiser rolls, con-diment tray (shredded lettuce, sliced tomatoes, pickles, mustard and mayo packets), Potato Chips,

Choice of One: Pasta Salad, Cole Slaw, Bean Salad or Potato Salad; **Choice of One:** Bakery

Fresh Brownies or Cookies; **Choice of One:** Coffee or Iced Tea, and Water Service

To add a Salad - add \$1.75 per person; Soup - \$1.95 per person; Meat - \$2.00 per person

Sack Lunches \$7.50 per person

Sliced turkey breast, ham, roast beef or vegetarian sandwich on kaiser roll

Choice of One: American or Swiss Cheese; **Choice of One:** Pasta Salad, Cole Slaw or Bean Salad; **Choice of One:** Apple or Cookie; and Canned Soda (Pepsi Products)

*To substitute a croissant for the kaiser roll add .99 ¢ per person. **Note: All sides must be the same or sack lunch will be billed at higher deli buffet price.***

Italian Sub Sandwich \$9.25 per person

Salami, ham, pepperoni and provolone cheese with vinaigrette dressing, lettuce, tomato, and lettuce, tomato, and black olives served on a 6" whole wheat sub

Vegetarian Sub \$9.25 per person

Grilled portabello mushroom with provolone cheese, tomato, shredded lettuce, and red onion with basil pesto mayonnaise served on a 6" whole wheat sub

Grilled Chicken Breast Sandwich \$9.70 per person

Grilled boneless chicken breasted served on fresh baked french roll with condiments and a fresh vegetable garnish (50g calories, < 1% fat, 17 mg cholesterol)

Wraps Served with Chips, Cookies and Iced Tea

3 Cheese Wrap (American, Swiss & Cheddar) (w/lettuce, tomato and mayo packet) \$8.15 per person

Ham & Cheese (Swiss) Wrap (w/lettuce, tomato and mayo packet) \$8.15 per person

Bacon, Lettuce & Tomato Wrap (w/lettuce, tomato and mayo packet) \$8.15 per person

Turkey Wrap (w/lettuce, tomato and mayo packet) \$8.95 per person

~Wraps - Choice of: White, Honey Wheat, Tomato or Jalapeno Wraps. Minimum of 5 per selection.

Served with Chips, Cookies and Iced Tea

Tuna Salad on Croissant (served with lettuce and tomato) \$8.90 per person

Chicken Salad on Croissant (served with lettuce and tomato) \$8.75 per person



STARBUCKS SACK LUNCHES

Starbucks Sack Lunches include: Miss Vickie's Chips, Dessert & Soda

Add a fruit cup for \$2.20 per person

Minimum of 5 sandwiches - must all be the same

Ham & Swiss Panini \$9.34 per person

Black Oak Honey & Brown Sugar Cured Ham, swiss cheese, plum tomato slices, leaf lettuce with honey dijon sauce between Artisan New York Rye Bread Slices

Tuna & Cheddar Sandwich \$9.24 per person

Tuna Salad sandwich with sourdough white bread, cheddar cheese and green leaf lettuce

Roast Turkey Pesto Sandwich \$9.24 per person

Roast Turkey Pesto , sun-dried cranberries, romaine lettuce and pesto sauce served on a seeded baguette

Chicken Club Sandwich \$9.34 per person

Marinated grilled chicken breast, cheddar cheese, crisp bacon, romaine lettuce leaves, sun-dried tomato cream cheese spread between Wheat Bread slices

Fresh Mozzarella Pesto Sandwich \$9.34 per person

Sliced fresh mozzarella, fresh basil, sun-dried tomatoes, romaine lettuce leaves and pesto sauce served on a seeded baguette

Vegetarian Fare

Dinner includes salad, breadstick, dessert, coffee or iced tea and water

Portabella Mushroom	\$12.50
Fresh portabella mushrooms grilled until golden brown served with garlic Butter	
Ricotta & Mozzarella Stuffed Shells in Marinara Sauce	\$9.80
Vegetarian Lasagna	\$10.30
Layers of noodles, vegetables and cheese	
*Light Southwestern Tomato Pasta	\$11.95
Linguini pasta with tomatoes, cilantro, basil, olive oil and parmesan cheese	
Linguini with Vegetables	\$11.90
Linguini pasta with zucchini, squash, carrots and red bell peppers	
*Pasta Bianca	\$11.60
Ziti noodles, asparagus, tomatoes and garden peas in a parmesan cheese sauce	
*New Menu Item	

Dinner Entrée

Dinner entrée includes: salad, vegetable, starch, bread, dessert and coffee or iced tea and water

See "Accompaniments to the Lunch/Dinner Entrée" page for selections

CHICKEN

- Chicken Breast Marsala** \$14.70
Sautéed boneless breast of chicken with shallots and mushrooms in a Marsala Wine demi-glaze
- *Chicken Florentine** \$14.50 Red peppers, fresh spinach and tasty boneless chicken are combined with PHILADELPHIA Savory Garlic Cooking Crème, tossed with hot pasta and finished with toasted pine nuts
- Potato Encrusted Chicken** \$15.40 Boneless chicken breast topped with garlic, olive oil, and shredded potatoes baked golden brown and accented with mango salsa
- Chicken Cordon Bleu** \$14.95
Chicken cordon bleu swimming in a creamy wine sauce
- Rosemary Chicken Breast** \$15.65
Seasoned with herbs and served with julienne vegetables and fresh rosemary
- Stuffed Chicken Breast Wrapped in Bacon** \$15.95 A cream cheese and onion mixture fills these chicken breasts wrapped in bacon

FISH

- Farm Raised Boneless Catfish Fillets (5-7 oz)** \$12.90
Catfish fillets dredged in corn meal and fried to golden perfection
- Baked Cod with Boursin Herb Cheese** \$13.65
Cod fillets with a savory topping of herbed boursin cheese, diced tomatoes, garlic, onions and peppers
- Baked Salmon** \$17.00
Salmon fillet with capers, dill and a lemon-butter sauce
- Cajun Catfish** \$14.20
Catfish fillet topped with cajun spices

**There will be a 10% upcharge, on the total food cost, for plated meals with multiple entrees for one (1) event*

Dinner Entrée

Dinner entrée includes: salad, vegetable, starch, bread, dessert and coffee or iced tea and water

See "Accompaniments to the Lunch/Dinner Entrée" page for selections

PORK

Honey Glazed Ham Steak	\$13.65
Pork Medallions with Dijon Sauce	\$14.20
Maple Garlic Marinated Pork Tenderloin	\$14.40
Stuffed Pork Loin	\$14.60
Slow cooked pork loin layered over cornbread stuffing	

BEEF

Roast Beef Au Jus	\$14.95
Slow roasted to tender perfection	
Roasted Rosemary Flank Steak	\$15.65
Tender flank steak with a blend of fresh rosemary	
Rib Eye of Beef Au Jus	\$17.45
New York Strip Steak	\$21.05
Sirloin broiled to your preference served with a maitre d'butter	
Beef Marsala	MARKET PRICE
Fillet of beef with shallots and mushrooms in a Marsala Wine demi glaze	
Roast Tenderloin of Beef	MARKET PRICE

PASTA

Dinner includes salad, bread, dessert and coffee, or iced tea and water service

Fettuccini Alfredo	\$9.85
Meat Lasagna	\$10.35
Penne Pasta with Chicken	\$11.25
Penne pasta noodles in a fettuccini sauce with mushrooms	
Spicy Cajun Chicken Pasta	\$13.85
Fettuccini pasta tossed with chicken breast, mushrooms, tomatoes, vegetables and spices then simmered to perfection	
Penne with Chicken and Asparagus	\$13.60
A light pasta dish with fresh asparagus cooked in sautéed garlic and seasoned chicken	
Red Pepper Salmon Pasta	\$15.60
Lemon infused salmon is served over angel hair pasta with roasted red peppers, parmesan and cilantro	

Accompaniments to the Lunch/Dinner Entrees

SALADS

Mixed Garden Green Salad with Cheese & Croutons - Choice of three (3)
dressings (see below)

House Salad with: egg, tomatoes, cheese, cucumbers and
croutons \$1.50 extra

Italian Salad \$1.50 extra

Petite Caesar Salad \$1.50 extra

Greek Vegetable Salad with Romaine lettuce with baby \$1.85 extra

greens along with chopped cucumbers, tomatoes, kalamata olives, feta
cheese and red onion. Served with Vinaigrette Dressing

Spinach Salad with seasonal fruit, onion, feta cheese and
walnuts \$1.85 extra

Spring Mixed Salad with seasonal fruit, onion, feta cheese
and walnuts \$1.85 extra

CHOICE OF SALAD DRESSINGS

Asian, Balsamic Vinaigrette, Bleu Cheese, Caesar, Catalina, French, Hot Bacon,
Italian, Low-Calorie Italian, Mandarin Orange, Vinaigrette, Poppy Seed, Ranch, Low-
Fat Ranch, or Raspberry Vinaigrette

STARCH

Baked Potato with Butter & Sour Cream

Duchess Potato

Herbed Oven Brown Potatoes

Mesquite Roasted Redskin Wedges

Orzo

Redskin Roasted Rosemary Potatoes .95¢ extra

Rice Pilaf

Sweet Potato Casserole .95¢ extra

Twice Baked Potato

Whipped Potatoes with Gravy

Wild Rice

Yukon Gold Mashed Potatoes .95¢ extra

Accompaniments to the Lunch/Dinner Entrees (continued)

VEGETABLE

Asparagus Spears	.95¢ extra
Bell Peppers, Zucchini, Broccoli & Carrots	
Broccoli Spears with Butter	
Corn O'Brien	
Fresh Medley of Vegetables (broccoli, cauliflower and carrots)	
Garlic Ginger Carrots	
Green Beans Amandine	
Mixed Vegetables	
Roasted Mediterranean Vegetables	.95¢ extra

DESSERT

Fruit Pie: Cherry, Peach or Apple Crumb	
Mousse: Chocolate or Strawberry	
Assorted Cheese Cake	
Cake Squares: Chocolate, White or Yellow	
Italian Cream Cake Squares	.95¢ extra
Forest Gump Chocolate Decadence Cake with Strawberry or Raspberry Sauce	.95¢ extra
Sugar Free Low-carb Cheesecake: Lemon, Citrus or Raspberry	
Strawberry Shortcake	.95¢ extra
Black Forest Layer Cake	.95¢ extra
Red Velvet Cake	.95¢ extra
Chocolate Obsession Cake	.95¢ extra

THEME BUFFETS

Mexican Ole Buffet \$10.15 per person

Warm flour tortillas, taco meat, chicken fajita meat, cheese sauce, refried beans, nacho chips, taco sauce, mexican cinnamon crisps, iced water, iced tea or lemonade

That's Italian \$14.10 per person

Caesar and mixed garden green salad with (3) dressings, fresh baked lasagna and vegetarian lasagna, green beans, garlic breadsticks, baked cookies, coffee and iced tea

A Day in the Park \$11.95 per person A classic picnic fare, all right off the grill!
Hamburgers, hot dogs, veggie burgers, baked beans, pasta salad, potato salad, relish tray with condiments, fresh sliced watermelon, cookies, iced tea and lemonade

BBQ Lovers \$13.90 per person BBQ Pulled Pork, bbq pork steak, veggie burgers, hamburger buns, corn on the cob, baked beans, potato salad, sliced watermelon, assorted cookies, iced tea and lemonade

Home Style Cookin' \$13.50 per person

Fried Chicken, mixed garden green salad, whipped potatoes with milk gravy, biscuits, green beans, assorted fruit pies, iced tea and lemonade

Soup and Salad Bar \$12.35 per person

Choice of 1 vegetarian and 1 meat soup with fresh garden green salad bar including: chopped ham, bacon bits, chopped eggs, cherry tomatoes, green peppers, cucumbers, shredded cheddar cheese and croutons. Your choice of salad dressing. Rolls and butter, cookies, iced tea and iced water

BUFFET MENU

(Served to groups of 50 or more)

Dinner Buffet \$14.45 per person

Choice of One: Roasted Top Round, Fried Chicken, Turkey Breast, Pepper

Pork Loin with Peach Sauce, Garlic Cheddar Chicken Breast, or Chicken Breast with Supreme Sauce

Choice of Two: Oven Brown Herb Potatoes, Whipped Potatoes with Gravy
Au Gratin Potatoes, Fettuccini Alfredo, Fried Rice, Wild Rice Casserole or Twice Baked Potato

Choice of Two: Buttered Corn, Green Beans, Fresh Medley of Vegetables, Buttered Carrots. Or Lemon Pepper Broccoli

Choice of One: Cole Slaw, Tossed Salad, Cucumber Salad, Waldorf Salad, or Caes Salad

Deluxe Buffet \$18.40 per person

Choice of One: Round Roast of Beef, Turkey Breast, Beef Brisket, Parmesan Baked

Chicken Breast, Pepper Pork Loin with Peach Sauce, Baked Fresh Ham, Lemon Pepper Tilapia, Cajun Catfish, or Yankee Pot Roast

Choice of One: Fried Chicken, Blackened Catfish, BBQ Pork Steak, Chicken Breast with Supreme Sauce

Choice of One: Three Cheese Lasagna(v) , Fettuccini Alfredo(v) , Mostaccioli, Chicken Fried Rice, or Pasta Primavera(v) (v) = **vegetarian**

Choice of One: Oven Brown Herb Potatoes, Whipped Potatoes with Gravy, Au Gratin Potatoes, Homemade Dressing, Twice Baked Potato, Rice Pilaf, or Sweet Potato Casserole

Choice of Two: Green Beans Amandine, Garlic Ginger Carrots, Lemon Peppered Broccoli, Fresh Medley of Vegetables, Mini Corn on the Cob, Asparagus Spears (.75¢ extra), Roasted Mediterranean Vegetables (.75¢ extra)

Choice of Two: Garden Green Salad, Caesar Salad, Waldorf Salad, Pasta Salad, Fresh Spinach Salad (with mandarin oranges, candied walnuts, thin sliced red onion and Mandarin Orange Salad Dressing)

Both buffets include: Assorted Bakery Breads, Coffee, Iced Tea, Water Service

Both buffets include (choice of one): Cake Squares, Strawberry Shortcake,

Light and Tasty Mousse (chocolate or strawberry), Apple or Cherry Crumb Pie, Assorted Cheese Cakes, Marble Cake with Chocolate Icing, Sugar Free Low-Carb Cheese Cake (lemon, citrus or raspberry), Carrot Cake (.75¢ extra), Black Forest Layer Cake (.75¢ extra), Red Velvet Cake (.75¢ extra)

Add to either buffet:

~Additional Salad - \$1.50

~Additional Meat - \$2.50

