

Breakfast Menu Selections

Continental Style Breakfast Options

Truly Basic*

Assorted Muffins
Bagels and Cream Cheese
Orange and Cranberry Juice
Coffee, Regular, Decaf, and Hot Tea
\$3.95 per Person

Classic Continental

Coffee Cake, Muffins, or Bagels and Cream Cheese
Fresh Fruit Platter or Bowl
Orange Juice and Cranberry Juice
Coffee, Regular, Decaf, and Hot Tea
\$4.95 per Person

The Executive

Assorted Bagels with Cream Cheese
Fresh Fruit Platter or Bowl
Assorted Yogurt
Orange Juice and Cranberry Juice
Coffee, Regular and Decaf, and Hot Tea
\$4.75 per Person

Deluxe Continental

Assorted Cold Cereal with Milk
Assorted Muffins
Assorted Bagels with Cream Cheese
Fresh Fruit Platter or Bowl
Assorted Yogurt
Orange Juice or Cranberry Juice
Coffee, Regular or Decaf, and Hot Tea
\$5.75 per Person

Hot Breakfast Buffets

(Minimum of 25 people)

American Buffet

Fresh Fruit Platter
Coffee Cake
Hash Browns or O'Brien Potatoes
Scrambled Eggs
Sausage or Bacon
Biscuits and Gravy
Assorted Jelly and Butter
Orange and Cranberry Juice
Coffee Station with Regular and Decaf Coffee, and Hot Tea
\$6.50 per Person

Top of the Morning Buffet

Fresh Fruit Platter
Coffee Cake
Scrambled Eggs
Scrambled Eggs with Diced Ham, Green Peppers, Onions, and Cheddar Cheese
Bacon and Sausage
Hash Brown Potatoes or Grilled Diced Potatoes
Biscuits and Gravy
Jelly and Butter
Orange Juice or Cranberry Juice
Coffee Station with Regular and Decaf Coffee and Hot Tea
\$7.50 per Person

Champagne Breakfast

Fresh Fruit Platter
Coffee Cake
Scrambled Eggs
Scrambled Eggs with Diced Ham, Green Peppers, Onions, and Cheddar Cheese
Bacon and Sausage
Hash Brown or Grilled Diced Potatoes
Biscuits and Gravy
Jelly and Butter
Coffee Station with Regular and Decaf Coffee, Orange Juice, Cranberry Juice, and Hot Tea
Champagne Fountain Serving Mimosas
\$11.50 Per Person

Buffet Options
Sandwich Buffets

Option 1

Cold Meat Buffet (Sliced Ham, Roast beef, Turkey, and Hard Salami)
Cheese Tray (Sliced Cheddar, Provolone, and Swiss)
Choice of Three Salads
Assorted Chips
Assorted Breads
Condiments (Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Pickles, and Onions)
Assorted Cookies, Brownies or Texas Cake
Drink Stations with Lemonade, Ice Tea, Water, Ice, Sugar, and Sweetener
Service is on Paper with Plastic Silverware, and Paper Cups for Refreshments

\$10.00 per Person

Option 2

B.B.Q. Pulled Pork or Beef on a Bun
Baked Beans
Choice of 2 salads or 1 salad and Corn on the cob
Condiments (B.B.Q. Sauce, Mustard, Pickles, and Sliced Red Onions)
Assorted Chips
Cookies or Brownies
Drink Stations with Lemonade, Ice Tea, Water, Ice, Sugar, and Sweetener
Service is on Paper with Plastic Silverware, and Paper Cups for Refreshments

\$9.75 per Person

Option 3

Grilled Hamburgers
Grilled Hot Dogs
Grilled Bratwurst
Choice of two Salads
Baked Beans
Assorted Chips
Condiments (Ketchup, Mustard, Mayonnaise, Chopped Onions, Pickle Relish, Lettuce, Tomato, Pickles, and Onions)
Cookies or Brownies
Drink Stations with Lemonade, Ice Tea, Water, Ice, Sugar, and Sweetener
Service is on Paper with Plastic Silverware, and Paper Cups for Refreshments

\$10.50 per Person

Option 4

Sub Sandwich Trays (Turkey, Ham, and Roast Beef, American Cheese, Swiss Cheese Assortment
Condiment Tray (Lettuce, Tomato, Red Onions, Sliced Peppers, Sliced Cucumbers, Pickles,
Mayonnaise, Mustard, Ketchup)
Choice of 2 Salads
Assorted Chips
Cookies or Brownies
Drink Stations with Lemonade, Ice Tea, Water, Ice, Sugar, and Sweetener
Service is on Paper with Plastic Silverware, and Paper Cups for Refreshments

\$9.50 per person

Salad Choices

One of the Following Fruit Salads;

Five-Cup Salad (Mandarin Oranges, Pineapple, Fruit Cocktail, Coconut, Marshmallows, and Dressing)
Fruit Salad (Canned Fruit mixed with Fresh Fruit)
Fruit Tray in Season (June – August) .50 extra per person
Canned Peaches and Frozen Strawberry Salad
Fruited Jell-O Mold (unless served outside of facility)

One of the Following Starch Salads;

Potato Salad; our choice (Red Potato Salad, Artichoke Dill Potato Salad, Mayonnaise, Mustard Potato Salad)
Pasta Salad (Rotini Noodles, Diced Green Peppers, Red Onions, Tomatoes, Sliced Black Olives and Italian Dressing)
Old Fashioned Macaroni Salad

One of the Following Vegetable Salads;

Broccoli Salad (Broccoli, Bacon, Raisins, Diced Onions, and Dressing) .50 extra per person
Carrot Raisin Salad (Shredded Carrots, Pineapple, Raisins, Coconut, and Dressing)
Chinese Cole Slaw (Sliced Cabbage, Toasted Sliced Almonds, Toasted Ramen Noodles, Shredded Carrots, Scallions, and Rice Vinegar Vinaigrette)
Cole Slaw
Cucumber Salad
Garden Salad with Dressings
Marinated Vegetable Salad
Pea Salad
Three Bean Salad

Buffet and Served Luncheons

(Minimum 25 people Add \$.75 per person for less than 25 people)

Luncheon Salad Options

All Salads Choices are served with Assorted Crackers, Coffee, Ice Tea, Water, Brownies or Cookies.
Add Cup of Soup \$1.25 per person.

Spinach Salad

Tender Baby Spinach Leaves Topped with Boiled Eggs, Crisp Bacon, Sliced Red Onions, and Diced Tomatoes, Croutons, and your Choice of Dressing.

\$6.25

Chef Salad Luncheon

Crisp Assorted Greens topped with Ham, Turkey, Shredded Cheddar Cheese, Boiled Egg and Cucumber Slices, Julienne Green Peppers and Tomato Wedges. Dressings Available Blue Cheese, Ranch, French, and Italian.

\$5.95

Greek Salad

Spinach Leaves and Romaine, Tomatoes, Cucumbers, Black Olives, Avocados, Red Onions, Assorted Julienne Pepper Slices, Feta Cheese, Pepperoni, Croutons, Sunflower Seeds, and Italian Dressing.

\$5.95

Fried Chicken Salad

Romaine Lettuce, Diced Tomatoes, Cucumbers, and Red Onions, Boiled Egg Slices, Shredded Cheddar Cheese, and Sliced Fried Chicken Strips. Dressings Available Blue Cheese, Ranch, French, and Italian.

\$6.50

Wrap and Sandwich Options

All Entrees are served with Coffee, Ice Tea, Water, Cookies or Brownies, and Condiments, Cup of Soup may be substituted for Side Salad if Requested. Off Site are served on Paper on Premise is served on China with Linen on Tables.

Mexican Turkey Wrap or Hoagie

Shaved Turkey Breast, Guacamole, Cream Cheese, Shredded Lettuce and Sliced Tomato wrapped in Tortilla or Placed on Fresh Hoagie. Served with Salsa and Tortilla Chips and In-Season Fresh Fruit Garnish.

\$7.50 per person

Croissant Club Sandwich

Flaky Buttery Croissant Sliced Turkey, Crisp Bacon, Leaf Lettuce, and Sliced Tomato. Sides include Pasta Salad, Pickle Spear, and In-Season Fresh Fruit Garnish.

\$7.50 per person

Fried Chicken Ranch Wrap

Tortilla Wrap Filled with Shredded Lettuce, Diced Tomato, Crisp Bacon, and Topped with Ranch Dressing. Sides include Red Potato Salad, Pickle Spear, and In-Season Fresh Fruit Garnish.

\$7.25 per person

Grilled Chicken Caesar Wrap

Tortilla filled with Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing. Pasta Salad and Pickle Spear Served on the Side.

\$6.95 per person

Fresh Hoagie Sub

Fresh Baked Sub Fill with Sliced Hard Salami, Ham, Turkey, American Cheese, Lettuce, and Tomato. Served with Potato Chips, Pickle Spear, In-Season Fresh Fruit Garnish, and Mustard and Mayonnaise.

\$6.95 per person

Foccacia Sandwich

Grilled Shaved Turkey Breast with Sautéed Onions and Mushrooms, Provolone and Cheddar Cheese, served on Foccacia Bread. Served with Potato Chips, Pickle Spear, and In-Season Fruit Garnish.

\$7.50 per person

Midwestern Philly Sandwich

Warm Roast Beef topped with Sautéed Onions and Green Peppers, and Provolone Cheese. Served with Potato Chips and Pickle Spear.

\$7.75 per person

Chicken Salad Croissant

Flaky Croissant with Chicken Salad, Leaf Lettuce, and Tomato served with Pasta Salad, Pickle Spear,

\$7.95 per person

Club Sandwich

Leaf Lettuce, Tomato, Ham, Turkey, Bacon, and Swiss cheese on Toast Served with Chips and Pickle Spear.

\$7.50 per person

Grilled Turkey Reuben Sandwich on Sour Dough Bread

A Twist on an old Favorite Shaved Turkey Topped with Swiss Cheese and Sour Kraut mixed with Chili Pepper Mayonnaise Grilled to Perfection on Sour Dough Bread

\$7.50 per person

Ham and Swiss Ranch Pita Sandwich

Diced Ham, Diced Swiss, Warmed and Topped with Diced Celery, Carrots, Lettuce, and Ranch Dressing

\$6.95 per person

Hot Luncheon Buffet Options

All Entrees are served with Fresh Garden Salad, Dressings, Croutons, and Bacon Bits, Vegetable of Choice, Wheat and White Rolls or Bread or Parmesan, Garlic Bread Sticks and Butter, Coffee, Ice Tea, Water, and Dessert.

2nd entrée choice please add \$2.50 per person

Option 1; Vegetarian Lasagna or Baked Ziti with Four Cheeses

Made with a Three Cheeses, Cottage Cheese, Parmesan, and Mozzarella, Spinach, and Marinara Sauce. **\$8.95**

Option 2; Lasagna

Marinara Meat Sauce with both Pork Sausage and Hamburger, and Three Cheeses. **\$9.95**

Option 3; Hot Pasta Buffet

Chef's Pasta Selection with Choice of Two Sauces, we Offer Marinara, Alfredo, with/ without Grilled Chicken or Meat Sauce. **\$9.95**

Option 4; Herbed Chicken Breast

Delicately seasoned with Fresh Basil, Chopped Garlic, and Fresh Parsley Served with Buttered Fettuccini and Alfredo Sauce **\$10.00**

Option 5; Maple Glazed Pork Loin

Tender Pork Loin Slice and Placed in a Maple Glaze served with Au Gratin, Parsley Buttered, or Scalloped Potatoes **\$10.50**

Option 6; Braised Brisket

Carved Cooked to Perfection Brisket served with Au Gratin, Parsley Buttered, Baked Beans or Scalloped Potatoes **\$10.50**

Option 7; Parmesan Chicken Breast

Marinated Chicken breast coated with Japanese Bread Crumbs, Parmesan, and Herbs. Lightly Fried to a Crispy Coating and served with Pasta and Marinara Sauce. **\$11.50**

Option 8; Roasted Turkey Breast

Carved Oven Roasted Turkey Breast Served with Dressing and Mashed Potatoes and Chicken Gravy **\$12.50**

***We are able to prepare many items at your request if you have a particular item in mind, we will try our best to accommodate your group.

Choice of Vegetables

Asparagus \$1.25 per person

Buttered Broccoli Spears

Broccoli, Cauliflower, and Baby Whole Carrots

Buttered Green Beans

Green Beans Almandine

Buttered Corn

Garlic Green Beans

Mexican Corn (Corn with Fine Diced Red and Green Peppers)

Buttered Peas

Peas and Carrots

Green Beans with Bacon and Onions

Glazed Baby Whole Carrots

Dinner and Hors D' Oeuvres Menu Selections

All Menu Selections Below are Based on Buffet Style Service.

All Entrees are served with a Choice of Salad, One Potato, Rice or Pasta Choice (Note* Starch is Included in Entrée Choice), Two Vegetable Choices, Fresh Baked Rolls, Butter, Dessert, Coffee Bar, Pre-set Ice Tea and Water Pitchers at the Tables. All Menu Price Reflect Buffet Style Service, and Linen. A Deposit of \$275.00 will Reserve the Room and Cover Time used for Decorating Prior to and clean up after the Event. State and Local Taxes are added to all Food Items and Extra Linen Needs, Liquor Prices Include Tax.

Off – Site Catering Prices Please Add \$2.50 per person to Cover Transport of China and Extra Staff.

Entrée Selections

Carved Braised Brisket

Forked Tender Seasoned Brisket Carved by Chef at a Carving Station **\$12.50**

Carved Seasoned Pork Loin

Choice of Rosemary and Herb or Maple Glazed, Carved to provide a tender Pork **\$12.50**

Carved Honey Glazed Pit Ham

Cured, Smoked and Baked with Honey Glaze. **\$12.50**

Carved Roasted Turkey Breast

Juicy Carved Roasted Turkey Breast Seasoned to Perfection. **\$12.50**

Baked Chicken with Herbs

Marinated 4 oz Chicken Breast Seasoned with Fresh Basil, Chopped Garlic, and Parsley. **\$10.95**

Baked Chicken Breast with Sautéed Slice Mushroom, Sliced Red Onion, Julienne Green, Red and Yellow Peppers

Marinated Chicken Breast Covered with a Colorful Array of Fresh Peppers, Sliced Mushrooms, and Red Onions **\$10.95**

***Chicken Parmesan**

Marinated Chicken Breast Coated with Japanese Bread Crumbs, Herbs, and Parmesan Cheese. **\$11.50**

***Chicken Breast with Supreme Sauce/Wild Rice**

Baked Marinated Chicken Breast Topped with Mushroom and Sherry Sauce **\$10.95**

Carved Prime Rib Au Jus served with Horseradish

Tender Carved Prime Rib **Market Price**

Grilled Salmon served with Wasabi Butter or Dill Butter

Charcoal Grilled Salmon Topped with Compound Butter that Adds both Flavor and Moistness. (When weather permits) **\$13.95**

Grilled Sirloin Steak 8 oz. Add \$1.25 per person

Charcoal Grilled Sirloin Steak, All Steaks are Cooked Medium (When weather permits) **\$12.95**

***Lasagna (Starch included)** Marinara Sauce with Combination of Italian Sausage and Ground Beef and Three Cheeses

\$10.95

***Chicken and Sausage Gumbo/Rice**

Southern Chicken and Sausage Gumbo Seasoned with Enough Spice for the Midwestern Palate served with 2 Vegetables, Salad and Choice of Rolls, and Butter.

\$10.95

***A Second Entrée May be Added for an Additional Price of \$2.50 Per Person**

Hot Vegetable

(Choose 2)

Asparagus \$1.25 per person
Baby Corn on the Cob
Broccoli Spears
Broccoli, Cauliflower, and Baby Whole Carrots
Buttered Whole Green Beans
Buttered Corn
Garlic Green Beans
Glazed Baby Whole Carrots
Green Beans Almandine
Green Beans with Bacon and Onions
Mexican Corn (Corn with Fine Diced Red and Green Peppers)
Mixed Vegetables

Potatoes, Rice's, and Pastas

(Choose 1)

Au Gratin Potatoes
Scalloped Potatoes
Mashed Potatoes and Gravy
Cheesy Potatoes
Potatoes O'Brien
Wild Rice
Rice Pilaf
Spanish Rice
Macaroni and Cheese
Seasoned Potato Wedges
Roasted Red Potatoes
Parsley, Scallion, Buttered Potatoes
Baked Potatoes & Sour Cream and Butter
Homemade Twice Baked Potatoes (\$1.25)
Dressing
Herb Buttered Pasta

Salad Choices

Garden Salad

Romaine and Iceberg Lettuce, Topped with Tomatoes, Cucumbers, Shredded Carrots and Eggs Served with Italian, Ranch, and French Dressing, Croutons, Bacon Bits, and Sunflower Seeds

Caesar Salad

Romaine Lettuce with Parmesan and Croutons and Caesar Salad Dressing.

Spring Mix Salad

Assorted Greens Topped with Tomatoes, Cucumber, Red Cabbage, Red Peppers, and Red Onions Served with Italian, Ranch, and French Dressing, Croutons, Bacon Bits and Sunflower Seeds.

Great Salad

Romaine Lettuce Topped with Red Peppers, Red Cabbage, Avocados, Red Onions, Mandarin Oranges, and Croutons Served with Homemade Vinaigrette Dressing.

Bread Choices

Combination of Wheat, White, or Rye

Combination Wheat and White

Parmesan Bread Sticks

Cold Meat Buffet

A Beautiful Colorful Cold Buffet that Appeals to an Entire Crowd

Fruit Tray with Melon Carvings
Relish Tray with Dip
Assorted Wheat, White, and Rye Rolls or Choice of Assorted Gourmet Sliced Breads
(Marble Rye, Cracked Wheat, Potato Bread, Sour Dough and Dark Rye)
Mayonnaise, Mustard
Shredded Lettuce, Sliced Tomato, Pickles, Red Onions
Sliced Cheddar, Provolone, and Swiss Cheeses
Choice of Two Carved Baked Ham, Roasted Turkey Breast, or Braised Brisket
Texas Cake

\$13.95 per Person

Salad Choices

Two of the Following Starch Salads;

Red Potato Salad

Artichoke Dill Potato Salad

Mayonnaise, Mustard Potato Salad)

Pasta Salad (Rotini Noodles, Diced Green Peppers, Red Onions, Tomatoes, Sliced Black Olives and Italian Dressing)

Old Fashioned Macaroni Salad

One of the Following Vegetable Salads;

Broccoli Salad (Broccoli, Bacon, Raisins, Diced Onions, and Dressing) .50 extra per person

Carrot Raisin Salad (Shredded Carrots, Pineapple, Raisins, Coconut, and Dressing)

Chinese Cole Slaw (Sliced Cabbage, Toasted Sliced Almonds, Toasted Ramen Noodles, Shredded Carrots, Scallions, and Rice Vinegar Vinaigrette)

Cole Slaw

Cucumber Salad

Garden Salad with Dressings

Marinated Vegetable Salad

Pea Salad

Three Bean Salad

Cold Hors D' Oeuvres

Fresh Vegetable Tray with Choice of Ranch or Spinach Dip

\$1.50 per person

Seasonal Fruit Tray with Melon Carving (May – October)

\$2.00 per Person

Out of Season \$2.75 Per Person (November – April)

Assorted Cheese Basket

Colby Jack, Cheddar, Pepper Jack, and Swiss, Cubed and Displayed in Basket Lined with Leaf Lettuce Served with Assorted Gourmet Crackers

Small (2 ½ #) Serves 25 \$35.00

Medium (7.5#) Serves 75 \$100.00

Large (10#) Serves 100 \$125.00

Layered Mexican Dip with Tortilla Chips	\$1.50 Per Person
Silver Dollar Sandwiches With Ham, Turkey, and Roast Beef	\$9.50 Per Dozen
Chicken Salad Sandwiches on Mini Croissants	\$10.50 Per Dozen
Deviled Eggs	\$7.00 Per Dozen
Classic Bruschetta Toasts Topped with Pesto, and a Mixture of Diced Roma or Plum Tomatoes, Garlic, Basil, and Parmesan Cheese	\$8.75 Per Dozen
Meat and Cheese Tray with Gourmet Crackers	\$3.00 Per Person
Salami Cornucopias Stuffed with Cream Cheese	\$8.50 Per Dozen
Texas Caviar (Black Eye Peas, Diced Green Peppers, Celery, Red Onions, Roma Tomatoes, Jalapenos, and Italian Dressing Served with Tortilla Chips(Very Colorful and Tasty) One Gallon Serves 75	\$50.00 Per Gallon
Smoked Salmon With Cream Cheese, Crackers, and Baguette Bread	Market
Chilled Snow Crab Claws	Market
Shrimp Cocktail (Market Price)	Market Price

Hot Hors D' Oeuvres

Meatballs, Swedish, B.B.Q. or Sweet and Sour	\$8.50 Per Dozen
Warm Brie Cheese With Toasted Almonds Garnished with Assorted Fruit and served with Baguette Bread Slices (serves 24)	\$55.00
Artichoke Spinach Dip (Quart) with Tortilla Chips (serves 24)	\$19.50
Artichoke and Mushroom Dip (Quart) served with Baguette Toasts	\$20.50
Cream Cheese, Tomato, and Spinach Dip served with Spicy Pita Toasts Triangles (Quart)	\$20.50
Toasted Beef or Cheese Ravioli Covered with Marinara Sauce	\$9.50 Per Dozen
Buffalo Wings with Bleu Cheese Dipping Sauce	\$10.00 Per Dozen
Fried Chicken Wings	\$10.00 Per Dozen
Egg Rolls with Sweet and Sour Sauce	\$12.00 Per Dozen
Egg Rolls with Honey Mustard Dipping Sauce	\$12.00 Per Dozen
Spanikopita (Spinach, Sausage, and Feta Cheese in Phyllo Triangles	\$10.00 Per Dozen
Assorted Mini Quiche	\$12.50 Per Dozen
Stuffed Mushroom Caps with Sausage and Parmesan or Spinach Soufflé	\$10.00 Per Dozen
Scallops Wrapped with Bacon	Market
Rumaki (Marinated Chicken Livers with Water Chestnuts and Wrapped With Bacon)	\$9.50 Per Dozen

Chef's Carving Stations

All Stations are Served with Silver Dollar Rolls and Condiments

Honey Glazed Pit Ham (Serves 30)	\$90.00
Smoked Turkey Breast (serves 25)	\$87.50
Sliced Top Round of Beef (Serves 75)	\$140.00
Roasted Peppercorn Pork Crusted Tenderloin (Serves 25)	\$90.00
Carved Tenderloin of Beef (Serves 25)	\$150.00

Chocolate Fountain

Dip your favorite fruit, pound cake, and marshmallow bars into warm milk chocolate
\$4.00 per person Plus Rental

Beverages Available

Champagne	\$22.00 Per Bottle
Asti Spumanti	\$22.00 Per Bottle
Keg Beer (Choices Include Miller, Miller Light, Bud, Bud Light, Coors, Coors Light, Michelob, Michelob Light) 162-12oz Servings	\$165.00 Per Keg
Bar Drink	\$4.00 Per Drink
Wine and Bottled Beer	\$3.00 Per Drink
Coffee, Regular or Decaf	\$4.00 Per Pot
Ice Tea	\$5.00 Per Gallon
Lemonade	\$5.75 Per Gallon
Fruit Punch	\$6.95 Per Gallon
Lime, Orange, or Raspberry Sherbet Punch	\$7.95 Per Gallon
Assorted Soda	\$1.00 Per Can
Bottled Water	\$1.00 Per Bottle
Strawberry Lemonade (In Season)	\$8.75 Per Gallon
Apple Juice	\$5.50 Per Pitcher
Orange Juice	\$5.50 Per Pitcher
Hot Tea	\$.50 Per Tea Bag
Apple Cider	\$8.00 Per Gallon
Hot Chocolate	\$7.50 Per Gallon
Cappuccino	\$7.50 Per Gallon

Dessert (Please choose one)

New York Style Cheesecake with Cherry Topping

Raspberry Cream Cake

Lemon Torte

Carrot Cake with Cream Cheese Icing

Assorted Cheesecake

Chocolate Torte with Butter Cream Icing and Chocolate Ganache

Red Velvet Cake with Butter Cream Frosting

Apple Pie

Cherry Pie

Strawberry Rhubarb Pie

We supply Table Linen in Choice of White and Off White

Napkin Colors Available are;

Peach	Light Blue
Off White	Navy Blue
White	Pink
Black	Gold
Maroon	Pale Yellow
Dusty Rose	Aqua
Beige	Kelly Green
Purple	Light Green
Red	

*Buffet Tables are Draped to Match Color Selection Chosen

Wedding Reception

Menu Selections

All Entrees are served with a Choice of Salad, One Potato, Rice or Pasta Choice (Note* Starch is Included in Entrée Choice), Two Vegetable Choices, Fresh Baked Rolls, Butter, Coffee Bar, Pre-set Ice Tea and Water Pitchers at the Tables. All Menu Price Reflect Buffet Style Service, and Linen. A Deposit of \$275.00 will Reserve the Room and Cover Time used for Decorating Prior to and clean up after the Event. State and Local Taxes are Added to all Food Items and Extra Linen Needs, Liquor Prices Include Tax.

Entrée Selections

Carved Braised Brisket	\$13.50
Forked Tender Seasoned Brisket Carved by Chef at a Carving Station	
Carved Seasoned Pork Loin	\$13.50
Choice of Rosemary and Herb or Maple Glazed, Carved to provide a tender Pork	
Carved Honey Glazed Pit Ham	\$13.50
Gently Cured, Smoked and Baked with Honey Glaze.	
Carved Roasted Turkey Breast	\$13.50
Juicy Carved Roasted Turkey Breast Seasoned to Perfection.	
Baked Chicken with Herbs	\$11.95
Marinated 4 oz Chicken Breast Seasoned with Fresh Basil, Chopped Garlic, and Parsley.	
Baked Chicken Breast with Sautéed Slice Mushroom, Sliced Red Onion, Julienne Green, Red and Yellow Peppers	\$11.95
Marinated Chicken Breast Covered with a Colorful Array of Fresh Peppers, Sliced Mushrooms, and Red Onions	
*Chicken Parmesan	\$11.50
Marinated Chicken Breast Coated with Japanese Bread Crumbs, Herbs, and Parmesan Cheese.	
*Chicken Breast with Supreme Sauce/Wild Rice	\$11.95
Baked Marinated Chicken Breast Topped with Mushroom and Sherry Sauce	
Carved Prime Rib Au Jus served with Horseradish	Market Price (\$22.00-\$25.00)
Tender Carved Prime Rib	
Grilled Salmon served with Wasabi Butter or Dill Butter	\$13.95
Charcoal Grilled Salmon Topped with Compound Butter that Adds both Flavor and Moistness. (When weather permits)	
Grilled Sirloin Steak 8 oz. Add \$1.25 per person	\$12.95
Charcoal Grilled Sirloin Steak, All Steaks are Cooked Medium (When weather permits)	
*Lasagna (Starch included)	\$10.95
Marinara Sauce with Combination of Italian Sausage and Ground Beef and Three Cheeses	

***Chicken and Sausage Gumbo/Rice**

\$10.95

Southern Chicken and Sausage Gumbo Seasoned with Enough Spice for the Midwestern Palate served with 2 Vegetables, Salad and Choice of Rolls, and Butter.

A Second Entrée May be Added for an Additional Price of \$2.50 Per Person

Hot Vegetable

(Choose 2)

Asparagus \$1.25 per person
Baby Corn on the Cob
Broccoli Spears
Broccoli, Cauliflower, and Baby Whole Carrots
Buttered Whole Green Beans
Buttered Corn
Garlic Green Beans
Glazed Baby Whole Carrots
Green Beans Almandine
Green Beans with Bacon and Onions
Mexican Corn (Corn with Fine Diced Red and Green Peppers)
Mixed Vegetables

Potatoes, Rice's, and Pastas

(Choose 1)

Au Gratin Potatoes
Scalloped Potatoes
Mashed Potatoes and Gravy
Cheesy Potatoes
Potatoes O'Brien
Wild Rice
Rice Pilaf
Spanish Rice
Macaroni and Cheese
Seasoned Potato Wedges
Roasted Red Potatoes
Parsley, Scallion, Buttered Potatoes
Baked Potatoes & Sour Cream and Butter
Homemade Twice Baked Potatoes (\$1.25)
Dressing
Herb Buttered Pasta

Salad Choices

Garden Salad

Romaine and Iceberg Lettuce, Topped with Tomatoes, Cucumbers, Shredded Carrots and Eggs Served with Italian, Ranch, and French Dressing, Croutons, Bacon Bits, and Sunflower Seeds

Caesar Salad

Romaine Lettuce with Parmesan and Croutons and Caesar Salad Dressing.

Spring Mix Salad

Assorted Greens Topped with Tomatoes, Cucumber, Red Cabbage, Red Peppers, and Red Onions Served with Italian, Ranch, and French Dressing, Croutons, Bacon Bits and Sunflower Seeds.

Great Salad

Romaine Lettuce Topped with Red Peppers, Red Cabbage, Avocados, Red Onions, Mandarin Oranges, and Croutons Served with Homemade Vinaigrette Dressing.

Bread Choices

Combination of Wheat, White, or Rye

Combination Wheat and White

Parmesan Bread Sticks

Cold Meat Buffet

A Beautiful Colorful Cold Buffet that Appeals to an Entire Crowd

Fruit Tray with Melon Carvings

Relish Tray with Dip

**Assorted Wheat, White, and Rye Rolls or Choice of Assorted Gourmet Sliced Breads
(Marble Rye, Cracked Wheat, Potato Bread, Sour Dough and Dark Rye)**

Mayonnaise, Mustard

Shredded Lettuce, Sliced Tomato, Pickles, Red Onions

Sliced Cheddar, Provolone, and Swiss Cheeses

Choice of Two Carved Baked Ham, Roasted Turkey Breast, or Braised Brisket

\$14.95 per Person

Salad Choices

Two of the Following Starch Salads;

Red Potato Salad

Artichoke Dill Potato Salad

Mayonnaise, Mustard Potato Salad)

Pasta Salad (Rotini Noodles, Diced Green Peppers, Red Onions, Tomatoes, Sliced Black Olives and Italian Dressing)

Old Fashioned Macaroni Salad

One of the Following Vegetable Salads;

Broccoli Salad (Broccoli, Bacon, Raisins, Diced Onions, and Dressing) .50 extra per person

Carrot Raisin Salad (Shredded Carrots, Pineapple, Raisins, Coconut, and Dressing)

Chinese Cole Slaw (Sliced Cabbage, Toasted Sliced Almonds, Toasted Ramen Noodles, Shredded Carrots, Scallions, and Rice Vinegar Vinaigrette)

Cole Slaw

Cucumber Salad

Garden Salad with Dressings

Marinated Vegetable Salad

Pea Salad

Three Bean Salad

Cold Hors D' Oeuvres

Fresh Vegetable Tray with Choice of Ranch or Spinach Dip
\$1.50 per person

Seasonal Fruit Tray with Melon Carving (May – October)
\$2.00 per Person

Out of Season \$2.75 Per Person (November – April)

Assorted Cheese Basket

Colby Jack, Cheddar, Pepper Jack, and Swiss, Cubed and Displayed in Basket Lined with Leaf Lettuce Served with Assorted Gourmet Crackers

Small (2 ½ #) Serves 25 \$35.00

Medium (7.5#) Serves 75 \$100.00

Large (10#) Serves 100 \$125.00

Layered Mexican Dip with Tortilla Chips	\$1.50 Per Person
Dollar Sandwiches With Ham, Turkey, and Roast Beef	\$9.50 Per Dozen
Chicken Salad Sandwiches on Mini Croissants	\$10.50 Per Dozen
Deviled Eggs	\$7.00 Per Dozen
Classic Bruschetta Toasts Topped with Pesto, and a Mixture of Diced Roma or Plum Tomatoes, Garlic, Basil, and Parmesan Cheese	\$8.75 Per Dozen
Meat and Cheese Tray with Gourmet Crackers	\$3.00 Per Person
Salami Cornucopias Stuffed with Cream Cheese	\$8.50 Per Dozen
Texas Caviar (Black Eye Peas, Diced Green Peppers, Celery, Red Onions, Roma Tomatoes, Jalapenos, and Italian Dressing Served with Tortilla Chips(Very Colorful and Tasty) One Gallon Serves 75	\$50.00 Per Gallon
Smoked Salmon With Cream Cheese, Crackers, and Baguette Bread	Market
Chilled Snow Crab Claws	Market
Shrimp Cocktail (Market Price)	Market Price

Hot Hors D' Oeuvres

Warm Brie Cheese With Toasted Almonds Garnished with Assorted Fruit and served with Baguette Bread Slices (serves 24)	\$55.00
Artichoke Spinach Dip (Quart) with Tortilla Chips (serves 24)	\$19.50
Artichoke and Mushroom Dip (Quart) served with Baguette Toasts	\$20.50
Cream Cheese, Tomato, and Spinach Dip served with Spicy Pita Toasts Triangles (Quart)	\$22.50
Toasted Beef or Cheese Ravioli Covered with Marinara Sauce	\$9.50 Per Dozen
Buffalo Wings with Bleu Cheese Dipping Sauce	\$10.00 Per Dozen
Fried Chicken Wings	\$10.00 Per Dozen
Egg Rolls with Sweet and Sour Sauce	\$12.00 Per Dozen
Egg Rolls with Honey Mustard Dipping Sauce	\$12.00 Per Dozen
Spanikopita (Spinach, Sausage, and Feta Cheese in Phyllo Triangles	\$10.00 Per Dozen
Assorted Mini Quiche	\$12.50 Per Dozen
Stuffed Mushroom Caps with Sausage and Parmesan or Spinach Soufflé	\$10.00 Per Dozen
Scallops Wrapped with Bacon	Market
Rumaki (Marinated Chicken Livers with Water Chestnuts and Wrapped With Bacon)	\$9.50 Per Dozen

Beverages Available

Champagne	\$22.00 Per Bottle
Asti Spumanti	\$22.00 Per Bottle
Keg Beer (Choices Include Miller, Miller Light, Bud, Bud Light, Coors, Coors Light, Michelob, Michelob Light) 162-12oz Servings	\$165.00 Per Keg
Bar Drink	\$4.00 per Drink
Wine and Bottled Beer	\$3.00 Per Drink or Bottle
Coffee, Regular or Decaf	\$4.00 Per Pot
Ice Tea	\$5.00 Per Gallon
Lemonade	\$5.75 Per Gallon
Fruit Punch	\$6.95 per Gallon
Lime, Orange, or Raspberry Sherbet Punch	\$7.95 per Gallon
Assorted Soda	\$1.00 Per Can
Bottled Water	\$1.00 Per Bottle

*If business permits we like to give the Bride the opportunity to decorate the room the day prior to the event. Our staff will Dress Tables from 9 am to 11 am Windows may be addressed during that time.

We supply Table Linen in Choice of White and Off White

Napkin Colors Available are;

Peach	Light Blue
Off White	Navy Blue
White	Pink
Black	Gold
Maroon	Pale Yellow
Dusty Rose	Aqua
Beige	Kelly Green
Purple	Light Green

*Draping is done for Buffet Tables, Head Table, Gift Table, and Guest Book Table. Arrangements need to be made with Cake Supplier for Table Needs so we can drape those prior to the cake arriving.

Punch is Available and Price includes Punch Bowl, Ladle, and Clear Plastic Cups

Each Gallon Serves 15 –20, 7oz. Servings

A la Carte Selections for Breaks

Bakery Items

Assorted Muffins	\$4.80 per Dozen
Assorted Danish	\$5.50 Per Dozen
Cinnamon Rolls	\$6.50 Per Dozen
Bagels and Cream Cheese	\$7.50 Per Dozen
Brownies	\$4.50 Per Dozen
Assorted Cookies	\$3.50 Per Dozen
Assorted Gourmet Cookies	\$6.50 Per Dozen
Rice Krispie Bars	\$4.50 Per Dozen

Snack Items

Potato Chips	\$4.00 Per Pound
Assorted Potato Chips Snack Bags	\$.65 each
Tortilla Chips	\$4.00 Per Pound
Mixed Nuts	\$8.50 Per Pound
Snack mixes	\$5.50 Per Pound
Ranch Dip	\$3.00 Per Pint
Picante Sauce or Salsa	\$4.00 Per Pint
Con Queso	\$5.50 Per Pint
Guacamole	\$5.50 Per Pint
Spinach Artichoke Dip	\$6.50 Per Pint
Fresh Fruit (Apples, Oranges, Bananas, Grapes)	\$.75 Each
Popcorn	\$2.00 Per Person
Nachos and Cheese with Jalopenos	\$2.00 Per Person
Sundae Bar Vanilla and Chocolate Ice Cream, 3 toppings, Whipped Cream, Nut Toppings, Chocolate Sprinkles, & Maraschino Cherries	\$2.95 per Person
Yogurt Cups	\$.85 per Person

Beverages

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Lemonade	\$5.75 Per Gallon
Fruit Punch	\$6.95 per Gallon
Lime, Orange, or Raspberry Sherbet Punch	\$7.95 per Gallon
Assorted Soda	\$.75 Per Can
Bottled Water	\$.75 Per Bottle

*All Alcoholic Beverages must be ordered 14 days in advance of service.