



Menu prices are subject to change until a signed contract/deposit is received

BREAKFAST MENU

\$4.00 Each

Breakfast Burritos

- Sausage and Bacon – Eggs, potato, grilled onions, green pepper and cheese
- Vegetarian – Eggs, potato, grilled onions, green pepper and cheese

Juices - \$2.00 per person

Orange

Cranberry

Grapefruit

DELI LUNCH BUFFET

\$12.50 per person – minimum 20 Guests

Crisp Tossed Garden Greens

Array of Fresh Seasonal Sliced Fruit

Deli Potato Salad

Pasta Salad with Julienne Vegetables

Decorative Display of Deli Meats & Cheese Including:

- Genoa Salami
- Smoked Ham
- Roast Beef
- Roast Turkey
- Assorted Cheeses
- Fresh Deli Breads
- Condiment Tray

Brownies

Iced Tea or Freshly Brewed Coffee

Open Dessert Selection \$1.50 additional

**** Buffets are closed 30 minutes after the last person in line ****

BOX LUNCH

\$8.00 per person

Choice of Beef, Turkey, Ham, or Veggie
Served on White, Wheat, Rye or Sour Dough Bread
Bag of Potato Chips
Fresh Fruit
Cookie
Condiments

GOLF TOURNAMENT LUNCH BUFFET

\$13.00 per person

ENTREE- Please Select Two

- Charbroiled Hamburgers
- Steamed All Beef Hot Dogs
- Chicken Breast Sandwich
- BBQ Beef Sandwich
- BBQ Pulled Pork Sandwich
- Bratwurst

Included -

- Sauerkraut
- Baked Beans
- Cole Slaw
- Potato Salad
- Chips
- Buns
- Condiment Tray
- Brownies
- Iced Tea and Water

** Buffets are closed 30 minutes after the last person in line **

LUNCH BUFFET

\$16.00 per person

(Minimum of 25 Guests)

Includes-Iced Tea, Water, and Coffee Service

Buffets include Rolls and Butter

Each additional starch or vegetable is \$1.00 per person

ENTREES- Please Select Two

- Roasted Sirloin of Beef
- Flank Steak with Roasted Peppers & Onions,
- Southern Fried Chicken
- Sesame Glazed Chicken with Wok Vegetables
- Cuban Pork with Saffron Rice & Black Beans
- Rosemary Roasted Pork Loin, Jus Lie Natural
- Roasted Pork Loin with Chasseur Sauce
- Italian Sausage & Roasted Peppers
- Grilled Fresh Salmon
- Fried Southern Catfish
- Fresh Broiled North Atlantic Haddock
- Shrimp Fried Rice
- Smoked Kielbasa, Potato & Onions
- Mongolian Beef & Broccoli
- Pasta Primavera
- Baked Four Cheese Penne with Tomatoes and Basil

ACCOMPANIMENTS – Please Select Three

- Caesar Salad
- Fresh Spinach Salad
- Fresh Fruit Bowl
- Cole Slaw
- Potato Salad
- Pasta Salad Primavera
- Traditional Macaroni Salad
- Cucumber and Tomato
- Vinaigrette
- Roasted Vegetable Salad
- Harvest Bean Salad
- Vine Ripe Tomatoes with Fresh Basil
- Chef's Fresh Made Soup

VEGETABLES – Please Select One

- Fresh Broccoli
- Broccoli with Cheese
- Green Been with Almonds
- Vegetable Medley (Spring, Fall, Winter Mix)
- Fresh Carrots - Herbed or Candied

STARCHES – Please Select One

- Garlic Mashed Potatoes
- Roasted New Red Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Parsley New Potatoes
- Rice Pilaf
- Wild Rice
- Cajun Dirty Rice

DESSERTS – Please Select One

- Apple Pie
- Cheesecake
- Chocolate Lovin Spoon Cake
- Crème brûlée
- Bread Pudding
- Ala Mode (add \$1.95)

** Buffets are closed 30 minutes after the last person in line **

DINNER BUFFET MENU

(25 Guest Minimum)

Includes-Iced Tea, Water, and Coffee Service

Buffets include Rolls and Butter

Each additional starch or vegetable is \$1.00 per person

Choice of Any Two Entrees \$24.00 per person – Additional Entree Add \$2.00 per person.

ENTREES – Please Select Two

BEEF

- Roast Sirloin of Beef
- Grilled Flank Steak, Roasted Peppers & Onions
- *Roast Prime Rib of Beef (add \$3 per person)
- *Tenderloin of Beef (add \$5 per person)

** Chef required for all carving stations **

\$40.00 Chef's Carving Attendant fee applies

POULTRY

- Southern Fried Chicken
- Chicken Marsala
- Coq Au Vin
- Chicken with Artichoke Hearts and White Wine Sauce
- Sesame Glazed Chicken with Wok Vegetables
- Cornish Game Hen
- Rosemary Garlic Chicken
- Rosemary Roasted Pork Loin
- Roasted Pork Loin with Apple Chutney

VEGETARIAN

- Pasta Primavera
- Baked Four Cheese Penne with Tomatoes and Basil

SIDES

VEGETABLES – Please Select One

- Fresh Broccoli, Hollandaise
- Green Beans with Almonds
- Snap Peas and Red Peppers
- Vegetable Medley
- (Spring, Fall, Winter Mix)
- Fresh Carrots, Herbed or Candied

STARCHES – Please Select One

- Garlic Mashed Potatoes
- Roasted New Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Parsley Potatoes
- Rice Pilaf
- Wild Rice
- Cajun Dirty Rice

SALADS – Please Select Two

- Fresh Spinach Salad
- Cole Slaw
- Vine Ripe Tomatoes with Fresh Basil
- Citrus Salad
- Potato Salad
- Pasta Salad Primavera
- Traditional Macaroni Salad
- Fresh Fruit Bowl
- Cucumber and Tomato Vinaigrette
- Roasted Vegetable Salad
- Chef's Fresh Made Soup
- Caesar Salad
- Harvest Bean Salad

** Buffets are closed 30 minutes after the last person in line **

BANQUET DESSERT MENU

Plated desserts – \$4.50 per person (choose one)

- Apple Pie
- Cheesecake
- Chocolate Lovin Spoon Cake
- Crème brûlée
- Bread Pudding
- Ala Mode (add \$1.95)

Dessert Station with 2 Choices from plated menu above - \$5.50 per person

Dessert Station with 3 Choices from plated menu above - \$6.50 per person

Chocolate Fountain Station

\$275.00 (Based on 100 ppl)

Choice of Dark or White Chocolate for Dipping

Display of Fresh Seasonal Fruits, Marshmallows, Graham Crackers and Pretzels

BANQUET BAR PRICING

Beverage Station: Iced Tea, Coffee, and Ice Water - \$1.50 per Person

Assorted Domestic Bottled Beer - \$3.00

Assorted Imported Bottled Beer - \$4.00

Keg of Domestic Beer - \$300.00

Wells - \$4.00

Calls - \$5.00

Premium Calls - \$6.00

Wines of the House -

Chardonnay ~ Cabernet

Merlot ~ White Zinfandel

- By the Glass - \$6.00
- By the Bottles - \$19.00

The above prices do not include specialty drinks, drinks on the rocks or juice