

Formal Dinner Menu Selections

<p style="text-align: center;"><u>Menu 1</u></p> <p>Chicken in cream sauce with spinach and sundried tomatoes Roasted root vegetables Green beans Roll Iced tea and coffee \$10.50 per person</p>	<p style="text-align: center;"><u>Menu 2</u></p> <p>Pecan encrusted chicken breast Rosemary roasted potatoes roast sweet potatoes Green beans with lemon and garlic Roll Iced tea and coffee \$10.50 per person</p>
<p style="text-align: center;"><u>Menu 3</u></p> <p>Lemon chicken or honey ginger glazed chicken Wild rice pilaf Broccoli Roll Iced tea and coffee \$9.00 per person</p>	<p style="text-align: center;"><u>Menu 4</u></p> <p>Turkey and dressing with gravy Sweet potato casserole Seasoned green beans Cranberry and orange chutney Roll Iced tea and coffee \$9.00 per person</p>
<p style="text-align: center;"><u>Menu 5</u></p> <p>Pecan crusted apple stuffed pork with mustard glaze Mashed potatoes with roasted garlic Vegetable medley Roll Iced tea and coffee \$10.50 per person</p>	<p style="text-align: center;"><u>Menu 6</u></p> <p>Rosemary roasted pork loin Roast sweet potatoes with pecans Seasoned green beans Rolls Iced tea and coffee \$9.00 per person</p>
<p style="text-align: center;"><u>Menu 7</u></p> <p>Pork tenderloin with balsamic honey glaze Garlic mashed potatoes Roasted root vegetables Rolls Iced tea and coffee \$10.50 per person</p>	<p style="text-align: center;"><u>Menu 8</u></p> <p>Shrimp in garlic butter sauce Linguini pasta Vegetable medley Garlic breadstick Iced tea and coffee \$11.00 per person</p>
<p style="text-align: center;"><u>Menu 9</u></p> <p>Sliced flat iron steak with mushroom sauce Potato gratin Broccoli Roll Iced tea and coffee \$12.00 per person</p>	<p style="text-align: center;"><u>Menu 10</u></p> <p>Pot roast with gravy Potatoes and carrots Seasoned green beans Roll Iced tea and coffee \$10.00 per person</p>

Salad selections pick one

<p>Spinach salad</p> <p>Mixed greens with mandarin oranges, cashew and red onions</p> <p>Mixed green with craisins and caramelized walnuts</p> <p>Mixed greens with beets and goat cheese</p> <p>Kale salad with pear, bleu cheese and walnuts</p> <p>Wedge salad with bacon and bleu cheese dressing</p> <p>Tossed salad with grape tomatoes and cucumber</p> <p>Caesar salad with fresh shredded parmesan cheese</p>
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Dessert selection pick one

<u>Pies</u>	<u>Cakes</u>
High top blueberry pie	Bananas foster cake
High top apple pie	Red velvet cake
High top coconut meringue pie	Carrot cake
French silk pie	Chocolate cake
Reece's peanut butter pie	Royal truffle cake
Pumpkin pie	Limoncello cake
Pecan pie	Caramel fudge pecan cake
Cappuccino mousse pie	Orange blossom cake
	Chocolate ganache cheesecake
	Pumpkin cheesecake
	Sea salt caramel cheesecake
	Turtle cheesecake

Charges/Fees for dinner menu:

Minimum of 25 people

All meal prices include: buffet style meal, disposable plates, bowls, napkins, and beverage cups. Stainless steel fork and knife, tablecloths for dining tables and buffet tables. Tablecloth colors available for dining tables: white, tan, black and bark green. Buffet/serving tablecloths are available in black and white. .

Additional fees:

China plates	.50 cents per plate
Coffee mugs	.15 cents per plate
Water glasses	.25 cents per plate
Table skirts	2.50 per skirt

Full service seated meals, banquets, and formal dinners are an additional. \$ 25.00 an hour for servers, 1 server per 25 guests required for seated meals.

Two weeks' notice for all meals.

Cancellation policy- If food service is cancelled with less than 10 business days, 50% of food and labor costs will be charged. If food service is cancelled with only 48 hours notice or less, 100% of food and labor costs will be charged