

BREAKFAST ALA CARTE MENU

Tuesday, March 3, 2015

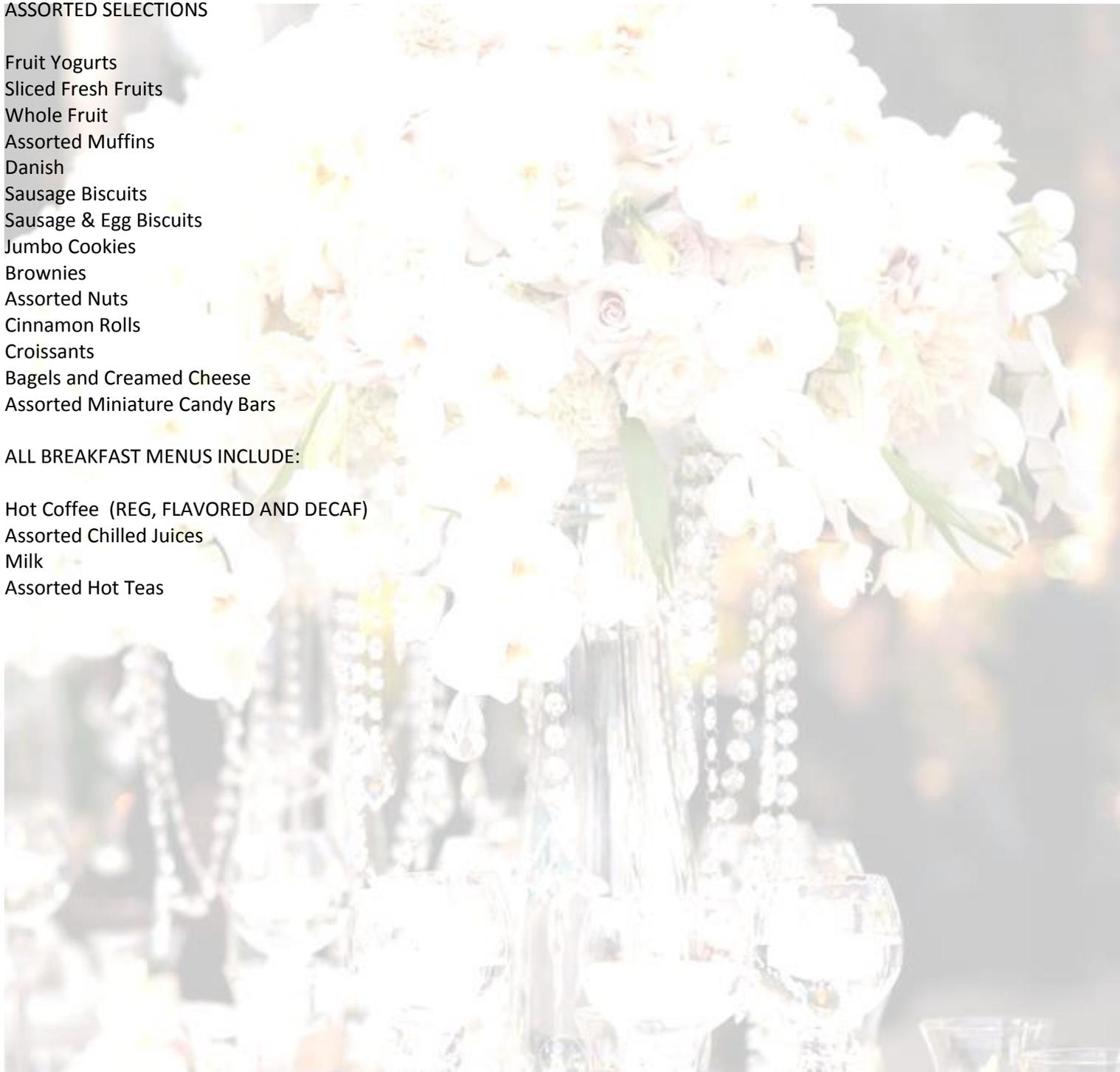
7:31 AM

ASSORTED SELECTIONS

Fruit Yogurts
Sliced Fresh Fruits
Whole Fruit
Assorted Muffins
Danish
Sausage Biscuits
Sausage & Egg Biscuits
Jumbo Cookies
Brownies
Assorted Nuts
Cinnamon Rolls
Croissants
Bagels and Creamed Cheese
Assorted Miniature Candy Bars

ALL BREAKFAST MENUS INCLUDE:

Hot Coffee (REG, FLAVORED AND DECAF)
Assorted Chilled Juices
Milk
Assorted Hot Teas



BREAKFAST MENUS

Tuesday, March 3, 2015

7:12 AM

ALL AMERICAN PLATED BREAKFAST

Farm Fresh Scrambled Eggs
Choice of Bacon or Sausage (Pork or Turkey)
Breakfast Potatoes or Grits
Basket of Biscuits

BREAKFAST BUFFETS

EARLY BIRD BREAKFAST (25 person minimum)

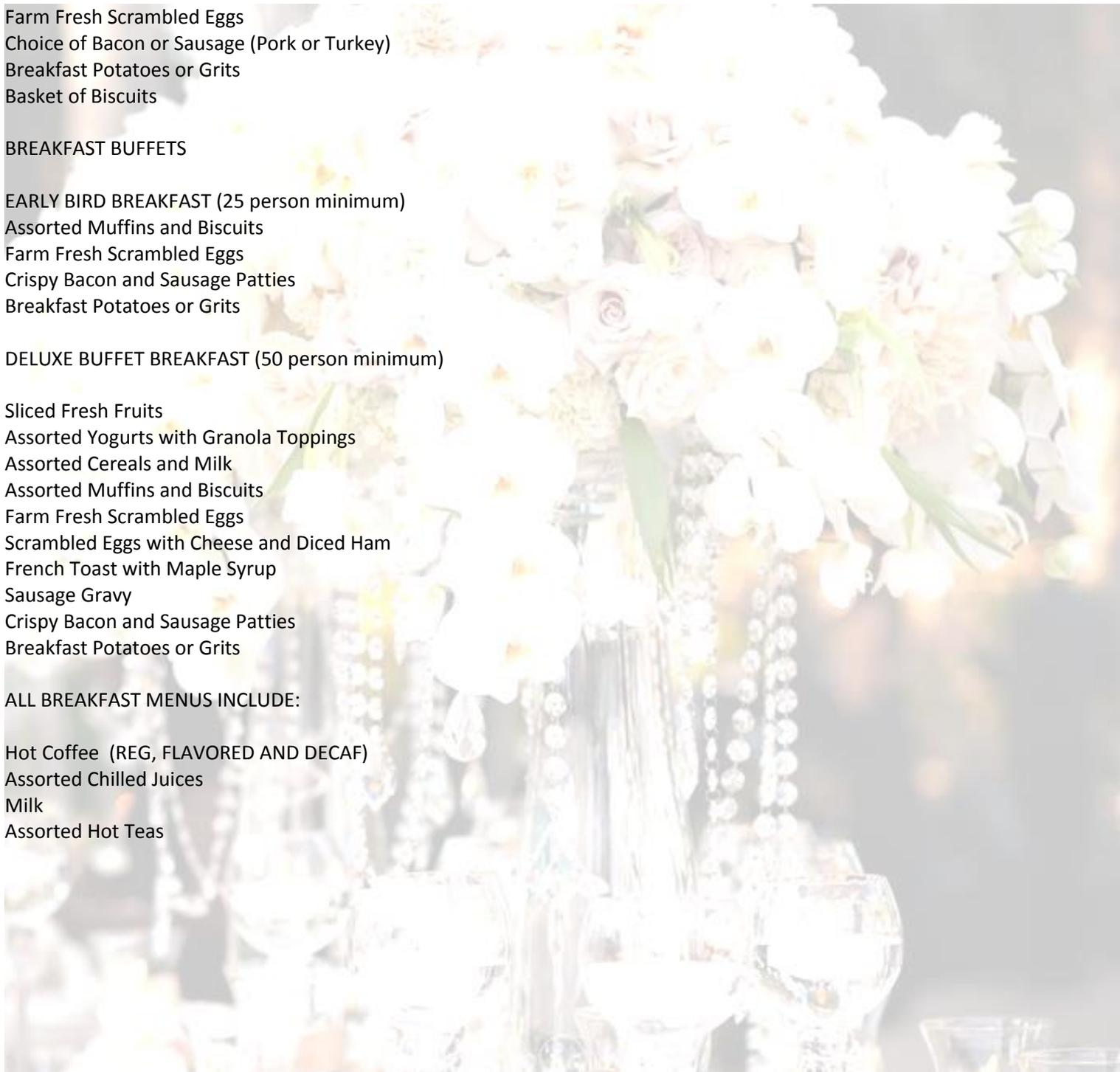
Assorted Muffins and Biscuits
Farm Fresh Scrambled Eggs
Crispy Bacon and Sausage Patties
Breakfast Potatoes or Grits

DELUXE BUFFET BREAKFAST (50 person minimum)

Sliced Fresh Fruits
Assorted Yogurts with Granola Toppings
Assorted Cereals and Milk
Assorted Muffins and Biscuits
Farm Fresh Scrambled Eggs
Scrambled Eggs with Cheese and Diced Ham
French Toast with Maple Syrup
Sausage Gravy
Crispy Bacon and Sausage Patties
Breakfast Potatoes or Grits

ALL BREAKFAST MENUS INCLUDE:

Hot Coffee (REG, FLAVORED AND DECAF)
Assorted Chilled Juices
Milk
Assorted Hot Teas



PLATED LUNCH MENUS

Tuesday, March 3, 2015

7:36 AM

ALL PLATES INCLUDE HOUSE CHOICE OF DESSERT, COFFEE AND TEA

Chicken Caesar Salad

crisp romaine with Caesar dressing topped with diced grilled chicken breast w/grated parmesan served with rolls and butter

Chicken Salad Croissant

fresh chunky chicken salad on a flakey croissant, fresh fruit and assorted chips

Classic Chef's Salad

crisp lettuce, strips of ham, turkey, roast beef, cheddar and Swiss cheese, tomato wedges, cucumber, hard boiled egg, choice of dressings, rolls and butter

Chicken Caesar Wrap

large flour tortilla stuffed with grilled chicken, shredded cheese, shredded lettuce and Caesar dressing, fresh fruit and assorted chips

Exquisite Club Sandwich

thin sliced ham and turkey with bacon, cheese, lettuce, tomato and mayonnaise - on a flaky croissant served with fresh fruit and assorted chips

Country Fried Steak

golden brown country fried steak topped with brown gravy, served with tossed salad, mashed potatoes, house choice vegetables, rolls and butter

Ginger Salmon

broiled salmon glazed with a ginger sauce, served with a tossed salad, rice pilaf, house choice vegetables, rolls and butter

Grilled Flank Steak

medium grilled steak topped with a sherry demi glace served with tossed salad, au gratin potatoes, house vegetables, rolls and butter

Roasted Pork Tenderloin

sliced roasted pork tenderloin with wild mushroom, tossed salad, scalloped potatoes, house vegetables, rolls and butter

Herb Grilled Chicken Breast

boneless chicken breast topped with Marsala sauce, tossed salad, oven roasted potatoes, house vegetables, rolls and butter

Three Cheese Chicken

(boneless chicken breast battered and fried, topped with house vegetables, three cheese hollandaise sauce, served with tossed salad, oven roasted potatoes, rolls and butter

LUNCH BUFFET MENUS

Tuesday, March 3, 2015

8:08 AM

DELI PLATTER

Assorted Breads and Rolls

Platters of thin sliced turkey, ham, roast beef, salami, cheddar, swiss and pepper jack cheeses

Leafy lettuce, sliced tomatoes, sliced onion, pickle spears

Assorted condiments

Potato Chips

DELI BUFFET (25 person minimum)

Pasta Salad, Potato Salad, Fruit Salad

Assorted Breads and Rolls

Platters of thin sliced turkey, ham, roast beef, salami, cheddar, swiss and pepper jack cheese

Leafy lettuce, sliced tomato, sliced onion, pickle spears and potato chips

Assorted condiments

Lemon Bars and Brownies

Exquisite Lunch Buffet (40 person minimum)

Salads (w/assorted dressings)

Tossed, Potato and Pasta

Choice of Entrees (2)

Herbed Chicken Breast

Meatloaf

Sliced Roast Beef or Pork

Breaded or Blackened Catfish

Baked Lasagna

Beef Tips w/ Gravy

Choice of Starch (1)

Buttered Rice

Garlic Mashed Potatoes

Au Gratin Potatoes

Oven Roasted Potatoes

Wild Rice Blend

Scalloped Potatoes

House Vegetables

Rolls and Butter

Desserts to include

Apple, Pecan or Strawberry Cheesecake

Carrot Cake

German, Chocolate or White Cake with Cream Cheese Icing

ALL MENUS INCLUDE

WATER, TEA (hot or cold), COFFEE (reg. or decaf), lemonade (reg. or strawberry)

PLATED DINNERS

Tuesday, March 3, 2015

8:26 AM

ALL PLATED DINNERS INCLUDE TOSSED SALAD, CHOICE OF POTATO OR RICE, HOUSE VEGETABLES DESSERT ROLLS AND BUTTER, COFFEE (reg. and decaf) ICED TEA (reg. and peach)

Chicken Monterey

grilled chicken breast smothered with sauteed mushrooms, onions, bell peppers, melted cheddar and monterrey jack cheese

Sliced Roast Pork Loin

sliced roasted pork loin with marsala sauce

New York Strip

12 ounce strip steak with cognac sauce

Fillet Mignon

8 ounce fillet mignon with wild mushrooms demi glace

Rib Eye Steak

12 ounce choice ribeye steak topped with a bleu cheese demi glace

Petite Filet and Lemon Butter Shrimp

6 ounce filet mignon served with six grilled shrimp seasoned with lemon butter

Herb Encrusted Prime Rib

sliced prime rib serve with au jus

Three Cheese Chicken

boneless chicken breast battered and fried golden topped with chiffonade of vegetables and three chees hollandaise sauce

Chicken Florentine

boneless breast of chicken stuffed with spinach and cheese topped with a spinach cream sauce

Forrestier Chicken Breast

boneless breast of chicken stuffed with mushrooms and cheese topped with a mushroom demi glace

Maple Lacquered Salmon

filet of salmon glazed w/light maple flavor served with a bourbon cream sauce

*****PLATED DINNER CHOICES*****

Salad choices

(choose 1)

Caesar Salad

crisp romaine lettuce parmesan cheese, garlic croutons and caesar dressing

Tossed Green Salad

chilled garden greens - red cabbage, julienne of carrots, cucumber slices, tomato and grated cheddar cheese

Southern Salad

fresh salad greens topped with fried okra, diced tomato, onion, corn and black-eyed peas

SALAD DRESSING CHOICES

(choose 2)

sesame ginger, ranch, bleu cheese, raspberry vinaigrette, honey mustard, thousand island, french and caesar

VEGETABLE CHOICES

(choose 1)

fresh vegetable medley, green bean casserole, sweet peas and onions, fresh steamed broccoli, and grilled asparagus

STARCH CHOICES

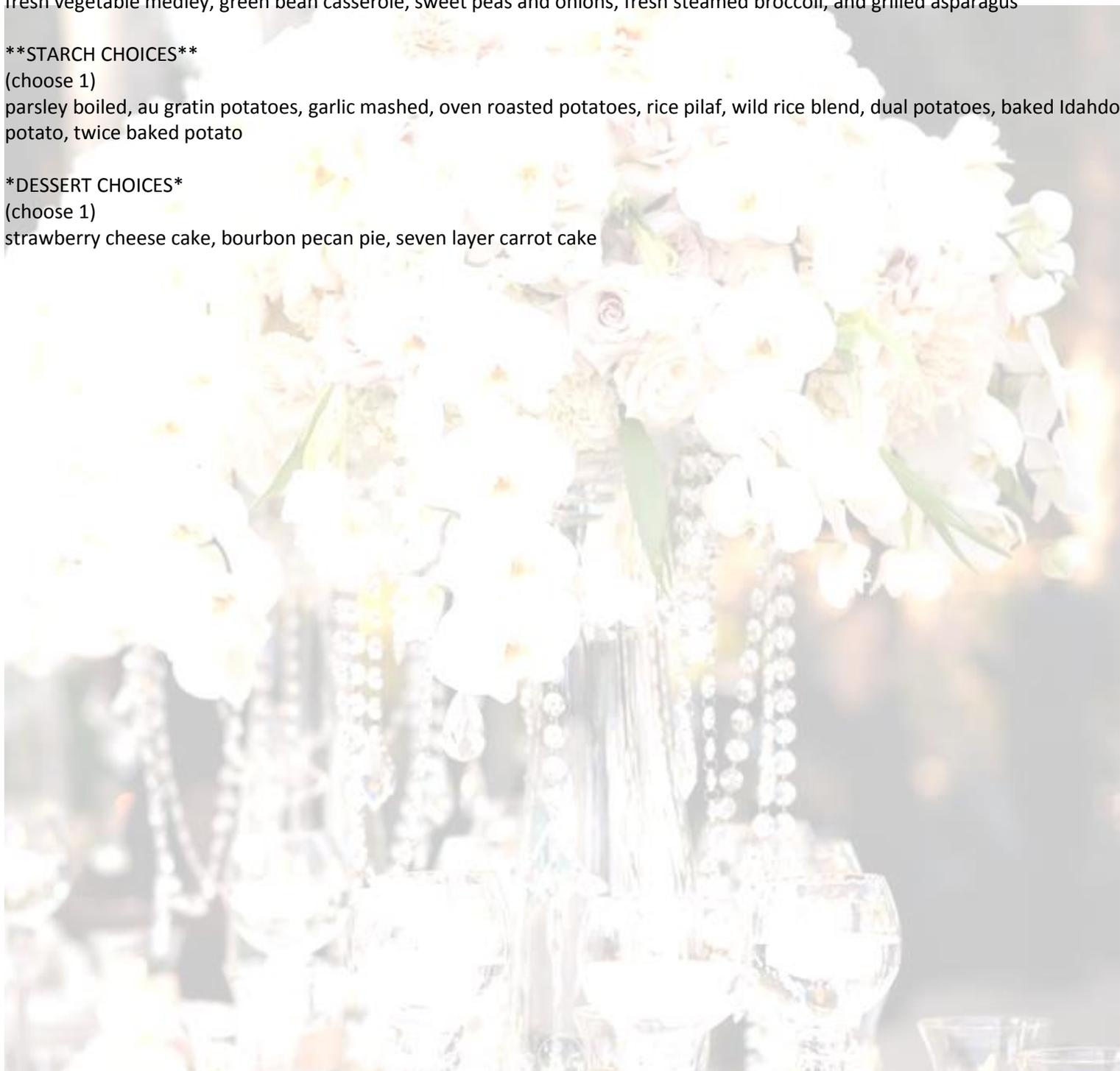
(choose 1)

parsley boiled, au gratin potatoes, garlic mashed, oven roasted potatoes, rice pilaf, wild rice blend, dual potatoes, baked Idaho potato, twice baked potato

DESSERT CHOICES

(choose 1)

strawberry cheese cake, bourbon pecan pie, seven layer carrot cake



DINNER BUFFET

Tuesday, March 3, 2015

10:57 AM

EXQUISITE DINNER BUFFET (50 person minimum)

SALADS

(CHOICE OF 2)

garden tossed salad, southern potato salad, caesar salad, pasta salad, spinach salad, greek salad, fruit salad, southern salad

ENTREES

(CHOICE OF 2 or 3)

baked herbed chicken breast, honey baked ham, sliced roast pork loin, chicken breast florentine, chicken breast forrestier, sliced roast beef, lemon pepper catfish, oriental sesame chicken, grilled monterrey chicken, blackened catfish, maple glazed salmon

VEGETABLE

(CHOICE OF 2)

broccoli cheese casserole, green bean casserole, spinach casserole, roasted vegetables, glazed baby carrots, vegetable medley, sweet corn, green beans, sweet peas, squash casserole

STARCH

(CHOICE OF 2)

oven roasted potatoes, potatoes au gratin, buttered mashed potatoes, garlic mashed potato, parsley new potatoes, scalloped potatoes, basil mashed potatoes, rice pilaf, wild rice blend, sweet and white potato duo

BREAD (rolls & butter)

(CHOICE OF 2)

(wheat, honey wheat, whole wheat, hawaiian sweet, potato and whole grain)

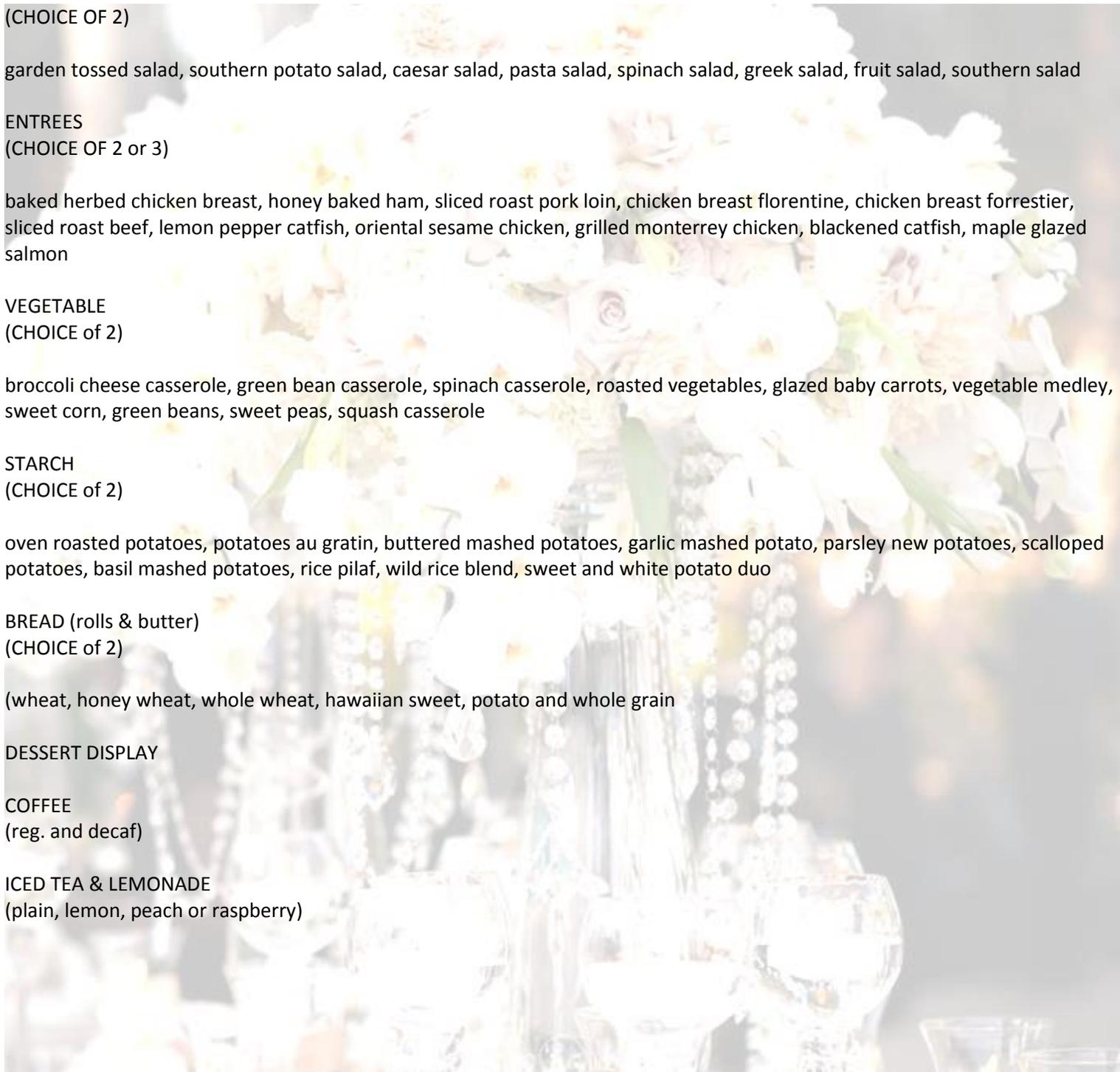
DESSERT DISPLAY

COFFEE

(reg. and decaf)

ICED TEA & LEMONADE

(plain, lemon, peach or raspberry)



HOR D' OEUVRES

Tuesday, March 3, 2015

11:15 AM

PRE-EVENT

SNACKS

tortilla chips and salsa
mixed nuts

potato chips w/dip
party Chex Mix

ALCOHOLIC DRINKS

beer

wine

mixed drinks

premium drinks

NON ALCOHOLIC DRINKS

sparkling grape or apple Juice

raspberry or lemon lemonade

sweet tea with lemon

(cap or frap) hot or cold coffee

HOR D' OEUVRES

COLD HOR D' OEUVRES

chocolate dipped strawberries
deviled eggs

jumbo gulf shrimp
peel and eat shrimp

fresh fruit kabobs

assorted finger sandwiches

DISPLAY TRAYS

garden vegetable

domestic cheese tray

seasonal fresh fruit tray

HOT HOR D' OEUVRES

buffalo wing's
chicken tenders
crabmeat stuffed mushroom
sausage stuffed mushroom
bacon wrapped grilled shrimp
cocktail Smokes
mini Chicken Quesadillas

barbeque wings
oriental spring rolls
pot stickers
fried mozzarella cheese sticks
pastry wrapped sausage
assorted mini quiche
mini chicken fajita

HOR D' OEUVRE PACKAGES

PACKAGE 1

Cheese Display with Fresh Fruit Garnish and Crackers
Fresh Vegetables Crudités with Ranch Dip
Assorted Finger Sandwiches
Chicken Wings with Bleu Cheese Dressing
Meatballs
Oriental Spring Rolls with Hot Mustard
Crabmeat Stuffed Mushrooms

PACKAGE 2

Cheese Display with Fresh Fruit Garnish and Crackers

Fresh Vegetable Crudités with Ranch Dip

Assorted Finger Sandwiches

Chicken Wings with Bleu Cheese Dressing

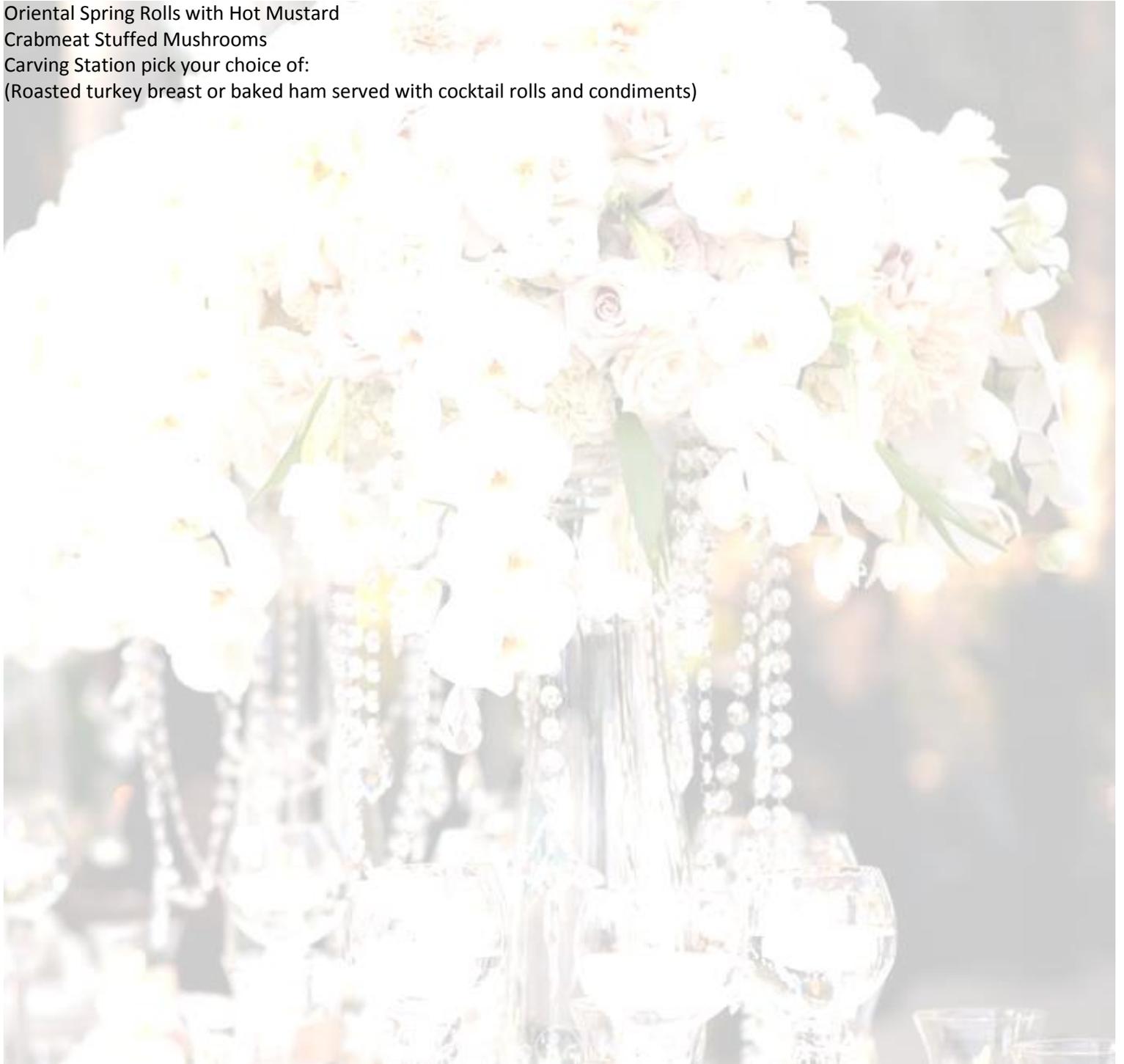
Meatballs

Oriental Spring Rolls with Hot Mustard

Crabmeat Stuffed Mushrooms

Carving Station pick your choice of:

(Roasted turkey breast or baked ham served with cocktail rolls and condiments)



STATIONS

Tuesday, March 3, 2015

11:34 AM

CARVING STATIONS - all items are served with rolls and condiments

Steamship Round Beef – 150 guest
Roasted Tenderloin – 25 guest
Boneless Roasted Breast of Turkey - 35 guest
Baked Honey Glazed Ham – 40 guest
Roasted Baron of Beef – 50 guest
Roast Loin of Pork – 35 guest

THEMED STATIONS – (50 person minimum)

FAJITA STATIONS

Sautéed Beef, Chicken, Peppers, Onions
Flour Tortillas, Shredded Cheese, Shredded Lettuce, Diced Tomato, Salsa, Guacamole, and Sour Cream

PASTA STATION

Selection of Pastas	Meats	Vegetables
Angela Hair	Meatballs	Diced Tomatoes
Farfalle	Italian Sausage	Sautéed Zucchini
Rotini Twists	Ham	Sautéed Squash
Farfalle	Pepperoni	Peppers (R-G-Y-O)
Macaroni	Rigatoni	

ASIAN STATION

Vegetable Stir Fry, Pot Stickers, Baked Swai in Ginger Soy Broth
Steamed Rice, Sweet Chili Chicken, Mongolian Beef, Chicken Pot Stickers,
Vegetable Spring Rolls, Orange Chicken

ITALIAN STATION

Meat Lasagna, Manicotti with Spinach,
Assorted Deep Dish Pizzas, Macaroni and Cheese, Mushroom Ravioli, Baked
Pasta, Pasta Primavera, Chicken Parmesan

VEGETARIAN OFFERINGS

Roasted Red Potatoes, Grilled Asparagus, Vegetarian Lasagna, Assorted Grilled and Steamed Vegetables

SEAFOOD STATIONS

Grilled Shrimp Skewers, Bacon Wrapped Shrimp, Bacon Wrapped Scallops, Shrimp Cocktail, Marinade Crab Claws, Crab Claws with Remoulade Sauce, Shrimp Salad and Lemon Basil Shrimp Tartlets

BAR

Tuesday, March 3, 2015

11:40 AM

LIQUOR - BEER - WINE

	House Blends	Premium Brands	Super Premium
Vodka	Skoal	Smirnoff	Absolut
Rum	Aristocrat	Bacardi	Bacardi
Scotch	J&B	Dewars	Chivas Regal
Blend	7 Crown	V.O	Crown Royal
Bourbon	Old Traveler	Jim Beam	Jack Daniels
Tequila	Aristocrat	Cuervo	1800
Gin	Aristocrat	Beefeaters	Tanqueray
Beer	Budweiser	Budweiser	Budweiser
	Bud Light	Bud Light	Bud Light
	Miller Light	Miller Light	Miller Light
	Michelob Ultra	Michelob Ultra	Corona
	Corona	corona	Heineken
Wine	Copperidge	Copperidge	Copperidge
	Cabernet	Cabernet	Cabernet
	Merlot	Merlot	Merlot
	Chardonnay	Chardonnay	Chardonnay
	White Zinfandel	White Zinfandel	White Zinfandel

Bar Types

All bar charges come with bartender fees at \$200 first hour and \$50 each additional hour

Minimum 3 hours

Security Officer (1) per every 50 people @ \$35 per hour minimum 3 hours

All Bartenders are Alabama Certified

By the Hour – Per person basis - minimum \$20 per person

Host Bar – Purchase only liquor consumed - unlimited

Cash Bar – Prices per drink will include sales tax

Ticket Bar – Set Dollar Amount - \$500 minimum