**Private Line Menu Options**

**Choose Your Own Menu**

 **Beef or Pork: (choose 1)** Hand Carved Tri-Tip Sliced Tri-Tip Hand Carved Prime Rib-$3 per Hand Carved Herb Roast Beef Deep Pit Beef Burgundy Sirloin Beef Tips Hand Carved Pork Loin Pulled Pork Hand Carved Bone in Ham Chile Verde

 Sauces for Sliced Beef Offerings: Burgundy Mushroom, Au Juice, Merlot Pepper Hunter Sauce *(Excellent with Tri-– Tip: Cream Sauce with Tomato and Mushroom)*

 **Poultry: (choose 1)** Lemon Herbed Roasted Chicken Fried Chicken Deep Pit Turkey Fresh Garlic Roasted Chicken Caribbean Jerk Chicken BBQ Chicken Lemon Pepper Chicken Basque Marinated Chicken Baked Chicken Breast

 Sauces for Chicken Breast Offerings: Artichoke Chardonnay, Sherry Mushroom, Lemon Caper

 *Tuscany Cream Sauce (Cream sauce with sundried tomatoes, spinach, onions and mushrooms)* Western Sauté (*Cream sauce with sautéed onions, bacon, mushrooms and Jack Cheese*) Tri- Pepper (*Cream sauce with sautéed red, green and yellow bell peppers*) Gold Rusher (Cream *sauce with sautéed onions and mushrooms*)

 **Choose Side Combinations**

**Starch: (Choose 1)** Rice Pilaf w/ Roasted Vermicelli, Lime Cilantro Rice, Lemon Herb Rice, Garlic Mashers, Potatoes O’Brien, Ranch Beans, Chili Beans, Au Gratin Potatoes, Mashed Potatoes and Gravy, Buttered Egg Noodles

 **Vegetable:** **(Choose 1)** Fresh Steamed Seasonal Vegetables, Green Beans with Sautéed Onions, Mushrooms and Bacon

 **Tossed Green Dressing:** **(Choose 2)** Ranch, Italian, Poppy Seed, Caesar, Blue Cheese, Raspberry Vinaigrette, Raspberry Walnut Vinaigrette, Peach Vinaigrette, Honey Mustard, 1000 Island

 **Prepared Salads: (Choose 4)** Fruit Platter with Seasonal Berries, Broccoli Raisin, Tomato and Cucumber, Pasta Vegetable, Mandarin Orange, Potato, Marinated Tomato, Marinated Cucumber, Marinated Tomato w/ Mozzarella, Tortellini and Cheese, Anti-Pasta, Artichoke Rice, Marinated Mushrooms, Sour Cream Cucumber, Black Bean, Cold Slaw

Fresh Baked Rolls and Butter Included

*Plated Meals, Hors d’oeuvres Menus, Variations and Substitutions Available upon Request*

**Dessert: (choose 3)**

Assorted Mini Pies*,* Apple Crisp, Peach Crisp, Boysenberry Cobbler, Blueberry Apple Bread Pudding w/ Jack Daniels sauce, Assorted Cookies, Frosted Chocolate Cake, Frosted White Cake, Apple Spice Cake with Carmen Pecans, Carrot Cake, Assorted Cupcakes, Cheese Cake with Sauce $1.50 extra.

**Menu Ideas and Food for Thought**

**Menu 1:** Sliced Tri-Tip in Hunter sauce, Lemon Pepper Oven Roasted Chicken, Rice Pilaf with Roasted Vermicelli, Fresh Steamed Seasonal Vegetables, Tossed Green Salad, Ranch and Italian Dressing, Fresh Fruit Platter, Artichoke Rice Salad, Tomato and Cucumber with Feta Cheese, Broccoli Raisin Salad, Fresh Baked Rolls and Butter

**Menu 2**: Sliced Tri-Tip in Au Jus, Roasted Chicken & Tortellini Pasta, Green Beans with Sautéed Onions, Mushrooms and Bacon, Tossed Green Salad with Ranch and Honey Mustard Dressing, Seasonal Fruit Platters, Broccoli Raisin, Anti-Pasta Salad, Marinated Tomato Salad, Dinner Rolls and Butter

**Menu 3:** Sliced Beef with Mushroom Burgundy Sauce, Assorted Lemon Pepper Chicken, Sun Dried Tomatoes & Tortellini Pasta, Mix Steamed Vegetables, Toss Green, Ranch Dressing, Peach Vinaigrette, Fruit Platter with Seasonal Berries, Tortellini and Pasta Cucumber, Tomato & Feta Cheese, Broccoli Raisin, Fresh Baked Ranch Rolls and Butter

**Menu 4:** Deep Pit Beef, Grilled Chicken with Pineapple Sauce, Ranch Beans, Rice Pilaf, Salsa, Tossed Green, Ranch Dressing, Raspberry Walnut Dressing, Fruit Platter, Broccoli Raisin, Tomato Cucumber, Pasta Vegetable, Fresh Baked Yeast Rolls and Butter

**Menu 5:** Sliced Tri-Tip in Hunter Sauce, Baked Chicken Breast in Lemon Caper Sauce, Wild Rice Pilaf, Seasonal Steamed Vegetables, Salsa Tossed Green, Italian Dressing, Ranch Dressing, Fruit Platter with Seasonal Berries, Broccoli Raisin, Marinated, Mushrooms, Tomato and Cucumber, Wheat & White Rolls and Butter

**Menu 6:** Hand Carved Tri-Tip, Grilled Chicken Breast w/ Artichoke Chardonnay Sauce, Rice Pilaf, Sautéed Squash with Bacon, Onions & Mushrooms, Tossed Green, Ranch Dressing, Honey Mustard, Fruit Platter, Broccoli Raisin, Marinade Bean, Pasta Vegetable, Herbed Clover Rolls and Butter

**Menu 7:** Hand Carved Tri—Tip or Smoked Pork Ribs, BBQ Chicken, Chili Beans, Buttered Corn, Fruit, Coleslaw, Broccoli Raisin Salad, Tomato and Cucumber Marinated Salad, Corn Bread and Yeast Rolls, Butter

*\*\*Full Service: Includes full china, colored linens, serving staff to set up, maintain and clean up, , Iced Tea, Water and Coffee*