Salt 251 - **(815-561-2727) or Terri (815-979-4265)**

**Buffet/Catering Menu**

**ENTRÉE SELECTIONS (CHOOSE 1 – 19.95pp , 2 – 23.95pp OR 3 – 27.95pp)**

**Kids 10 and under ½ price**

Roasted dinner sliced turkey in gravy

Slow Roasted sliced pork loin in au jus

Glazed baked ham

Baked chicken breast marinated in Italian dressing and lightly breaded

Baked mostaccioli in marinara

Beef available ask for pricing

**Potato – (choose one)**

 Augratin

Mashed w/gravy

Garlic mashed

Baked potato w/butter and sour cream

Garlic roasted potato

Mac and cheese

**Vegetable - (choose 1)**

Buttered corn

Green bean – almondine, Bacon and onion or casserole

California medley – broccoli – cauliflower – carrots

**Salads – (choose 1)**

Garden toss – Ranch/French/Italian

Pasta salad

Mac salad

Cole slaw

Fresh fruit in season

**Dinner Rolls with Butter**

**Pasta buffet (choose 2) 21.95 kids 10 under ½ price**

Lasagna – meat or vegetarian

Chicken alfredo

Spaghetti w/ meatballs on side

Pasta primavera

Meat or cheese Tortilini - alfredo – marinara

Baked mostaciolli

**Vegetable - (choose 1)**

Buttered corn

Green bean almondine or Bacon and onion

California medley – broccoli – cauliflower – carrots

**Salads – (choose 1)**

Garden toss – Ranch/French/Italian

Pasta salad

Mac salad

Cole slaw

Fresh fruit in season

**Dinner rolls or bread sticks and butter**

**SANDWICH BUFFET 10.95PP**

**Sandwiches (choose 1)**

Sub sandwich bar

4” sub assorted ham – turkey

Toppings – lettuce – onion – tom- pickle slices – olives - mayo - mustard

Pulled pork with bbq on side on bun

Sloppy Joes on bun croissant or bun

**Sides (choose 1)**

Pasta salad

Mac salad

Cole slaw

Chips

Fresh Veggie Display

Fresh fruit in season

**Breakfast Buffet**

**Up and At it buffet** - Scrambled eggs, bacon, sausage, potato, muffin,

Fresh fruit, OJ, water and coffee 13.00

**Muffin and Donut buffet** - OJ and coffee 7.00

**Hors d oeuvres
Meatballs in Marinara or BBQ sauce**

25 people (50 pcs) 65.95 50 people (100pcs) 125.00

**Cocktail wieners in sauce**

25 people (50pcs) 21.95 50 people (100pcs) 39.95

**Fried ravioli served with Marinara Sauce**

25 people (50pcs) 36.00 50 people (100pcs) 70.00

**Bruchetta with French bread**

25 people (50pcs) 35.95 50 people (100 pcs) 69.95

**Bone in or Boneless wings**

Served with BBQ, Honey mustard, Thai chili, Buffalo, and Ranch

25 people (50pcs) 54.95 50 people (100pcs) 105.95

**Stuffed Mushrooms – choice of sausage or vegetable stuffing**

25 people (50pcs) 57.50 50 people (100pcs) 110.00

**Deviled eggs**

25 people (50pcs) 43.75 50 people (100pcs) 85.00

**Bacon wrapped water chestnuts**

25 people (50pcs) 56.00 50 people (100pcs) 108.00

**Bacon wrapped cocktail wieners in butter and brown sugar glaze**

25 people (50pcs) 56.00 50 people (100pcs) 108.00

**Bacon wrapped blue cheese stuffed dates**

25 people (50pcs) 56.00 50 people (100pcs) 108.00

**Cucumber sandwiches – cocktail rye with cream cheese spread and cucumber slice**

25 people (50pcs) 43.75 50 people(100 pcs) 85.00

**Chips and Salsa**

25 people 39.95 50 people 75.00

**Veggie displays** celery – carrots – broccoli – cauliflower with dip 2.25pp

**Relish display** – dill pickles – sweet pickles – green and black olives 2.00pp

**Fresh fruit display** – in season – market price 3.00pp

**Shrimp Cocktail** – market price

**Beverage station - unlimited**

 **Coffee (reg 0r decaf), lemonade or ice tea, water 2.50pp**

**Bar package**

**Open bar**

* 2 to 5 hrs of beverage for your guest
* At the end of 5 hours all beverages will become cash only
* Open bar will include domestic can and bottle beer, wines, house liquor, and soda (does not include top shelf, import beers or shots)

**2 hours - $15.00 per guest or $18.00 inc. gratuity**

**5 hours - $35.00 per guest or $42.00 inc. gratuity**

**Cash bar**

House wines – Salmon Creek $16.00 bottle

House champagne – Martini Ross Asti Spante $18.00 bottle

**Bartenders –** 100 guest of less 1 bartender $70.00

 101 – 200 guest 2 bartenders $140.00

**Also available**

**Bar caps**

**Bar tickets**

**Room Pricing**

 includes Table set up, standard linen tablecovers and napkins and room clean up

Sunday – Thursday 50.00 hour minimum 4hrs

Friday 75.00 hour minimum 4 hrs

Saturday 100.00 hour minimum 4 hrs - all day (10am – midnight) 1000.00

Outside area pricing starts at 400.00

Prices subject to change without notice

**Enhancements**

Bridal and cake table – fabric draped with fabric and white lights

Signature drink

Smore’s bar

Sweet and Salty table

Popcorn bar

Late night sliders or pizza

Table linens to the floor

Table runners and overlays

Chair covers and sashes