

SIGNATURE

THIS PACKAGE INCLUDES CHOICE OF I SALAD, I ENTREE AND 2 CHOICES FROM THE STARCH AND VEGETABLE SELECTION

SALADS

HOUSE SALAD WITH RANCH AND ITALIAN

CAESAR SALAD

BABY GREENS WITH FETA, DRIED CRANBERRIES, PECANS, AND ONIONS

ENTRÉES

CHICKEN FLORENTINE
ATLANTIC SEARED SALMON
PECAN CRUSTED CHICKEN
CHILI RUBBED SNAPPER
STEAK DIANE
CHEF CARVED ROASTED TURKEY BREAST
CHEF CARVED PRIME RIB

STARCH & VEGETABLE

CHOOSE TWO OF THE FOLLOWING:

GARLIC MASHED POTATOES

CHEF'S RISOTTO

ORZO AND WILD RICE BLEND

AU GRATIN POTATOES

ROSEMARY ROASTED RED POTATOES

CHEF'S FRESH SEASONAL VEGETABLES

SNOW PEAS AND CARROTS

ROASTED CAULIFLOWER AND BUTTERNUT SQUASH

GREEN BEAN ALMANDINE



CLASSIC

THIS PACKAGE INCLUDES CHOICE OF I SALAD, I ENTREE AND 2 CHOICES FROM THE STARCH AND VEGETABLE SELECTION

SALADS

HOUSE SALAD WITH RANCH AND ITALIAN

CAESAR SALAD

BABY GREENS WITH FETA, DRIED CRANBERRIES, PECANS, AND ONIONS

ENTRÉES

CHICKEN OLE
CHICKEN PARMESEAN
CHICKEN MARSALA
BAKED SEASONAL FISH
PEPPERCORN ROASTED PORK LOIN
BEEF TIPS BURGUNDY
CHEF CARVED TOP ROUND

STARCH & VEGETABLE

CHOOSE TWO OF THE FOLLOWING:

GARLIC MASHED POTATOES

CHEF'S RISOTTO

ORZO AND WILD RICE BLEND

AU GRATIN POTATOES

ROSEMARY ROASTED RED POTATOES

CHEF'S FRESH SEASONAL VEGETABLES

SNOW PEAS AND CARROTS

ROASTED CAULIFLOWER AND BUTTERNUT SQUASH

GREEN BEAN ALMANDINE



BAR PACKAGES

CLASSIC

DRAFT BEER
HOUSE WINE
FOUNTAIN DRINKS

HOUSE

INCLUDES CLASSIC PACKAGE

PLUS:

HOUSE VODKA

HOUSE TEQUILA

HOUSE GIN

HOUSE WHISKEY

HOUSE RUM

PREMIUM

INCLUDES HOUSE PACKAGE PLUS:

VODKA: ABSOLUTE, TITOS, DEEP EDDY

RUM: BACARDI, MALIBU, CAPTAIN

MORGAN

GIN: BEEFEATERS, TANQURAY

WHISKEY/SCOTCH: JACK DANIELS, JACK

HONEY, DEWERS, KNOB CREEK

TEQUILA: JOSE CUERVO, CASADOREZ

TOP SHELF

INCLUDES PREMIUM PACKAGE PLUS:

VODKA: GREYGOOSE

GIN: BOMBAY SAPHIRE

WHISKEY/SCOTCH: JW BLACK, CROWN

ROYAL, WOODFORD, CHIVAS

TEQUILA: PATRON SILVER



MENU PRICING

BUFFET PACKAGE

CLASSIC PACKAGE - \$27.95 SIGNATURE - \$32.95

PLATED

CLASSIC - \$34.95 SIGNATURE - \$ 37.95

BAR PRICING

CLASSIC - \$20.00 HOUSE - \$25.00 PREMIUM - \$30.00 TOP SHELF - \$35.00

ALL PACKAGE PRICES ARE PER PERSON

ADD AN ADDITIONAL ENTEE TO ANY PACKAGE FOR \$5.00 PER PERSON

ALL PACKAGES INCLUDE AN ICE TEA, WATER, AND COFFEE STATION SET UP IN PRIVATE ROOM

TAX RATE 8.25% AND A 20% SERVICE CHARGE ARE ADDED TO ALL FINAL BILLS



HORS D'OEUVRES

SOLD BY THE PIECES

FRUIT, CHEESE, AND VEGETABLE DISPLAY - \$5.25 PER PERSON

BEEF WELLINGTONS - \$2.50

BACON WRAPPED SHRIMP - \$2.60

SWEDISH MEATBALLS - \$1.60

MINI EGG ROLLS - \$1.90

SPANAKOPITA - \$1.60

MINI QUICHE - \$1.80

HOT SPINACH AND ARTICHOKE DIP - \$4.50 PER PERSON

CHIPS AND QUESO - \$4.00 PER PERSON

SPICY FRIED RAVIOLI - \$1.60

BEEF EMPANADAS - \$1.80

SPINACH STUFFED MUSHROOMS - \$1.90 CHICKEN SKEWERS WITH SWEET AND SOUR DIPPING SAUCE - \$1.70



DESSERTS

SOLD BY THE WHOLE

PEACH, CHERRY, OR APPLE COBBLER - \$17.95

BREAD PUDDING WITH WHISKEY SAUCE - \$18.95

CHOCOLATE CHIP BREAD PUDDING WITH AMARETTO SAUCE - \$19.95

TIRA MISU - \$17.95

PEACH, CHERRY, OR APPLE PIE - \$17.95

TRIPPLE CHOCOLATE MOUSSE CAKE - \$15.95

KEY LIME PIE - \$15.95

PUMPKIN OR PECAN PIE - \$15.95

CHEESECAKE WITH A RASPBERRY DRIZZLE - \$17.95

SOLD BY THE PIECE:

CHOCOLATE CHIP COOKIE - \$2.00

PEANUTBUTTER COOKIE - \$2.00

ASSORTED MINI CHEESECAKES - \$2.25

BROWNIE - \$2.50

CHOCOLATE MOUSSE - \$3.00

WHITE CHOCOLATE MOUSSE - \$3.00