

deSha's

AMERICAN TAVERN



Tina Morris
Event & Catering Sales Manager
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deshas.com

11320 Montgomery Road
Cincinnati, OH 45249



Events & Parties

Food

deSha's is known for savory American cuisine. The menu features classic fare expertly prepared by Chef Thom Milliken, who has been an executive chef with Tavern Restaurant Group for sixteen years, a local chef for over twenty-five.

Drink

We offer a wide variety of imported, local, domestic and craft beers. In addition, we have a top-notch list of small batch and single barrel bourbons, single malt scotches, wines and specialty cocktails. If you're looking for something unique, our trained staff can work with you to create a specialty tasting for your event.

Hospitality

deSha's has seven private & semi-private rooms that are perfect for a variety of events and special occasions. We are passionate about providing you and your guests with an excellent dining experience in a warm and comfortable setting.

For your presentation needs, we offer a complimentary easel stand, Wireless Internet, projection screen, and an HDMI cord to stream from your laptop to our 64" high definition TV.

Party Professionals

Our event coordinator, Tina Morris, has helped our guests create memories for over 18 years. She will assist with every detail and guide you through the menu selection process to help you plan an unforgettable event.

Contact Information

deSha's

11320 Montgomery Rd.
Cincinnati, Ohio 45249
Phone: 513-247-9933

Tina Morris

Event & Catering Sales Manager
Direct Line:
513-505-6212
tmorris@dinetrg.com

Directions

From I-275

Take I-275 to Exit 50 Montgomery Road North. Follow Montgomery Road North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

From I-75 or I-71

Take either I-75 or I-71 to I-275 East to Exit 50 Montgomery Road North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

Menu Selection

We request a pre-set menu with a maximum of 3 entree selections for parties over 20. We ask that the menu selections are finalized 2 weeks prior to your event. We are not limited to the menus enclosed in this packet. Our team is happy to work with you to create a unique menu for your special occasion.

In order to ensure a quality guest experience, parties over 30 with a pre-set menu, will be asked to provide the quantities of each entree selection and a color-coded place card prior to the event. Tavern Selections only will require a final guest count prior to your event date.

The best time to call our event coordinator to discuss and finalize details is Monday-Friday from 9am-5pm.

Please note that the menu and pricing are subject to change.

Guidelines

Booking & Cancellation Policy

You will be asked to provide a credit card upon booking your event. The card on file will not be used for payment unless requested in advance. If your event is cancelled within 14 days of the scheduled event date, a \$50 cancellation fee will be charged to your credit card for the Rookwood Room. All other room cancellations within 14 days prior to your event will be charged \$150. All parties scheduled in the month of December require a 30 day notice for a cancellation. Should you cancel within 30 days prior to your event, a \$200 cancellation fee will be charged to the credit card on file. Cancellations made on the date of the event will result in the full food & beverage minimum being charged to the credit card on file or the cancellation fee whichever is greater. Multiple room reservations may require an extended cancellation notice and fees.

We ask that all cancellations be communicated directly to our event coordinator, Tina Morris between the hours of 9am-5pm, Monday through Friday.

Guaranteed Guest Count

To ensure the most efficient and memorable experience, we request a guaranteed guest count 3 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

Payment

We accept all major credit cards. (Visa, MasterCard, American Express, Discover)

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks. Separate checks should be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks but will accept a check from an organization or company if arrangements are made in advance.

Please note that Ohio Sales Tax of 7% and a gratuity of 20% will be added to your check.

Excused Non-Performance

Event contact and deSha's American Tavern agrees and acknowledges they shall be excused from performing any obligations under this Agreement for so long as such performance is prevented. The list of preventing acts include: an act of God, fire, flood, explosion, epidemics, pandemics, strikes, labor disputes, government laws, orders, restrictions, actions, embargos or blockages; national or regional emergency or any other causes beyond its reasonable control. Cancellation by deSha's American Tavern or event contact affected, shall promptly notify the other and use reasonable efforts to cure or overcome any such cases to resume performance of their obligations.

Decoration Policy: We ask that guests refrain from tacking, taping, stapling or nailing on the walls. Painter's tape is allowed on the woodwork. No confetti please. The host is responsible for any damage that occurs. You may bring weighted balloons, center pieces and banners.

Event Spaces & Capacities

Private Rooms



Nicholson Room | accommodates 38



Rookwood Room | accommodates 12



The Grille | accommodates 60



The Polo Bar | accommodates 22



The Polo Patio | accommodates 20

Semi-Private Rooms



Hearth Room | accommodates 34



The Atrium | accommodates 38

The Mezzanine (not pictured) | accommodates 20
-ask your event coordinator for details-

Nicholson/Rookwood Room | accommodates 50
Nicholson/Rookwood/Hearth Rooms | accommodates 84
Atrium/Mezzanine Rooms | accommodates 66

Appetizers

Priced to serve 4-6 people

Hot

Spinach & Artichoke Bake, Tortilla Chips, Pico de Gallo \$9.50

Marinara Meatballs (6 pcs) \$9

Crab Stuffed Mushrooms (4-6 pcs) \$10.50

Traditional Dry-Rubbed Chicken Wings (10 pcs) \$12.75-served with Buffalo/BBQ sauce

Boneless Chicken Wings (12-15 pcs) \$9.75-served with Buffalo/BBQ sauce

Chicken & Andouille Sausage Spring Rolls, Sweet Chili Sauce (6 pcs) \$9.75

BBQ Pork Sliders \$3/Slider

Prime Rib Sliders with Horseradish Sauce \$4/Slider

Flatbreads: 6pcs

*Margherita \$9.50

*Spinach Bacon \$10.50

*Pepperoni \$10.50

Cold

Shrimp Cocktail (6 pcs) \$12

Beer Cheese with Soft Pretzel Sticks \$9

Vegetable Plate with Ranch Dip \$8

Fruit Plate \$8

Cheese & Cracker Plate \$9

Bruschetta with Herb Goat Cheese, Pico de Gallo, Scallions (6 pcs) \$9

Desserts

petite portions, \$4 per serving-choose one of the options

Deep Dish Chocolate Chip Cookie: freshly-baked cookie topped with
vanilla ice cream, caramel & chocolate

deSha's Bread Pudding: custard-based bread pudding, whiskey sauce, raisins & whipped cream

Brownie Fix: a warm chocolate fudge brownie topped with hot fudge sauce, whipped cream & pecans

Crème Brulee: rich, creamy vanilla custard, with seasonal berries

Mini Desserts (2 to 3 bites per piece)

*Chef's Choice of a Variety of Bite-Sized Selections \$1.75/pc

*Jumbo Gourmet Chocolate Chip Cookie \$1.50/pc

Plated Breakfast

*all options include coffee, tea, orange juice & milk
-plate count is required-*

The Continental Plated Breakfast | \$9 per person

Warm Biscuits, Honey Butter, Fresh-Cut Fruit

Daybreak Plated Breakfast | \$15 per person

Scrambled Eggs, Home Fries, Applewood Smoked Bacon, Warm Biscuit, Bourbon Apples

Sunrise Plated Breakfast | \$15 per person

Vegetable Quiche, Spinach-Goat Cheese Salad (*Strawberries, Blueberries, Candied Pecans, Orange-Cranberry Splash Dressing*), Wheat Toast

Loaded Belgian Waffle | \$15 per person

Topped with Bourbon Apples, Maple Syrup, Strawberries, Blueberries, Whipped Cream, Sausage Patties

Kids Belgian Waffle | \$7.50 per person

Maple Syrup, Honey Butter, Bacon

Kids Breakfast | \$7.50 per person

Scrambled Eggs, Fresh Fruit, Bacon

Fun Beverage Additions

*Mimosas \$6

*Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries

*Bloody Marys \$7

*Champagne Punch with Frozen Berry Ice \$70: 24-4oz servings

*Mimosa Punch with Frozen Orange Juice Ice \$70: 24-4oz servings

Tavern Lunch Sandwich Selections

all options include non-alcoholic beverages, Saratoga chips, two sandwiches & two sides
-Minimum of 15 guests; Served family-style or individually plated (must indicate preference)-

\$16 per person | \$10 ages 12 & under | free for ages 3 and under

Turkey Bacon Club: Cheddar Cheese, Lettuce, Tomato, Basil Mayo on Focaccia Bread

Chicken Salad Croissant: Lettuce and Tomato

Substitutions: The above sandwiches are the most popular, but if you want to replace ONE, alternatives are:

Vegetarian Cranberry & Candied Pecan Wrap: Mixed greens, Blue Cheese Crumbles,
Orange-Cranberry Splash Dressing

BBQ Pulled Pork: Maker's Mark BBQ, Mini Brioche Bun

Roast Beef Sliders: Swiss Cheese, Lettuce, Horseradish Sauce, Mini Brioche Bun

Egg Salad BLT: Mini Brioche Bun

Fish Sliders: Hand-Breaded Atlantic Haddock, Tartar Sauce, Lettuce, Pickle, Mini Brioche Bun

Ham & Swiss Sliders: Honey Dijon Mayo, Lettuce, Mini Brioche Bun

Choose 2 Sides:

Tossed Green Salad: with balsamic vinaigrette dressing | **Fruit Salad** |

Gouda Mac & Cheese | **Potato Salad** | **Pasta Salad** | **Coleslaw**

Additions:

***Add a third side dish for \$3 per person**

Mini Desserts to Complete Your Meal

***Chef's Choice of a Variety of Bite-Sized Selections \$1.75 pc**

***Jumbo Gourmet Chocolate Chip Cookie \$1.50 pc**

***Champagne Punch with Frozen Berry Ice, \$70 for 24- 4 oz. glasses**

Children's Menu Options (12 years and younger)

Fries and Beverage Included, All Items: \$5.95

Fried Fish | **Hamburger Sliders** | **Grilled Cheese** | **Mac & Cheese** | **Chicken Strips**

Tavern Hot Lunch Entrée Selections

all options include non-alcoholic beverages, cornbread, two entrees & two sides

-Served family-style or individually plated (must indicate preference)-

\$19 per person | ages 12 & under: \$13

Please Choose Two Entrees

Buttermilk Fried Chicken

Boneless Chicken Breast with Bacon Pan Gravy

Grilled Chicken Piccata

Lemon Caper Sauce

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers
(Vegetarian Option Available)

Tilapia

Lemon Beurre Blanc Sauce

Hand-breaded Atlantic Haddock

Tartar Sauce, Lemon

Roasted Pork Loin

with Dijon Herb Sauce

Meatloaf

BBQ Ketchup

Beef Pot Roast

with Carrots, Onions, Celery, Zinfandel Bordelaise

Choose 2 Sides

Redskin Mashed Potatoes | Seasonal Vegetables | Gouda Mac & Cheese |
Country Style Green Beans | Tossed Green Salad: with balsamic vinaigrette dressing

Additions:

Add a third side dish for \$3 per person

Mini Desserts to Complete Your Meal

*Chef's Choice of a Variety of Bite-Sized Selections \$1.75 pc

*Jumbo Gourmet Chocolate Chip Cookie \$1.50 pc

*Champagne Punch with Frozen Berry Ice, \$70 for 24- 4 oz. glasses

Plated Lunch

In order to ensure a quality guest experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected prior to your event for parties over 30.

We ask that you inform us of any dietary requests in advance.

-Each meal includes non-alcoholic beverages-

Please select up to 3 items from any of the categories below

Salads

Chicken Cranberry Salad

Grilled Chicken, Mixed Greens, Dried Cranberries, Blue Cheese Crumbles,
Candied Pecans, Orange-Cranberry Splash Dressing \$15

Spicy Buffalo Chicken Salad

Fried Tenders in Spicy Buffalo Sauce, Mixed Greens, Cheddar Cheese, Chopped Hard Boiled Egg, Diced
Tomato, Diced Celery, Creamy Blue Cheese Dressing \$15

Grilled Salmon Salad

Mixed Greens, Tomatoes, Almonds, Feta Cheese, Balsamic Vinaigrette \$18

Entrées

Buttermilk Fried Chicken

Boneless Chicken Breast, Bacon Pan Gravy, Country Style Green Beans & Redskin Mashed Potatoes \$15

Grilled Chicken Piccata

Lemon Caper Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$15

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$18

(Vegetarian Option Available \$15)

Fish & Chips

Hand-Breaded Atlantic Haddock, Tartar Sauce, Lemon, Coleslaw & Fries \$15

Pan Seared Salmon

Lemon Caper Dill Cream Sauce, Redskin Mashed Potatoes & Seasonal Vegetables \$18

Parmesan Crusted Haddock

Lemon Garlic Aioli, Redskin Mashed Potatoes & Seasonal Vegetables \$16

Southern Style Meatloaf

BBQ Ketchup, Redskin Mashed Potatoes, Country Style Green Beans \$20

8oz. Sirloin Steak*

Grilled Medium, House-Made Steak Sauce, Roasted Garlic Potatoes, Seasonal Vegetables \$25

Sandwiches

Maker's Mark BBQ Pulled Pork: Coleslaw, Toasted Brioche Bun, Chips \$14

Chicken Salad on a Flaky Croissant: Lettuce, Tomato, House Salad-balsamic vinaigrette \$14

All-American Burger: Cooked Medium, Cheddar Cheese, Lettuce, Tomato, Pickle, Brioche Bun, Chips \$15

Turkey Bacon Club: Cheddar, Lettuce, Tomato, Basil Mayo, Focaccia Bread, Chips \$15

Garden Quiche: Tomato, Broccoli, Spinach, Cheddar & House Salad-balsamic vinaigrette \$14

Vegetarian Cranberry & Candied Pecan Wrap: Mixed Greens, Blue Cheese Crumbles,
Orange-Cranberry Splash Dressing, Sautéed Broccoli \$13

**Add a Side Salad: Mixed Greens, Feta Cheese, Tomatoes, Croutons, Balsamic Vinaigrette \$3*

Tavern Dinner Packages

all options include non-alcoholic beverages, cornbread, & honey butter

-Minimum of 20 guests; served family-style or individually plated (must indicate preference)-

Gold Package: \$27 per person | ages 12 & under: \$16 | ages 3 & under: free

Includes 2 entrees & 3 sides

Entrees:

Buttermilk Fried Chicken: Boneless Chicken Breast, Bacon Pan Gravy

Grilled Chicken Piccata: Lemon Caper Sauce

Tuscan Chicken: Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise

Hand-Breaded Atlantic Haddock: Tartar Sauce, Lemon

Parmesan Crusted Haddock: Lemon Aioli

Pan Seared Salmon: Lemon Caper Dill Cream Sauce

Tilapia: Lemon Beurre Blanc Sauce

Roasted Pork Loin: Dijon Herb Sauce

Smoked Gouda Rotini: Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers *(Vegetarian Option Available)*

Boneless Beef Short Ribs: Zinfandel Bordelaise

Beef Pot Roast: Carrots, Onions, Celery, Zinfandel Bordelaise

Sides:

Tossed Green Salad | House Salad | Caesar Salad | Country Style Green Beans | Fresh Seasonal Vegetables |

Redskin Mashed Potatoes | Gouda Mac & Cheese | Asparagus | Herb Rice | Roasted Garlic Potatoes

Silver Package: \$24 per person | ages 12 & under: \$14 | ages 3 & under: free

Includes 2 entrees & 3 sides

Entrees:

Buttermilk Fried Chicken: Boneless Chicken Breast, Bacon Pan Gravy

Grilled Chicken Piccata: Lemon Caper Sauce

Tilapia: Lemon Beurre Blanc Sauce

Roasted Pork Loin: Dijon Herb Sauce

Smoked Gouda Rotini: Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers *(Vegetarian Option Available)*

Beef Pot Roast: Carrots, Onions, Celery, Zinfandel Bordelaise

Sides:

Tossed Green Salad | Country Style Green Beans | Fresh Seasonal Vegetables | Redskin Mashed Potatoes | Gouda Mac & Cheese

Bronze Package: \$21 per person | ages 12 & under: \$12 | ages 3 & under: free

Entrees:

Buttermilk Fried Chicken: Boneless Chicken Breast, Bacon Pan Gravy

BBQ Pulled Pork Sliders: Maker's Mark BBQ, Mini Brioche Bun

Sides:

Tossed Green Salad | Gouda Mac & Cheese

Plated Dinner

In order to ensure a quality guest experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected and color-coded place cards, prior to your event for parties over 30. We ask that you inform us of any dietary requests in advance.

-Each meal includes non-alcoholic beverages, house salad, cornbread, & honey butter.-

House Salad

Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette

Entrées

Please select 3 items:

Buttermilk Fried Chicken

Redskin Mashed Potatoes, Bacon Pan Gravy, Country Style Green Beans \$22

Grilled Chicken Piccata

Lemon Caper Sauce, Redskin Mashed Potatoes, Seasonal Vegetables \$22

Tuscan Chicken*- *plate count required*

Spinach, Roasted Red Pepper, Smoked Gouda, Zinfandel Bordelaise, Redskin Mashed Potatoes \$22

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$21 (*Vegetarian Option Available*)

Pan Seared Salmon

Lemon Caper Dill Cream Sauce, Redskin Mashed Potatoes, Seasonal Vegetable \$28

Parmesan Crusted Haddock

Lemon Aioli, Redskin Mashed Potatoes, Seasonal Vegetables \$22

Maker's Mark Mac & Cheese

Maker's Mark Pulled Pork over Gouda Mac & Cheese \$20

Southern Style Meatloaf

BBQ Ketchup, Redskin Mashed Potatoes, Country Style Green Beans \$23

Boneless Beef Short Ribs

Zinfandel Bordelaise, Redskin Mashed Potatoes, Seasonal Vegetables \$26

8 Oz. Sirloin Steak*

House-made Steak Sauce, Roasted Garlic Potatoes, Seasonal Vegetables \$28

10 Oz. Prime Rib*- *plate count required*

Horseradish Sauce, Mushroom Caps, Au Jus, Redskin Mashed Potatoes \$34

Filet Mignon*

Garlic Butter, Redskin Mashed Potatoes, Seasonal Vegetables \$36

Filet Mignon & Grilled Shrimp*

Garlic Butter, Redskin Mashed Potatoes, Seasonal Vegetables \$41

Mixed Grill of Filet Mignon and Gilled Piccata Chicken*

Redskin Mashed Potatoes, Seasonal Vegetables \$41

** Sirloin, Filet, & Prime Rib are cooked to Medium Temperature. Menu Prices Are Subject to Change.*

Bar Options

Host/Open Bar

A tab will be run on all drinks ordered and the check for the bar will be paid by the host

Cash Bar

Guests pay for drinks as they order them

Custom Limited Bar

Customize your bar offerings

Pricing:

Cocktails

Well \$5.75-\$7.50 | Premium \$6.50-\$10.00

Beer

Domestic Bottled \$3.50/\$4.00 | Bottled/Canned Craft/Imported \$4.00/\$5.00

14/20 oz. Craft/Imported Draft \$5.50/\$6.50 | 14/20 oz. Domestic Draft \$3.50/\$4.50

Wine

House Wines by the Glass \$6-\$7

By the Bottle \$22-\$26

Trinity Oaks Cabernet, Merlot, Chardonnay & Beringer White Zinfandel

Chateau Ste. Michelle Riesling

Sartori di Verona Pinot Grigio

Canyon Road Moscato

Mark West Pinot Noir

Please visit deshas.com to view our featured wines

Fun Beverage Additions

*Mimosas \$6 *Bubbles & Berries Cocktail \$7: prosecco, orange juice, berries

*Bloody Marys \$7 *Champagne Punch with Frozen Berry Ice \$70: 24-4oz servings

Mimosa Punch with Frozen Orange Juice Ice \$70: 24-4oz servings

-Our coordinator will work with you to customize a beverage plan that compliments your event-

deSha's

AMERICAN TAVERN

Off-Site Catering



*deSha's has been the place to party in Symmes Township for over 30 years.
We pride ourselves on making your special occasions memorable.*

As times have changed with the Covid health crisis, we have adapted as well. We are now offering off-site catering services to help families and businesses celebrate at their chosen locations. Our catering services include drop-off, set-up, and full service options. Our event planner, Tina Morris, will work with you to create an exceptional off-site event that meets your needs.

Call To Order: 513.505.6212

Tina Morris | Catering Manager

| Off-Site Catering Menu |

Call to Order: 513.505.6212

Tina Morris | Catering Manager

Food will be packaged in foil containers or individual boxes. Cutlery & napkins will be supplied upon request. Our most popular items are featured here, but our team is also happy to customize a menu to meet your needs. Catering orders are available for pickup or delivery. -10 person minimum; 24 hour notice required.-

Appetizers

priced to serve 12 people

Hot

Spinach & Artichoke Bake, Tortilla Chips, Pico de Gallo \$45

Marinara Meatballs (30 pcs) \$45

Crab Stuffed Mushrooms (24 pcs) \$55

Traditional Dry-Rubbed Chicken Wings (35 pcs) \$45-served with Buffalo/BBQ sauce

Boneless Chicken Wings (50 pcs) \$45-served with Buffalo/BBQ sauce

Chicken & Andouille Sausage Spring Rolls, Sweet Chili Sauce (30 pcs) \$45

Cold

Shrimp Cocktail (30 pcs) \$60

Beer Cheese with Soft Pretzel Sticks \$40

Vegetable Tray with Ranch Dip \$40

Fruit Bowl \$40

Cheese Board & Crackers \$45

Desserts

30 Bite-Sized Chef's Choice Assorted Desserts \$50

30 Jumbo Gourmet Chocolate Chip Cookies \$40

| Off-Site Catering Menu |

Family-Style Meals

packaged as shareable or individual portions

\$23 per person | *includes cornbread*

Please Choose 2 Entrees

Buttermilk Fried Chicken

Boneless Chicken Breast with Bacon Pan Gravy

Grilled Chicken Piccata

Lemon Caper Sauce

Smoked Gouda Rotini

Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers
(Vegetarian Option Available)

Tilapia

Lemon Beurre Blanc Sauce

Pan Seared Salmon

Lemon Caper Dill Cream Sauce

Boneless Beef Short Ribs

Zinfandel Bordelaise

Beef Pot Roast

with Carrots, Onions, Celery, Zinfandel Bordelaise

Choose 2 Sides

**Tossed Green Salad | Country Style Green Beans | Fresh Seasonal Vegetables |
Redskin Mashed Potatoes | Roasted Garlic Potatoes | Gouda Mac & Cheese**

Add a third side dish for \$3 per person

Kids Meals | \$5.95 each

includes fries

**Fried Fish | Hamburger Sliders | Grilled Cheese |
Mac & Cheese | Chicken Strips**

| Off-Site Catering Menu |

Family-Style Sandwich Selections

packaged as shareable or individual portions

\$14 per person | *includes choice of 2 sandwiches, 2 sides & saratoga chips*

Please Choose 2 Sandwiches

Turkey Bacon Club

focaccia bread, cheddar cheese, lettuce, tomato, basil mayo

Chicken Salad Croissant

lettuce, tomato

Ham & Swiss Sliders

lettuce, honey dijon mayo, mini brioche bun

Roast Beef Sliders

swiss cheese, lettuce, horseradish sauce, mini brioche bun

Vegetarian Cranberry & Candied Pecan Wrap

mixed greens, blue cheese crumbles, orange cranberry splash dressing

Choose 2 Sides

Pasta Salad | Potato Salad | Gouda Mac & Cheese | Coleslaw |
Fruit Salad | Tossed Green Salad: *with balsamic vinaigrette dressing*

Add a third side dish for \$3 per person

Family-Style Picnic Package | \$20 per person

packaged as shareable or individual portions

BBQ Pulled Pork Sliders

Buttermilk Fried Chicken

Gouda Mac & Cheese

Coleslaw

Cornbread

Jumbo Gourmet Chocolate Chip Cookie