

Banquet Menu

Breakfast Buffet Selections

American Breakfast Buffet

(Minimum 25 persons)

Scrambled Eggs

Bacon and Sausage

Country Fried Potatoes

Golden French Toast Stix with Warm Syrup and Whipped Butter

Fresh Cut Fruit Bowl

Assorted Breakfast Pastries

Assorted Juices: Orange, Apple, Cranberry

Regular/Decaf Coffee and Hot Tea

\$ 19.95

Wild West Breakfast Buffet

(Minimum 25 persons)

Traditional Scrambled Eggs

Western Style Scrambled Eggs with Diced Ham, Onions and Peppers & Cheese

Biscuits & Gravy

Country Fried Potatoes

Bacon and Sausage

Fresh Cut Fruit Bowl

Assorted Juices: Orange, Apple, Cranberry

Regular/Decaf Coffee and Hot Tea

\$20.95

Make your own Breakfast Burrito Bar

(Minimum 25 persons)

Flour Tortillas

Scrambled Eggs

Sautéed Peppers, Onions, Sausage and Potatoes.

Cheese & Salsa on the side

Assorted Juices Orange, Apple and Cranberry

Regular/Decaf Coffee and Hot Tea

\$19.95

Deluxe Continental Breakfast Buffet

(Minimum 20 persons)

Assorted Breakfast Pastries

Fresh Cut Fruit Bowl and Assorted Yogurts

Assorted Cold Cereals with Milk

Assorted Juices Orange, Apple and Cranberry

Regular/Decaf Coffee and Hot Tea

\$17.95

Express Continental

Assorted Breakfast Pastries

Fresh Cut Fruit Bowl

Assorted Juices Orange, Apple and Cranberry

Regular/Decaf Coffee and Hot Tea

\$15.95

All pricing is subject to 5% Tax and 18% Service Fee.

Prices and availability subject to change 30 days prior to event Price list effective beginning 1/2022

Plated Breakfast Selections

(Maximum 25 people)

Please choose from **ONE** of the following selections; all Plated Breakfast selections include Orange Juice
(Regular/Decaf Coffee or Hot Tea Included)

Executive Steak & Eggs

6oz Sirloin Steak Cooked Medium
Two Scrambled Eggs
Country Fried Potatoes
Fresh Baked Biscuits
\$19.95

Eggs Benedict

Toasted English Muffin
Canadian Bacon
Two Poached Eggs
Hollandaise Sauce
Country Fried Potatoes
\$18.95

Breakfast Burrito

A Large Flour Tortilla filled with
Scrambled Eggs, Onions and Peppers, Bacon
Potatoes and Cheese
Served with Salsa
\$16.95

American Breakfast

Scrambled Eggs
Country Fried Potatoes
Bacon
Fresh Baked Biscuits
\$15.95

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Coffee Break Selections

Beverages

Coffee Regular or Decaf	Urn (approximately 20 cups)		\$30.00
Iced Tea ~		60oz Pitcher	\$10.00
Lemonade ~		60oz Pitcher	\$12.00
Fruit Juices ~		60oz Pitcher	\$12.00
Please select (Apple, Cranberry, Orange, Grapefruit, or Tomato) ~			
Soft Drinks ~ (Coke Products®) ~		12oz Can	\$2.50
Fruit Punch ~		3 Gallons	\$35.00
<i>Sugar Free Available</i>			

Bakery & Snack Items

Cinnamon Rolls ~	by the dozen	\$36.00
Assorted Gourmet Pastries ~	by the dozen	\$36.00
Assorted Gourmet Muffins ~	by the dozen	\$36.00
Fresh Baked Cookies ~	by the dozen	\$30.00
Brownies ~	by the dozen	\$36.00
Assortment of Candy Bars ~	by the each	\$2.50
Bowl of Tri-color Tortilla Chips with Salsa & Warm Nacho Cheese Sauce ~	per person	\$4.95
Bowl of Tri-color Tortilla Chips with Salsa ~	per person	\$3.95
Bowl of Potato Chips with Onion Dip ~	per person	\$3.95
Bowl of Pretzels ~	per person	\$2.95
Bowl of Popcorn ~	per person	\$1.95
Whole Fruit-variety of apples, oranges, bananas	per person	\$1.50

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Lunch Buffet Selections

(Minimum 25 Persons)

All Lunch Buffets include

Iced Tea / Water on Tables

(Regular/ Decaf Coffee included)

Lunch Buffets Served between 11am & 1pm

Baked Potato & Salad Bar

Garden Salad (with assorted toppings and dressings)

Fresh Baked Potatoes with assorted toppings including:

Cheese Sauce, Steamed Broccoli, Taco Meat

Whipped Butter, Sour Cream, Shredded Cheese

Crumbled Bacon, Diced Green Onions

\$18.95

Add Soup for only a \$1.95 more!

Soup and Sandwich Board

Soup of the Day

Pasta Salad and Cole Slaw

Assortment of Sliced Ham, Turkey and Cheese Cold Cuts

Lettuce, Tomato, Onion and Pickles

Assorted Breads

Mustard and Mayonnaise

\$20.95

Taco Bar

Seasoned Beef Taco filling

Hard & Soft Shells

Shredded Lettuce, Diced Onions, Tomatoes and Cheddar Cheese

Salsa, and Sour Cream

Spanish Rice and Refried Beans

Churros for Dessert

\$18.95

Fajita Bar

Seasoned Strips of Beef and Chicken with Peppers and Onions

Flour Tortillas

Shredded Lettuce, Diced Onions, Tomatoes and Cheddar Cheese

Salsa, and Sour Cream

Spanish Rice and Refried Beans

Churros for Dessert

\$21.95

Mexican Fiesta (*LUNCH*)

The Best of Everything

Seasoned Strips of Beef and Chicken with Peppers and Onions

Beef Taco Filling ~ Hard and Soft Shell Taco Shells

Shredded Lettuce, Diced Onions, Tomatoes and Cheddar Cheese

Salsa and Sour Cream

Spanish Rice and Refried Beans

Churros for Dessert

\$23.95

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Lunch Buffet Selections (continued)

(Minimum 25 Persons)
All Lunch Buffets include
Iced Tea / Water on Tables
(Regular/ Decaf Coffee included)

Hot Lunch Buffet

Buffet includes the following items:
Client's Choice of **One (1) Entrée** and **Two (2) Side Items**
Rolls & Butter
\$24.95

Extra entrée Item Add \$4.00

Entrée Selections

Beef Burgundy with Noodles
Roasted Beef with wild mushroom demi-glace
Beef Stroganoff with Noodles
Herb Roasted Pork

QT's Broasted Chicken
Baked Lemon Pepper Chicken
Seasoned Grilled Chicken Breasts

Side Item Selections

Broccoli and cauliflower casserole
Scalloped Potatoes
Baby red skin mashed potatoes
Roasted Garlic and Rosemary Redskin Potatoes
Rice Pilaf

Broccoli and Cheddar Salad
Zucchini Squash Medley
Grilled vegetable medley
Southern Style Green Beans
Corn Souffle'

Add a Tossed Garden Salad for \$2.95 per person
Extra Side item add \$2.00

Build Your Own Burger Bar

Grilled ¼ lb. Hamburger patties
Bun, Lettuce, Sliced Tomatoes & Onions
American, Swiss & Pepper Jack Cheese's
Your Choice of roasted red potato wedges or Tater Tots
Add Sautéed Mushrooms or Onions \$1.50 extra each.
\$17.95

Hero of a Hoagie

(Serves approximately 12-16 people)
Soup of the Day Served with a 3 Foot Submarine Sandwich & Chips
Loaded with assorted cold cuts, cheese, lettuce, tomatoes & onions
\$16.95

Pasta & Salad Bar Buffet

Tossed Garden Salad with Assorted Toppings
Pasta with Meat Marinara and Alfredo Sauce
Toasted Parmesan Garlic Bread
\$15.95

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Plated Lunch Selections

Please choose **ONE** of the following selections; all plated lunch selections include
Iced Tea / Water on Tables
(Regular/ Decaf Coffee included)

Grilled Chicken or Steak Caesar Salad

Crisp Romaine
Shredded Parmesan Cheese and Home style Croutons
Creamy Caesar Dressing

\$16.95 Chicken

Steak \$19.95

Turkey Club Croissant (cold)

Flaky Croissant with Smoked Turkey Crisp Bacon
Swiss cheese, Lettuce, Tomato,
Garnished with mayonnaise and Pickle on the side
Served with choice of one side item

\$16.95

Classic French Dip

Slow Roasted Beef Piled high on a French loaf.
Served with au jus for dipping

Served with choice of one side item

\$17.95

Chicken Parmesan Sandwich

Breaded Chicken, Marinara Sauce, Provolone Cheese
Open faced on Toasted garlic bread
Served with choice of one side item

\$15.95

Wyoming Melt

A Char-Grilled 100% Chopped Beef Steak served
Open Faced on Garlic toast, and then Topped with
cheddar cheese, Smothered with Sautéed Peppers
Onions & Mushrooms.

Served with choice of one side item

\$16.95

Side Items

Cole Slaw, Potato Chips, Roasted Rosemary Garlic Potato Wedges, Cup of Soup

Plated Tossed Garden Salad with choice of dressing \$2.95 additional

Open Faced Hot Knife & Fork Sandwiches

Your choice of (1) one of the following: hot roast beef, hot sliced turkey, or chopped steak.
Served open-faced with mashed potatoes, and smothered in gravy.

\$16.95

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Dinner Buffet Selections

(Minimum 25 Persons)

All Dinner Buffets include the following items:
Garden salad with assorted dressings and toppings
Rolls & Butter
Potato, Vegetable will be Chef's choice
Client's choice of dessert
Iced Tea / Water on Tables
(Regular/Decaf Coffee included)

Yellowstone Dinner Buffet

Includes Clients Choice of 3 Entrées

Potato, Vegetable will be Chef's
Choice to Compliment Entrées
Client Choice of 1 Dessert Selection
\$33.95

Buffalo Bill's Dinner Buffet

Includes Clients Choice of 2 Entrées

Potato, Vegetable will be Chef's
Choice to Compliment Entrée
Client Choice of 1 Dessert Selection
\$ 31.95

Entrée Selections

Roasted Beef & Wild Mushroom Demi-glace
Herb Roasted Pork
Roast Turkey & Gravy
Sirloin Beef Tips with Peppers & Onions
Baked Lemon Herb Chicken (Bone In)

Baked Breast of Chicken Tarragon Cream Sauce
Breast of Chicken Marsala
QT's Broasted Chicken
Seasoned Grilled Boneless Chicken Breasts
Seafood Alfredo with Pasta

Add Chef Carved Prime Rib

Chef carved Prime Rib with Au Jus may be substituted for one entrée plus an
Additional charge of \$8.00 per person

Desserts

Client's choice of **ONE** dessert for entire service

**Chocolate Fudge Cake, Cream Cheese Carrot Cake
Dutch Apple Pie, Southern Pecan Pie or Chocolate Cream**

**Add \$3.00 Per Person
New York Style Cheesecake**

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Themed Buffet Selections

(Minimum 30 Persons)

All Theme Buffets include

Iced Tea / Water on Tables

(Regular/ Decaf Coffee included)

Bandana BBQ Buffet

Client's choice of two (2) of the following Entrée's

Pulled Smoked Pork Barbeque

Sliced Smoked Beef Brisket

Baked Barbequed Chicken

(Accompanied by)

Cole Slaw and Potato Salad

Barbequed Ranch Beans

Cowboy Corn

Corn Muffins

Hot Apple Cobbler for Dessert

Add \$3.75 for extra meat per item

\$30.95

Mexican Fiesta Buffet

The Best of Everything

Seasoned Strips of Beef and Chicken with Peppers and Onions

Beef Taco Filling Hard and Soft Shell Taco Shells

Beef and Bean Burritos

Shredded Lettuce, Diced Onions, Tomatoes and Cheddar Cheese

Salsa, Guacamole and Sour Cream

Spanish Rice and Refried Beans

With Churros for Dessert

\$29.95

Italian Buffet

Client's choice of two (2) of the following Entrée's

Entrée Selections

Meat Lasagna

Spaghetti with Meatballs

Ziti with either meat or alfredo sauce

Italian Sausage, Peppers, Onions & Pasta

Chicken Parmesan with Pasta

Chicken Marsala with Pasta

Chicken & Broccoli Alfredo

Vegetable Lasagna

Pasta Primavera

(Accompanied by)

Garden Salad with Assorted Dressings and Toppings

Chef's Choice of Vegetable

Italian Garlic Bread

Tiramisu

\$28.95

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Plated Dinner Selections

Please choose **ONE** of the following selections; all Plated Dinner selections include Iced Tea / Water on Tables
(Regular/ Decaf Coffee included)

All Plated Dinners served with garden salad, Chef's choice of potato, vegetable, dinner rolls and butter
Client' choice of **ONE** dessert for entire service

Roasted Beef with Wild mushroom Demi-Glace

8 oz. Sliced Beef with wild mushroom Demi-Glace
\$33.95

Herb Roasted Prime Rib Au-Jus 10 oz. **\$34.95**

Breast of Chicken, Hunters Style Sautéed Chicken Breast with a Sauce of Wild Mushrooms **\$24.95**

Herb Roasted Pork Loin **\$25.95**

1/2 Chicken or Cornish Hen Fried or Roasted Lemon Herb **\$23.95**

Chicken Cordon Bleu A 6 oz. chicken breast, stuffed with ham, and Swiss cheese, lightly breaded and fried and topped with sauce Mornay. **\$24.95**

Baked Stuffed Flounder Filled with a Seafood Stuffing and served with a Lobster Sauce **\$25.95**

Surf and Turf Option

Add a Grilled Garlic Shrimp Skewer to any Entrée.
\$5.00

Desserts

Client's choice of **ONE** dessert for entire service

**Chocolate Fudge Cake, Cream Cheese Carrot Cake
Dutch Apple Pie, Southern Pecan Pie or Chocolate Cream**

**Add \$3.00~Per Person
New York Style Cheesecake**

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Hors D'oeuvres

Please Order in Specified Amounts

Cold Hors D'oeuvres

Antipasto Skewers ~ 50 Count \$160.00
Cream Cheese Salami Coronets ~ \$20.00 Dozen
Fancy Deviled Eggs ~ \$20.00 Dozen
Roasted Tomato Bruschetta \$6.00 ~ per person
Minimum of 10 People

Trays & Displays

All Trays are per Person Pricing

Assorted Cheese and Cracker Display~ \$ 6.95
Minimum of 10 People
Seasonal Sliced Fresh Fruit Tray~ \$ 7.95
Minimum of 10 People
Deluxe Vegetable Display with Dips~ \$ 6.95
Minimum of 10 People

Other Selections

Spinach Artichoke Dip with Naan Bread
\$5.95 ~ per person
Minimum of 10 People
Tortilla Chips with Salsa & Warm Nacho Cheese Sauce
\$4.95 ~ per person
Tortilla Chips and Salsa
\$3.95 ~ per person
Potato Chips with Onion Dip
\$3.95 ~ per person

Iced Cocktail Shrimp

Individual Cocktail Style (5 Shrimp per serving)
\$12.95

Cocktail Banquet Style ~ **50 Count~ \$90.00**

Oysters on the Half Shell

Iced with Cocktail Sauce and Lemon Wedges
\$36.00 Dozen 4 dozen minimum

Hot Hors D'oeuvres

Cocktail Chicken Wings ~ 50 Count~ \$110.00
Buffalo Style, Teriyaki, Garlic Parmesan or BBQ
Choose one style only per 50 pcs.

Mini Chicken Cordon Bleu~ 50 Count~ \$79.00
Filled with Ham & Cheese Breaded then Fried

Mini Cocktail Sausage in Barbeque Sauce
100 Count~ \$79.00

Rangoon's Crab ~
50 Count ~\$130.00

Chinese Egg Rolls, Fried Wontons or Pot stickers
50 Count ~\$110.00

Teriyaki Chicken Skewers ~\$30.00 Dozen

Polynesian Wraps~ 50 Count~ \$100.00
(Bacon Wrapped Pineapple and Water Chestnut)

Cocktail Meatballs ~ 50 Count~ \$79.00
Swedish, Barbeque, Teriyaki or Sweet and Sour
Choose one style only per 50 pcs.

Baked Brie en Croûte
Large Brie Wheel Wrapped in Puff Pastry with
Assorted Crackers & Raspberry sauce
Serves approximately 15 - 25ppl ~\$170.00

Chef Attended Carving Stations

Top Round of Beef (22lbs) ~ \$350.00
Serves approximately 25 - 45ppl

Smoked Pit Ham ~ \$300.00
Serves approximately 20 - 35ppl

Boneless Roasted Turkey Breast ~ \$300.00
Serves approximately 20 - 35ppl

Above Items accompanied by Silver Dollar Rolls and appropriate condiments

*These are just a few of the available selections,
If there is something special that you would like
please don't hesitate to ask and we will try to
accommodate your request*

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