# Banquet Menu Options: 

## Continental Breakfast

Assortment Bagels/Toast with Cream Cheese, Butter and Jellies<br>Assortment Muffins and Danish<br>Granola Bars or Seasonal Fruit (Bananas or Apples)<br>Cereal and Milk<br>Orange Juice<br>Coffee/Tea<br>Price: $\$ 10.50 /$ person

# Full Hot Breakfast 

Choice of Meats (Bacon or Pork/Turkey Sausages)<br>Scrambled Eggs<br>Seasoned Breakfast Potatoes

Assortment Bagels/Toast with Cream Cheese, Butter and Jellies
Assortment Muffins and Danish
Orange Juice
Coffee/Tea
Price: $\$ 13.50 /$ person

# Italian Style 

# Garlic Bread <br> Tossed Salad <br> Spaghetti with a choice of Marinara Sauce or Alfredo Sauce <br> Grilled Chicken <br> Chef's Choice of Desserts <br> Unsweet and Sweet Tea <br> Price: \$28/person <br> Southern Style 

Fried Chicken
Mashed Potatoes
Green Beans
Dinner Rolls
Chef's Choice of Desserts
Unsweet ad Sweet Tea
Price: $\$ 28 /$ person

# Sandwich Platter and Soup 

Ham, Turkey and Roast Beef<br>Choice of American or Cheddar Cheese<br>Lettuce, Tomatoes and Onions<br>On Sourdough or Multigrain Bread<br>Tomato Soup<br>Assortment of Chips

# Snacks 

Assortment of cookies
Assortment of candies
Assortment of chips and pretzels
Price: $\$ 7.50 /$ person

## A la Carte:

A Dozen of Cookies: \$28
A Dozen Brownies: \$ 31
A Dozen of Danishes/Pastry: \$ 22
A Dozen of Bagels with cream cheese, jam/jelly, butter: \$35
Sahara Burst Orange Juice: \$1.50 / each

# All day Sodas and water: \$7/person Coffee/Tea Service: \$40/gallon 

Food and Beverage is subject to $5.3 \%$ state taxes and $20 \%$ service charge

