Banquet Menu Options:

Continental Breakfast

Assortment Bagels/Toast with Cream Cheese, Butter and Jellies

Assortment Muffins and Danish

Granola Bars or Seasonal Fruit (Bananas or Apples)

Cereal and Milk

Orange Juice

Coffee/Tea

Price: \$10.50/person

Full Hot Breakfast

Choice of Meats (Bacon or Pork/Turkey Sausages)

Scrambled Eggs

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

Tossed Salad

Spaghetti with a choice of Marinara Sauce or Alfredo Sauce

Grilled Chicken

Chef's Choice of Desserts

Unsweet and Sweet Tea

Price: \$28/person

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

Choice of American or Cheddar Cheese

Lettuce, Tomatoes and Onions

On Sourdough or Multigrain Bread

Tomato Soup

Assortment of Chips

Fruit Salad and Cookie

Unsweet and Sweet Tea

Price: \$19/person

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