

Morning Refreshers

CONTINENTAL BREAKFAST - 8.95 per person

freshly brewed coffee (regular and decaf)

assorted hot teas with honey and lemon

assorted muffins

assorted fruit yogurts

seasonal fresh cut fruit

orange juice and apple juice

DELUXE WORKING BREAKFAST - 12.95 per person

Continental Breakfast plus add your choice of

one of the following :

- ❖ scrambled eggs, bacon bits and cheddar cheese burrito
- ❖ scrambled eggs, smoked bacon and cheddar cheese on a toasted English muffin
- ❖ scrambled eggs, thinly sliced ham and cheddar cheese on a toasted bagel

ALL AMERICAN BREAKFAST - 14.95 per person

freshly brewed coffee (regular and decaf)

orange juice and apple juice

assorted pastries

country style biscuits and gravy

Belgium waffles and syrup

fluffy scrambled eggs

home fried potatoes

apple-wood smoked bacon and sausage links

Ala Carte Selections

BEVERAGES

coffee, regular and decaf - 30.00 per gallon
assorted hot teas with honey and lemon - 1.25 each
hot chocolate - 1.50 each
apple juice or orange juice - 12.00 per pitcher
bottled water - 2.00 each
assorted sodas - 1.50 each
assorted energy and sports drinks - 2.75 each

FOOD ITEMS

Items are per dozen

assorted fruit yogurts - 16.95
assorted donuts - 14.95
assorted muffins - 14.95
assorted danish - 16.95
assorted fresh baked cookies - 12.95

SNACK ITEMS

Items are per person

jumbo hot pretzels with mustard - 2.25
assorted candy bars - 1.50
assorted bags of chips - 1.50
mixed deluxe nuts - 2.25
crunchy snack mix - 1.75

TRAYS

seasonal fresh fruit
small (feeds 10-15) - 32.95
large (feed 25-30) - 45.95

domestic cheese tray - 35.00 / 95.00
imported and domestic cheese tray - 55.00 / 125.00
small (feeds 15-20)
large (feed 50-60)

Create Your Own Buffet Lunch

CHILLED SALADS - choose one

Caesar salad
three bean salad
southern potato salad
creamy cole slaw
Italian pasta salad
black bean salad
mixed green salad with assorted dressings

SIDE DISHES - choose two

corn on the cob	baked macaroni and cheese
steamed broccoli	mashed potatoes
honey glazed carrots	wild rice
glazed kernel corn	baked beans
southern style green beans	oven roasted new potatoes

ENTREES

grilled breast of chicken	cheese lasagna
beef tips over rice	penne Alfredo
herb roasted chicken	pasta Bolognese
homemade meatloaf	pasta primavera
pork chops BBQ or Grilled	sausage, onion and peppers
fried fish filets	

All buffets come with, warm rolls and butter, iced tea, coffee
and a selection of fresh baked cookies and brownies

One entrée - 16.95

Two entrée - 18.95

Lunch

CREATE YOUR OWN SANDWICH - 12.95 per person

assorted individual bags of chips
crisp dill pickle spears
smoked turkey, shaved ham and roast beef
Swiss, provolone and cheddar cheese
lettuce, tomato and onion
mayonnaise and mustard
white and wheat bread
assorted fresh baked cookies and brownies
sweet and unsweet tea

GRAB 'N GO - 13.95 per person

May be set as buffet or placed in to go boxes for additional 1.00 per person

assorted individual bags of chips
crisp dill pickle spears
assorted fresh baked cookies
sweet and unsweet tea
and your choice of TWO of the following:

- ❖ chicken salad, lettuce, tomato served on a flakey croissant
- ❖ smoked turkey club on white or wheat bread –crisp bacon, smoked turkey, lettuce, tomato and Swiss cheese
- ❖ ham and provolone with lettuce and tomato on white or wheat bread
- ❖ roasted vegetables with balsamic vinaigrette on a Kaiser roll
- ❖ grilled chicken breast with crisp bacon, cheddar cheese, lettuce and tomato on a Kaiser roll

PIZZA PARTY - 14.95 per person

Caesar salad – romaine lettuce tossed in a classic Caesar dressing with parmesan cheese and garlic croutons
garlic cheese bread

your choice of two of the following house made pizzas

cheese pepperoni sausage grilled vegetable

assorted fresh baked cookies
sweet and unsweet tea

SOUTH OF THE BORDER - 15.95 per person

mixed green salad with diced tomatoes, black beans, jalapenos, pepper jack
cheese and creamy ranch dressing

house made tortilla chips with warm queso sauce

seasoned shredded chicken and ground beef

black beans

Spanish rice

diced tomatoes, lettuce, jalapenos, shredded cheddar cheese, sour cream and salsa

soft flour tortillas and crisp corn shells

assorted fresh baked cookies

sweet and unsweet tea

INDOOR PICNIC - 15.95 per person

crisp dill pickle spears

iceberg lettuce, sliced tomatoes and onion tray

assorted sliced cheeses

corn on the cob

ball park hot dogs

char-grilled hamburgers

hamburger and hotdog rolls

southern potato salad

homemade coleslaw

fresh baked cookies

sweet and unsweet tea

SOUTHERN BBQ - 15.95 per person

southern style corn bread

mixed green salad with diced tomatoes, cucumbers, sliced onion, garlic croutons and

assorted dressings

southern potato salad

homemade coleslaw

baked beans

pulled pork or pulled chicken

warm slider rolls

home made brownies

sweet and unsweet tea

POTATO BAR - \$12.95 per person

mixed green salad with diced tomatoes, cucumbers, sliced onion, garlic croutons and assorted dressings
premium Idaho potatoes
smoked bacon crumble
diced chives
sour cream and whipped butter
shredded cheddar cheese
assorted fresh baked cookies
sweet and unsweet tea

BBQ Chicken – 2.95 per person

BBQ Pork – 2.95 per person

SOUP AND SALAD BAR - \$14.95 per person

fresh baked rolls and butter
mixed green salad with diced tomatoes, cucumbers, sliced onion, garlic croutons and assorted dressings
classic Caesar salad – romaine lettuce tossed in a Caesar dressing with parmesan cheese and garlic croutons
sliced grilled breast of chicken
two (2) homemade soups
cookies and brownies
sweet and unsweet tea

soup choices:

classic chicken noodle	broccoli and cheese
Italian wedding	spring vegetable
tomato basil	hearty chili

- All buffets are set up on a two hour limit
- Buffets can be set up in your meeting room or in the pre-function area
- Minimum number of people required, please ask your sales coordinator

Create Your Own Buffet Dinner

CHILLED SALADS - choose two

Caesar salad
three bean salad
southern potato salad
creamy cole slaw
Italian pasta salad
black bean salad
mixed green salad with assorted dressings
cranberry, feta and roasted pecans

SIDE DISHES - choose three

corn on the cob	baked macaroni and cheese
squash casserole	baked potato
steamed broccoli	potato gratin
honey glazed carrots	rice pilaf
greens with ham hock	mashed potatoes
glazed kernel corn	wild rice
baked beans	mashed sweet potatoes
southern style green beans	Penne pasta with garlic and Parmesan cheese
Stir Fry vegetables	oven roasted new potatoes

ENTREES

homemade meatloaf	crab stuffed flounder	pasta Bolognese
roasted pork loin	fried fish filets	cheese lasagna
beef tips over rice	baked salmon	penne Alfredo
herb roasted chicken		pasta primavera
BBQ pork chops		chicken piccata
grilled pork chops		grilled breast of chicken
country fried steak		southern fried chicken
Italian sausage, onion and peppers		chicken parmesan

All buffets come with, warm rolls and butter, iced tea, coffee
and a selection of chef's choice desserts.

Two Entrée – 24.95

Three entrée – 27.95

Appetizers

TRAYS - *Small - feeds 15 - 20 / Large feed 50 - 60*

domestic cheese tray - 35.00 / 95.00
imported and domestic cheese tray - 55.00 / 125.00
fresh vegetable crudité with ranch dip - 30.00 / 65.00
crispy fried chicken wings - 38.00 / 125.00
fried chicken tenders - 38.00 / 125.00
swedish meatballs - 26.00 / 54.00

DIPS - *Each tray serves approximately 25 people*

smoked salmon spread - 54.00
hot crab artichoke dip - 75.00
spinach and artichoke dip - 65.00
hummus with toasted pita chips - 45.00
seven layer dip - 54.00
buffalo chicken dip - 45.00

APPETIZERS - *Per person charge*

wild mushroom and goat cheese crostini - 2.25
fresh mozzarella, roma tomatoes and basil on crustini - 3.25
cheese straws - 2.95
baked brie cups - 2.95
mini quiche - 2.95
spanakopita - 2.95
thai peanut chicken skewers - 3.25
Spanish pork sliders - 3.00
franks in a blanket - 2.95
smoked salmon, capers, chopped onions and crème fraiche - 4.25
bacon wrapped scallops - 4.00
boiled chilled peel and eat shrimp - 4.25
mini crab cakes w/ roasted corn dip - 4.00
grilled shrimp skewers - 4.25
crab stuffed mushrooms 4.00
coconut shrimp - 4.00
homemade chips and salsa - 2.25

Mid-Day Breaks

SWEET AND SALTY - 7.95

M&M's
shelled salted peanuts
mini pretzels
raisins
crunchy snack mix
assorted sodas and bottled waters

HEALTH NUT - 8.25

celery sticks and carrot sticks with ranch dip
mixed nuts
granola
assorted fruit yogurts
cubed cheese
assorted fruit juices and bottled waters

BALL PARK BREAK - 8.95

miniature Nathan® hotdogs
warm jumbo soft pretzels
shell peanuts
popcorn
assorted sodas and bottled waters

SWEET TOOTH - 8.25

assorted candy bars
homemade chocolate brownies
assorted fresh baked cookies
rice crispy squares
assorted sodas and bottled waters

MEXICAN FIESTA - 4.95

house made tortilla chips
warm cheese queso
fresh salsa
assorted sodas and bottled water

Bar Beverages
Liquor, Beer and Wine
Prices are per drink

	HOST	CASH
House Brands	\$5.00	\$5.50
Call Brands	\$5.75	\$6.25
Premium Brands	\$6.75	\$7.25
Domestic Bottled Beer	\$3.50	\$4.00
Import Bottled Beer	\$4.00	\$4.50
Non-Alcoholic Beer	\$3.50	\$4.00
Wine	\$4.00	\$4.50
Includes Merlot, Cabernet, Chardonnay and White Zinfandel		
Assorted Sodas	\$1.50	\$2.25
Bottled Waters	\$2.00	\$2.75

Sponsored Bars

Prices are per person

Each bar includes house selection of wines, import and domestic beers, assorted sodas, bottled waters

	<i>House Brands</i>	<i>Call Brands</i>	<i>Premium Brands</i>
<i>One Hour</i>	\$13.00	\$17.00	\$20.00
<i>Two Hours</i>	\$18.00	\$22.00	\$25.00
<i>Three Hours</i>	\$22.00	\$26.00	\$29.00
<i>Four Hours</i>	\$26.00	\$30.00	\$33.00

Beer, Wine and Soda Bar

Prices are per person

Unlimited Bottled Import and Domestic Beer,
 Selection of house wines and assorted soft drinks

One Hour \$10.00, each additional hour \$4.00

Fees

Bartender – first hour - \$30.00
 Each additional hour - \$15.00
 Bar Set Up (waived if sales exceed \$200.00) - \$75.00