



Ballroom and Conference Center

Food freshly prepared by Barrack's Hospitality Group. A 20% service charge and current sales tax will be applied to all food and beverage sales. Food and beverage menu prices are subject to change and will be billed at the prices in effect at the time your event is held. Add 1.00 for meal that are plated and served.

BREAKFAST

CONTINENTAL EXECUTIVE CONTINENTAL

\$5.95/pp-Choose 2-3 \$6.95/pp-Choose 2-3

Assorted Chilled Juices Fresh Fruit

Coffee Assorted Chilled Juices & Coffee

Choose Breakfast Items Below:

Muffins, Danish, Bagels, Pecan Rolls,

Fruit Breads, Coffee Cake, Donuts

BREAKFAST 1 \$12.95 BREAKFAST 2 \$11.45

Scrambled Eggs AuGratin Scrambled Eggs with Diced Ham & Cheese

Link Sausage Fresh Fruit

Fresh Diced Potatoes Assorted Muffins, Breakfast Breads, and Danish

Assorted Muffins, Breakfast Breads, and Danish Coffee and Tea

Fruit Juices

Coffee and Tea

BREAKFAST 3 \$12.95 BREAKFAST 4 \$13.50

Omelets - top your own with cheddar cheese, Breakfast Quiche sausage, ham, bacon, mushrooms, -Classic breakfast quiche baked in a fluffy pastry spinach, peppers & onions. crust. Choose from sausage, ham, bacon

Fresh Fruit mushrooms, spinach, squash or other vegetables.

Assorted Muffins, Breakfast Breads, and Danish Fresh Fruit

Coffee and Tea Assorted Muffins, Breakfast Breads, and Danish

Coffee and Tea

BREAKFAST 5 \$12.50 BREAKFAST 6 \$12.95

Breakfast Casserole John Wayne Breakfast Casserole

-One dish casserole baked any combination -Hearty dish casserole with eggs, potatoes, ham *or* of sausage, ham, bacon, mushrooms, spinach, squash sausage, bread and cheese.

or other vegetables. Fresh Fruit

Fresh Fruit Assorted Muffins, Breakfast Breads, and Danish

Assorted Muffins, Breakfast Breads, and Danish Coffee and Tea

Coffee and Tea



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BRUNCH

CATERED BY BARRACK'S
BRUNCH BUFFET - \$16.95/pp
Chef Carved Honey Glazed Ham
Link Sausage
Scrambled Eggs AuGratin
Fresh Hash Browns
French Toast with Fruit Topping
Fresh Fruit Tray
Assorted Muffins and Danish
Assorted Fruit Juices

CREATE YOUR OWN BRUNCH BUFFET

(Prices based on selected items)

Fried Chicken-\$2.25
Hand-Carved Choice Roast Beef-\$2.50
Chicken Newburg with Puff Pastry Shells-\$2.95
Croissants with a selection of toppings-\$1.60
Pancakes or Waffles-\$1.60
Fruit-Filled Crepes-\$2.25
Smoked Salmon-\$3.50
Bagels and Cream Cheese-\$1.95
Sliced Lox and Cream Cheese-\$4.50
Cheese Blintzes with a selection of toppings-\$2.25
Sliced Tomatoes Cucumbers and Vidalia Onions-\$1.75
Breakfast Potato Puffs-\$1.95



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LUNCHEONS

LIGHTER FARE - \$11.95/pp BAKED POTATO BAR - \$11.95/pp

Homemade Soup and Turkey & Cheese Sandwich A Piping Hot Baked Potato w/ Toppings

- Butter

Chicken Stir Fry, Rice Pilaf, Rolls, and Butter. - Sour Cream

- Broccoli

*French Dip of Roast Beef, Potato Chips, Pasta Salad - Mushrooms
or Carrot/Celery Sticks. - Cheddar Cheese*

- Bacon Bits

*Turkey Club, Fresh Fruit, Pasta Salad or Carrot/Celery Sticks, - Chili
and Cookie. Tossed Salad w/ Crackers*

Choice of: French, Ranch, or Italian

Pasta with Italian Meat Sauce, Salad, and Bread Sticks.

2 Cookies for Dessert

*Chunky Chicken Salad and Leaf Lettuce on Wheat Bread
with Fresh Fruit.*

Taco Salad w/ Meat, Cheese, and Tortilla Chips.

CHICKEN SALAD - \$11.95/pp

Baked Potato Bar with Toppings and Tossed Salad. Croissant filled w/ chunky chicken salad.

Served with jello or fresh fruit, relishes.

*Taco Buffet with Soft Shells, Meat, Cheese, Lettuce, Tomatoes,
Salsa, Sour Cream, and Refried Beans.*

TACO BUFFET - \$11.95/pp

*Lightly-seasoned meat, taco shells, shredded
cheese, lettuce, diced tomatoes, salsa, sour cream, Spanish rice or refried beans,
Mexican potato puffs.*

PIZZA & SALAD BUFFET - \$11.95/pp

Minimum 20pp

Assorted thin crust pizza and tossed salad.

Choice of: Pepperoni, Sausage, Cheese, BBQ Chicken, Taco, and More.

MEAT & CHEESE BUFFET - \$12.95/pp

*Assorted slices of extra lean Danish ham, natural turkey breast, slices of baby Swiss and
Colby Longhorn cheese, condiments, and assorted breads.*

Includes: *Relish Tray, Potato Salad, Cole slaw, and Ice Tea.*



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LUNCHEONS

SALADS

All salads include a choice of dressing, muffins or crackers, butter.

CHEF SALAD - \$11.95/pp

Julienne strips of meats and cheeses, hard-boiled egg and tomato on a bed of assorted greens.

TACO SALAD - \$11.95/pp

Lean taco meat, shredded cheese, diced tomatoes, tortilla chips, with sour cream.

Served on a bed of assorted greens.

CHICKEN OR TUNA SALAD - \$11.95/pp

Tender morsels of chicken or chunky white tuna, hard-boiled egg, fresh vegetables, and tomatoes on a bed of assorted greens.

SALAD BUFFET – “All You Can Eat” - \$11.95/pp

An abundant variety of fresh salad greens, meats, cheese toppings, assorted vegetables, coleslaw, pasta salads, potato salad, cottage cheese, and fresh fruit.

CHUNKY CHICKEN SALAD & FRUIT PLATE - \$11.95/pp

A scoop of chunky chicken salad in a ring of melon, served with fresh fruit and an oversized blueberry muffin.

BARBEQUE

BBQ #1 \$12.95/pp BBQ #2 \$11.95/pp

*Hand Carved Sliced BBQ Beef Brisket Barbecued Pork Sandwiches
Fresh Baked Buns and Corn Bread Muffins Fresh Baked Buns - BBQ Sauce
Country Cole Slaw or Fresh Fruit Mustard Potato Salad or Baked Beans
Potato Salad or Our Famous Baked Beans Country Cole Slaw or Potato Chips*

BBQ #3 \$14.95/pp Additional Meat Items:

Hickory Smoked Barbecued Ribs - Oven Roasted Chicken

Corn Bread Muffins - BBQ Chicken

Country Cole Slaw or Fresh Fruit or Vegetable Salad (Add \$1.50/pp)

Diced Baked Potatoes or Our Famous Baked Beans



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LUNCHEONS

CHICKEN

Poultry menus listed below include rolls, butter, and choice of two of the following: salad, vegetable, potato or rice.

ROASTED CHICKEN BREAST - \$13.95/pp

A boneless and skinless breast of chicken served with Dijon mustard, Polynesian sweet and sour sauce or wild plum sauce.

CHICKEN BREAST TENDERLOIN STRIPS - \$13.95/pp

Lightly breaded, fried to a golden brown and served with a Polynesian sweet and sour sauce on the side.

POLYNESIAN STYLE SWEET AND SOUR CHICKEN - \$13.50/pp

Tender morsels of boneless chicken in a Polynesian style sauce with pineapple chunks.

CHICKEN PARMESAN - \$13.95/pp

A marinated chicken breast covered with a thick and zesty Italian sauce and Parmesan cheese.

CHICKEN CREPES ALA REINE - \$13.95/pp

Delicate crepes filled with chicken and mushrooms and topped with a rich sherry cream sauce.

CHICKEN SUPREME - \$13.95/pp

Diced morsels of chicken mixed in a wild and white rice blend with fresh mushrooms and slivered almonds.

CHICKEN NEWBURG - \$13.50/pp *A generous portion of diced chicken in a velvety sherry sauce with mushrooms and peas served over a light and flaky puff pastry shell.*

TERIYAKI CHICKEN – STIR FRY - \$13.50/pp

Lightly marinated chicken breast served with stir-fried vegetables on a bed of rice.

BAKED OR FRIED CHICKEN - \$13.50/pp

Delicately seasoned and baked or fried in its own juices until golden brown.



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LUNCHEONS

BEEF

All luncheons include salad or vegetable, potato or rice, rolls, butter.

CHOICE SIRLOIN BEEF TIPS - \$13.50/pp *Morsels of choice sirloin in a savory wine sauce w/ fresh mushrooms.*

FRENCH DIP of CHOICE BEEF AU JUS - \$13.50/pp

Delicately slow roasted choice beef sliced thin w/ natural au jus & served on a French roll.

TENDER POT ROAST - \$13.95/pp *Slowly cooked for tenderness & served w/ brown sauce.*

SWISS STEAK - \$13.95/pp *Cubed steak slowly cooked for tenderness & served w/ a sauce of fresh vegetable.*

PASTA

All pasta menus include salad or vegetable, Italian bread, butter.

CHICKEN PARMESAN - \$13.95/pp

A marinated chicken breast covered with a thick and zesty Italian sauce and Parmesan cheese.

VEGETABLE LASAGNA - \$12.95/pp *Tender layer of pasta with vegetables & cheese in a delicate white cream sauce.*

MEAT LASAGNA - \$12.95/pp

Tender layers of pasta with a rich, thick and zesty meat sauce topped with lots of mozzarella cheese.

ITALIAN PASTA WITH SAUCE - \$12.50/pp

(Select one or two)

Spaghetti, Fettuccine, Rotini, Tortellini

(Select one or two)

Marinara, Zesty Meat, Alfredo, Cheese



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BOX LUNCHEONS

BOX LUNCHESES - \$9.95/pp SANDWICH WRAPS - \$9.95/pp

Minimum order of 8 Minimum order of 8

Choose 1 or 2 Choose 1 or 2

*Turkey Breast, Danish Ham, Roast Beef Turkey, Ham, or Veggie Ham, Chicken, or Tuna Salad. With fresh veggies and flavored cream cheese.
(White, Wheat, or Swirl Bread)*

Sides – Choose 2

Sides – Choose 2 Potato Salad, Cole Slaw, Pasta Salad, Potato Chips,

**All sides must be the same for each box lunch! Fresh Fruit, 2 Fresh Baked Cookies
Potato Salad, Cole Slaw, Pasta Salad, Potato Chips,
Carrot/Celery Sticks, Apple*

Includes: 2 cookies, napkin, fork and condiments.

EXECUTIVE BOX LUNCHESES

Attractively wrapped with Burgundy Ribbon. Each box contains utensils and a deluxe napkin.

Minimum order of 8

“Health” Club - \$10.95/pp

*Smoked Turkey Breast and Baby Lace Cheese on Honey Whole Wheat or Croissant
with Leaf Lettuce and Guacamole, Dijon Mustard*

Classic Caesar with Chicken - \$10.95/pp

*Assorted Tossed Greens with Grilled Chicken Breast Strips
Fresh Vegetables and Caesar Dressing*

Salad Waikiki - \$10.95/pp

*Chunky Chicken Tarragon Salad with Pineapple Tidbits, Topped with Toasted Sliced Almonds
Served on a Croissant or in a Ring of Cantaloupe with a Blueberry Muffin*

California Club - \$10.95/pp

Turkey Breast, Cheese, Sprouts, Guacamole and Tomato on French Sub

The “Inn-Credible” Beefeater - \$10.95/pp

Cold Sliced Tender Beef on Fresh Baked Bread with Dijon Mustard

Sides – Choose 3

*Marinated Pasta or Vegetable Salad – Fresh Fruit Salad – Veggie Crudités
Sour Cream Potato Salad – Chocolate Covered Strawberries – Gourmet Cookies or Turtle
Brownies*

Large Blueberry Muffin – Petite Cheesecakes.



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APPETIZER RECEPTIONS

Section 1

- Fancy Vegetable Tray with Dip*
- Cold Vegetable Pizza*
- Vegetable Fajitas*
- Assortment of Cheese Cubes & crackers*
- French Brie with Pecan Praline Sauce & Flatbread Crackers*
- Cheddar Cheese Ball with Crackers*
- Nieman Marcus Cheese Spread w/ Petite Toasts*
- Goat Cheese Tapenade w/ flatbread crackers*
- Fancy Assortment of Fresh Fruit and Fruit Dipping Sauce*
- Marinated Tortellini Kabobs, 1 pp*
- Artichoke Parmesan Spread with Toasted Bread Rounds*

Section 2

- Sweet & Sour Meatballs, 2*
- Egg Rolls with Hot Mustard, 1.5*
- Water Chestnuts or Chicken Livers wrapped with Bacon, 2*
- BBQ Glazed Chicken Breast Bits, 2*
- Breaded Fantail Shrimp with Cocktail Sauce, 2*
- Southwestern 7-layer Dip w/ Tortilla Chips*
- Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 2*
- Sausage Stuffed Mushrooms or Crab Stuffed Mushrooms*
- Petite Crab Tarts w/ Cranberry*
- Filo Raspberry Almond and Brie*
- Filo Asparagus with Asiago Cheese*
- Asian Shrimp on Knotted Skewer w/ dipping Sauce*
- Martini Mashed Potato Bar – (replaces 2 above items)*
- Mashed Potatoes w/Toppings served in a martini glass*
(Gravy, bacon, sour cream, chives, shredded cheese)

Section 3

Pre-made Petite Sandwiches (turkey, ham, beef)

Pre-made Pinwheel Wraps

Carved Smoked Turkey Breast

Carved Inside Round of Beef

Carved BBQ Beef Brisket

Carved Grilled Pork Tenderloin +1.00

Carved Tenderloin of Beef +1.50

*Above includes Fresh Baked Petite Rolls, 2 pp
Horseradish Cream, Bistro Sauce, or BQ Sauce*



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APPETIZER RECEPTIONS

\$13.20 per person - Option #1

Select 3 items from Section 1

Select 3 items from Section 2

\$14.95 per person - Option #2

Select 2 items from Section 1

Select 4 items from Section 2

Select 1 item from Section 3

\$15.95 per person - Option #3

Select 4 items from Section 1

Select 3 items from Section 2

Select 1 item from Section 3

\$19.95 per person - Option #4

Select 3 items from Section 1

Select 6 items from Section 2

Select 1 item from Section 3

\$9.95 per person - Option #5

Select 1 item from Section 1

Select 1 item from Section 2

Select 1 item from Section 3

Option #6

Design your own and we will provide a quote for you.

ABOVE MENUS INCLUDE:

7" Plates, Cocktail Napkins, Frilled Toothpicks, & Garnish for Buffet

OPTIONS:

Assorted Gourmet Petite Desserts 1.95/pp

Santa Fe Chicken Spring Rolls, 2pp w/ Dipping Sauce \$1.95/pp

Fresh Fruit Tray (seasonal) \$2.00/pp

Assorted Cheeses with Fruit Garnish and Crackers \$1.95/pp

Fancy Vegetable Tray with French Onion or Dill Dip \$1.95/pp

Sandwiches on Fresh Baked Petite Rolls (Turkey, Ham, Beef) \$2.50/pp

Mixed Nuts - \$9.94/lb



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DINNER BUFFETS

Includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, iced water and iced tea.

ENTRÉE SECTION I (Choose 1) ENTRÉE SECTION II (Choose 1)

*Hand-Carved Prime Rib \$23.95 Roasted Chicken Breast w/ sauce on side
Hand-Carved Barbecue Beef Brisket \$20.95 Fried or Baked Chicken
Hand-Carved Choice Roast Beef \$20.95 Chicken Fettuccini or Gourmet Mac n Cheese
Hand-Carved Honey-Glazed Ham \$19.95 Pasta with Italian Meat Sauce
Baked Swiss Steak \$18.95 Baked Fish w/Lemon Dill Sauce
Sirloin Beef Tips Burgundy \$18.95 Italian Meat or Vegetable Lasagna
Hand-Carved Roasted Pork Loin \$18.95 Cavatappi w/ Red Pepper Gouda Sauce
w/ Italian Sausage or Meatballs*

POTATOES OR RICE (Choose 1) SALADS (Choose 2)

*Whipped Potatoes Tossed Salad with Dressings
Baked Potatoes Coleslaw AuGratin Potatoes Pasta Salad
Scalloped Potatoes Fruit Jello Salad Diced Baked Potatoes Carrot-Raisin Salad
Buttered Parsley Potatoes Three-Bean Salad
Rice Pilaf Applesauce
Rice Florentine Cottage Cheese
Rice Almondine Fresh Fruit Salad +\$0.55
Spanish Rice Waldorf Salad +\$0.65
Twice-Baked Potato +\$1.00 Spinach Salad +\$0.65*

VEGETABLES (Choose 1)

*Green Beans with Bacon & Onion
Buttered Green Peas
Buttered Corn
Buttered Sliced or Whole Baby Carrots
Buttered Mixed Vegetables
Italian Green Beans
Sugar Snap Peas
Broccoli Normandy (broccoli, cauliflower & carrots)
Scandinavian-Style Vegetables (peas, julienne carrots, zucchini and green beans)
Indicates an additional charge.



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DINNER

Prices listed below are buffet set-up; add \$1.00 per person for sit down service.

All dinner entrees include salad, vegetable, potato or rice, rolls, butter, iced water and iced tea.

ROAST PRIME RIB OF BEEF, AU JUS - \$23.95/pp FILET MIGNON - \$26.95/pp *Slow roasted to ensure tenderness and flavor. The most delicious and tender of steaks - served with a bordelaise sauce with fresh mushrooms.*

**Add a garlic shrimp Brochette for \$3.00*

CHOICE ROAST BEEF - \$17.95/pp BARBEQUED BEEF BRISKET - \$17.95/pp *Delicately slow-roasted with natural au jus. Slowly smoked with natural hickory wood and glazed with our special barbecue sauce.*

SIRLOIN BEEF TIPS BURGUNDY - \$16.95/pp CHARCOALED RIB EYE STEAK - \$25.50/pp

Morsels of choice sirloin in a savory wine sauce A choice cut which is charcoaled to a mouth-with fresh mushrooms. watering perfection.

SWISS STEAK - \$17.95/pp BREAST OF CHICKEN - \$17.95/pp

Cubed steak slowly cooked for tenderness and A boneless and skinless breast of chicken with a served with a delectable sauce of fresh mushrooms, choice of dijon mustard, polynesian sweet and sour,

onions and tomatoes. or wild plum sauce.

STUFFED CHICKEN BREAST - \$19.95/pp ROASTED or FRIED CHICKEN - \$16.95/pp *A boneless breast of chicken stuffed with our special Plump, farm-raised chicken which is oven-roasted*

apple-raisin dressing or florentine dressing and until tender and juicy.

roasted to perfection. Not served with potato.

BREAST OF CHICKEN KIEV - \$18.50/pp STUFFED PORK CHOP - \$18.95/pp *Breast of chicken filled with herbs and butter which is A select cut of boneless pork loin stuffed with our*

breaded and topped with a cheddar cheese sauce. apple-raisin dressing. Not served with potato.

ROASTED PORK LOIN - \$18.95/pp CHICKEN BREAST FLORENTINE - \$18.95/pp

The most tender cut of pork roasted and served A boneless breast of chicken stuffed with spinach.

with a wild plum sauce. Served with Morney Sauce.



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DINNER

BBQ #1 \$19.95

*Hand Carved Sliced BBQ Beef Brisket Oven Roasted or BBQ Chicken
Fresh Baked Buns and/or Corn Bread Muffins
Marinated Vegetable Salad
Country Cole Slaw or Fresh Fruit
Diced Baked Potatoes or Our Famous Baked Beans
Iced Water - Iced Tea*

BBQ #2 \$16.50

*Barbecued Pork Sandwiches
Fresh Baked Buns - BBQ Sauce Mustard Potato Salad Our Famous Baked Beans
Country Cole Slaw or Potato Chips
Iced Water - Iced Tea*

BBQ #3 \$20.95

*Hickory Smoked Barbecued Ribs
Oven Roasted or BBQ Chicken
Corn Bread Muffins
Marinated Vegetable Salad
Country Cole Slaw or Fresh Fruit
Diced Baked Potatoes or Our Famous Baked Beans
Iced Water - Iced Tea*

THEME DINNERS

Ask for special menus for the following:

Western
Mediterranean
Asian
Italian
Mexican
Hawaiian



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DINNER

CATERED BY BARRACK'S

HOT OFF THE GRILL

50+ under 50

Chicken Breast Filets & Bratwurst \$16.95 \$17.95

Butterfly Pork Chops & Bratwurst \$17.50 \$18.50

Hamburgers & All Beef Hot Dogs \$13.95 \$43.95

Fried Chicken/BBQ Chicken \$14.95 \$15.95

Western BBQ Sandwiches \$14.95 \$15.95

Ribeye Steaks, 10-12 oz. \$23.95 \$25.95

Select 3 Side Dishes

Potato Salad Creamy Cole Slaw

Baked Beans Marinated Vegetable Pasta Salad

Tossed Salad w/ Toppings & Dressings Fancy Vegetable Tray w/Dip (+\$.55)

Fresh Fruit Salad (+ \$.55) Marinated Fresh Veggie Salad (+\$.55)

Corn on the Cob Green Beans with Bacon & Onion

Relishes (Pickles, Carrots, Celery) Whipped Potatoes & Gravy

Au Gratin Potatoes Baked Potatoes

Diced Baked Potatoes (our specialty)

Dessert Options

Fresh Baked Cookies \$1.50 each

Gourmet Turtle Brownies (or) Chocolate Brownies \$1.50 each.

Assorted Dessert Table \$3.00 per guest



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DESSERT

GOURMET DESSERTS - \$4.50/pp

Chocolate Peanut Butter Pie with Reese's

Snickers Pie

Carmel Apple Granny

New York Style Cheesecake with Topping

Chocolate Beyond Reason

Bourbon Street Pecan

Key Lime Pie

Irish Cream Bash

Gourmet Turtle Cheesecake

** Assorted Gourmet Desserts*

ASSORTED DESSERTS: Lunch \$2.50/pp – Dinner \$3.00/pp

French Crème Cheesecake with Topping

Layer Cakes: Chocolate, White Chocolate Raspberry Cream Layer Cakes: Strawberry, Lemon & Cream, Tuxedo Truffle Mousse

Layer Cakes: Black Forest, German Chocolate

Pies: Apple, Cherry, Peach, Carmel Apple Walnut, Fruits of the Forest

Pies: Chocolate, Lemon, or Coconut Crème Pie

Chocolate Mousse topped with Raspberry Sauce or Chocolate & Cream

** Assorted Dessert Table(Pies, Cakes, Brownies, etc)*

PETITE DESSERTS (2) - \$1.75/pp

Gourmet Cookies – Turtle or Chocolate Brownies

Lemon Squares – Assorted Gourmet Dessert Bars