

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge.

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 14 days of your event. Final guarantees for the number of attendants at the event must be received at least 7 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

SANDWICH PLATTERS

\$12.75 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb wheat bun.

Smoked Turkey Breast

With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham

With swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a wheat bun.

Chicken Salad

Cranberry Pecan Chicken Salad or traditional chicken salad served on slider buns.

CHOOSE ONE

Fresh Fruit Salad

Vegetable Salad

Tossed Salad

Assorted Chips

Potato Salad

Pasta Salad

CHOOSE ONE

Mini Cheesecake

Assorted Cookies

Brownies



DINNER BUFFET

Starting at \$29.99 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls, dessert, and iced tea.

ENTREES

Choice of Two

- Roast Beef
- Lasagna

Meat Sauce or Vegetarian

- Marinated Beef Tips
 with Mushroom Sauce
- Honey-Baked Pit Ham
- Grilled Pork Chops
- Bourbon-Glazed Salmon
- Roast Pork Loin
 with an Apple Brandy Sauce
- Roast Turkey Breast
- Marinated Grilled Chicken
 Breast

SALADS

Choice of One

- Garden Salad
- Caesar Salad
- Fresh Fruit
- Potato Salad
- Pasta Salad
- Tomatoes & Cucumbers



DINNER BUFFET

Continued

SIDES

Choice of One

- · Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

POTATO

CHOICE OF ONE

- Scalloped
- Southern Mashed Potatoes
- Loaded Mashed Potatoes
- Garlic Mashed
- Herb Roasted Red

DESSERTS

Choice of One

- Cobbler
- Banana Pudding
- Fruit Pie
- Cheesecake



PIZZA BAR

\$10 per person

Assortment of Pizza
Tossed Green Salad
Breadsticks
Crushed Red Pepper
Parmesan Cheese
Assorted Cookies

BBQ BAR

\$10 per person

Pork or Chicken

Baked Beans

Buns

Sauce

Potato Salad

Assorted Cookies

TACO/NACHO BAR

\$10 per person

Choice of Beef or Chicken
Soft Taco Shells, Tortilla
Chips, Lettuce, Tomato,
Onion, Taco Sauce
Shredded Cheese
Assorted Cookies



GRAZING STATIONS AND APPETIZERS

\$6 PER PERSON

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bitesized, with a ranch-style dipping sauce.

Meat and Cheese Tray

Sliced organic meats and cheeses, served with crackers.

Blue Cheese Bacon Dip

Served with crackers.

Spinach & Artichoke Dip

Served with crackers.

Pecan Cheeseball

Served with crackers.

Hummus Dip

Served with pita chips.

PLATTERS

Platters serve 30 to 40 people

COLD

Charcuterie Board \$95 for 30 people

Assorted Mini Sandwiches \$48
Prosciutto Wrapped Melon \$78

Cheese & Fruit Skewers \$68

Cheesecake Stuffed

Strawberries \$48

Shrimp Cocktail \$95

HOT

Scallops wrapped in bacon \$88

Beef or Chicken Satays \$88

Sweet & Sour Meatballs \$50

Cocktail Meatballs \$48

Bacon Stuffed Mushrooms \$78

BBQ Chicken Meatballs \$58

SUNDAE BAR

\$5 per person (25 people minimum)

Vanilla Ice Cream

Chocolate Syrup

Caramel Syrup

Strawberries

Pineapple

Crushed Candies

Sprinkles

Nuts

Cherries

Whipped Cream

CANDY BUFFET

\$5 per person (15 people minimum)