



ABOUT OUR SERVICES

Newly remodel event spaces with exposed wood and rock, multiple chandeliers and fireplaces to offer the rustic, elegant, southern charm to any event.

Our location and services have been used for an array of events including, birthday parties, celebrations of life, business and civic meetings, rehearsal dinners, weddings, and charity events.

With our phenomenal full service staff and Chef Shawn's excellent cuisine, your event is bound to be the talk of the year!

Private event space up to 3 hours is included when ordering a catered buffet. A room charge of \$50 an hour private is applicable for additional service hours, ordering a crate catering, or ordering off the regular cafe menu.

Listed prices do not include staffing, tax, or utility fee.



CATERING

MEGNO

BUFFET:

One Entree Choice: \$21.99/pp

Two Entree Choice: \$25.99/pp

Entree Choice(s):

Chicken Rio, Mediterranean Chicken, Beef Tips with Mushroom Sauce, Vegetable Lasagna, BBQ Beef Brisket, Pulled Pork BBQ, Seared Salmon, Grilled Shrimp Skewers, Cheese Stuffed Pasta Shells

Choice of Salad with Yeast Rolls & Butter:
Garden Salad with Ranch & Honey Mustard
Traditional Caesar Salad

Choice of Two Sides:

Garlic Red Skin Mashed Potatoes, Roasted Red Skin Potatoes, Seasoned Rice Pilaf
Country Green Beans with Bacon & Onion, Broccoli with Orange Butter, Glazed Carrots, Cole Slaw, Yellow Squash with Red Pepper & Onions, Mac & Cheese +\$2.49/pp

Beverage Table:

Freshly Brewed Iced Tea, Sweet or Unsweetened, Country Lemonade, & Water



A LA CARTE:

Appetizers:

By The Piece, Minimum of 50 Pieces:

Mini Crab Cakes \$2.59

Chicken Tenders with BBQ Sauce \$1.49

Chicken Wings with Bleu Cheese \$1.50

Mini Vegetable Spring Rolls with Asian Sauce \$1.39

Southwest Chicken & Vegetable Quesadilla \$1.79

Ham & Swiss Sliders \$1.79

By The Guest, Minimum of 25 Guests:

Seasonal Fruit Tray \$2.79

Seasonal Vegetable Tray with Ranch \$1.49

Homemade Salsa & Queso with Chips \$2.29

Spinach & Artichoke Dip with Bread Rounds \$2.49

Blue Crab Dip with Bread Rounds \$ 3.99

All Beef Meat Balls \$1.49 choice of sweet & sour, Swedish, marinara, BBQ

Desserts:

Our Famous Homemade Mixed Berry Cobbler \$3.49

New York Cheesecake w/ Strawberry Topping \$4.99

Assorted Cookie & Brownies \$1.99



BAR:

Host Bar with Mid Shelf Liquors, Domestic, Craft, & Hard Cider Draft Beers, & Barboursville House Wines with 3 Hours of Service \$18.00/pp

Host Bar with Domestic, Craft, & Hard Cider Draft Beers & Barboursville House Wines with 3 Hours of Service \$15.00/pp

Cash Bar, Standard Pricing

Non-Alcoholic Beverages

A La Carte Beverage Table \$3.75/pp with Iced Tea, Sweet or Unsweetened, Country Lemonade, & Water

Freshly Brewed Coffee or Decaf \$3.75/pp
Hot Tea \$3.75/pp
Pepsi Products \$3.75/pp