

### **Our Favorite Combinations**

Here are some of our most requested combinations off of our event menu. Call/text Sarah at 231-557-8492 for pricing and/or to schedule a consultation and tasting.

**Taco Tuesday** (available any day of the week): Cilantro-lime chicken and carne asada steak served with fiesta rice, black beans, homemade salsa, shredded cheese, heritage salad greens, tomato and onions with fresh tortilla and chips.

**Pulled Pork and Potatoes:** House smoked pork tenderloin served with homemade red and Carolina mustard BBQ sauces, Oceana County asparagus, farmer's market salad, and a loaded baked potato bar.

**Tour of Italy (Best Coast Style):** Kathy's own Italian red-sauce lasagna (vegetarian or with sausage), penne pasta with Alfredo sauce, antipasto salad and savory garlic bread.

**Taste of Summer:** Spinach and artichoke chicken, bacon-herb pasta salad, roasted vegetable medley, farmer's market salad, and dinner rolls with Italian herb garlic butter.

**Smorgasbord:** Beef Tips, BBQ Chicken, and Tender Pork Roast, (roasted portobello mushrooms with pan gravy available for vegetarian guests) served with family-style sides: roasted potatoes, Oceana County Asparagus, Honey-Thyme Carrots, Green Salad, and Italian Herb Butter and bread Baskets.:

**A Tribute to Grandma Sarah (Sabina):** Fresh and Smoked Kielbasa, Kapusta, Pierogies with Chive Sour Cream, Stuffed Cabbage Roll Soup, and homemade pickles.

**Brunch:** Oven Baked French Toast with warm maple syrup, a variety of homemade quiches, fresh fruit salad, veggie/meat/cheese tray with buns, bread, and sandwich condiments.