


Bartenders
Required for all events with alcohol \$35/HR

Servers
Required for all events with food \$30/HR

\$200 non-refundable


Heavy Appetizers $\$ 22$ Includes 7 appetizers


Indulge in our customizable appetizers. Select from a tantalizing array of fresh ingredients to curate your perfect starter. Whether you crave a savory sensation or a burst of flavor, our appetizers cater to your unique taste preferences.


Elevate your dining experience with our exquisite charcuterie boards, a symphony of flavors and textures artfully arranged for your enjoyment. Crafted with the finest selection of cured meats, artisan cheeses, and gourmet accompaniments, our boards offer a culinary journey like no other. Customize your board to your heart's content, creating a masterpiece that reflects your palate. Perfect for sharing or savoring solo, our charcuterie boards are a feast for the senses.


- Marion Berry Cobbler
- Apple Crisp
- Cookies
- Brownie Rockslides
- Lemon Bars
$\$ 5$
$\$ 5$
$\$ 8$
$\$ 6$
$\$ 5$


Chicken Cordon $\$$ lew $\$ 34$
served with green beans, salad $q$ bread. Port Tenderloin $\$ 33$
Herl Roasted Chicken \$24
served with rice, salad \& bread.
Turkey Pot Roast \$ 25
Served with mashed potatoes, salad \& bread.

Prime fib $\$ 48$
Served with mashed potatoes, salad \& bread.

Brisket \$45
Served with mashed potatoes, salad \& bread.

Served with red potatoes, salad \& bread.
Chicken Alfredo $\$ 24$
Served with salad \& bread.
Lasagna \$20
Served with salad \& bread.
Chicken Enchifodor $\$ 21$
Served with spanish rice, salad \& chips.

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Served with mashed potatoes, salad \& bread.

Beverages \$4 Lemonade, Iced Tea, Soda, Hot Cider, Hot Chocolate \& Coffee

Sides \$5
*Cost is per plate.

- Mac'n'Cheese
- Baked Beans
- Veggies
- Pasta Salad
- Broccoli Bacon Cheese Salad
- Potato Salad
- Red Potatoes
- Green Beans w/bacon and onions
- Rice
- Mashed Potatoes
- Fruit Salad
- Custom Salad / Side

