***Bronze: $12 - $17 Final Price Varies Upon Choices***

1. Side Salad w/Dressing
2. Meat Choice: Chicken or Pork
	1. Style Options: Stuffed or Roasted & Sliced
		1. Stuffed Chicken: Traditional, -or- Bacon Broccoli & Cheddar
		2. Roasted Pork Loin: Herb, Apple-Jack, Southern BBQ
3. Vegetable Choice: Carrots, Corn, Broccoli, Green Beans, etc.
4. Starch Choice: Blended Rice –or- Potatoes (Mashed, Wedged, or Baked) **-OR-** *Pasta Entrée*
5. Drink Choice: Coffee, Tea, & Water

***Silver: $15 - $26 Final Price Varies Upon Choices***

1. Side Salad w/ Dressing & Rolls
2. Meat Choice: Up to 2 Fish, Chicken, or Pork, **-OR-** 1 Beef *(Ask Chef Zack “What’s Best?”)*
	1. Style Options: White Fish or Salmon, Roasted or Stuffed Chicken or Pork.
		1. Fish: Lemon Dill Salmon, Baked White Fish
		2. Stuffed Chicken: Sun Dried Tomato, Cornbread Apple Sausage
		3. Pork: Sliced Butt, Stuffed Chops, Roasted Loin
3. Vegetable Choice: Mixed Medley, Asparagus, Beets, Broccoli, Green Beans, Carrots, Corn
4. Starch Choice: A Well Paired Pasta, Potato, or Grain. *(Ask Chef Zack “What’s Best?”)*
5. Dessert **–OR-** Appetizer: Apple Cuts, Cakes, Cookies, Brownies, etc. | Up to 2 different Appetizers from below
6. Drink Choice: Coffee, Tea, & Water **-OR-** Lemonade, Punch, Soda, etc.

***Gold: $26 - $36 Final Price Varies Upon Choices***

1. Side Salad w/ Dressing & Rolls
2. Up to 3 Appetizers: Meat, Fruit, Vegetable Tray, Buffalo Chicken Dip, Spinach Artichoke Dip, or Pinwheels
3. Any 2 Styles of Meat: Seafood, Chicken, Pork, or Beef
	1. Beef Styles: Prime Rib Carving Station, Brisket, Steaks, Ribs
	2. Seafood: Crab, Shrimp, Fish
4. Any Style of Vegetable: Mixed Medley, Asparagus, Beets, Broccoli, Green Beans, Carrots, Corn, etc.
5. Any Choice of Starch: Potatoes, Noodles, or Grains.
6. \*\*\*ONE Additional Starch or Vegetable Choice: Pick Any
7. Dessert Choice: Fruit Pie, Cheese Cake, Crème Brulee, Tiramisu, Apple Dumpling,
8. Drink Choice: Coffee, Tea, & Water **-OR-** Lemonade, Soda, etc.

Things to Note: Market prices fluctuate and food supply is never the same. Some choices will cost more than others. Some cooking styles call for extra ingredients therefore raising the price. Chicken and Pork are your cheapest proteins. Beef and Seafood are your most expensive pairing. Carrots and Green Beans are the best Vegetables for buffets. Zack can stuff chicken breast with 6+ different varieties of stuffing. Any questions just ask @ChefZackBlose