

DINNER PACKAGES

Includes real plates, cutlery, and cloth napkins
Price per person. All weddings must select a dinner package.

Appetizer Dinner - \$17.95

Choose an array of appetizers versus a plated dinner. Select up to 4 appetizers and choice of House or Caesar salad.

Party Package Dinner - \$19.95

Choose from up to 4 of our signature pizza varieties (or build your own with up to 3 toppings each), our signature pulled pork nacho bar and choice of House or Caesar salad.

Hill Top Dinner - \$18.95

Includes 1 Entree selection with 2 sides, dinner rolls and a choice of House or Caesar salad.

Country Side Dinner - \$20.95

Includes 2 Entree selections with 2 sides, dinner rolls and a choice of House or Caesar salad.

Full Harvest Dinner - \$22.95

Includes 3 Entree selections with 2 sides, dinner rolls and a choice of any salad.

HOUSE SALADS

House Salad

Mixed greens with tomatoes, cucumbers, cheese & croutons with choice of 2 dressings

Caesar Salad

Romaine blend with red onions, croutons & Caesar dressing

SPECIALTY SALADS

additional \$1.50 /person

Walnut Salad

Spring mix topped with apples, walnuts, red onions & feta cheese with a creamy maple dressing

Spring Salad

Spring mix topped with strawberries, kiwi, feta cheese, red onions & croutons with a creamy raspberry dressing

ENTREES

All entrees come with 2 sides and house dinner rolls.

Boneless Stuffed Pork Chop

additional \$1 /person

wrapped in bacon, stuffed with mushrooms and Swiss, served with a raspberry chipotle drizzle

Stuffed Spinach & Artichoke Chicken Breast

with a white wine sauce

Roast Beef

our famous thinly sliced roast beef served with brown gravy

Mushroom & Swiss Grilled Chicken

in white wine sauce

Roast Pork Loin with Gravy

house smoked pork loin served with gravy

Pulled Pork Dinner

with smoked house rub

Brisket Dinner

additional \$2 /person
with smoked house rub

Chicken Pasta Con Broccoli

penne noodles served in alfredo sauce with broccoli and chicken

Baked, Smoked or Fried Chicken

Prime Rib

additional \$4 /person

served with horseradish and sliced under a carving station

SIDE OPTIONS

Mashed Potatoes & Gravy

Baked Potato

Roasted Red Potatoes

Country Green Beans

Brussel Sprouts with Bacon

Steamed Broccoli

Honey Glazed Carrots

Mac & Cheese (\$1 Upgrade)

Liver Dumplings (\$2 Upgrade)

Offsite catering setup is \$75. | Delivery fee is \$20.

All offsite catering comes with disposable plates & cutlery.

Sales Tax Applies of 9.225%. | 2.5% fee when using a credit card.
18% Service Fee for gratuity is added to all food and beverages.

LIQUOR PACKAGES

Price per person for 4 hours. Minimum of 50 guests.

Tier 1 - \$16

Craft Draft Beer, Domestic Bottles and Rail Liquor

Tier 2 - \$17

Craft Draft Beer, Domestic Bottles, Rail Liquor and Wine

Tier 3 - \$19

Craft Draft Beer, Domestic Bottles, Rail Liquor, Wine and Premium Liquor

Cash Bar or Consumption Bar Available

Consumption bar is a preset budget of your choice then opens to cash bar once budget is met.

Soda & tea is included with your choice of liquor package.

Without liquor package selection, unlimited soda & tea is \$2.25/person. (Only available for on-site catering)

ADDITIONAL PACKAGES

Price per person for 4 hours. Minimum of 25 guests.

Bottomless Bloody Mary Bar - \$15

pork, brisket, bacon bule cheese olives, pepper jack cheese cubes, celery, pickle, lemons, limes, peppers, cherry peppers, green olives.

Bottomless Mimosa Bar - \$12

orange juice and pineapple juice, served with oranges, blueberries, kiwi, and strawberries

Bottomless Sangria Bar - \$12

red and white sangria mixed with a variety of fruit

