Catering Menu

Dinner Plated Service
Served a la carte after 5 pm

Menu 1
Chicken Breast *(5 oz. grilled or sautéed)*
Paired with chasseur sauce, white wine herb cream sauce or chimichurri sauce
$20

Menu 2
Beef Roast *(short ribs, roast beef or pot roast)*
Paired with au jus and horseradish sauce
$25

Menu 3
Beef Steak *(6 oz. filet or 10 oz. ribeye)*
Paired with compound butter
$35

Menu 4
Plated Prime Rib
Paired with au jus and horseradish sauce
$40

All Banquet Service Includes

- Preset house salads with dressing
- Dinner roll with butter
- Coffee, water or tea
- Choice of one vegetable
  - sautéed green beans
  - squash Provençale
  - fresh vegetable medley
- Choice of one starch
  - mashed potatoes
  - new potatoes
  - rice pilaf
- Choice of one dessert
  - fresh fruit
  - cream pie
  - chocolate cake
  - panna cotta
Catering Menu

Dinner Banquet Service
Served buffet-style after 5 pm

Menu 1
Chicken Breast (5 oz. grilled or sautéed)
Paired with chasseur sauce, white wine herb cream sauce or chimichurri sauce
$18

Menu 2
Carved Roast Beef (inside round or eye of round)
Paired with au jus and horseradish sauce
$20

Menu 3
Two Meats: Chicken and Beef
Paired with appropriate sauces
$25

Menu 4
Carved Prime Rib
Paired with au jus and horseradish sauce
$35

All Banquet Service Includes
Preset house salads with dressing
Dinner roll with butter
Coffee, water or tea
Choice of one vegetable
- sautéed green beans
- squash Provençale
- fresh vegetable medley
Choice of one starch
- mashed potatoes
- new potatoes
- rice pilaf
Choice of one dessert
- fresh fruit
- cream pie
- chocolate cake
- panna cotta

Coffee, water or tea
Catering Menu

Lunch Plated Service
Served a la carte 11 am - 4 pm

Menu 1
Chicken Breast (5 oz. grilled or sautéed)
Paired with chasseur sauce, white wine herb
cream sauce or chimichurri sauce
$15

Menu 2
Beef Roast (short ribs, roast beef or pot roast)
Paired with au jus and horseradish sauce
$18

Menu 3
Beef Steak (6 oz. filet or 10 oz. ribeye)
Paired with compound butter
$30

Menu 4
Plated Prime Rib
Paired with au jus and horseradish sauce
$35

All Banquet Service Includes

Preset house salads with dressing
Dinner roll with butter
Coffee, water or tea
Choice of one vegetable
- sautéed green beans
- squash Provençale
- fresh vegetable medley
Choice of one starch
- mashed potatoes
- new potatoes
- rice pilaf
Choice of one dessert
- fresh fruit
- cream pie
- chocolate cake
- panna cotta
Catering Menu

Lunch Banquet Menu
Served buffet-style 11 am - 4 pm

Menu 1
Chicken Breast (5 oz. grilled or sautéed)
Paired with chasseur sauce, white wine herb cream sauce or chimichurri sauce
$12

Menu 2
Carved Roast Beef (inside round or eye of round)
Paired with au jus and horseradish sauce
$15

Menu 3
Two Meats: Chicken and Beef
Paired with appropriate sauces
$20

Menu 4
Carved Prime Rib
Paired with au jus and horseradish sauce
$30

All Banquet Service Includes

Preset house salads with dressing
Dinner roll with butter
Coffee, water or tea
Choice of one vegetable
- sautéed green beans
- squash Provençale
- fresh vegetable medley
Choice of one starch
- mashed potatoes
- new potatoes
- rice pilaf
Choice of one dessert
- fresh fruit
- cream pie
- chocolate cake
- panna cotta

Coffee, water or tea
Catering Menu

Reception Hors d‘Oeuvre

Hors d‘Oeuvre Reception - $15/person
Light Hors d‘Oeuvre with Banquet - $8/person

Pick Five Items

Fresh fruit tray
Domestic cheese and crackers
Fresh vegetable tray with ranch dip
Seasoned potato chips
Tortilla chips (choice of dip)
  - fire roasted salsa
  - black bean salsa
  - guacamole
Swedish or Italian meatballs
Barbecue cocktail franks
Chicken bites (choice of seasoning)
  - buffalo
  - chipotle
  - honey
  - unseasoned
Spinach and artichoke stuffed mushroom caps

Additional items may be requested for additional cost
Catering Menu

Additional Options
We can customize your reception menu with additional items listed below

Carving Station
*Price based on 50 guests (minimum)*
Served with silver dollar rolls and condiments

Barbecue Brisket
$175

Country Smoked Ham
$225

Roasted Beef
$250

Roasted Beef Tenderloin
$300

Prime Rib
$350

Desserts

Assorted Mini Desserts - $4 per person
*Lemon bars, brownies, s’mores, bread pudding with bourbon sauce and seasonal fruit cobbler*

Bananas Foster Station - $5 per person
*Bananas in a rich caramel sauce flambé with rum, topped with vanilla ice cream*  
*(Cooked and flamed in front of guests)*

Chocolate Covered Strawberries
$24.00 per dozen