

# 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

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### Menu 2

**Beef Roast (short ribs, roast beef or pot roast)**

*Paired with au jus and horseradish sauce*

\$25

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### Menu 3

**Beef Steak (6 oz. filet or 10 oz. ribeye)**

*Paired with compound butter*

\$35

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### Menu 4

**Plated Prime Rib**

*Paired with au jus and horseradish sauce*

\$40

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### 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

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### Menu 2

**Carved Roast Beef (inside round or eye of round)**  
*Paired with au jus and horseradish sauce*

\$20

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### Menu 3

**Two Meats: Chicken and Beef**  
*Paired with appropriate sauces*

\$25

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### Menu 4

**Carved Prime Rib**  
*Paired with au jus and horseradish sauce*

\$35

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### 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 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

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### Menu 2

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

\$18

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### Menu 3

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

\$30

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### Menu 4

**Plated Prime Rib**  
*Paired with au jus and horseradish sauce*

\$35

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### 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

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### Menu 2

**Carved Roast Beef (inside round or eye of round)**  
*Paired with au jus and horseradish sauce*

\$15

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### Menu 3

**Two Meats: Chicken and Beef**  
*Paired with appropriate sauces*

\$20

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### Menu 4

**Carved Prime Rib**  
*Paired with au jus and horseradish sauce*

\$30

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### 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

## 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

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### 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**