BANQUET
LUNCH/DINNER MENU

Special requests & dietary restrictions may be honored at time of reservation.
Please speak with your host regarding any modifications to menu.

BEVERAGE SERVICE $3 pp
PREMIUM ORANGE/APPLE JUICE $1 pp

Unlimited fountain soda, decaf & regular coffee (hot tea upon request) with cream, sugar, sugar substitutes, ice water

GRAB N GO $25 pp

• **Selection of Deli Wraps -**
Turkey & swiss, beef & cheddar, ham & provolone
tortilla wrap, lettuce tomato side

• **Chicken Salad on Croissant -**
Lettuce, tomato, condiments on side

Assorted Chips & Nuts, House Baked Cookies
Granola Bars, Whole Fruit

TACO BAR $34 pp
Choice of 2 proteins

• **Protein Selection -**
Mojo pulled pork, seasoned ground beef,
shredded cilantro lime chicken

• **All The Toppings -**
Pico de gallo, guacamole, blended cheese, shredded lettuce,
sour cream, jalapenos, hot & mild sauce,
fresh lime, diced onion, cilantro

• **Shells -**
Soft corn & flour, hard corn

Mexican Rice, Corn Bread Cake
Black Bean Corn Sauté, Crispy Tortilla Chips

BBQ PICNIC $38 pp

Choice of 2 proteins

• Pulled Pork -
Texas toast, pickle chips, selection of BBQ sauces & mustard

• Smoked Chicken Wings -
Celery & carrots for dipping, ranch & blue cheese

• Char Grilled BBQ Ribs -
Slow roasted pork ribs, grilled to finish with BBQ sauce

Home-style Mac N Cheese, Southern Green Beans & Ham,
Deviled Eggs with Smoked Bacon, Cole Slaw,
Potato Salad, Corn Bread
House Baked Cookies
Pecan Tarts or Layered Banana Pudding

ITALIAN TASTE $35 pp

Choice of 1 protein

• Classic Meatballs In Red Sauce -
House made marinara, penne pasta in garlic & olive oil,
steamed broccoli in white wine butter sauce

• Grilled Chicken Breast In Alfredo Sauce -
Hand sliced chicken breast, topped with
garlic butter & Italian seasoning

• Antipasta Board -
Cured olives, grilled artichokes, charred red peppers, crusty
Italian loaf bread, roasted garlic cloves, sweet peppadew
peppers, chef's selection of meats & cheeses

• Caprese Salad -
Heirloom tomatoes, fresh mozzarella, basil, balsamic glaze

• Garden Salad -
Mixed greens, cucumber, tomato, pepperoncini, crouton,
red onion, selection of dressings

Garlic Bread
Biscotti & Pirouette Cookies

HOME-STYLE CLASSICS $40 pp

Choice of 2 proteins

- **Beer Battered Cod** - Lemons, tartar sauce
- **Hand Breaded Chicken Tenders** - Mixed sauces for dipping
- **Sliced Meatloaf** - With ketchup glaze
- **Mashed Potatoes** - With chicken gravy
- **Mac N Cheese** - Crunchy breadcrumb topping
- **Tossed Salad** - Mixed greens, cucumber, tomato, crouton, red onion, shaved carrot, shredded cheese, selection of dressings

Glazed Carrots, Diced Seasonal Fruit
Kings Hawaiian Rolls & Buttermilk Biscuits, Butter,
House Baked Cookies, Assorted Dessert Bars

A STEP ABOVE $45 pp

Choice of 2 proteins

- **Maple BBQ Smoked Porkloin** - Smoked in house & seasoned with our sweet & savory BBQ rub
- **Garlic Rosemary Prime Rib** - Slow roasted CAB ribeye, served with au jus & creamy horseradish sauce
- **Spinach & Boursin Stuffed Chicken Breast** - 6oz Amish Farms chicken stuffed with wilted spinach & boursin cheese
- **Boursin Whipped Potatoes** - Loaded toppings on side, cheese, bacon, scallion, butter, sour cream
- **Skillet Sweet Potatoes** - Hot honey lime butter
- **Slow Roasted Baby Carrots with Herbs**
- **Bourbon BBQ Glazed Brussels Sprout** - Toasted pine nuts, goat cheese
- **Grilled Vegetable Tray** - Assortment of seasonal grilled options
- **Tossed Caesar Salad** - Herb crouton, crispy parmesan crumble

Assorted Petit Fours & Macarons, Dessert Bars