



Banquet Menu

Includes salad, bread, entrée, side, dessert, and beverage
Served buffet style in a private dining area

Day Guests \$18
Overnight Guests \$14

Salad

Salad Bar (included)
Romaine lettuce with lots of build-your-own salad options

Upscale Salad Bar (+\$2)
Pasta, potato, and fruit salads, with a wider variety of salad toppings

Breads (select two)

Thick Sliced Italian Bread
Traditional Rolls
Soft Pretzel Bun Rolls

Croissants
Southern Buttermilk Biscuits
Garlic Bread

Baguette with Garlic
Cranberry Walnut Bread

Entrées (select two)

Chicken
Grilled Breast
Parmigiana
Baked Quarters

Pork
Baked Ham
Grilled Boneless Chops
Tenderloin (+\$1)

Seafood
Pecan Tilapia
Popcorn Baby Shrimp
Fried Grouper Tenders
Applewood Baked Salmon (+\$1)
Grilled Shrimp Skewers (+\$1)
Coconut Crusted Shrimp (+\$2.50)

Beef
Pot Roast
Petite Steaks 3 oz (+\$1.50)
Petite Steaks 6 oz (+\$3)

Vegetarian
Vegetable Ravioli Blend
Cheese Lasagna
Pasta Primavera

Sides (select two)

Baby Redskins
Baked Potato with Butter
Loaded Baked Potato Bar (+\$1)
Garlic Mashed Potatoes

Buttermilk Mashed Potatoes
Rice Pilaf
Wild Rice
Seasonal Vegetable Blend

Green Beans
Roasted Kernel Corn
Grilled Asparagus (+\$.50)
Baked Sweet Potatoes

Dessert (select one)

Assortment of Fresh Baked Cookies
Rocky Road Brownies
Pineapple Upside Down Cake

Cheesecake with Fruit Topping
German Chocolate Cake
Red Velvet Cake

Fruit Tarts (+\$1)
Chocolate Mousse (+\$1)
Apple Dumpling (+\$1)

Beverage

Beverage Station (included)
Water, milk, juice, regular and decaf coffee with creamers and syrups, hot water and assortment of teas

Carafes of Water and Lemonade on Table (+\$.50)

Red and White Sparkling Juice on Table (+\$1)

Additional Services

Extra Side (+\$1)

Extra Dessert (+\$1)

Plastic Table Cloths (+\$.50)

Placemat and Upgraded Napkin (+\$.25)

Glass Goblets (+\$.25)

Bussing (+\$.50)

Breads and Desserts Portioned on Table (+\$1)

Special Notes

Final numbers required three weeks in advance
Banquet requires a 50 person minimum
192 person maximum with 8 persons per table, 144 with 6 per table
Each entrée and dessert is prepared for 125% of final number

Total price per guest: _____

Minimum number of guests: _____

Maximum number of guests: _____

Final Numbers due on: _____

Contract Primary Contact: _____

Signature: _____