

Appetizers

Toasted Ravioli Marinara

Battered Mushroom Ranch Dip

Fried Mozzarella

Fried Zucchini Ranch Dip

Pretzels with Fondue Sauce

Cream Cheese Poppers.

Chicken Wings Sauce Choice

Pork Dumplings Thai Sauce

Steak Havartí Bruschetta

Crab Cakes Lemon Aioli

Pork Boursin Wonton

Shrimp Cocktail

Pulled Pork Cheddar Sliders

Coconut Shrimp Pina Colada Sauce

Salads

Served with Rolls & Butter

Spinach Poppy Seed Salad

Baby Spinach, Feta Cheese, Bacon, Candied Pecans

Caesar Salad

Romaine Lettuce, Baked Parmesan, Garlic Croutons, Caesar Dressing

Poached Pear Salad

Poached Pears, Spring Mix Lettuce, Blue Cheese, Bacon, Candied Pecans, Apple Vinaigrette

Southwest Salad

Iceberg Lettuce, Corn, Black Beans, Tomato, Fried Tortillas, Provel Cheese



Entrees

Fried Chicken

Fresh Bone-In Chicken Quarters, Hand Breaded, House Fried

<u>Bacon wrapped Chicken</u>

Bacon wrapped Chicken Breast, Sausage & Bacon stuffing, Fontina Cream Sauce

Chicken Cordon Bleu

Black Forest Ham, Swiss Cheese, Bread Crumbs, Butter Sauce

Chicken Fried Steak

White Pepper Gravy, Bacon Jam

Chicken Marsala

Sour Cream, Cheddar Cheese, Bread Crumbs, Duxelle, Marsala Sauce

Cheese stuffed Chicken Breast

Smoked Gouda, Mozzarella, Swiss Cheese, Bacon, Tomato Basil Sauce

Roasted Pork Loin

Thinly Sliced Pork Loin, Smoked Ham Hock Gravy

Roasted Beef in Au Jus

Shaved Beef, Beef Au Jus

Pork Chop in Apple Pancetta Gravy

Apples, Pancetta, Brandy, Cream Gravy

Carved Prime Rib

Salt Cured Prime Rib, Horseradish Cream Sauce

Beef Wellington

Beef Tenderloin 80z Filet, Puff Pastry, Red Wine Demi Glaze



Side Dishes

Green Beans Roasted Almonds Creamy Cole Slaw Steamed Broccolí, Carrots, Caulíflower Mashed Potatoes & Gravy Brown Sugar Baked Beans. Havartí Yukon Mashed Potatoes Broccoli with Pecan Butter Green Beans with Bacon & Fried Onions Grilled Asparagus Sour Cream & Chive Mashed Potatoes Fried Yams & Potatoes Bacon Cream Catalina Vegetable Blend. Pasta con Broccolí in Alfredo Sauce Mostaccioli Shrimp Artichoke Pasta Basil Oil Butternut Squash Ravioli Bacon Ragu Seafood Ravioli Andouille Hominy Cream Sauce Baked Potato

Beverages & Bar

6 Hours Full Open Bar (includes soft drinks)

<u>Bottled Beer</u>: Bud Light, Budweiser, Michelob Ultra, Busch Light, Busch, Natural Light, Bud Select, Select 55, Miller 64, Miller Lite, Coors Light, Corona, Bud Light Lime, Amber Boch, Samuel Adams

<u>Cupcake Wines</u>: Merlot, Pinot Grigio, Sauvignon Blanc, Reisling, Chardonnay White Zinfandel, Pinot Noir

<u>Líquor Basícs</u>: Jack Daniels, Crown, Patron, Captain Morgan, Jim Beam, Malibu Rum, Bacardi, Rumchata, Seagrams 7, Grey Goose, Kettle One, etc...

Half Barrels. Only pay for barrels tapped

White or Red Sangria per gallon

Soft Drink Station. Unlimited Soft Drinks entire party

Customize your own bar on your Budget. Please talk to coordinator.



Linens & Additional Amenities

Guest Table Cloths (Ivory, White, or Black)
Guest Round Table Cloths (Color Choice Floor Length)
Floor Length Table Cloth for Rectangular Table (Ivory, White, Black)
Floor Length Table Cloth for Rectangular Table (Color Choice)
Linen Napkins (Color Choice & Folded)

Smores Station

Lights over Entire Room

Speaker System Hand Held Microphone

Back Drop Ivory or White (12' Tall 30' Wide)

Back Drop with Lights Ivory or White (12' Tall 30' Wide)

Room Rental

Conference Room 143
Conference Room 144
Cafe Area with Patio
Main Event Room 100
Outdoor Ceremony with Chairs
All Rooms include chairs, tables, set-up, clean-up, trash removal