

# *Breakfast Menu*

*~ Buffets*

*~ Served Plates*

*~ Continental Service*

*~ Beverage Service*

# Breakfast Buffets

## **GRAND AMERICAN BUFFET \$12.95 PER PERSON**

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Chilled Fresh Seasonal Fruit Medley  
Fresh Baked Buttermilk Biscuits  
Assorted Fruit Jellies and Butter  
Fluffy Scrambled Eggs  
Golden Hash Browned Potatoes  
Crispy Bacon Strips  
Grilled Pork Sausage Patties

## **EUROPEAN BREAKFAST \$13.95 PER PERSON**

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Fresh Sliced Fruits and Strawberries  
Fresh Baked Pastries and Breakfast Breads  
(Strudel, Danish, Croissants and Muffins)  
Chilled Sliced Meats and Cheeses  
(Sugar Cured Ham, Smoked Turkey, Baby Swiss and Cheddar)  
Fluffy Scrambled Eggs  
Au`Gratin Potato Soufflé  
Sliced Smoked Sausage  
French Toast and Maple Syrup

## **HEALTHY CHOICE BUFFET \$12.95 PER PERSON**

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Chilled Fresh Seasonal Melon, Pineapple and Grape Medley  
Assorted Citrus Sections, Fresh Strawberries (seasonal)  
Multi Grain Bars  
Assorted Flavor Yogurts and Creamy Low-Fat Yogurt  
Hot Creamy Oatmeal with Assorted Toppings  
"Fresh Baked Granola Clusters, Pecans, Coconut Flakes, Raisins,  
Trail Mix, Clover Honey, Dark Chocolate Chips, Brown Sugar"

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Breakfast Buffets

## **CLASSIC SOUTHERN BREAKFAST \$13.95 PER PERSON**

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Fresh Baked Buttermilk Biscuits  
Assorted Fruit Jellies and Butter  
Country Style Peppered "Sausage" Gravy  
Fluffy Scrambled Eggs  
Hash Brown Potato Casserole  
Fried "Granny Smith" Apples  
Crispy Smoked Bacon Strips  
Grilled Pork Sausage Patties  
Hot Creamy Grits

## **VOLUNTEER BREAKFAST \$14.95 PER PERSON**

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Chilled Fresh Seasonal Fruit Medley  
Fresh Baked "Southern Style" Buttermilk Biscuits  
Assorted Fruit Jellies and Butter  
Country Style Peppered "Sausage" Gravy  
Fluffy Scrambled Eggs  
Home-fried Potatoes with Grilled Onions  
Crispy Smoked Bacon Strips  
Grilled Whole Hog Sausage Patties  
Sliced Country Ham Pieces  
Fried "Granny Smith" Apples  
French Toast with Warm Maple Syrup  
Hot Creamy Grits  
Assorted Fresh Baked Pastries  
(Strudel, Danish, Scones and Muffins)

*All breakfast buffets include coffee service, tea, water,  
and fresh fruit juices.*

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Elegant Plated Breakfasts

*Service includes freshly brewed coffee, hot tea or ice water and your choice of chilled fruit juices.*

## **EGGS BENEDICT**

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Poached Eggs and Canadian Bacon served on Grilled English Muffins Draped with Rich Béarnaise Sauce, Home Fried Potatoes and Chilled Fruit Cup.

**\$12.95**

## **PAN FLIPPED GOURMET OMELETS**

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Your choice of Omelet served with Crispy Hash Browned Potatoes, Fresh Chilled Fruit Cup and Warm Buttermilk Biscuits \$11.95

## **JUMBO AMERICAN TOAST WITH FRUIT AND BACON**

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Extra thick cut Texas Toast grilled in a Sweet Cinnamon Flavored Egg Batter. Topped with Your Choice of Fruit: Blueberry, Strawberry, Apple or Cherry. With Your Choice of: Bacon or Sausage. Includes Warm Syrup and Whipped Butter.

**\$11.95**

## **SOUTHERN BREAKFAST**

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Fresh Baked Buttermilk Biscuits, Country Style Sausage Gravy, Scrambled Eggs, Hash Brown Casserole and Assortment of Breakfast Meats (Grilled Country Ham, Sausage Patties and Bacon Strips).

**\$11.95**

## **ALL AMERICAN BREAKFAST**

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Choice of Bacon, Sausage or Ham, 2 Eggs Scrambled, Hash Browned Potatoes and Warm Buttermilk Biscuits with Butter and Assorted Fruit Jellies.

**\$11.25**

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Elegant Plated Breakfasts

## NEW YORK STEAK AND EGGS

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Hand Cut 8 oz Strip Steak Grilled to perfection. Served with Hash Browned Potatoes, 2 Eggs Scrambled and Buttermilk Biscuits.

**\$14.95**

## “TEX-MEX” BREAKFAST

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Twin Flour Tortillas filled with, Fluffy Scrambled Eggs, Crispy Bacon, Sautéed Onions and Peppers, Jack and Cheddar Cheese. Topped with a Smooth, Light Cheese Sauce Garnished on the side with Sour Cream, Fresh Salsa and Guacamole. Includes Ranch Fried Potatoes.

**\$12.95**

## CHEF’S CHOICE GOURMET BREAKFAST

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Fresh Baked Apple Strudel, Florentine Stuffed Baked Tomato, Slice of Quiche Lorraine (Bacon, Tomato, Shallot and Cheese) or Mushroom Quiche (Champignon, Portabella, and Crimini Mushrooms) Fresh Fruit Medley.

**\$12.95**

## HEALTHY CHOICE BREAKFAST

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Sliced Fresh Fruit Plate with our Chef’s Homemade Chewy Granola Bars, Creamy Fruit Yogurt and 2 Multi Grain Pancakes with Natural Maple Syrup.

**\$11.95**

*If there is a special combination or entrée that you don’t see listed here, please inquire with our staff. We can accommodate most requests.*

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# Continental Breakfast Service / Snacks

## **\$5.25 Per Person.**

*Includes your choice of two of the items below along with standard beverage service (Coffee, Hot Tea and Ice Water).*

*Each additional menu item is \$1.00 per person.*

*Upgrade to "Full beverage service" with our assortment of Chilled Fresh Fruit Juices. Additional \$1.00 per person.*

**ASSORTED FRESH BAKED MINI MUFFINS**

**FRUIT FILLED STRUDEL - ASSORTED FRESH BAKED SCONES**

**FRUIT AND CHEESE FILLED MINI DANISH**

**ASSORTED MINIATURE QUICHE**

**FRESH BAKED BISCUIT ASSORTMENT  
WITH SAUSAGE, BACON, HAM**

Includes Butter and Preserves

**FRESH MADE ASSORTED DOUGHNUTS**

**ASSORTED FRESH BAKED COOKIE TRAY**

Chocolate Chunk, Oatmeal, M&M, Peanut Butter,  
Macadamia & White Chocolate

**ASSORTED OPEN FACE TEA SANDWICHES**

**TOASTED SNACK MIX - GRANOLA / SNACK BARS**

**CHILLED FRUIT TRAY OR WHOLE FRESH FRUIT**

**ASSORTED CHEESE CUBES WITH GRAPES AND CRACKERS**

*All menu prices subject to 17% service charge and 9.75% sales tax*

# Beverage Service

## STANDARD SERVICE

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Coffee, Hot Tea and Ice Water

**\$1.25 Per Person**

## EXPANDED BEVERAGE SERVICE

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Standard Service and Assorted Chilled Juices:

Cranberry, Orange and Tomato

**\$2.50 Per Person**

## SINGLE SERVICE BEVERAGES BY CONSUMPTION

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Assorted Canned Sodas, Bottled Water with Ice and Glasses sold by consumption may be added to any of the above.

**\$1.50 Per Each**

*If there is a special food item or request, please feel free to ask about its availability.*

*Our staff is always willing to accommodate you.*

# *Lunch Menu*

*~ Salads*

*~ Sandwiches*

*~ Lunch Buffets*

*~ Full Service Lunches*

# Luncheons

*This service is available for all groups meeting at the traditional lunch service time.*

*Standard menu includes choice of coffee, tea, or ice water.  
Add a cup of hot soup du jour for \$1.00*

## **CROISSANT COLD PLATE**

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Choice of Chicken, Shrimp, or Tuna Salad  
Fresh Fruit, Chilled Garnishes and our Famous Marinated Pasta Salad.  
**\$12.95**

## **GREEK STYLE CHICKEN COLD PLATE**

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Pulled Marinated Chicken with Grecian Pasta Salad  
and Cold Garnishes, Olives, Feta Cheese, and Warm Pita Bread Basket.  
**\$12.95**

## **ASSORTED DELI STYLE SANDWICH PLATE**

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Combination of Smoked Turkey, Sugar Cured Ham,  
Aged Swiss and American Cheeses on a Split French Bun.  
Includes Our Marinated Pasta Salad and a side of Chilled Fresh Fruit.  
**\$12.95**

## **JUMBO CHEF'S SALAD PLATE**

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Elegant Green Salad Heavily Garnished and Topped with  
Julienne of Ham, Turkey, Swiss, American, Hard Boiled Egg  
Wedges, Croutons, and Choice of Dressing.  
**\$11.95**

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Luncheons

## GRILLED OR FRIED CHICKEN SALAD DELUXE

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Elegant Green Salad Heavily Garnished and Topped with Tender Boneless, Skinless Chicken Breast either Char-Broiled or Southern Fried, to Perfection. Includes Choice of Dressing.  
**\$11.95**

## GRILLED CHICKEN CLUB

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Grilled Chicken Topped with Bacon, American & Swiss Cheeses. Served on a Kaiser Roll with Chilled Garnishes and Chips.  
**\$12.95**

## 8 OZ. STRIP STEAK SANDWICH

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USDA Choice Steak Cooked to Perfection, Served on a Toasted Sub-Bun with Ranch Fried Potatoes and Chilled Garnishes  
**\$14.95**

*All the above include standard beverage service.  
Salads will be served a warm roll basket with butter.*

# Deli Style Sandwich Buffet

SLOW ROASTED SIRLOIN OF BEEF

MESQUITE SMOKED TURKEY BREAST

VIRGINIA SUGAR CURED HAM

GOURMET CORNED BEEF

SWISS, AMERICAN, AND PROVOLONE CHEESE

ASSORTED ROLLS AND SLICED BREADS

CHILLED GARDEN FRESH GARNISHES AND CONDIMENTS

MARINATED PASTA SALAD

REDSKIN POTATO SALAD

CHILLED FRUIT MEDLEY

**\$13.95 Per Person**

*Tableside Iced Tea, Coffee and Water Service Included*

*With Small Dessert \$1.00 extra*

*With Soup \$1.00 extra*

*With Petite Salad Bar \$1.00 extra*

*(Or all the above for \$1.95)*

***(Other meat and salad options available)***

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Full Service Meals (Lunch)

*Includes choice of soup du jour or a small tossed salad with choice of dressing, vegetable and appropriate side dish. Hot fresh baked bread. Choice of coffee, tea, and ice water.*

## STUFFED CHICKEN CORDON BLEU

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Stuffed with Swiss Cheese and Virginia Ham with White Wine Supreme Sauce.

**\$13.50**

## STUFFED BREAST OF CHICKEN

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Stuffed with Savory Apple and Black Walnut Dressing, Topped with a Light Champagne Sauce.

**\$12.95**

## SAUTÉED CHICKEN MARSALA CHAMPIGNON

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Breast in Rich Marsala Wine Sauce with Mushrooms.

**\$12.50**

## TURKEY A LA KING SERVED IN PUFF PASTRY

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Tender Turkey and Vegetables in Cream Sauce.

**\$12.50**

## BEEF OR CHICKEN STROGANOFF OVER PASTA

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Sautéed Beef or Chicken with Mushroom and Onions in a Rich Sour Cream Sauce.

**\$12.50**

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# Full Service Meals (Lunch)

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## MARINATED LONDON BROIL WITH SHERRY MUSHROOM SAUCE

Thin Slices of Char-Broiled Flank Steak.

**\$13.25**

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## SLICED TOP SIRLOIN OF BEEF WITH GRAVY

Slow Roasted USDA Choice Sirloin Roast with Pan Gravy.

**\$12.95**

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## ROAST PORK LOIN WITH GRAVY

Apple Sauce Garnish.

**\$12.95**

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## ENGLISH CUT PRIME RIB WITH NATURAL GRAVY

Includes Horseradish Cream Sauce.

**\$13.95**

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## TRADITIONAL TURKEY AND HAM COMBINATION PLATE

Cornbread Dressing, Mashed Potatoes, Cranberry Sauce, Vegetable.

**\$12.95**

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## CHAR-BROILED TOP SIRLOIN STEAK (8OZ)

USDA Choice Steak, Center Cut and Cooked to Perfection.

**\$13.95**

*If there is a special food item or request, please feel free to ask about its availability.*

*Our staff is always willing to accommodate you.*

**Vegetarian Dishes** are available with advance notice. The cost will be the same price as the regular meal you have selected.

*All menu prices subject to 17% service charge and 9.75% sales tax*

# Vegetables

## CHEF'S VEGETABLE MEDLEY

Green Beans, Sweet Red Peppers, Baby Carrots.

## SAUTÉED WHOLE GREEN BEANS

Almandine, Red Peppers, Mushrooms, Provencale.

## GLAZED BABY CARROTS

Buttered, Rosemary Butter, Minted, Candied.

## WHOLE KERNEL CORN

Buttered, O'Brien, Southwest.

## STEAMED BROCCOLI FLORETS

Butter Sauce or Au Gratin.

## STEAMED CAULIFLOWER FLORETS

Butter Sauce or Au Gratin.

## STEAMED ASPARAGUS SPEARS

Buttered, Au Gratin, Béarnaise Sauce.

(\$1.00 extra)

## FLORENTINE STUFFED TOMATO

**(\$1.00 extra)**

# Potatoes & Rice

## RED SKIN OR IDAHO POTATO

Oven Herb, Garlic Roasted, Parsley Buttered, Au Gratin, Whipped.

## BAKED POTATO

With Assorted Toppings:

Sour Cream, Bacon Bits, Cheese and Butter.

**\$0.75 extra**

## STUFFED TWICE BAKED POTATO

**\$1.00 extra**

## CHEDDAR MASHED POTATO

## GARLIC MASHED POTATO

## SAUTÉED RICE PILAF

## ITALIAN RISOTTO

*Pasta Served Only on Special Request (no charge)*

*All menu prices subject to 17% service charge and 9.75% sales tax*

# Dinner Menu

~ *Appetizers*

~ *Steaks*

~ *Fish*

~ *Gourmet Stuffed  
Chicken Breasts*

# Appetizers

**Available as a compliment to any luncheon or dinner menu.**

## CHILLED JUMBO SHRIMP COCKTAIL

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Half-dozen Extra Large Gulf Shrimp Chilled on Ice and Served with Zesty Cocktail Sauce and Fresh Lemon Garnish.

**\$6.95**

## FRENCH ONION SOUP BAKED IN PASTRY

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The Chef's Own Award Winning French Onion Soup Topped with a Puff Pastry.

**\$3.25**

## LOBSTER BISQUE

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A Traditional New England Favorite, Served Extra Rich with a Bouquet of Sherry Wine. Garnished with Lobster Meat and Fresh Scallions.

**\$3.95**

## BAKED BABY BRIE EN CROUTE

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Double Cream French Brie Lightly Dusted with Brown Sugar and a Hint of Mace. Baked in Flaky Puff Pastry with Fresh Crushed Macadamia Nuts. Served with Fresh Strawberry Garnish.

**\$5.95**

## SHRIMP SCAMPI OR SEARED SCALLOPS D'LA MADRID

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Served in a Sauce Made with Minced Garlic, Shallots, Fresh Lemon Juice, White Wine, and a Hint of Oregano. Served with French Bread Crostini.

**\$6.95**

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# Dinners

*Menu selections include a small tossed salad with choice of dressing, standard beverage service, and hot fresh baked bread with butter. A pre-dressed gourmet salad will be substituted for groups of more than 100 at no additional cost.*

## **AWARD WINNING SLOW ROASTED “PRIME RIB” OF BEEF AU JUS**

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Generously Cut from the Whole Roasted Rib Loin.  
Hand Trimmed and Dipped in a Rich Full Flavored Au Jus.  
Served with Creamy Horseradish Sauce.

**10 oz - \$16.95      12 oz - \$18.95      14 oz - \$20.95**

## **TENDERLOIN OF BEEF BOURGUIGNON**

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Hand-Trimmed Cuts of Beef Tenderloin, Sliced Champignon Mushrooms, Shallots, and Sweet Red Bell Pepper Sautéed and Finished with a Tangy Brown Sauce Accented with Rich Red Wine.  
**\$16.95**

## **TOURNEDOS OF BEEF POIVRE**

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Twin Select Filet Mignon Medallions Seared in Garlic Butter and Flamed with Aged Cognac. Served in a Light “Espagnol” Brown Sauce, Garnished with a Mélange of Peppercorns.  
**\$19.95**

## **TOURNEDOS OF BEEF PRINCESS**

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Twin Select Filet Mignon Medallions Perfectly Cooked and Topped with Garlic Seared Jumbo Shrimp  
Draped With Delicious Béarnaise Sauce.  
**\$19.95**

*Add a hot or cold soup course for only \$1.00 more (Please Inquire)*

*All menu prices subject to 17% service charge and 9.75% sales tax*

# Dinners

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## LONDON BROIL WITH SHERRY MUSHROOM SAUCE

Thin Slices of Marinated, Char-Broiled Flank Steak  
Served in a Delightful Mushroom Sherry Sauce.

**\$16.95**

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## CHAR-BROILED BACON WRAPPED FILET MIGNON

USDA Choice Beef Tenderloin Steak Cooked to Perfection.

**\$18.95 - 6oz**

**\$21.95 - 8oz**

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## CHAR-BROILED NEW YORK STRIP STEAK 10. OZ

USDA Choice Steak Center Cut and Cooked to Perfection.

**\$19.95**

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## CHAR-BROILED SIRLOIN STEAK 8. OZ

USDA Choice Sirloin Steak Cooked to Perfection.

**\$17.95**

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## BONELESS STUFFED PORK LOIN

A Twin Pair of Double-Stuffed, Oven Roasted Boneless Pork Loin  
Chops. Filled with a Savory, Moist Southern Style Cornbread Dressing  
Resting in Natural Pork Gravy.

**\$15.95**

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## GRILLED SEASONED BREAST OF CHICKEN

Jumbo Boneless, Skinless Chicken Breast Flame Grilled with  
Your Choice of Spices: Cajun, Lemon Pepper, Teriyaki,  
Italian Marinated and Southwest Barbecue.

**\$15.95**

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# Dinners

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## SAUTÉED BREAST OF CHICKEN MARSALA

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Jumbo Boneless, Skinless Chicken Breast Sautéed in Butter with Sliced Mushrooms. Flamed with Sweet Marsala Wine Sauce with Mushrooms.

**\$16.95**

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## CHICKEN A LA OSCAR

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Sautéed Chicken Breast Topped with Asparagus Spears and Alaskan Crab Meat then Draped with Rich Béarnaise Sauce.

**\$17.95**

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## POACHED FILET OF SALMON PRINCESS

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Salmon Filet Poached in White Wine and Stock. Topped with Tender Asparagus Spears and Draped with Rich Béarnaise Sauce.

**\$18.95**

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## BLACKENED SALMON FILET

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Extra Thick Cut of Tender Salmon Filet Seasoned with the Chef's Own Cajun Blend. Seared in Smoking Hot Olive Oil then Finished Slowly to be Moist and Juicy.

**\$18.25**

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## CRAB STUFFED FILET OF FLOUNDER

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Delicate White Filets of Flounder Stuffed with a Delicious Crabmeat Dressing. Served Resting in a Smooth White Sauce Flavored with Crisp Chardonnay Wine.

**\$17.95**

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## STUFFED FILET OF FLOUNDER FLORENTINE

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Delicate White Filets of Flounder Stuffed with a Rich Spinach Florentine Stuffing. Draped with a Tasty Champagne Sauce.

**\$16.95**

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# Dinners

## GOURMET STUFFED BONELESS CHICKEN BREAST

**Your choice: \$17.25**

### CORDON BLEU

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Breast Stuffed with Aged Swiss Cheese and Sugar Cured Virginia Ham. Topped with a White Wine Supreme Sauce.

### APPLE & BLACK WALNUT

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Stuffed with Savory Apple and Black Walnut Dressing, Topped with a Light Champagne Sauce.

### SALTIMBOCCA

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Stuffed with Prosciutto Ham, Ricotta Cheese, Fresh Sage Leaf and Provolone Cheese. Resting in Your Choice of Red or White Sauce.

### FLORENTINE

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Stuffed with a Rich and Creamy Spinach Dressing. Served with Your Choice of Italian Red or "Alfredo" White Sauce.

*If there is a special food item or request,  
please feel free to ask about its availability.*

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Dinners

## GOURMET STUFFED BONELESS CHICKEN BREAST

**Your choice: \$17.25**

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### KIEV (TRADITIONAL STYLE)

Stuffed with Butter Sauce Infused with Garlic, Chives and a Hint of Lemon. Topped with Supreme Sauce.

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### DE'POPE (CHEF POPE'S IMPROVISATION)

Stuffed with Whipped Cream Cheese Enhanced with Fresh Rosemary and Roasted Sweet Shallots. Served with Champagne Sauce.

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### DUXELLE

Stuffed with Rich Mushroom Dressing Flavored with Sautéed Shallots and Sherry Wine. Served in Demiglace.

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### KING RICHARD IV

Stuffed with Steamed Asparagus Spears, Virginia Ham and Aged Swiss Cheese. Topped with Mornay Sauce.

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**Vegetarian Dishes** are available with advance notice. The cost will be the same price as the regular meal you have selected.

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*All menu prices subject to 17% service charge and 9.75% sales tax*

# Vegetables

## CHEF'S VEGETABLE MEDLEY

Green Beans, Sweet Red Peppers, Baby Carrots.

## SAUTÉED WHOLE GREEN BEANS

Almandine, Red Peppers, Mushrooms, Provencale.

## GLAZED BABY CARROTS

Buttered, Rosemary Butter, Minted, Candied.

## WHOLE KERNEL CORN

Buttered, O'Brien, Southwest.

## STEAMED BROCCOLI FLORETS

Butter Sauce, Au Gratin.

## STEAMED CAULIFLOWER FLORETS

Butter Sauce, Au Gratin.

## STEAMED ASPARAGUS SPEARS

Buttered, Au Gratin, Béarnaise Sauce.

**(\$1.00 extra)**

## FLORENTINE STUFFED TOMATO

**(\$1.00 extra)**

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Potatoes & Rice

## RED SKIN OR IDAHO POTATO

Oven Herb, Garlic Roasted, Parsley Buttered, Au Gratin, Whipped.

## BAKED POTATO

With Assorted Toppings:

Sour Cream, Bacon Bits, Cheese and Butter.

**\$0.75 extra**

## STUFFED TWICE BAKED POTATO

**\$1.00 extra**

## CHEDDAR MASHED POTATO

## GARLIC MASHED POTATO

## SAUTÉED RICE PILAF

## ITALIAN RISOTTO

*Pasta Served Only on Special Request (no charge)*

# Dessert Menu

~ *Cakes*

~ *Pies*

~ *Elegant Desserts*

# Desserts

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## RASPBERRY “BASH” TORTE

Served with Raspberry Sauce and White Chocolate Garnish

**\$4.95**

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## OREO COOKIE “CANNON BALL”

(not available for parties over 100 persons)

Vanilla or Chocolate Ice Cream Ball Rolled in Oreo Cookie Crumbs and Covered with Rich Caramel Sauce.

**\$3.75**

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## NEW YORK STYLE CHEESE CAKE WITH ASSORTED TOPPINGS

Delicious Baked Creamy Cheese Cake with a Twist. You Select Your Favorite 3 Toppings and We'll Serve Them All: Double Chocolate, Jack Daniel Pecan Praline, Strawberry, Blueberry, Cherry.

**\$4.50**

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## CHOCOLATE BROWNIE PARFAIT

Chewy Fudge Nut Brownie Crumbled and Layered with Chocolate Mousse, Whipped Cream, and Chocolate Syrup.

**\$3.95**

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## STRAWBERRY SHORTCAKE PARFAIT

Sweet Sliced Berries and Syrup Layered with Moist Shortcake and Fresh Whipped Cream.

**\$3.95**

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## ASSORTED PIES

Pecan, Chess, Fudge, Pumpkin, Apple, Cherry, Peach, Coconut.

**\$3.25**

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## ASSORTED FLAVORED MOUSSE

Chocolate, Strawberry, Peach, Raspberry.

**\$2.95**

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# Buffet Menu

- ~ *Create a Buffet*
- ~ *Theme Buffets*
- ~ *Chef's Favorite*

# Create Your Own Buffets

## TWO ENTRÉE BUFFET

**Regular (3 sides) \$17.95      Grand (5 Sides) \$18.95**

## THREE ENTRÉE BUFFET

**Regular (3 Sides) \$19.95      Grand (5 Sides) \$20.95**

*"Create Your Own Buffets" include a pre-set tossed salad, standard beverage service, assorted hot yeast rolls, butter and appropriate condiments.*

*Chef's Assorted Dessert Table Add \$2.00 Per Person.*

*Add "Chef Carved Prime Rib" to any Buffet only \$2.50 extra Per Person.*

## CHICKEN ENTRÉES

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Italian Marinated Chicken Tenderloins

Teriyaki Grilled Chicken Tenderloins

Boneless Fried Chicken Tenderloins

Chicken Stroganoff

Barbecued Chicken Breast

Grilled Chicken Cordon Bleu

Grilled Lemon Pepper Chicken

Breast of Chicken Supreme in Wine Sauce

Breast of Chicken Parmesan

Raspberry Chicken Breast

Chicken and Dumplings

Whole Barbecue Style Chicken Wings

## PORK ENTRÉES

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Sliced Pork Loin with Gravy

Italian Sausage with Peppers & Onions

Pulled Smoked Pork Shoulder

Country Style Ribs

Sliced, Glazed Virginia Ham

Hickory Smoked Pork Loin

Grilled Boneless Pork Chops

Smoked Sausage and Cabbage

## BEEF ENTRÉES

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Sliced Roast Sirloin in Gravy

Braised Beef Tips with Mushroom Sauce

Teriyaki Beef Tips with Onions

Beef Stroganoff

Chinese Pepper Steak

London Broil w/Sherry Mushroom Sauce

Country Fried Steak w/Pepper Gravy

Sliced Smoked Beef Brisket

Swiss Steak Jardinière

Beef Chopped Steak

## SEAFOOD AND PASTA ENTRÉES

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Southern Fried Catfish Filets

Seafood Newburg with Pastry Crust

Herb Crumb Tilapia Filets

Bowtie Pasta with Alfredo Sauce

Tortellini with Pesto Cream Sauce

Baked Lemon Butter White Fish Filets

New Orleans Style Shrimp Creole

Lasagna with Marinara Sauce

Baked Cheese Filled Manicotti

Old Fashioned Baked Mac & Cheese

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# Create Your Own Buffets

## VEGETABLES

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Southern Style Green Beans	Whole Green Beans with Almonds
Green Beans Provencale	Green Beans with Wild Mushrooms
Green Bean Casserole	Italian Green Beans with Red Peppers
Broccoli with Cheese Sauce	Broccoli and Pasta in Herb Sauce
Cauliflower with Cheese Sauce	Steamed Vegetable Medley
Squash Medley Provencale	Buttered Whole Kernel Corn
Corn O'Brien	Parsley Buttered Carrots
Blended Baby Carrots & Green Beans	Braised Cabbage
Sautéed Mushroom Buttons with Onions	Sweet Peas with Mushrooms
Oriental Stir Fry with Baby Corn	

## SIDE DISHES

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Whipped Potatoes	Au Gratin Potatoes
Loaded Potato Casserole	Parsley Buttered Red Skins
Oven Roasted Potatoes	Garlic Mashed Potatoes
Country Style Mashed Potatoes	Cornbread Dressing
Country Fried Apples	Pasta Romano
Baked Macaroni & Cheese	Rice Pilaf
Steamed White Rice	Oriental Fried Rice
Italian Rice (Risotto)	Wild Rice Pilaf
Cajun Red Beans & Rice	Traditional Baked Beans
Texas Style BBQ Beans	Pinto Beans with Smoked Ham

*Numerous other buffet selections are available.*

*If you have a favorite item that is not listed here, please inquire about its availability.*

*We will be happy to make it for you.*

*All menu prices subject to 17% service charge and 9.75% sales tax*

# Chef's Favorite Buffets

## TENNESSEE STYLE BUFFET

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**\$19.95**

- Assorted Chilled Salads
- Dixie Style Coleslaw
- Redskin Potato Salad
- Creamy Macaroni Salad
- Seasonal Fresh Fruit Bowl
- Smoke House Style Baked Pinto Beans with Sorghum Molasses and Sugar Cured Bacon
- Skillet Fried Silver Queen Corn
- Southern Style Green Beans
- Pulled Hickory Smoked Pork Shoulder
- Deep-Fried Catfish Strips
- Barbecued Chicken Tenderloins
- Country Style Mashed Potatoes
- Warm Yeast Rolls and Butter
- Iced Sweet Tea & Lemonade.
- Fresh Baked Peach & Blackberry Cobbler with Homemade Whipped Cream

## WEST TEXAS STYLE BARBECUE

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**\$21.95**

- Pre-Set Tossed Salad with Cool Ranch Dressing
- Grilled Texas Toast and Jalapeno Corn Bread with Whipped Butter
- Sweet Buttered Corn on the Cob
- Texas Style Smoked Brisket of Beef
- Mesquite Chicken Breast
- Tangy BBQ Pork Back Ribs
- Western Kettle Beans with Smokey Bacon
- Spicy Ranch Fried Potatoes
- Tableside Beverage Service
- The Chef's Dessert Table

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Chef's Favorite Buffets

## GREATEST SOUTHERN BUFFET

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**\$22.95**

- Garden Fresh Mini- Salad Bar  
*Fresh Vegetables, Chilled Garnishes, Fruits, Condiments and Dressings*
- Hickory Smoked Country Style Ribs ~ Cornmeal Crusted Catfish Strips
- Slow Simmered Cast Iron Style Pot Roast of Beef with Vegetables
- Chicken 'n Dumplings ~ Pulled Smoked Pork Shoulder
- Southern Style Green Beans, Sweet Creamy Silver Queen Corn
- Deep Fried Okra, Country Mashed Potatoes
- Slow Cooked Turnip Greens
- Southern Style Buttermilk Biscuits, Crackling Cornbread
- Pinto Beans with Country Ham Pieces
- Sweet Tea ~ Lemonade
- The Chef's Dessert Table

## AMERICAN CLASSIC "PRIME RIB" BUFFET

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**\$21.95**

- Pre-Set Tossed Salad with Choice of Dressing
- Chef Carved "Slow Roasted" Prime Rib of Beef Au Jus with Creamy Horseradish Sauce
- Grilled Marinated Chicken Breast with Raspberry Sauce
- Sliced Ginger Roasted Pork Loin in Natural Gravy
- Sautéed Rice Pilaf, Whipped Loaded Potato Soufflé
- Steamed Garden Vegetable Medley,
- Sweet Buttered Whole Kernel Corn with Assorted Colorful Bell Pepper Garnish
- Hot Fresh Baked Yeast Rolls and Whipped Herb Butter
- Tableside Beverage Service
- The Chef's Dessert Table

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Theme Buffets

## ITALIAN “TRIP TO TUSCANY”

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**\$21.95**

- Fresh Tossed Caesar Salad Bowl and Assorted Greens with Chef's Vinaigrette
- Mediterranean Style Shrimp Scampi w/Tortellini
- Sautéed Breast of Chicken Marsala w/Mushrooms
- Scaloppini of Pork Parmigiana
- Cavatappi Pasta Alfredo
- Italian Green Beans w/Roasted Red Peppers
- Sautéed Italian Vegetables w/Fresh Lemon Pesto
- Risotto Milano (Moist Rice w/Rich Stock and Parmesan)
- Fresh Baked Garlic Bread Sticks w/Marinara Sauce
- Italian Dessert Buffet:  
Italian Rum Cake, Amaretto Cheese Cake, Hazel Nut Tarts, Double Stuffed Cannoli, Tiramisu, Chocolate Neapolitan Mousse Cups

## “AMERICAN SEAFOOD LOVERS” BUFFET

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**(Market Priced)**

*“Best Quality is Available September-April”*

- **Maine** Lobsters
- **Alaskan** Snow Crab Legs
- Golden Fried **Texas** Gulf Shrimp
- Broiled **Oregon** Steelhead Salmon Filet
- **Chesapeake Bay** Blue Crab Cakes
- **Apalachicola** Oysters in the Half Shell
- Peel and Eat **Louisiana** Chilled Shrimp
- **Long Island** Steamed Mussels
- **New England** Little Neck Clams
- Dipping Sauces, Drawn Butter, Lemon
- Boiled Corn, Roasted Redskin Potatoes
- Fresh Baked Sourdough Bread
- Garden Salad, Beverages, and Assorted Desserts

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Holiday Buffets

## GRAND HOLIDAY BUFFETS

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### **\$19.95 Per Person**

Pre-Set Tossed Salad with Choice of Dressing  
Chef Carved Sugar Cured Virginia Pit Ham  
Oven Roasted Whole Tom Turkey Breast with Natural Gravy  
Savory Corn Bread Dressing  
Creamy Mashed Potatoes ~ Sautéed Rice Pilaf  
Sweet Potato Soufflé  
Buttered Whole Kernel Corn  
Whole Green Beans with Toasted Almonds  
Broccoli and Cauliflower in Creamy Cheddar Cheese Sauce  
Hot Assorted Yeast Rolls and Whipped Butter  
Standard Beverage Service

with

## HOLIDAY DESSERT BUFFET

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Old Fashioned Chocolate Pie  
Pumpkin Pie  
Chess Pie  
Georgia Pecan Pie  
Lemon Ice Box Pie  
Strawberry Cheese Cake  
Hot Peach Cobbler with Whipped Cream  
Carrot Cake and More

*\* Add Chef Carved Prime Rib to any Buffet for \$2.00 More\**

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# *Hors D'Oeuvres & Parties*

*~ Cold Appetizers*

*~ Hot Appetizers*

*~ Chef Attended Stations*

*~ Sweets & Treats*

# Hors D'Oeuvres

*This service is designed for cocktail receptions, weddings, celebration events, and socials. The foods are spirited and fun to eat. This type of food makes a statement about the event and does more than just satisfy the desire to eat. Finger foods are often more elaborate in presentation and garnish than the standard lunch or dinner. The cost of serving an assortment of hors d'oeuvres is generally more expensive than serving dinner.*

## COLD HORS D'OEUVRES

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<b>ELEGANT FRESH SEASONAL FRUIT DISPLAY</b>	<b>\$3.95</b>
With White or Dark Chocolate Fondue <b>(Chocolate Fountain Rental Available \$250)</b>	
<b>DOMESTIC AND IMPORTED CHEESES WITH GRAPES</b>	<b>\$3.25</b>
<b>FRUIT AND CHEESE COMBINATION</b>	<b>\$5.95</b>
<b>FRESH VEGETABLE AND RELISHES WITH DIP</b>	<b>\$2.95</b>
<b>ITALIAN TUSCAN GRILLED &amp; CHILLED VEGETABLES</b>	<b>\$3.95</b>
With Pesto Cream Dip	
<b>FINGER SANDWICHES AND OPEN FACE CANAPÉS</b>	<b>\$3.50</b>
<b>DECORATED DEVILED EGGS</b>	<b>\$3.25</b>
<b>CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE</b>	<b>\$7.95</b>
<b>GOURMET SMOKED SALMON</b>	<b>\$3.95</b>
With Mini Bagels and Cream Cheese	
<b>ASSORTED CHIPS AND SOUR CREAM DIP</b>	<b>\$2.95</b>
<b>FRESH TORTILLA CHIPS WITH SALSA &amp; SOUR CREAM</b>	<b>\$2.95</b>

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Hors D'Oeuvres

## HOT HORS D'OEUURES

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MEATBALLS (SWEDISH, BBQ, ITALIAN, TERIYAKI, BURGUNDY)	\$3.25
BEEF OR CHICKEN KABOBS WITH ORIENTAL OR CAJUN GLAZE	\$3.95
COCKTAIL SAUSAGES IN PUFF PASTRY WITH DIP	\$3.95
BBQ HONEY STUNG CHICKEN WINGS	\$3.25
BREADED CHICKEN FILET STRIPS WITH DIPPING SAUCE	\$3.95
ASSORTED MINI-QUICHE	\$3.50
FRIED STUFFED JALAPENO PEPPERS	\$3.50
ITALIAN STUFFED MUSHROOM CAPS IN MARINARA SAUCE	\$3.25
CRISPY "FRESH FRIED" WARM TORTILLA CHIPS WITH WARM SPINACH & ARTICHOKE DIP	\$3.50
With Melted Chili Con Queso Dip	\$3.25
Combination of Both Dips Above	\$3.95
CHINESE EGG ROLLS WITH DIPPING SAUCES	\$3.50
SPICY CHINESE DUMPLINGS (POT STICKERS)	\$3.25
MINI CRAB CAKES WITH CHESAPEAKE BAY DIPPING SAUCE	\$4.25
BACON WRAPPED SCALLOPS	\$3.95
BAKED BRIE WITH ALMONDS AND BUTTER	\$4.25
With French Bread Crostini and Sliced Strawberries	
BUFFALO WINGS WITH CELERY & CARROTS AND COOL DIP	\$3.25

*The prices per item on the finger tip buffet menu are shown individually. When a customer wants more variety and numerous items are selected (more than 5) the price per person is reduced by 10%. Please create your own custom hors d'oeuvre buffet and let us quote you a price. Our chefs have many more items available and custom menus are no problem. Please ask for ideas.*

***\$12.95 per person minimum on all hors d'oeuvre parties***

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Hors D'Oeuvres

## CHEF ATTENDED STATIONS

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**(Minimum 50 People)**

Carved Prime Rib of Beef	<b>\$4.25</b>
Carved Smoked Breast of Turkey	<b>\$3.75</b>
Carved Roast Top Sirloin of Beef	<b>\$3.95</b>
Carved Virginia Sugar Cured Pit Ham	<b>\$3.75</b>
Sautéed Pasta with Alfredo and Marinara	<b>\$3.95</b>
Turkey and Ham Combination	<b>\$3.95</b>

## SWEETS AND TREATS

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Assorted Fresh Baked Cookies	<b>\$2.25</b>
Chewy Chocolate Brownie Fingers	<b>\$2.25</b>
Elegant Petite Fours (Decorated Mini-Cakes)	<b>\$3.25</b>
Garnished Cream Filled Chocolate Cups	<b>\$3.25</b>
Assorted Honey Glazed Mixed Nuts	<b>\$1.95</b>
Pastel Color Butter Mints	<b>\$0.75</b>
Chef's Petite Cut Dessert Assortment	<b>\$3.25</b>

*(Other "Chef Special" selections available, please inquire)*

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# *Beverage Menu*

- ~ Punch Fountains*
- ~ Hosted & Cash Bars*
- ~ Wine Service*
- ~ Keg Beer*

# Beverages

## NON-ALCOHOLIC BEVERAGE SERVICE

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Fruit Punch Bowl (Self-Service)	<b>\$2.00</b>
Hot Cider or Egg Nog	<b>\$2.95</b>
White Grape Punch in Fountain	<b>\$2.50</b>
Coffee and Tea Service	<b>\$2.00</b>
Ice Water Station	<b>No Charge</b>

## BULK PURCHASE BAR SERVICE (ALCOHOLIC BEVERAGES)

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House Wine by Consumption (1.5 ltr bottle): Chablis, Rose, Burgundy, Chardonnay, White Zinfandel, or Merlot	<b>\$19.95</b>
Asti or Tosti Spumante, Tot's Brut	<b>\$20.00</b>
Frexinet, Korbelt, Paul Mason Reserve	<b>\$25.00</b>
1/2 Barrel Keg Beer (100 servings)	<b>\$175.00</b>

## FULL-SERVICE BARS: MIXED DRINKS (HOSTED OR CASH)

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*Full service bars are available for your event. When the number of people attending is less than 100, a setup fee of \$150.00 will be imposed. Your bar can either be hosted (added to your bill) or cash (pay as you go). Bottle beer and wine by the glass is available on all full-service bars. There are many different variations to a bar set-up, however, no guest may bring in alcoholic beverages for consumption.*

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# *Room Rates & Equipment*

*~ Room Rates*

*~ Floor Plan*

*~ Equipment Rental Rates*

*~ Room Capacities*

# Room Rates

**All room rentals** are based on a standard 8 hours of use. No discounts are offered for partial day use as the set-up, tear-down and clean-up of your room is included in the rental price. Additional costs may be incurred if your event is outside of the standard operating hours Mon-Fri 8:00 AM – 5:00 PM. (Fully Catered Events Are Excluded). Please request a special quote based on the time the room is to be occupied.

**Standard room set-up includes:** Basic covered tables and chairs, or theater style seating, registration table, podium – microphone, projection screen if requested, media table or head table and all tables associated with food and beverage service.

**Special Set-ups:** Classroom style seating, unique arrangement, custom style seating, arrangements that require lobby furniture relocation.

<b>Room Name</b>	<b>Standard Setup</b>	<b>Special Setup</b>
<b>TENNESSEE BALLROOM 4680 sq. ft.</b> <i>Made up of Salons A, B and C</i>	\$600.00	\$750.00
<b>SALONS A – B or C 1560 sq. ft.</b>	\$200.00	\$300.00
<b>SALONS D – E or F 520 sq. ft.</b>	\$100.00	\$175.00
<b>MANCHESTER BOARD ROOM 432 sq. ft.</b>	\$175.00	\$225.00
<b>EXECUTIVE BOARD ROOM 514 sq. ft.</b> <i>(Pre-set as deluxe board room)</i>	\$250.00	
<b>ENTIRE FACILITY FEE</b> <i>(all rooms and lobby)</i>	\$1000.00	\$1500.00

*Above Rates are Mon – Fri: 8:00AM – 5:00 PM - Weekend Quotes Available*

*Complimentary ice water is available for any room upon request if no other catering is ordered.*

*Prices subject to 9.75% state sales tax*

# Floor Plan

## ENTIRE FACILITY

