

Planning Your Event



BUFFET VS. PLATED MEALS

A buffet style meal allows guests to serve themselves in a quick and efficient manner while selecting the foods they like to eat. Buffets are very good when time is a consideration. They can range from self service on disposable dinner ware, to chef manned buffet lines with limited service, to meals with earthenware dishes and bussing service. The choice is yours.

A plated meal is a full service option that requires the rental of dishes and the service of our staff. This is a more formal option than the buffet. We do require a confirmed count on each entree you order with a plated meal.

SERVICE OPTIONS

The minimum service we offer is a delivery and pick up service. We deliver and set up your meal, and return at a time of your choosing to pick up our serving dishes and utensils. The cost ranges from \$15 - \$40 per event within city limits.

If you would like to have a self service buffet with a chef to man the buffet line, keeping it stocked and clean, the cost is \$15 per hour plus delivery and pick up for parties of less than 50 people. There is no charge for parties of 50 or more people.

If you are interested in hiring our servers to serve food, bus tables, fill drinks and assist in clean up, the charge is 17% of your food, beverage and rental bill plus delivery and pick up.

If your event calls for table, chair and room set up, our staff is willing to help. We charge \$40 for set up and clean up of this nature. The price may vary depending on the size of your event.

If your event extends beyond four hours long, and you require the service of our staff, we charge an additional \$20 per hour per server for additional hours.

RENTAL ITEMS

Our standard disposable dinnerware includes heavy black plastic plates and utensils, as well as plastic drink cups. If your occasion calls for something more formal, you may rent tableware from us. We can provide you with white earthenware dinner plates, silverware, 16 ounce drink glasses, wine glasses and coffee mugs for a rental charge of \$3 per person within the city limits.

If you would like to offer glassware at your bar instead of plastic, we can provide 16 ounce beer glasses, 8 ounce wine glasses, 8 ounce and 4 ounce rocks glasses and 6 ounce martini glasses for a charge of \$1.50 per person.

If your event is larger than 80 people, or if it is outside of the city limits, we will rent your dishes from a local rental company. These costs are quoted on an individual basis.

BARTENDERS

Through our retail liquor license at Lovejoy's Bar & Grill, we can offer our catering clientele an open or cash bar. We do require a 16 day notice to apply for the proper permits. Generally, we do not cater bars where the services of other caterers are employed. Bartenders are compensated by receiving \$7 per hour plus 17% gratuity at open bars and \$9 per hour at cash bars. We charge a \$50 bar set up fee, \$50 liquor license application fee, a \$25 insurance fee and we do require \$500 minimum in bar sales.

CONFIRMATION OF YOUR EVENT

An estimated number of guests will be required at booking, with a confirmed guest count no later than four days prior to your event.

You will be invoiced based on the final confirmed number of guests, or the actual amount of guests served, whichever is greater.

For wedding reception catering, we request a 50% deposit one month prior to your event, with final payment a day prior to your event.

Due to the ever changing food market, we reserve the right to change our menu and menu pricing at anytime. We can guarantee your food quote forty five days prior to your event.

Appetizer Trays



We offer a wide variety of appetizers, from creative dips to bite sized hors d'oeuvres. While the items below are priced per person, we do require minimum orders that vary by item. Please contact us for more information.

DIPS AND SPECIALTY PLATTERS

Mexican Fiesta Dip with Tortilla Chips. 1.50
With mini chicken tacos. 2.25

Asiago Cheese and Artichoke Dip. 1.50
Served warm with fresh vegetables and bread.

Crab and Artichoke Dip. 1.70
Served warm with fresh vegetables and bread.

Warm Chili Con Queso. 1.50
With tri-colored tortilla chips.

Fresh Cut Veggies with Ranch Dip. 1.20
Carrots, Celery, Cucumbers, Bell Peppers, Broccoli.

Domestic and Imported Cheese Platter. 1.90
Cheddar, Manchego, Havarti Dill, Fontina.

Sliced Fresh Fruits. 1.70
Selection varies with the season.

Bruschetta with Crostini. 1.20
Choose a Flavor:

- Fresh Tomato and Basil Bruschetta
- Mushroom and Olive Bruschetta
- Sundried Tomato and Bacon Bruschetta

Assorted Salsas and Guac with Chips. 2.50
Fresh Pico de Gallo, Spicy Restaurant Recipe Salsa, Corn and Black Bean Salsa and Guacamole.

Marinated Grilled Vegetable Platter. 1.20
Drizzled with balsamic vinaigrette.

Fresh Fried Chips and Salsa. .75

MINI SANDWICHES AND WRAPS

Meat and Veggie Wraps. 1.50
Available options include beef and cheddar, herb chicken, fresh veggie, turkey and havarti and more.

Fresh Salmon Wraps. 1.50
Broiled salmon, served cold, with dill cream cheese, cucumbers and red onion in a spinach tortilla.

Beef Tenderloin on Jalapeno Cheddar Bread. 1.40
With cheddar cheese, lettuce, tomato, onion and creamy horseradish spread.

Cold Cut Finger Sandwiches. 1.25
Smoked turkey, ham, roast beef or fresh veggies with specialty spreads and cheeses on focaccia.

Thai Salmon Cakes on Wheat. 1.30
Open faced with chili lime aioli and a fresh spinach leaf.

Cubans on Ciabatta. 1.40
Sliced pork, spicy mustard, banana peppers, Swiss cheese and pickles.

Crispy Spicy Pork on Kaisers. 1.20
With Manchego cheese, bacon, lettuce and tomato.

Savory Profiteroles. 1.20
Choose a flavor:

- Curry Chicken Salad
- Tuna Salad
- Turkey & Dill
- Tomato, Basil & Prosciutto
- Smoked Salmon Mousse
- Ham Salad
- Sundried Tomato and Creamy Asiago

Appetizer Trays



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VEGGIE

- Fresh Basil Wrapped Cheese Bites. 1.20
- Artichoke and Sundried Tomato Wontons. 1.50
With teriyaki dipping sauce.
- Spinach and Ricotta Phyllo Cups. 1.20
- Dill Cream Cheese in Cucumber Cups. 1.
- Mini Twice Baked Potatoes. 1.20
With cheese, sour cream and green onion.
- Mini Quiche in Phyllo Cups. 1.20
- Vegetable Egg Rolls. 1.20
With teriyaki dipping sauce.
- Mushroom Caps filled with Vegetables. 1.30
- Black Bean and Corn Wonton Cups. 1.10
- Fresh Fruit Skewers. 1.30
- Tortellini, Cheese and Olive Skewers. 1.20
- Grilled Seasonal Vegetable Skewers. 1.20

SWEET

- Cookies, Assorted Flavors. .60
- Sweet Profiteroles. 1.
Chocolate Mousse, Bavarian Cream or Raspberry Cream Cheese.
- Dessert Bars, Assorted Flavors. 1.25
- Classic Chocolate Brownies. .90
- Bailey's Mint Brownies. 1.
- Chocolate Covered Strawberries. 1.20
Available seasonally.
- Cheesecake Bars, Assorted Flavors. 1.50
- Pound Cake with Choice of a Topping. 1.50
Berry, Chocolate Mousse, Rum Cream, Bavarian Cream
- Fruit and Cream Tartlets. 1.90

SEAFOOD

- Shrimp Cocktail. 1.75
- Shrimp Fritters. 1.25
- Crab and Cream Cheese Wontons. 1.60
- Shrimp and Veggie Spring Rolls. 1.50
With sesame citrus soy dipping sauce.
- Wonton Wrapped Shrimp. 1.80
With spicy Thai chili dipping sauce.
- Mini Thai Salmon Cakes. 1.40
With chili lime aioli.
- Shrimp Stuffed Red Potatoes. 1.50
With cream cheese, garlic, herbs and dill.
- Mushroom Caps filled with Crab and Cream Cheese. 1.30
- Smoked Salmon Mousse in Cucumber Cups. 1.30

MEAT

- Spicy Asian Chicken Wonton Cups. 1.20
- Chicken and Green Chili Empinadas. 1.40
- Chicken Satay with Peanut Glaze. 1.25
- Asparagus and Prosciutto in Phyllo. 1.50
- Pork and Vegetable Potstickers. 1.75
- Meatballs. 1.20
Honey Mustard, Swedish, Cranberry BBQ.
- Pepperoni Pizza Rolls. 1.25
- Bacon Wrapped Tenderloin Skewers. 1.75
- Crispy Chicken Tenders. 1.50
With ranch, honey mustard and BBQ sauces.
- Chicken Wings. 1.50
Hot!, BBQ, Teriyaki, Sweet and Spicy.

Beverage Selections



BY THE GALLON

*All of the following beverage choices may be ordered by the gallon.
There are approximately twelve servings per gallon of beverage.*

- | | | |
|--|---|---|
| • Iced Tea <i>6.50. per gallon</i> | • Lemonade <i>6.50. per gallon</i> | • Coffee/Decaf <i>6. per gallon</i> |
| • Hot Tea <i>6.50 per gallon</i> | • Hot Chocolate <i>9. per gallon</i> | • Hot Cider <i>9. per gallon</i> |
| • Carafes of Milk <i>12. per gallon</i> | • Apple Juice <i>14. per gallon</i> | • Orange Juice <i>15. per gallon</i> |

BY THE BOTTLE

*All of the following beverage selections are available by the bottle.
Our catering staff will recommend appropriate quantities for your group.*

- | | | |
|--|---|---|
| • Bottled Water <i>.75 per bottle</i> | • Crystal Light <i>1.40 per bottle</i> | • Assorted Cans of Soda <i>.75 per can</i> |
| • Bottled Juices <i>2.25 per bottle</i> | • Bottled Sparkling Water <i>2.25 per bottle</i> | • Individual Milk <i>2.25 per bottle</i> |

PARTY PUNCHES

A gallon of punch will serve approximately fourteen people. Punch can be served in a punch bowl or dispenser.

- | | | |
|--|---|---|
| • Sherbet Punch <i>18. per gallon</i> | • Citrus Punch <i>18. per gallon</i> | • Tropical Party Punch <i>18. per gallon</i> |
|--|---|---|

Breakfast Options



*All items are priced per person. Minimum breakfast order is \$160 or 25 people, whichever is greater.
Discounts for groups of 100 people or larger are available.*

BUILD YOUR OWN BREAKFAST BUFFET

Choose a minimum of four items.

Breads, Sweets and Starches

- Cinnamon Swirl French Toast with Syrup. 3.
- Ham, Egg and Cheese Stuffed Croissants. 4.
- Egg and Cheese Stuffed Croissants. 3.25
- Croissants with Jelly & Butter. 1.50
- Country Biscuits with Gravy. 2.
- Mini Bagels with Cream Cheese. 1.
- Pastries, Muffins or Cinnamon Rolls. 1.50
- Assorted Coffee Cake. 2.

Meat

- Sausage Links. 1.
- Applewood Smoked Bacon. 1.60
- Sliced Breakfast Ham. 1.50

Potatoes

- Hash Browns. 1.
- Roasted Red Potatoes. 1.

Fruit, Cereals & Yogurt

- Sliced Seasonal Fruit. 1.70
- Fresh Fruit Salad. 1.50
- Assorted Whole Fruit. 1.25
- Individual Yogurts. 1.40
- Yogurt Parfaits with Fruit and Granola. 2.75
- Assorted Cereals with Milk. 1.75
- Granola with Milk. 2.

Eggs

- Breakfast Burritos with Meat. 3.
- Breakfast Burritos without Meat. 3.
- Scrambled Eggs. 2.
- Western Scrambled Eggs. 2.25
- Cheese Omelettes. 3.50
- Assorted Flavors of Quiche. 2.75
- Eggs Benedict (in house only). 3.50
- Spinach and Egg Frittata. 2.75

BEVERAGES

*Coffee, Decaf, Orange Juice and Hot Tea are available for \$1.75 Per Person. Or, add any of the below drink choices for the price listed.
There are approximately twelve servings per gallon of beverage.*

- Carafes of Milk
12. per gallon

- Apple Juice
14. per gallon

- Bottled Water
1. per bottle

- Bottled Juices
2.25 per bottle

- Hot Chocolate
9. per gallon

- Individual Milk
2.25 per bottle

Breakfast Buffets



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CONTINENTAL BREAKFAST BUFFETS

Continental breakfast buffets are served with coffee, decaf, orange juice and hot tea.

Continental I

5.75 Per Person

- Fresh Fruit Salad
- Mini Bagels with Cream Cheese
- Muffins, Pastries or Cinnamon Rolls

Continental II

6.75 Per Person

- Fresh Fruit Salad
- Variety of Breakfast Breads and Granola Bars
- Individual Assorted Yogurts

HOT BREAKFAST BUFFETS

Hot breakfast buffets are served with coffee, decaf, orange juice and hot tea.

The Base Camp Buffet

8. Per Person

- Scrambled Eggs with Cheese
- Applewood Smoked Bacon
- Roasted Red Potatoes
- Fresh Fruit Salad
- Mini Bagels with Cream Cheese

The Trail Head Buffet

8.50 Per Person

- Breakfast Burritos, Meat and Vegetarian
- Green Chili Sauce
- Fresh Sliced Fruit
- Mini Muffins, Pastries or Cinnamon Rolls
- Individual Yogurts

The Expedition Buffet

\$9 Per Person

- Western Scrambled Eggs
- Sausage Links
- Buttermilk Biscuits and Gravy
- Fresh Sliced Fruit
- Breakfast Breads

The Summit Buffet

10. Per Person

- Spinach and Egg Frittata
- Sausage Links
- Hash Browns
- Cinnamon Swirl French Toast with Syrup
- Fresh Fruit Salad

BEVERAGES

You may add on any of the following beverages for an additional charge.

- Apple Juice
- Bottled Juices

- Hot Chocolate
- Bottled Water

- Hot Cider
- Carafes or Bottles of Milk

Lunchtime Buffets



*Lunch items are priced to include one entree, two side items, one dessert option, iced tea and water.
You may add extra sides for \$.75 each per person. Additional entrees and beverages may be added for an extra charge.
All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or larger.*

CHOICE OF LUNCH ENTREE

Pasta dishes include fresh bread and butter.

- Italian Sausage or Vegetable Lasagna. 10.
- Spaghetti and Meatballs. 10.
- Fettuccine Alfredo with Chicken. 10.
- Penne Pasta with Alfredo and Marinara. 9.50
- Chicken Parmesan over Pasta Marinara. 10.50
- Homemade Soup or Chili in Bread Bowls. 9.
- Teriyaki Chicken over Vegetable Rice. 10.
- Beef, Chicken or Veggie Stir Fry over Udon Noodles. 10.
- Beef Stroganoff with Egg Noodles. 10.
- Honey Stung Fried Chicken. 11.
- Chicken and Sausage Jambalaya over Rice. 10.
- Baked Salmon over Rice. 12.
- Grilled Chicken Breast Sandwiches. 9.50
- BBQ Pork on Hoagies. 9.25
- Assorted Wrap Sandwiches. 9.50
- Assorted Cold Cut and Veggie Sandwiches. 9.50
- Make Your Own Sandwich Buffet. 11.
- French Dip Sandwiches. 10.
- Chicken or Beef Philly Sandwiches. 10.
- Chef's Salad Bar. 10.
- Chicken Cobb Salad Bar. 10.
- Chicken and Green Chili Enchiladas. 9.50
- Beef or Chicken Fajitas. 10.
- Soft and Hard Shell Taco Bar. 9.50

CHOICE OF SIDE ITEMS

- Fresh Fruit Salad
- Spinach Salad with White Wine Vinaigrette
- Tossed Green Salad with Dressings
- Caesar Salad
- Creamy Potato Salad
- Italian Pasta Salad with Veggies
- Traditional Cabbage Coleslaw
- Fresh Chips with Homemade Salsa
- Cottage Cheese
- Potato Chips
- Grilled Marinated Vegetables
- Fresh Cut Veggies with Ranch
- Steamed Fresh Veggies
- Tomato Basil Couscous Salad
- Dinner Rolls with Butter

CHOICE OF DESSERT

- Assorted Cookies
- Cream Puffs with Bavarian Cream
- Cheesecake Bars
- Classic Chocolate Brownies
- Mint or Raspberry Brownies
- Assorted Dessert Bars

Boxed Lunches



*All meals are served with bottled water, a crystal light stick, one side and one dessert. Add a second side for \$.75 extra.
Entree salads are served with fresh bread and butter. Ingredients are subject to availability on all rush orders.*

CHOICE OF SANDWICH OR SALAD

All boxed lunches are \$9.

WRAPS

- Crispy Chicken with Caesar dressing, tomatoes and asiago cheese.
- Veggie with cucumbers, black olives, spinach, tomatoes, bell peppers, havarti dill cheese and herb cream cheese.
- Turkey breast with guacamole, green chiles and pepperjack cheese.

ENTREE SALADS

- Caesar Salad topped with grilled chicken or blackened shrimp. Dressing on the side.
- Chef Salad with ham, bacon, turkey, cheddar, Swiss, egg, tomato and ranch dressing.

SANDWICHES

Choose from a hoagie, croissant or wheat berry bread.

- Ham and Swiss cheese with lettuce, tomato and spicy mustard.
- Turkey and applewood smoked bacon with tomato, lettuce, Swiss cheese and mayo.
- Roast beef and cheddar cheese with creamy horseradish spread, lettuce and tomato.
- Ham, turkey, pepperjack and Swiss cheese with tomato, lettuce and chipotle aioli.
- Chicken Salad with celery, grapes and red onion. Topped with lettuce and sprouts.

CHOICE OF ONE SIDE

- Potato Chips
- Fresh Fruit Cup
- Cottage Cheese
- Whole Fruit

CHOICE OF ONE DESSERT

- Chocolate Chip Cookies
- Classic Chocolate Brownies
- Oatmeal Raisin Cookies
- Sugar Cookies

Meat & Fish Options



All meals include bread, Chef's choice of vegetable, iced tea and water. Entrees are priced to include a total of three sides from the salad and/or potato selections. You may add extra sides for \$.75 each per person and additional entrees for \$2 each per person. All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or more. Custom menu options are always available.

CHOICE OF FRESH SALADS

- Caesar Salad with Tomatoes and Parmesan
- Spinach Salad with Apples, Onions and Vinaigrette
- Fresh Fruit Salad
- Tortellini Salad with Fresh Veggies and Olives
- Mixed Green Salad with Choice of Dressing
- Mozzarella, Tomato and Basil Couscous Salad

CHOICE OF POTATO OR RICE

- Roasted Garlic Mashed Potatoes
- Creamy Twice Baked Potatoes
- Rosemary Roasted Red Potatoes
- Pasta with Tomatoes, Basil, Olive Oil and Garlic
- Foil Wrapped Baked Potatoes with Sour Cream and Butter
- Herb and Garlic Scalloped Potatoes
- Wild Rice and Rice Pilaf Medley
- Scallion and Cheddar Mashed Potatoes

CHOICE OF ENTREE

Poultry

- Chicken Marsala with Mushroom Sauce. 15.
- Chicken Pomodoro with Lemon and Tomatoes. 15.
- Baked Spinach and Cheese Stuffed Chicken. 12.
- Chicken Piccata with White Wine Caper Sauce. 15.
- Honey Stung Fried Chicken. 14.25
- Breaded Chicken Stuffed with Prosciutto, Shrimp and Sausage. 14.25
- Herb Roasted Bone-In Chicken Quarters. 12.
- Turkey Breast with Sausage and Apple Stuffing. 13.50

Pork

- Pork Loin with Beer Mustard Marinade. 12.
- Pork Loin Stuffed with Apples and Bacon. 13.25
- Bone -In Pork Chops. 13.
- Spiral Honey Ham. 12.

Beef

- Bacon Wrapped Tenderloin. 22.
With a cherry and red wine reduction.
- Prime Rib with Au Jus and Horseradish. 19.
- Grilled Sirloin Steak. 16.75
With a stout ale and boney reduction.
- Grilled Ribeye. 19.
With red wine butter sauce and bleu cheese crumbles.
- New York Strip. 20.
- Petite Tender Medallions with Garlic Shrimp Skewers. 16.
- Tender Roast Beef with Gravy. 14.

Fish & Seafood

- Fresh Baked Salmon with Lemon and Herbs. 15.
- Shrimp and Veggie Skewers. 13.75
- Almond Encrusted Sole. 13.50
- Herb Rubbed Baked Cod. 13.

Pasta Selections



All meals include Chef's choice of vegetable, iced tea and water. Entrees are priced to include two salads and one choice of bread. You may add additional entrees for \$1.50 each per person. All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or more. Custom menu options are always available.

CHOICE OF FRESH SALADS

- Caesar Salad with Tomatoes and Parmesan
- Spinach Salad with Apples, Red Onions and Vinaigrette
- Fresh Fruit Salad
- Iceberg Wedges with Ranch or Gorgonzola Dressing
- Tossed Green Salad with Choice of Dressing
- Spinach Salad with Oranges, Onions and Vinaigrette

CHOICE OF BREAD

- Breadsticks
- Italian Herb Focaccia Bread
- Dinner Rolls, Assorted Flavors
- Garlic Bread

CHOICE OF ENTREE

Chicken Pastas

- Chicken and Mushroom Marsala over Linguine. 11.50
- Chicken and Veggie Stir Fry over Udon Noodles. 11.50
- Fettuccine Alfredo with Chicken. 11.50
- Chicken Pomodoro over Linguine. 11.50
- Creamy Pesto and Chicken over Linguine. 11.50
- Chicken Parmesan over Linguine with Marinara. 11.50
- Tomato Cream Sauce over Penne with Chicken, Sundried Tomatoes, Spinach and Mushrooms. 12.

Beef & Sausage Pastas

- Italian Sausage Lasagna. 11.50
- Pasta Bolognese with Sausage. 11.50
- Beef and Veggie Stir Fry over Udon Noodles. 11.50
- Spaghetti with Meatballs. 11.50
- Beef and Mushroom Stroganoff. 11.50

Veggie Pastas

- Roasted Vegetable Lasagna. 11.50
- Cheese Tortellini with Tomato Basil Sauce. 11.50
- Spinach and Ricotta Manicotti. 11.5
- Stir Fried Veggies Over Udon Noodles. 10.50
- Eggplant Parmesan with Alfredo and Marinara. 10.50
- Fettuccine Alfredo. 10.50
- Creamy Pasta Primavera over Cheese Ravioli. 11.50
- Penne with Vodka Tomato Cream Sauce. 10.50
- Linguine with Creamy Basil Pesto, Garlic, Mushrooms & Tomatoes. 11.50

Fish & Seafood Pastas

- Creamy Seafood Pasta over Penne. 13.50
- Shrimp Scampi over Linguine. 12.
- Seafood Lasagna. 13.50

Favorite Theme Dinners



All meals include iced tea and water. All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or more. Custom menu options are always available.

FAJITA THEME

- Tri Colored Tortilla Chips and Homemade Salsa
- Spanish Rice and Black Beans
- Marinated Grilled Chicken and Beef with Onions and Peppers
- Shredded Cheese, Tomatoes, Scallions, Sour Cream, Lettuce and Flour Tortillas
- Classic Chocolate Brownies

\$11.5 Per Person

AMERICANA THEME

- Appetizers:
 - Baked Brie with Fresh Fruit and Crackers
 - Stuffed Mushrooms.
- Spinach, Red Onion and Apple Salad with Vinaigrette
- Slow Roasted Turkey Breast with Homemade Dressing and Tender Pork Loin with Beer Mustard Marinade
- Roasted Garlic Mashed Potatoes and Gravy
- Mixed Vegetables
- Dinner Rolls and Butter
- Pumpkin Cheesecake

\$20 Per Person

ITALIAN THEME

- Appetizers:
 - Marinated Grilled Vegetables
 - Assorted Cheese and Crackers
- Mixed Green Salad and Caesar Salad
- Warm Garlic Bread
- Chef's Choice of Vegetable
- Choice of Two Entrees
 - Chicken and Mushroom Marsala over Linguine
 - Italian Sausage or Veggie Lasagna
 - Fettuccine Alfredo with Chicken
 - Creamy Seafood Pasta over Penne
 - Chicken Parmesan over Linguine
 - Spinach and Ricotta Manicotti
 - Chicken Pomodoro over Linguine

Choice of One Dessert:

- White Chocolate and Strawberry Tiramisu
- Lemon Cheesecake
- Chocolate Almond Torte
- Fresh Fruit and Cream Tarts

\$18 Per Person

PASTA THEME

- Mixed Green Salad and Caesar Salad
- Warm Garlic Bread
- Choice of Pasta:
 - Linguine
 - Penne
 - Fettuccine
 - Tri-Colored Rotini
- Choice of Two Sauces:
 - Italian Sausage Marinara
 - Creamy Alfredo
 - Vegetable Marinara
 - Vodka Tomato Cream
 - Creamy Boston Clam
 - Creamy Primavera
- Choice of One Dessert:
 - Bailey's Irish Cream and Chocolate Bundt Cake
 - White Chocolate Raspberry Cheesecake
 - Strawberry Mousse Cream Puffs

\$12 Per Person

(\$14 per person if you would like to add grilled chicken.)

BBQ Dinner Options



Iced tea and water are included with your meal. All meals are priced to include a total of three salads and/or sides and one dessert. You may add extra salads and sides for \$.75 each per person. All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or more.

CHOICE OF FRESH SALADS

- Green and Purple Cabbage Coleslaw
- Creamy Potato Salad
- Seasonal Fresh Fruit Salad
- Baby New Potato Salad with Bacon and Chives
- Tortellini Salad with Veggies and Olives
- Mixed Green Salad with Choice of Dressing
- Pasta and Veggie Salad
- Black Bean and Corn Salad with Fried Tortilla Strips

CHOICE OF MEAT

- Shredded BBQ Pork on Hoagies. 10.50
- BBQ Chicken Breast, Legs and Thighs. 11.
- Thin Sliced BBQ Beef on Hoagies. 11.50
- Cowboy Spiced BBQ Pork Ribs. 14.50
- Amber Ale Simmered Brats with Kraut on Hoagies. 10.50
- Sloppy Joes on Kaisers. 10.
- Honey Stung Fried Chicken. 13.
- Grilled Beef, Buffalo or Veggie Burgers. 10.50
- Chicken Fried Steaks. 10.50
- Thai Salmon Burgers. 11.
- Grilled Ribeyes. 18.
- Grilled New York Strip Steaks. 19.
- Grilled Sirloin Steaks. 16.
- Boneless Chicken Breast Sandwiches. 10.50

CHOICE OF SIDES

- Corn on the Cob (seasonal)
- Fresh Sliced Watermelon (seasonal)
- Homemade Mac and Cheese
- Fresh Veggies with Ranch Dressing
- Creamy Mashed Potatoes and Gravy
- Roasted Red Potatoes with Rosemary
- Jalapeno Cheddar Cornbread
- Dinner Rolls with Butter
- Baked Potatoes with Sour Cream and Butter
- Cowboy Baked Beans
- Tri Colored Tortilla Chips and Salsa
- Scalloped Potatoes

CHOICE OF DESSERT

- Strawberry Shortcake
- Classic Chocolate Brownies
- Cookies, Assorted Flavors
- Fruit Cobbler
- Apple, Peach or Berry Crisp
- Assorted Dessert Bars

Homemade Desserts



*Desserts are priced to accompany orders from the Meat & Fish or Pasta menus.
Some items are seasonal.*

HOMEMADE CAKES

- Carrot Cake with Cream Cheese Frosting. 2.
- Bailey's Irish Cream and Chocolate Bundt Cake. 2.5
- Traditional Tiramisu. 2.5
- White Chocolate and Strawberry Tiramisu. 2.5
- German Chocolate Cake. 2.5
- Chocolate Cherry Cake. 2.5
- Angel Food Cake with Berries. 2.
- Strawberry Shortcake with Whipped Cream. 2.
- Blueberry Buckle. 2.
- Bread Pudding. 2.

CHEESECAKE

- Lemon Berry. 3.
- Double Chocolate. 3.
- Chocolate Chip. 3.
- White Chocolate Raspberry. 3.
- New York with Berries. 3.
- Chocolate Frangelico. 3.
- Key Lime. 3.
- Chocolate Mint. 3.
- English Toffee Crunch. 3.
- Fresh Peach. 3.
- Pumpkin. 3.
- Caramel Apple. 3.

OTHER FAVORITES

- Homemade Brownies. 1.
Mint, Raspberry, Nut or Plain
- Assorted Flavors of Cookies. 1.
Chocolate Chip, Oatmeal Raisin, Sugar
- Assorted Dessert Bars. 1.5
- Chocolate Cream Tart. 2.
- Fresh Fruit and Cream Tarts. 2.
- Chocolate Covered Strawberries (seasonal). 1.80
- Assorted Fruit Pies. 2.5
Apple, Peach, Pumpkin, Berry
- Peach, Apple or Blueberry Cobbler. 2.
- Assorted Cream Puffs. 2.
Bavarian Cream, Strawberry or Chocolate Mousse
- Chocolate Mousse Pie. 2.5