

## **ENTREES**

### **BEEF**

BRAISED SHORT RIB

BEEF TIPS IN MUSHROOM SAUCE

LASAGNA

### **CHICKEN**

CORDON BLEU

LEMON CHICKEN PICCATA

HERB ROASTED

RASPBERRY CHIPOLTE WITH GOAT CHEESE

### **PORK**

ROAST PORK LOIN WITH CRANBERRY PORT REDUCTION

SMOKED SHREDDED PORK (WITH OR WITH OUT SAUCE)

MAPLE BOURBON GLAZED HAM

SMOTHERED RIBEYE PORK CHOPS

### **SEAFOOD**

LEMON DILL BROILED COD

BAKED SALMON WITH HOLLANDAISE

## **SIDES**

### **VEGETABLES**

HONEY GLAZED CARROTS

BUTTERED DILL CARROTS

CALIFORNIA MEDLEY

GREEN BEAN ALMONDINE

CORN

### **POTATO**

SWEET POTATO HASH

WILD RICE PILAF

ROASTED BABY REDS

GARLIC MASHED

### **SALADS**

TOSSED GARDEN

CAESAR

POTATO

ITALIAN PASTA

All banquets are served as a plated dinner, uniform for all guests, unless a vegetarian plate is needed.

Meals include choice of 1 Entrée, 2 sides, and rolls with butter for \$24.95 per guest. Add an additional entrée item for \$4 or additional side for \$2.95 per plate.

Prices are subject to change due to supply shortages and supplier price increases. Pricing will be finalized and sent to banquet host by two (2) weeks prior to the event.

Please make us aware of any allergies. Vegetarian Option available upon request

Please be seated promptly at agreed upon time for best food quality

### **IMPORTANT INFORMATION**

We offer a separate banquet appetizer menu.

Linens are available, but not included. These must be ordered at least two weeks prior to event.

Decorations are welcome, however, no glitter, confetti, nails, thumb tacks, or overly sticky tape.

Televisions and wall décor are permanent and will not be removed.

Final food and beverage choices, as well as number of guests must be made at least two weeks prior to event.

If requesting a particular beer or wine, host is responsible for cost regardless of usage.

A \$200 **non-refundable** deposit is **required at the time of reservation** and will be deducted from final invoice. Complete payment in the form of card or cash is due at end of the event. No checks!

**No carry ins.** The only exception is a cake from a licensed facility with a valid receipt.

\*\*\*NO HANICAP ACCESS TO UPSTAIRS\*\*\*

### **PRICING REQUIREMENTS**

Weekday Luncheons vary. Please inquire.

Weeknights (4-10pm) \$500.00 minimum purchase

Friday/Saturday night 4-midnight \$1,000.00 minimum purchase (last call at 11:30pm)

Weekend day (11-4pm) \$50.00 per hour

All bar and food costs combine to reach amount minimums. This does not include tax and service fee.

Entire facility available for private events. Pricing varies.

5.5% Sales Tax AND 20% Service Fee apply to all events.