



Premier Menu

All menus are customizable

Garden Fresh Salads

Cobb Salad

Garden fresh selection of mixed greens, cucumbers and tomatoes

Crunchy Layer Salad

Fresh Tossed Garden Salad topped with Gourmet Chicken Salad

Spinach Salad

Fresh baby spinach leaves tossed with fresh berries and pecan pieces served with vinaigrette dressing

Cranberry Waldorf Salad

Sliced ham, turkey and cheese on a bed of mixed greens with sliced cucumbers & grape tomatoes, served with a variety of dressings.

Entrees

Smoked Pork Loin with Spiced Apples

Applewood smoked pork loin* served with an apple garnish

Roasted Pork Tenderloin*

Seasoned and roasted to perfection

Baby Back Ribs

Smoked ribs slow cooked and served with a sweet barbeque sauce

Chicken Cordon Bleu

Fresh chicken breast filled with ham and Monterey jack cheese breaded and topped with a Dijon mustard cream sauce

Bacon Wrapped Chicken

Tender chicken breast stuffed with cream cheese and chives and wrapped with a slice of bacon and topped with basil cream sauce

Osso Buco

Osso Buco combined with sweet and tangy BBQ sauce

Bourbon Glazed Salmon

Hand-cut salmon broiled and glazed with a bourbon sauce

Chicken Bruschetta

Chicken breast baked and topped with diced tomatoes, basil, and mozzarella cheese

Chicken Piccata

Chicken floured and sautéed with lemon, white wine, butter, and capers

Prime Rib

Slow roasted or smoked prime rib*, seasoned with fresh herbs and spices cooked to medium rare

Premium Beef Tenderloin

Hand Carved USDA Black Angus beef tenderloin* cooked to medium rare

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





Side Items

Baby Bakers with Butter
Parsley Potatoes
Corn Soufflé
Maple Infused Sweet Potato
White Cheddar Macaroni
Roasted Vegetable Medley
Yukon Gold Creamed Potatoes
Burgundy Mushrooms
Jasmine Rice
Rice Pilaf

Haricot Green Beans with Garlic and Roasted Red Peppers
Pearl Couscous with Red Grains
Asparagus with Truffle Oil
Whole Baby Carrots
Roasted Brussel Sprouts with Bacon and Brown Sugar
Angel Hair with Butter and Garlic

Desserts

Cookies & Brownies Simple Pies & Sheet Cakes Cobblers & Puddings Cheesecakes and "Ultimate" Desserts

Contact one of our event planners for additional details at 865.521.1300.