



## **BREAKFAST**

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### **Basics**

#### **American Classic**

Scrambled Eggs, home fried potatoes  
Crisp bacon and sausage

*\$12.75 Per Person Buffet/ \$14.75 Per Person Plated*

#### **The American Classic Plus**

Selection of Chilled Juices  
Assortment of Danish & Doughnuts  
Sliced Seasonal Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

*\$13.75 Per Person Buffet/ \$15.75 Per Person Plated*

#### **Healthy Morning**

Scrambled "Eggbeaters"  
Roasted potatoes with peppers and onions  
Seasonal Fruit

*\$11.95 Per Person Buffet/ \$13.95 Per Person Plated*

#### **The Molly**

Fluffy buttermilk biscuits split and stuffed with scrambled eggs.  
Grilled ham and cheddar cheese  
Roasted potatoes with peppers and onions  
Seasonal Fruit

*\$12.75 Per Person/ \$14.75 Per Person Plated*

*\*All Prices are honored before 10:00am*

*\*Minimum 30 People*

*\*All Above Include Coffee, Juice, and Water*



## **Plated Dinners**

*Included: Salad, Bread, Water, and Sweet Tea*

### **Chicken Supreme**

Boneless chicken breast filled with a blend of cream cheese, mushrooms, parsley, and chives. Served with mashed potatoes and green beans.

***\$18.95 Per Person***

### **Roasted Stuffed Chicken**

A chicken breast stuffed with spinach and cheese smothered in parmesan sauce. Served with roasted potatoes and green beans.

***\$21.95 Per Person***

### **Chicken Castellina**

Grilled chicken breast with white wine, sun dried tomatoes, bacon, sliced artichokes, and smoked Gouda. Served with roasted potatoes and green beans.

***\$23.95 Per Person***

### **Sliced Porkloin**

Served over mashed potatoes and vegetable medley.

***\$18.95 Per Person***

### **Sliced Flank Steak**

Served over mashed potatoes and green beans

***\$23.95 Per Person***

### **Filet of Salmon**

Baked filet of salmon drizzled in white cream sauce. Served with mashed potatoes. Served with broccoli and mash potatoes.

***\$29.95 Per Person***

### **Steak Dianne**

Filet of tenderloin medallions covered with a rich brown sauce flavored with Dijon mustard, brandy, mushrooms, and onions. Served with mashed potatoes and green beans.

***\$29.95 Per Person***

### **Combo Plate**

A boneless marinated chicken breast grilled to perfection and topped with a white cream sauce, paired with filet mignon served with béarnaise sauce. Served with roasted potatoes and green beans.

***\$33.00 Per Person***

### **Salads (Choose One)**

Ceaser, Fresh Greens with Ranch served with tomato and cucumber, and Caprese



## **Vegetarian Choices**

*(Choose One)*

### **Spinach and Mushroom Enchilladas**

*Smothered with sour cream sauce*

### **Vegetable Primavera**

*Fresh steamed vegetables served on a layer of zucchini with pesto sauce*

### **Vegetarian Twist**

*Vegetarian lasagna topped with marinara sauce and parmesan cheese*

\*All vegetarian dishes are priced equal to the served entrée due to the same/all refreshments.



# Build Your Own Buffet

### Light

\$20.95 Per Person  
Choose of one salad,  
One meat, one starch,  
And one vegetable.

### CLASSIC

\$24.95 Per Person  
Choose two salads,  
two meats, two starches,  
And two vegetables.

### SUMPTUOUS

\$32.95 Per Person  
Choose three salads,  
three meats,  
Three starches, and  
Two vegetables.

\*Minimum 30 People

\*All buffet style dinners include salad, rolls & butter, water, and sweet tea

\*Buffet Service is for one hour from start of serving time.

\*House Linen and Napkins included.

### SALADS

- Fresh Greens, tomatoes, and cucumbers,  
Tossed with ranch dressing.
- Caesar Salad with garlic croutons and  
Caesar dressing.

### VEGETABLES

- Green Beans
- Buttered Corn
- Okra and Tomatoes
- Chef's California Blend
- Steamed broccoli spears
- Glazed carrots

### MEATS

- Flank steak
- Savory herbed pork loin
- Chicken Parmesan with romano cheese
- Chicken with mushrooms and gravy
- Fried Chicken
- Fried Catfish
- County Fried Steak
- Pre-carved Roasted Turkey

\*with carver add \$50 per hour

- Pre-carved Ham

\*with carver add \$50 per hour

### STARCHES

- Rice Pilaf
- Rice and Brown Gravy
- Garlic Mashed Potatoes
- Mashed Potatoes with Gravy
- Roasted new potatoes
- Sweet Potato Casserole
- Macaroni and Cheese



## CARVINGS

**WHOLE ROASTED TURKEY (Serves 75 guests)**

With cranberry chutney, rolls, and condiments

\$130

**PRIME RIB AU JUS (Serves 75 guests)**

\$40 per pound, minimum 18 pounds

**STEAMSHIP ROUND OF BEEF (Serves 300 guests)**

With horseradish, rolls, and condiments.

\$20 per pound, minimum 50 pound increments

**TOP ROUND OF BEEF (Serves 75 guests)**

with horseradish, rolls, and condiments

\$20 per pound, minimum 20 pounds

**WHOLE BEEF TENDERLOIN (Serves 25 guests)**

with horseradish, rolls, and condiments

\$45 per pound, minimum 5 pound increments

**CARVED PIT HAM (Serves 25 guests)**

With rolls and condiments

\$20 per pound, 15 pound increments

\*\$50 Carver Fee Per Hour



# TRAYS

COLD SPINACH DIP.... \$55  
Served in bread bowl with crackers (serves 50)

DIP & CHIPS.... \$45  
French onion or ranch dip (serves 50)

MILD SALSA with torilla chips.... \$33  
(Serves 50)

MEXICAN LAYER DIP with tortilla chips.... \$55  
(Serves 50)

HOT ARTICHOKE DIP  
With crackers or sliced baguettes (serves 50)

GRILLED VEGETABLE PLATTER  
Small.....\$75  
Large.....\$115

VEGETABLE CRUDITES  
Small.....\$75  
Large.....\$115

SLICED FRUIT TRAY  
Small.....\$85  
Large.....\$125

IMPORTED & DOMESTIC CHEESES.... \$125  
With baguettes (serves 75)

SPECTACULAR STRAWBERRY DISPLAY.... \$350  
Seasonal (Serves 75)

## TRAYS (continued)

DELI MEAT & CHEESE  
Small.....\$89



Large.....\$190  
Turkey, ham, and roast beef deli meats; cheddar, swiss, and american cheese; rolls and condiments

WHOLE COOKED SALMON.... \$400  
Served on a bed of lettuce with mustard and dill sauce and crackers (Serves 75-100)

PEEL AND EAT SHRIMP.... \$40 per pound  
Served with cocktail sauce and lemon (serves 10)

ASSORTED CUBED CHEESES.... \$65  
With crackers (Serves 30)

CAPRESE SKEWERS.... \$75  
Mozzarella, Tomato, Basil, Olive Oil & herbs (serves 50)

ANTI-PASTO SKEWERS.... \$75  
Salami, Fontina, Kalamata Olives and Artichokes (serves 50)

**HORS D'OEUVRES**  
**All Selections Include 50 Pieces**



- Sweet & Sour, Swedish, or Barbecue Meatballs.... \$65
- Fancy Deviled Eggs.... \$45
- Southern Deviled eggs with bacon and jalapeno.... \$55
- Tomato basil crostini.... \$75
- Chicken Wings (Choose Flavor) .... \$65
- Pork Egg Rolls.... \$68
- Pigs in a Blanket.... \$50
- Vegetable Spring Rolls.... \$65
- Homemade Finger Sandwiches.... \$60
- Crispy Fried Chicken Tenders.... \$85
- Spicy Pimento cheese with crackers.... \$50
- Fried Green Tomatoes.... \$65
- Southwest Eggrolls.... \$65
- Seafood dip with crackers.... \$100
- Pulled Pork Slides.... \$50

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**Room Charges and Set-up Fees (4 hours for each event)**

Room Name                      Room Rental Fee





Ballroom	\$250.00
Dining Room	\$250.00
Ballroom/Dining	\$500.00
Daedalian	\$50.00
Molly's	\$500.00
Top Gun	\$50.00

Wedding Fee \$250.00

\*Event deposits are **NONREFUNDABLE**

\*Room Charges can be waived/lowered if product ordered is equal to or higher than proposed room rental fee in dollar amount.

\*Set up fees are separate from Room Rental Fees and will be determined by headcount, and set up style. Customers can waive this fee by setting and breaking down rooms themselves. Set up Fees will be assessed to final contract if room is not torn down after event.

### Deposits and Payments

Room reservations are not set until a deposit has been made and a contract signed.

A **non-refundable** deposit is due at time of booking.

Remittance of "Total Balance Due" is required no later than the day before the event.

See contract for additional information.

### Banquet Room Maximum Capacity

	PLATED MEALS	RECEPTION	CLASSROOM	THEATER
Ballroom	200	250	100	300
Dining Room	120	175	75	175
Daedalian	50	75	40	100
Molly's Bar & Grill	90	150	N/A	N/A
Top Gun	40	60	N/A	N/A