

MENU OPTIONS FOR DAYTIME & CORPORATE EVENTS ONLY

We offer hors d'oeuvres menus for corporate and special events upon request.

A deposit is required for meal functions.

CONTINENTAL BREAKFAST

\$11.50 per person inclusive

Quiches, cut into small sizes/or sliced in regular pieces

Sausage

Danish & assorted pastries w/butters including:

Moravian Crumb Cake & Blueberry muffins

Fresh Fruit with Yogurt

Orange and other juices

Coffee (Regular & Decaf)

Hot Tea

BOX LUNCH MENU with WRAPS

\$11.00 per person inclusive

Combination of Sandwiches including:

Turkey, Ham or Roast Beef on a Soft Pretzel Roll or Wrap

Chicken Salad or Tuna Salad in a Cheddar Wrap

Or a Veggie Wrap

All sandwiches include:

assortment of deli salad

(Red Potato Salad, Cole Slaw or Broccoli Salad with Peanuts and Raisins or Pasta Salad)

dill pickle, chips, and a cookie

Utensils, Napkin and Wet-Nap

Sandwiches will include condiments of mustard and mayo.

Choice of Beverage:

Bottled Water, Coke, Diet Coke or Sprite

Full Hot Lunch Menu

Your full course lunch or dinner includes: choice of salad, entrée, two vegetables, fresh baked rolls & butter, beverages and dessert.

APPETIZERS

(\$1.50 extra)

Chilled Juices & Crackers	Fruit Cup
Soup of Your Choice: Broccoli, Vegetable, & Chicken Corn	Mellon Cup in season
Shrimp Cocktail (\$1.00 extra)	Cheese & Crackers

SALADS

Relish Tray	Tossed Salad
Spinach Salad w/Hot Bacon Dressing	Jello Salad
Coleslaw	

ENTRÉES

(\$1.75 for 2nd meat)

Spaghetti & Stuffed Shells \$16.50	Roast Beef w/w-out Filling Turkey w/Filling \$19.00
Breaded Baked Chicken (thigh) \$17.50	Boneless Stuffed Breast of Chicken \$19.75
Roast Pork Ham Loaf Meat Loaf Baked Ham w/Pineapple Glaze \$18.50	Baked Stuffed Pork Chops Chicken Cordon Bleu \$20.25
Grilled Chicken Breast w/Sweet & Sour Sauce Baked Chicken Breast w/Gravy \$18.25	Baked Stuffed Flounder \$20.75
	Grilled Steak \$28.50

VEGETABLES

Choice of two

Baked Potato w/Sour Cream	Mixed Vegetables
Parsley Potatoes	Buttered Corn
Gourmet Potatoes	Green Bean Almondine
Candied Sweet Potatoes	Peas & Pearl Onions
Glazed Baby Carrots	Baked Corn
Baked Pineapple Filling	Peas & Carrots
Mashed Potatoes	Scalloped Potatoes

Full Hot Lunch Menu (cont'd)

DESSERTS

(choice of 2 desserts)

Apple Pie
Cherry Pie
Blueberry Pie
Pecan Pie
Pumpkin Pie
Shoofly Pie

Chocolate OR Angelfood Ice Cream Roll
Carrot Cake
Chocolate Cake
Marble Cake
Ice Cream served w/pie or cake (\$.50 extra)
Cheese Cake (\$.50 extra)

BEVERAGES

(hot & one cold)

Coffee (regular and decaf)
Hot Tea

Punch
Lemonade
Iced Tea (sweet & unsweetened)

A minimum of 15 paid meals is required

Add an additional \$2.00 per person for groups of 15-19

Children three through ten are charged \$2.00 less than adults.

Groups of 30 or more may have a “choice” of 2 different entrees.

A deposit is required for meal functions.

PLEASE NOTE:

Prices are guaranteed for 90 days. We would appreciate you keeping us informed as you count changes. A final count is needed one week in advance; changes to count are not accepted two days before engagement, although may increase somewhat. Payment in full is expected either beforehand or on arrival unless other arrangements have been made in advance.

LUNCH, SANDWICH and PICNIC MENU

Meal prices include a meat, two vegetables, two salads, dessert, drink and homemade dinner roll. Also include are paper supplies, serving pieces, and condiments. This menu is suggested for picnics, reunions, luncheons, and any other informal gathering.

Prices are inclusive of gratuity and taxes.

(\$1.50 for extra Entrée & \$.60 for extra vegetable)

Roast Pork: Cooked in a barrel and sliced at your location. Our charcoal roasted pork is cooked until tender and juicy. Service with either:

1. (\$15.50) Sliced Pork with our barbecue sauce
2. (\$16.00) Sliced pork with a filling stuffed in pig
3. (\$14.50) Pork barbecue on roll

Roast Beef: Our special marinated top round of beef over charcoal and sliced thin for tender eating. Served:

1. (\$15.50) Sliced beef with gravy
2. (\$15.00) Sliced thin on roll with choice of barbecue sauce, cheese toppings or horseradish

Barbecue Chicken: Barbecued to perfection over an open charcoal pit.

1. (\$13.75) Chicken Leg & Thigh
2. (\$14.50) Chicken Breast, Leg and Thigh
3. (\$14.50) Marinated Boneless Chicken Breast

Grilled Steak: (\$25.00)

Only the best steak grilled over charcoal to suit your taste.

Hamburgers and Hotdogs: (\$13.75)

Grilled at any location for a great outdoor picnic.

Hot Meatball Sandwiches: (\$13.75)

Homemade meatballs served with sauce on an Italian roll.

Cold Croissant Sandwiches or Wraps and/or Cold Meat Platter w/Rolls: (\$13.50)

Soft rolls with a variety of garnishes and relish. Choice of three freshly sliced lunch meats; turkey, ham, and roast beef. Choose from a flavorful selection of Provolone, Swiss and American cheeses. Chicken and Ham salad are two lunch sandwiches not to be missed.

Beverages

Punch

Lemonade

Iced Tea

Regular or Decaffeinated Coffees

Hot Tea selection

LUNCH, SANDWICH and PICNIC MENU (cont'd)

Vegetables

Baked Potato	Chips and Pretzels
French Green Beans Almandine	Corn on the Cob in season (\$.50 extra)
Baked Corn	Vegetable Lasagna (\$.50 extra)
Mixed Vegetables	Broccoli Soup (\$1.00 extra)
Gourmet Potato	Chicken Corn Soup (\$1.00 extra)
Baked Beans	
French Fries (\$75.00 extra charge)	

Salads

Potato Salad	Tossed Salad w/2 dressings
Relish Tray w/Dip	Cole Slaw
Pasta Salad	Pickled Red Beets and Eggs
Macaroni Salad	Applesauce
Marinated Carrots	Broccoli Salad
Deviled Eggs	

Desserts

Fruit Salad with Cookies or Cupcakes

Ice Cream Roll:

Chocolate or Angel Food Cake rolled together w/Ice Cream

Fresh Fruit Platter:

Fresh Fruit (in season) cut and arranged artistically on a platter served w/fruit dip

Dessert Bar (\$1.00 extra):

An assortment of desserts that may include:

Pudding, Cheesecake, Fruit Salad, Fruit Cobbler, Homemade Pies, Cakes, Cookies, and Ice Cream

A minimum of 15 paid meals is required

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