

Plated Combinations Menu

Salad

Century Salad – Caesar Salad

Entrees (Choice of 1)

Sliced Petite Beef Tenderloin and Breast of Chicken Piccata – Sliced Petite Beef Tenderloin and Oven Poached Atlantic Salmon – Sliced Petite Beef Tenderloin and Petite Lobster Tail *add \$4.00 for Beef Tenderloin Plates*

Potatoes (Choice Of 1)

Oven Roasted Herb Skin Potatoes – Garlic Mashed Red Skin Potatoes – Scalloped Potatoes – Smashed Red Skin Potatoes – Brown and Wild Rice Blend

Vegetables (Choice Of 1)

Green Bean Medley – Cut Buttered Corn – Peas and Carrots – Vegetable Medley

Above includes: Fresh Baked Bread, Butter, Colombian Coffee, Tea, and Chef's selection of Assorted Desserts

Unlimited Bar offerings to include House Brands of:

Whiskey – Vodka – Gin – Rum – Scotch – Spiced Rum – Bourbon – Peach Flavor Schnapps – Chardonnay – Cabernet Sovereign – White Zinfandel – Domestic Draft Beer
Soda Pop, Garnishes, Juice & Professional Bartender Included
Price per guest \$_____

Deluxe Beverage Service Upgrade Unlimited Bar offerings to include:

Smirnoff Vodka – Beefeater Gin – J&B Scotch – Seagram's V.O. – Captain Morgan Spiced Rum – Christian Brothers Brandy – Jim Beam – Peach Flavor Schnapps – Bacardi Silver Rum – Southern Comfort Chardonnay – Cabernet Sovereign – White Zinfandel – Domestic Draft Beer
Soda Pop, Garnishes, Juice & Professional Bartender
Add \$3.00 Per Attended Guests to House Brands

Premium Beverage Service Upgrade Unlimited Bar offerings to include:

Absolute Vodka – Absolute Citron Vodka – Three Olives Vanilla Vodka – Three Olives Raspberry Vodka – Bacardi Silver Rum – Tangeray Gin – Jack Daniel's – Captain Morgan Spiced Rum – Chevis Regal – Crown Royal – Canadian Club – Southern Comfort – Hennessy V.O. – Baliey's Irish Cream – Kaula – Ammerato Chardonnay – Cabernet Sovereign – White Zinfandel – Merlot Imported Draft Beer
Soda Pop, Garnishes, Juice & Professional Bartender
Add \$5.00 Per Attended Guests to Deluxe Package