



**RECEPTION MENU OPTIONS**



**APPETIZER (\$4 PER PERSON)**

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MEAT, CHEESE, & CRACKERS

ASSORTED VEGETABLES WITH VEGETABLE DIP

FRESH FRUIT

**ENTREE**

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SLOW ROASTED PRIME RIB

OVEN ROAST BEEF

BAKED SALMON WITH LEMON

HERB CRUSTED PORK LOIN

HERB MARINATED CHICKEN

**VEGETABLE**

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ROASTED VEGETABLES

FRESH STEAMED GREEN BEANS

FRESH STEAMED BROCCOLI, CAULIFLOWER, AND CARROTS

BUTTERED CORN



## SIDE

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MASHED RED POTATOES AND GRAVY

ROASTED SEASONED RED POTATOES

BAKED POTATO WITH SOUR CREAM

RICE PILAF

## SALAD

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SPINACH SALAD WITH STRAWBERRIES AND POPPY SEED DRESSING

GREEN SALAD WITH ASSORTED DRESSINGS

CAESAR SALAD WITH CROUTONS

## BEVERAGES

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WATER PITCHERS ON THE TABLES

COFFEE AND HOT TEA

PUNCH FOR 100 PEOPLE (\$45)

PUNCH FOR 200 PEOPLE (\$80)

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\$1500 RECEPTION SPACE RENTAL

\$200 SOUND SYSTEM RENTAL

\$20 PER PLATE FOR ADULTS

\$10 PER PLATE FOR CHILDREN 3-8

18% GRATUITY WILL BE ADDED TO THE FOOD BILL

SERVED BUFFET STYLE, FRESH BAKED WHOLE WHEAT ROLLS WITH BUTTER INCLUDED