



RECEPTION MENU OPTIONS



APPETIZER (\$4 PER PERSON)

MEAT, CHEESE, & CRACKERS

ASSORTED VEGETABLES WITH VEGETABLE DIP

FRESH FRUIT

ENTREE

SLOW ROASTED PRIME RIB

OVEN ROAST BEEF

BAKED SALMON WITH LEMON

HERB CRUSTED PORK LOIN

HERB MARINATED CHICKEN

VEGETABLE

ROASTED VEGETABLES

FRESH STEAMED GREEN BEANS

FRESH STEAMED BROCCOLI, CAULIFLOWER, AND CARROTS

BUTTERED CORN



SIDE

MASHED RED POTATOES AND GRAVY

ROASTED SEASONED RED POTATOES

BAKED POTATO WITH SOUR CREAM

RICE PILAF

SALAD

SPINACH SALAD WITH STRAWBERRIES AND POPPY SEED DRESSING

GREEN SALAD WITH ASSORTED DRESSINGS

CAESAR SALAD WITH CROUTONS

BEVERAGES

WATER PITCHERS ON THE TABLES

COFFEE AND HOT TEA

PUNCH FOR 100 PEOPLE (\$45)

PUNCH FOR 200 PEOPLE (\$80)

\$1500 RECEPTION SPACE RENTAL

\$200 SOUND SYSTEM RENTAL

\$20 PER PLATE FOR ADULTS

\$10 PER PLATE FOR CHILDREN 3-8

NO GRATUITY CHARGED

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