BREAKFAST Basics

<u>American Classic</u>

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 spilt 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

Continental

Coffee and Tea with Assorted Danishes/Muffins *\$2.50 Per Person* Add Fruit: *\$3.50 Per Person*

*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 <u>Sliced Porkloin</u> 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

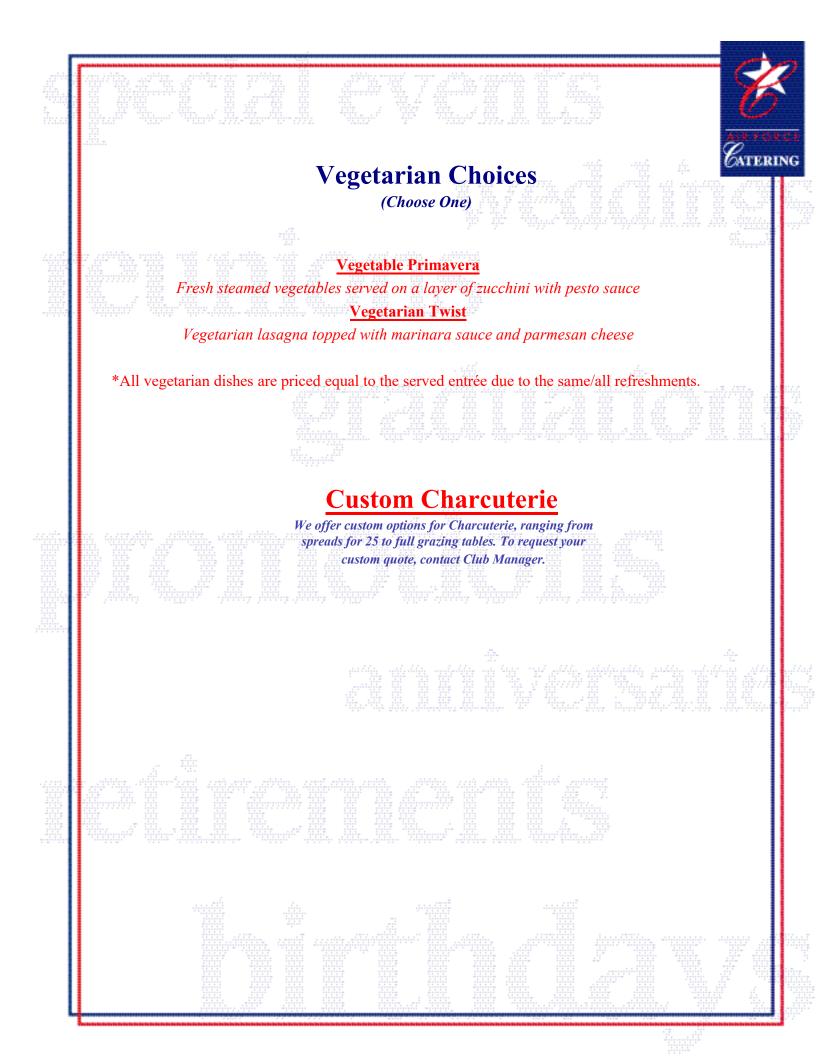
Combo Plate

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.

<u>Salads (Choose One)</u>

\$33.00 Per Person

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



Build Your Own Buffet

Light \$20.95 Per Person Choose of one salad, One meat, one starch, And one vegetable. <u>CLASSIC</u> \$24.95 Per Person Choose two salads, two meats, two starches, And two vegetables.

SUMPTUOUS \$32.95 Per Person

ATERING

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.
-Seasonal Fruit Salad

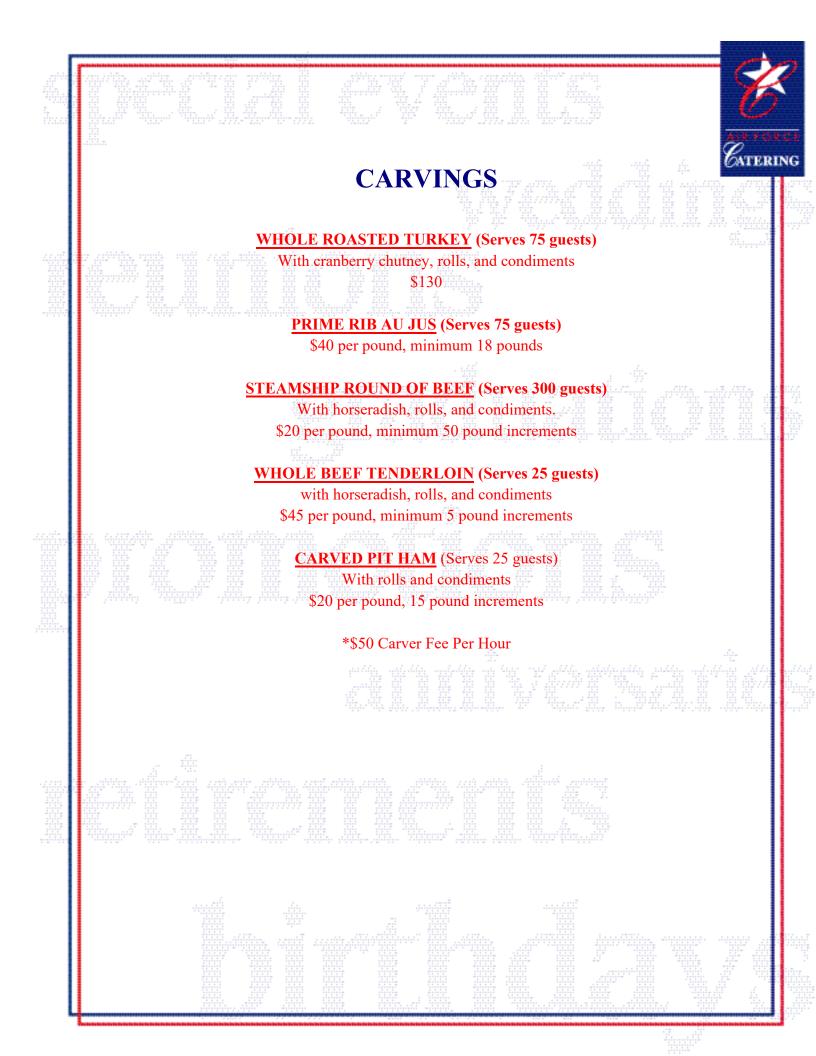
<u>MEATS</u>

-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

<u>VEGETABLES</u> -Green Beans -Buttered Corn -Okra and Tomatoes -Chef's California Blend -Steamed broccoli spears -Glazed carrots

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





DELI MEAT AND CHEESE

Small.....\$89 Large.....\$190

Turkey, ham, and roast beef deli meats; cheddar, swiss, and american cheese; rolls and condiments

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

ASSORTED CUBED CHEESES.... \$65

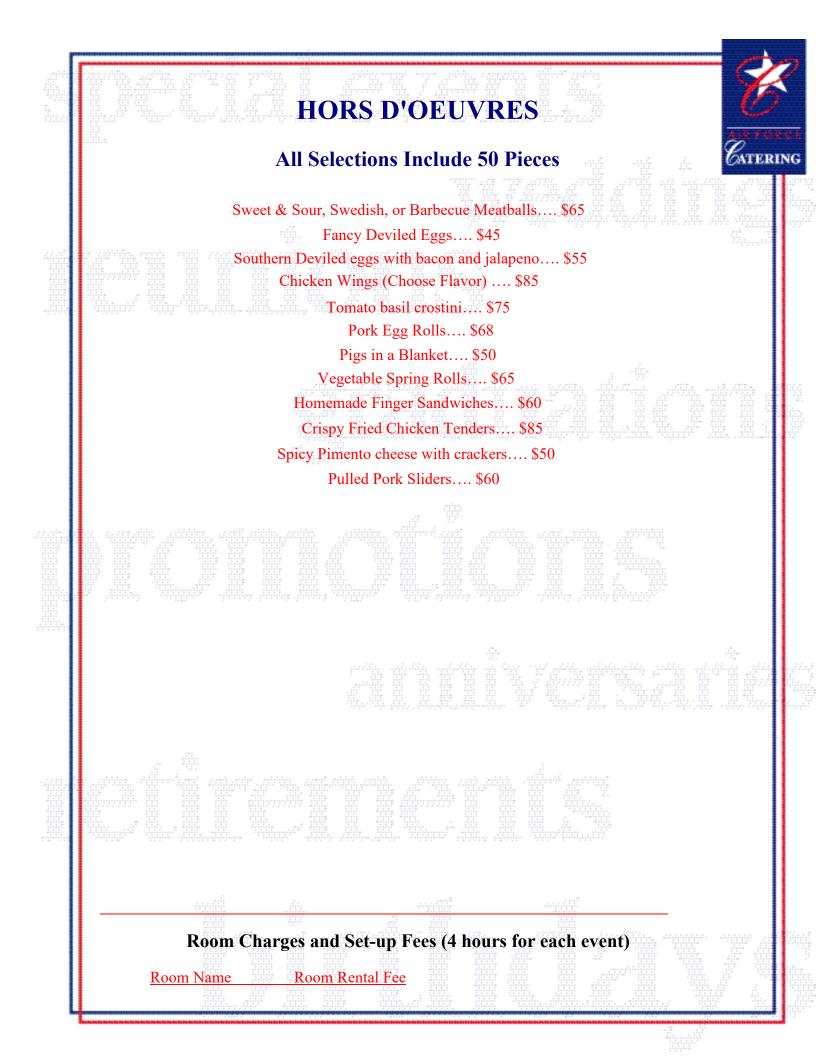
With crackers (Serves 30)

CAPRESE SKEWERS.... \$75

Mozzarella, Tomato, Basil, Olive Oil & herbs (serves 50)

ANTI-PASTO SKEWERS.... \$75

Salami, Fontina, Kalamata Olives and Artichokes (serves 50)



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	Ballroom	\$250.00	
	Dining Room	\$250.00	40° 798697.399299. 986-79-2.39
	Ballroom/Dining	\$500.00	(
	Daedalian	\$50.00	
	Molly's	\$500.00	
	Top Gun	\$50.00	
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	Wedding Fee	\$250.00	
	*Event deposits are	anining finisistensista aisist	
	•		ed if product ordered is equal to or higher than
propo	osed room rental fee in	n dollar amount.	
			- 446
	1 1		Rental Fees and will be determined by headcount,
		· · · · · · · · · · · · · · · · · · ·	e by setting and breaking down rooms themselves.
Set u	p Fees will be assesse	d to final contract i	f room is not torn down after event.
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	"WE DELIVER! F	or an additional \$1	00.00 Fee, Food may be delivered and set up*

We provide custom quotes and pricing! If you do not see what you are looking for, please ask Club staff to provide information!

Deposits and Payments

Room reservations are not set until a deposit has been made and a contract signed. A <u>non-</u><u>refundable</u> 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.

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	PLATED MEALS			RECEFTION			CLASSROOM			THEATER			
Ballroom		200			250			10	0			300	
		120						75]	175	
Daedalian		50			75			N/.	A]	00	
Molly's Bar &		90				=		40			1	N/A	
Top Gun	40			60			N/A			N/A			