

Dinner Menu – Plated

Salads: Choice of 1

Fresh Garden Salad w/ Homemade Dressings	Caesar Salad
Spinach Salad	

Meats: Choice of 2 meats per event - 1 meat per plate

King Prime Rib with Au Jus	Country Style Steak with Mushroom Gravy
Queen Prime Rib with Au Jus	Grilled Chicken
New York Strip	Fresh Mountain Trout
T-Bone Steak	Grilled Salmon
Beef Tenderloin	Fried Shrimp
Rib Eye Steak	Fried Catfish

Vegetable Selections: Choice of 2

Au Gratin Potato	Acorn Squash Soufflé
Mashed Potatoes	Cabbage Casserole
Twice Baked Potato	Lima Beans
Lyonnais Potatoes	French Fries
Rice Pilaf	Fried Okra
English Peas	Collard Greens
Asparagus	Creamed Spinach
Glazed Carrots	Harvard Beets
Green Beans	

Breads: Choice of 1

Homemade Yeast Rolls	Homemade Cornbread
Homemade Cheese Biscuits	Homemade Hush Puppies
Homemade Biscuits	Options: <i>Specialty Breads upon request</i>

Desserts Menu: Choice of 1

Chocolate Decadence	Homemade Lemon Pie	Mini Cream Horns
Key Lime Cheesecake	Homemade Coconut Cream Pie	Chocolate Éclairs
Bananas Foster Cheesecake	Homemade Buttermilk Pie	Chocolate Covered Strawberries
Boston Cream Pie	Homemade Fruit Cobbler	Homemade Brownies
Tiramisu	Homemade Coconut Cake	Homemade Gourmet Cookies
Fruit Torte	Chocolate Fountain	Seasonal Fruit Shortcake
Petit Fours	White Chocolate Fountain	
Homemade Chocolate Pie	Homemade Macaroons	

Beverage Selections (not included in menu price):

Coffee – Regular and Decaf	Hot Tea
Bottled Soft Drinks	Hot Chocolate
Bottled Water	Milk