

Venues - Event Menus

Breakfast Menus

<i>Full Continental Breakfast</i>		
Fresh Fruit Bowl	Assorted Sliced Breads	Cheese Grits
Assorted Fresh Fruit Tray	Homemade Cinnamon Rolls	Yogurt
Choice of 2 Breakfast Meats:	Homemade Donuts	Bowls of Seasonal Berries
(<i>Bacon, Country Ham, Link</i>	Homemade Biscuits	Whipped Cream
<i>Sausage, Sausage Patty or</i>	Homemade Blueberry Muffins	Cream Cheese
<i>Pork Tenderloin)</i>	Homemade Fried Fruit Pies	Cinnamon and Brown Sugar
English Muffins	Assorted Danish Pastries	Honey, Jams & Jellies
Bagels	Assorted Cereals	
Croissants	Oatmeal	

<i>Light Continental Breakfast</i>
Your choice of 6 items from above menu. Please note each meat counts as 1 item.

<i>Mountain Man Breakfast Menu</i>		
Fresh Fruit Bowl	Country Fried Potatoes	Croissants
Assorted Fresh Fruit Tray	Grits	Yogurt
Pork Tenderloin	Pancakes w/ syrup	Oatmeal
Sausage Patties	Homemade Cinnamon Rolls	Cheese Grits
Link Sausage	Homemade Blueberry Muffins	Stewed Apples
Country Ham/Honey Ham	Homemade Biscuits	Bowls of Seasonal Berries
Bacon	Homemade Donuts	Whipped Cream
Sausage Gravy	Homemade Fried Fruit Pies	Honey, Jams & Jellies
Red-Eye Gravy	Assorted Sliced Breads	
Scrambled Eggs	Bagels	

<i>Beverage Selections – (not included in menu price)</i>	
Apple Juice	Hot Tea
Orange Juice	Hot Chocolate
Tomato Juice	Milk
Cranberry Juice	Bottled Soft Drinks
Grapefruit Juice	Bottled Water
Coffee – Regular and Decaf	

Special Items Available Upon Request: Eggs Benedict

Luncheon Menus - Buffet Style

Mountain Deli Menu

Assorted Sliced Deli Meats:	Potato Salad	Sliced Onions
<i>Ham, Turkey, Roast Beef,</i>	Cole Slaw	Pickles
<i>Pastrami</i>	Baked Beans	Condiments
Assorted Sliced Deli Cheeses	Assorted Breads & Buns	Strawberries and Whipped Cream
Pan Fried Chicken Breast	Chips with Dip	Homemade Desserts Menu
Fresh Fruit Tray	Lettuce	<i>Options: Hand-cut French Fries</i>
Deviled Eggs	Sliced Tomatoes	

All American Menu

Hamburger – 6 oz. Angus	Deviled Eggs	Sliced Onions
Hot Dogs – certified Angus	Potato Salad	Pickles
Grilled Chicken Breast	Chips with Dip	Assorted Buns
Chopped BBQ Pork	Cole Slaw	Condiments
Fresh Fruit Tray	BBQ Sauce	Strawberries and Whipped Cream
Baked Beans	Lettuce	Homemade Desserts Menu
Corn on the Cob	Sliced Tomatoes	<i>Options: Hand-cut French Fries</i>

Garden Salads Menu

Chicken Salad	Pickles	<i>Options:</i>
Shrimp Salad	Lettuce	<i>Fresh Garden Salad</i>
Tuna Salad	Sliced Tomatoes	<i>Avocado Salad</i>
Pan Fried Chicken Breast	Sliced Onions	<i>Broccoli Salad</i>
Fresh Fruit Tray	Condiments	<i>Waldorf Salad</i>
Potato Salad	Croissants	<i>Ambrosia</i>
Deviled Eggs	Assorted Breads	<i>Pasta Salad</i>
Cole Slaw	Strawberries and whipped cream	<i>Calico Salad</i>
Baked Beans	Homemade Desserts Menu	<i>Cucumber Salad</i>
Chips with Dip		<i>Hand-cut French Fries</i>

BBQ Menu – Choice of any 2 meats

BBQ Pork Ribs	Cole Slaw	BBQ Sauce
BBQ Chicken - quartered	Chips with Dip	Bread and Butter Pickles
BBQ Chopped Pork	Lyonnais Potatoes	Assorted Buns
BBQ Beef Ribs	Collard Greens	Homemade Rolls
Corn on the Cob	Fried Okra	Homemade Desserts Menu
Baked Beans	Fresh Fruit Tray	<i>Options:</i>
Acorn Squash Soufflé	Sliced Tomatoes	<i>Brunswick Stew</i>
Potato Salad	Sliced Onions	<i>Seasonal Fruit Shortcakes</i>

Homemade Desserts Menu (included with above)

Fruit Cobbler	Buttermilk Pie
Chocolate Pie	Cherry Cheesecake
Lemon Pie	Seasonal Fruit Shortcake
Coconut Pie	Gourmet Cookies

Beverage Selections (not included in menu price)

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

Luncheon Menus - Plated

<i>Chicken Salad Croissant Plate</i>	
Chicken Salad Croissant <i>(choice of chicken salad, tuna salad or shrimp salad)</i>	Fruit Salad
Cottage Cheese	Dessert: <i>Choice from Homemade Desserts</i>
	<i>Menu</i>

<i>BBQ Plate</i>	
BBQ pork chopped	Deviled Egg
Baked Beans	Dessert: <i>Choice from Homemade Desserts</i>
Potato Salad or Coleslaw	<i>Menu</i>

<i>Soup, Salad and Sandwich Plate</i>	
Cup of Soup – <i>choice of 1 from Soups Menu</i>	Potato Chips or Hand Cut French Fries
Fresh Garden Salad w/ Homemade Dressings	Dessert: <i>Choice from Homemade Desserts</i>
Club Sandwich – <i>choice of white or wheat</i>	<i>Menu</i>

<i>Shrimp or Chicken Salad Stuffed Tomato</i>	
Tomato stuffed with Shrimp or Chicken Salad	Deviled Egg
Fresh Garden Salad w/ Homemade Dressings	Dessert: <i>Choice from Homemade Desserts</i>
Assorted crackers	<i>Menu</i>

<i>Hamburger Plate</i>	
Hamburger or Grilled Chicken Sandwich	Pickle spear
Fruit Salad	Dessert: <i>Choice from Homemade Desserts</i>
Potato Chips or Hand Cut French Fries	<i>Menu</i>

<i>Soups: Optional</i>	
Corn Chowder	Cream of Cauliflower
Cream of Tomato	Crab Soup
Cream of Broccoli	Chicken and Rice Soup
Cream of Potato	Chili

<i>Homemade Desserts Menu – Choice of 1</i>	
Fruit Cobbler	Buttermilk Pie
Chocolate Pie	Cherry Cheesecake
Lemon Pie	Seasonal Fruit Shortcake
Coconut Pie	Gourmet Cookies

<i>Beverage Selections (not included in menu price):</i>	
Coffee – Regular and Decaf	Hot Tea
Bottled Soda	Hot Chocolate
Bottled Water	Milk

Dinner Menu – Buffet

Salads: Choice of 3

Fresh Garden Salad	Broccoli Salad
Calico Salad	Waldorf Salad
Coleslaw	Avocado Salad
Pasta Salad	Cucumber Salad
Potato Salad	Ambrosia

Meats: Choice of 3

Carving Station serving: <i>Prime Rib, Beef</i>	Country Style Steak with Mushroom Gravy
<i>Steamship Round, Beef Tenderloin, Pork</i>	Chicken Alfredo with Linguine
<i>Tenderloin, Honey Glazed Ham or Turkey</i>	Fresh Mountain Trout
Grilled Chicken	Grilled Salmon
Fried Chicken	Fried Shrimp
BBQ Chicken	Fried Catfish
Country Ham	BBQ Shrimp

Vegetable Selections: Choice of 6

Au Gratin Potato	English Peas	Cabbage Casserole
Mashed Potatoes	Green Beans	Lima Beans
Lyonnais Potatoes	Acorn Squash Soufflé	Baked Apples
Rice and Gravy	Cream Corn	Collard Greens
Dressing	Corn on the Cob	French Fries
Asparagus	Macaroni and Cheese	Butter Peas
Glazed Carrots	Creamed Spinach	
Harvard Beets	Fried Okra	

Breads: Choice of 2

Homemade Yeast Rolls	Homemade Cheese Biscuits
Homemade Hush Puppies	Homemade Cornbread
Homemade Biscuits	

Desserts Menu: Choice of 4

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

Beverage Selections (not included in menu price):

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

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

Hors d'oeuvre Selections

Hors d'oeuvres – The Dillard House has a wide selection of hors d'oeuvres for you to choose from. If there is something you don't see that you would like, please don't hesitate to ask if our chefs can prepare for you. All hors d'oeuvres have a 2 dozen minimum per selection.

<i>Hors d'oeuvres Menu Selections</i>
Assorted Fancy Canapés
Assorted Puff Pastries
Smoked Salmon
Cocktail Sausages with Spicy Mustard Sauce
Mini Crab Cakes with Rémooulade Sauce
Individual Tea Sandwiches – Chicken Salad, Shrimp Salad or Egg Salad
Mini Bacon and Tomato Sandwiches
Broiled Scallops wrapped in Bacon
Honey Baked Ham or Country Ham Mini Biscuits
Stuffed Mushroom Caps with crabmeat or parmesan cheese bread stuffing
Pigs in a Blanket
Crab Dip with Assorted Crackers
Spinach Dip
Deviled Eggs
Imported and Domestic Cheese Tray with Assorted Crackers
Elegant Fresh Fruit Tray
Vegetable Tray with or without Dip
Meatballs with sauce
Fried Drummettes
Buffalo Wings
BBQ Shrimp
Shrimp Cocktail
Crabmeat Cocktail
Crab Claws with cocktail sauce
Oysters on the Half Shell
Whole Poached Salmon with garnishes
Smoked Salmon with garnishes
Carving Station - <i>Prime Rib, Beef Tenderloin, Pork Tenderloin, Beef Steamship Round, Honey Glazed Ham or Roasted Turkey</i>