

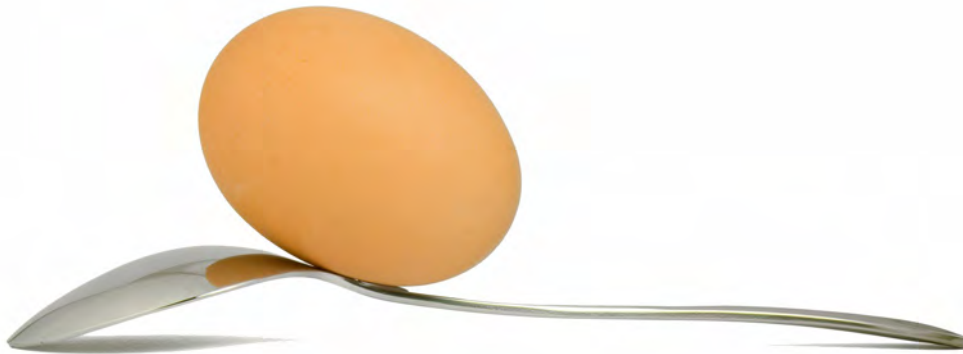
## BREAKFAST SELECTIONS

**Continental Breakfast** \$8.95 per person

Sausage Biscuits, Danish, Bagels with Cream Cheese, Sliced Seasonal Fruit, Orange Juice and Coffee

**Breakfast Feast** \$10.95 per person

Fluffy Scrambled Eggs, Cheese Grits, Hash browns, Choice of Bacon or Sausage, Buttermilk Biscuits w/ assorted jellies, Orange Juice and Coffee



## BOX LUNCHES

Each Box Lunch includes a freshly made sandwich or wrap, bag of chips, cookie, can of soda or bottled water.

*We require a minimum order of 15.*

### **Carvers Hoagies** \$10 per person

Choice of: Smoked Turkey, Roast Beef, or Honey Ham served on White or Wheat Oven Baked Hoagie Rolls with Lettuce and Tomato

### **Turkey or Chicken Club** \$11 per person

Sliced Turkey or Chicken with Ham, Bacon, and Havarti Cheese. Served on White or Wheat Oven Baked Hoagie Rolls with Lettuce and Tomato

### **Chunky Chicken Salad** \$11 per person

Homemade Chicken Salad on a Butter Croissant with Lettuce and Tomato

### **Wraps** \$10 per person

Choice of: Grilled Chicken, Crispy Chicken, or Turkey Breast with Bacon, Cheddar, Lettuce, Tomato, in a soft wrap



LUNCH

## **BUFFET LUNCH SELECTIONS**

*Lunch Buffets include seasonal tossed salad, yeast rolls, dessert, coffee and water*

### **Featured Entrees**

*One Entree \$9 Two Entrees \$10*

Crispy "South in your mouth" Fried Chicken

Herb Baked Chicken

Baked Chicken with melted Monterey Jack Cheese

Roasted Pork loin with Mushroom Onion Brown Gravy

Oriental Glazed Chicken

Homemade Meatloaf

Sliced Roasted Beef Round with Gravy

Glazed Baked Ham, Clove-Brown Sugar-Pineapple Pan Sauce

Cornmeal Dusted Catfish Filet, Tartar Sauce

Baked Tilapia Filet, Fresh Tomato, Red onions, Bell Peppers, Lemon wine sauce

### **Potatoes, Pasta & Grains**

*Select One Please*

Mashed Potatoes

Macaroni & Cheese

Parsley Red Potatoes

Herb Roasted New Potatoes

Rice Pilaf

### **Farm Fresh Vegetables**

*Select Two Please*

Mamas Butter Beans

Baked Squash Casserole

Carrot Soufflé

Homemade Green Beans

Honey Glazed Carrots

Broccoli & Cheddar Casserole

Homemade Black Eye Peas

Chefs Fresh Seasonal Medley

### **Georgia on My Mind Desserts**

Carrot Cake, Cheese Cake,

Blackberry or Peach Cobbler,

Chocolate Cake,

German Chocolate cake

Georgia "Whole Nut" Pecan Pie



LUNCH

## RECEPTION OPTIONS

### **Hot Hors D'oeuvres Package**

*\$14.95 per person*

Oriental Style Meatballs

Homemade Potato Skins

Sliced Fresh Fruit

Crudités Display with dips

Chicken Fingers

Queso Dip & Chips

Hot Wings

Choice of Carved Steamship Round of Beef, Honey Ham or Smoked Turkey Breast served with Silver Dollar Rolls and appropriate condiments.



### **Premium Hot Hors D' Oeuvres Package**

*\$18.95 per person*

Oriental Style Meatballs

Sausage Stuffed Mushrooms

Stuffed New Potatoes

Chicken Fingers

Hot Wings

Crudités Display with dips, Sliced Fresh Fruit

Queso Dip & Chips

Choice of Carved Oven Roasted Prime Rib, Pork Loin or Smoked Turkey Breast served with Silver Dollar Rolls and appropriate condiments.

*Add Bacon Wrapped Grilled Shrimp or Fried Shrimp for additional \$2 per person*

*Add a Pasta Station for an additional \$2 per person*

RECEPTION

## **BUFFET DINNER SELECTIONS**

*Dinner Buffets include Seasonal tossed salad, yeast rolls and dessert*

### **Featured Entrees**

*One Entree \$16.95-Two Entrees \$18.95*

Crispy "South in your mouth" Fried Chicken  
Oriental Chicken  
Baked Chicken with Melted Monterey Jack Cheese  
Herb Baked Chicken  
Hickory Smoked Carved Beef Brisket, Chef Special "BBQ"  
Roasted Beef Round & Red Wine Sauce  
Glazed Baked Ham, Clove-Brown Sugar-Pineapple Pan Sauce  
Panko-Fry Tilapia Filet, Pickle Relish Tartar Sauce  
Sausage Stuffed Pork Loin  
Salmon Filet with Lemon Butter  
Spinach Artichoke Stuffed Chicken  
Smoked Turkey Breast with Pan Jus Lie

### **Potatoes, Pasta & Grains**

*Select One Please*

Rice Pilaf	Parsley Red Potatoes
Mashed Potatoes	Herb Roasted New Potatoes
Macaroni & Cheese	

### **Farm Fresh Vegetables**

*Select Two Please*

Mamas Butter Beans	Honey Glazed Carrots
Baked Squash Casserole	Broccoli & Cheddar Casserole
Buttered Corn on the Cob	Country Black Eye Peas
Homemade Green Beans	Carrot Soufflé

### **Georgia on My Mind Desserts**

Chocolate Truffle Cake	Lemon Meringue Pie
Carrot Cake, Cheese Cake	Blackberry or Peach Cobbler
Georgia "Whole Nut" Pecan Pie	

*You can replace one entree with Prime Rib of Beef Au Jus & Horseradish Sauce or Beef Tenderloin Bordelaise for an additional \$2 per person*

*Fried Shrimp (7 pp) or Bacon Wrapped Grilled Shrimp (6 pp) can be added for an additional \$2 per person*

**DINNER**