

Rental Dining Menu

Special Dietary restrictions will be addressed on an individual basis and be of a similar nature to the groups meal selection while meeting the dietary restrictions of the individual(s). Please make sure to list any dietary restrictions or latex allergies. We cannot accommodate restrictions after meal prep has begun.

BREAKFAST

\$9.00 per person

Beverages- Includes coffee, tea & juice

Traditional

- Scrambled eggs
- Choice of bacon, sausage links or ham
- Hash-brown potatoes
- Toast

Biscuits and Gravy

- Chef's house-made country sausage gravy
- House-made fresh buttermilk biscuits

Pancakes

- Fresh buttermilk or oatmeal pancakes
- Choice of bacon, sausage links or ham
- Butter and maple syrup, blueberry syrup, buttermilk syrup

French Toast

- French toast made with our house made French bread
- Choice of bacon, sausage links or ham
- Butter, maple syrup, blueberry syrup, buttermilk syrup

Fresh baked goods & Fruit

Choice of three fresh baked goods:

- Cinnamon rolls or Pecan sticky buns
- Bran muffins
- Blueberry muffins
- Apple muffins
- Danish pastries

LUNCH

\$11.00 per person

All lunches served with tossed salad and two dressing selections

Beverages- Includes coffee, tea and & one additional beverage (chefs choice)

House made chili and corn Bread

- House-made Chili can be made bean-less or vegetarian upon request
- Fresh corn bread baked with butter and honey

Hamburgers

- Beef burgers
- Buns
- Choice of two cheeses
- Lettuce, tomato, sliced pickles, onions
- Bag of chips or baked jojo potato wedges

Soup, salad and bread sticks

- Upgrade to a full salad bar
- Selected house-made soup
- Fresh bread sticks

Taco/Nacho Bar

- Hard or soft taco shells, and Nacho chips, ground beef taco meat, nacho cheese sauce, sour cream, refried beans, Spanish rice, salsa, shredded cheese, diced tomatoes, shredded lettuce
- *** Add chicken or Pork for \$1 dollar per person

Cold Sandwich Bar

- White and Wheat bread
- Lettuce, tomato, sliced pickles, sliced onion, mayo, mustard
- American and cheddar cheese
- Choice of three deli meats (Turkey, ham, roast beef, Italian salami, Chicken salad or Tuna Salad)
- Assorted individual chip bags
- ***Potato salad or macaroni salad can be substituted for house salad

Hot Sandwiches

Choose one

- French dip
- Tuna melt
- Philly Cheesesteak
- Grilled ham and cheese

- Baked jojo potato wedges

DINNER

\$13.50 per person

-All dinners served with tossed salad and two dressing selections

Beverages- Includes coffee, tea & one additional beverage (chefs choice)

BBQ beef Tri-Tip

- Beef tri-tip
- Smoked cowboy beans
- Southwest fried corn
- Fresh dinner rolls
- Dessert

Almond crested Cod with orange sauce

- Baked Almond crested cod served with an orange sauce
- Wild rice pilaf
- Grilled vegetables
- Dessert

Lasagna

- House-made lasagna (can be made vegetarian upon request)
- Fresh Garlic bread
- Dessert

Baked Apple Cider brined pork loin or Turkey breast

- Garlic mashed potatoes
- Pan gravy
- Grilled or steamed vegetables
- Fresh dinner rolls
- Dessert

Bacon wrapped Meatloaf

- Choice of Syracuse salted baby red potatoes or Chefs mac and Cheese
- Grilled or steamed vegetables
- Fresh dinner rolls
- Dessert

Spaghetti

- Spaghetti served with house-made red sauce
- Garlic bread
- Dessert

Marsala Chicken and Garden Pasta

- Sautéed chicken, mushrooms, roasted red peppers, onion and garlic then baked in chicken broth and Marsala wine
- Garden fresh pasta- served with fresh basil, oregano, Rosemary, Garlic, roasted red peppers and Asiago Cheese sautéed in olive oil and butter
- *** diced prosciutto ham can be added for \$2.00 per person
- Garlic bread
- Dessert

DESSERTS

- Brownies
- Ice cream Bar
- Strawberry short cake
- Cake
- Cobbler
- Fresh cookies and ice cream
- Rootbeer floats
- Chefs choice