

## **Rental 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). Additional cost may incur for specialty foods and are based on current market price. Please make sure to list any dietary restrictions or latex allergies. We cannot accommodate restrictions after meal prep has begun.

## **BREAKFAST**

**\$11.00 per person**

**Beverages-** Includes coffee, tea & juice

### **Traditional**

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

### **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**

**\$13.00 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 French fries

## **Soup & Salad and bread sticks**

- A dinner salad and large bowl of house made soup and fresh baked bread.
- Upgrade to a full salad bar for an additional \$5.00 per person
- Selected house-made soup. Choice of Chicken Noodle, Beef Barley, Clam Chowder, Vegan Vegetable, or Chefs choice
- Fresh Baked Bread

## **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
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- Baked jojo potato wedges

## **DINNER**

### **\$16.00 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

### **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

### **Baked Chicken**

- Oven baked Chicken
- Garlic Mashed potatoes
- Choice of steamed corn or green beans
- Tossed salad
- Fresh dinner rolls
- Dessert

### **Spaghetti and meatballs**

- Spaghetti served with house-made red sauce and fresh made Italian meatballs
- Garlic bread
- Dessert

### **DESSERTS**

- Brownies
- Strawberry short cake
- Cake
- Cobbler
- Fresh cookies and ice cream
- Root beer floats
- Chefs choice