

Refreshment Buffet

VARIETY OF 4 DESSERTS & PUNCHES

\$2.25 PER SERVING

(CHARGED ONLY FOR THE GUESTS THAT ARRIVE)

1. Cheese Cake with Fruit Topping
2. Chocolate Brownie & Hot Fudge Topping
With French Vanilla Ice Cream
3. Apple or Cherry Tart Served Warm
With Vanilla Ice Cream
4. Mini Cream Puffs with Cherry Topping
Drizzled with Chocolate

Beverages

Punch	.35
Hot Chocolate	.75
Hot Cider	.40
Coffee	.75
Frappe	\$12.00 Gallon

(Raspberry, Orange, Pineapple, Champagne, Lime)

Refreshment Selections

(CHARGED FOR ORDERED AMOUNT)

Strawberry Short Cake	\$2.25 Each
4" Hot Frosted Cinnamon Rolls	\$2.25 Each
3" Tarts	\$2.25 Each
Crusty Shell filled with Cream Cheese Topped with Berry Sauce & Whipped Cream	
Four Layer Dessert	\$2.25 Each
Buttermilk Crust, Cream Cheese Mixture, Pudding (Lemon or Chocolate) & Whipped Cream	
Fruit Breads	\$7.50 Loaf
Banana, Pumpkin, Poppy Seed (Double Cut Serves 40 per Loaf)	

All Refreshments Served Buffet Style with Choice of
Table Display & Table Bussing

Luncheon Buffet

Italian Buffet \$10.95
Freshly Baked Lasagna, Caesar Salad with Dressing, Fresh Fruit
Presentation, Pasta Salad, Vegetable, Garlic Bread Sticks,
Marinated Vegetable Salad

Deli Buffet \$10.25
Assorted Sandwich Breads,
Sliced Pastrami, Roast Beef, Turkey, Pepperoni, Swiss Cheese,
Cheddar Cheese, Kosher Dill Spears, Olives, Thin Onion Slices,
Tomatoes, Leaf Lettuce, Peppers, Mayonnaise, Mustard,
Potato Salad, Tossed Green Salad with Dressing

Brunch \$10.95
Ham or Sausage Quiche, Country Fried Potatoes, Muffin,
Seasonal Fruit & Orange Juice

Baked Potato Buffet \$9.95
Idaho Baked Potatoes with Following Toppings
Broccoli & Cauliflower Cheese Sauce, Beef Stroganoff with Mush-
rooms, Homemade Chili, Bacon Bits, Cheddar Cheese, Sour Cream,
Whipped Butter, Diced Onions
Tossed Green Salad with Dressing & Fresh Baked Rolls w/Butter

Luncheon Menu

(CHOICE OF ONE ENTREE)

Prices Effective Until 4 p.m.

1. Sweet & Sour or Barbecue Chicken \$10.95
Chicken Breast Cooked in Sweet & Sour or Barbecue Sauce
2. Baked Ham \$10.95
Slow Cooked Bone-in Ham Served with Dijon Mustard
3. Chicken Fried Steak \$10.95
Served with Mashed Potatoes & Gravy
4. Sweet & Sour or Barbecue Ribs \$10.95
Beef Spare Ribs Basted in Sweet & Sour or Barbecue Sauce
5. Open Face Roast Beef Sandwich \$10.95
Slice of Prime Rib Served over Toque Toast with Gravy
6. Chicken Gidon \$10.95
Chicken Breast rolled in Herb Breading, Baked &

Prices are for groups of 60-200 people and do not include
tax or tip.

Friday & Saturday are subject to a room charge.

\$300.00 retainer required to reserve party date.

Parties required to pay with one check.



Dinner Menu

(CHOICE OF TWO ENTREES)

1. 8 oz. Prime Rib Dinner \$17.50
Succulent Cut of Beef, Au Jus & Horseradish Sauce
2. 12 oz. Prime Rib Dinner \$20.95
Succulent Cut of Beef, Au Jus & Horseradish Sauce
3. Chicken Cordon Blue \$17.50
Breaded Chicken Breast Wrapped Around Ham & Swiss Cheese,
Smothered in Creamy Sauce
4. Halibut Steak \$19.50
Served with Tarter Sauce & Lemon
5. Ribeye Steak \$17.50
Served with Sautered Mushrooms
6. Turkey & Roast Beef Dinner \$17.50
Sliced Turkey & Roast Beef Served Buffet Style for 60-200 Portions
7. Baked Salmon \$17.50
Served with Tarter Sauce and Lemon

All Dinners Served With:

Homemade Wholewheat Roll, Real Butter, Fresh Green
Salad, Baked Potatoes with Whipped Butter & Sour
Cream, Vegetable, Fruit Punch, and Ice Cream.
(\$1.00 to Upgrade Dessert)