



Family Style Menu

Family Style service includes all guest tablecloths, linen napkins, stainless steel flatware, china salad and dinner plates and water glasses and carafes. Compostable/Disposable dessert plate and fork.

Prices are per person plus tax and service charge.

Includes choice of (2) entrees, (1) potato, (1) hot vegetable and (2) salads, assorted breads, and coffee. *Except Pasta Menu*

NOTE: When selecting (2) entrees that are not priced the same you are charged at the higher priced entrée rate.

-Poultry-

Baked Chicken- Herb seasoned bone in chicken consisting of breasts, thighs, wings and drumsticks. Served with a side of BBQ sauce. **GF \$26.00pp**

Chicken Breast- Baked seasoned boneless chicken breast topped with your *choice of sauce*. **GF \$26.50pp**

Stuffed Chicken Breast- Stuffed with spinach, cheese and topped with parmesan panko breadcrumbs. **\$26.50pp**

Chicken Cordon Bleu- Filled with ham and Swiss cheese and topped with white cheese cream sauce. **\$26.50pp**

Roast Turkey- White and dark meat on a bed of dressing topped with homemade turkey gravy. **\$26.00pp**

-Beef-

Roast Beef & Gravy- Slow cooked roast beef sliced and served with homemade beef gravy. **\$26.00pp**

Meatloaf- Comfort food! Sliced and topped with your choice of mushroom gravy or a tomato-based sauce. **\$26.00pp**

Pot Roast- A savory, slow cooked classic- served with homemade beef gravy. **\$26.00pp**

Beef Brisket- Lightly smoked and slow cooked. Served in its natural juice with BBQ sauces on the side. **GF \$27.50pp**

Sliced Tri Tip Steak- Seasoned, marinated and grilled. Served with a demi glaze and steak sauce. **GF \$27.00pp**

-Pork-

Roast Pork- Sliced pork roast served on a bed of dressing topped with homemade pork gravy. [\\$26.00pp](#)

Pulled Pork- Seasoned and slow cooked. In its own juices- served with BBQ sauce and chipotle mayo.

GF [\\$26.00pp](#)

Baked Ham- Sliced and topped with a pineapple brown sugar glaze with pineapple chunks. **GF**

[\\$26.00pp](#)

-Pasta-

Includes choice of (2) entrees, (2) salads, Green Bean Almandine, breadsticks, and coffee.

Lasagna- Layers of Italian sausage, Ricotta, Mozzarella and marinara sauce topped with parmesan cheese. [\\$26.00pp](#)

Vegetable Lasagna- Spinach, carrots, mushrooms, layered with Ricotta, Mozzarella and marinara sauce topped with parmesan cheese. [\\$26.00pp](#)

Four Cheese Penne- A blend of cheese mixed with our Alfredo and marinara sauces. [\\$26.00pp](#)

Bruschetta Chicken Pasta- Sliced chicken breast, penne pasta, bruschetta and Parmesan cheese.

[\\$26.50pp](#)

Chicken Penne Alfredo- Seasoned chicken breast and penne pasta, covered with our homemade Alfredo sauce. [\\$26.50pp](#)

Tortellini- Cheese filled tortellini with choice of Marinara, Alfredo or Pesto Cream sauce. [\\$26.50pp](#)

-Seafood-

Seafood Penne- A variety of seafood tossed in our Alfredo sauce served over Penne pasta. [\\$27.25pp](#)

Salmon- Baked Salmon with choice of ginger teriyaki sauce or a lemon dill cream **(GF)** sauce. [\\$27.75pp](#)

Baked Cod- A cod filet topped with a simple lemon butter sauce. **(GF)** [\\$27.25pp](#)

Coconut Shrimp Curry- Shrimp and sliced onion in a coconut curry cream sauce served over rice. **(GF)**

[\\$27.75pp](#)

-Bar-B-Que-

BBQ Chicken- Herb seasoned bone in chicken consisting of breasts, thighs, wings and drumsticks baked in BBQ sauce. **(GF)** [\\$26.00pp](#)

BBQ Pork Chops- Herb seasoned country style pork chops baked in BBQ sauce. **(GF)** [\\$26.00pp](#)

BBQ Beef- Shredded roast beef in BBQ sauce. **(GF)** [\\$26.00pp](#)

Pulled Meats- Choice of slow roasted and pulled; pork, turkey or chicken. Served with sauces on the side. **(GF)** [\\$26.00pp](#)

Beef Brisket- Slow cooked, lightly smoked, sliced and served with sauces on the side. **(GF)** [\\$27.50pp](#)

Pork Ribs- St. Louis style spareribs slow cooked, sauced and grilled. **(GF)** [\\$27.50pp](#)

Family Style Dinner Sides

Includes choice of (1) potato, (1) hot vegetable and (2) salads. *except Pasta Menu*

-Potatoes/Starch-

Baby Yukon Golds- steamed and tossed with butter and parsley. **GF**

Roasted Potatoes- rosemary seasoned red potatoes with sliced peppers and onions. **GF**

Garlic Mashed- fresh red skinned potatoes mashed with garlic and butter. **GF**

Wild Rice- a blend of wild and long grain rice with seasonings. **GF**

-Hot Vegetables-

Green Bean Almandine- steamed whole green beans with slivered almonds and butter. **GF**

Glazed Baby Carrots-steamed and topped with a brown sugar glaze. **GF**

Corn- steamed with butter and parsley. **GF**

Roasted Vegetables- a variety of fresh seasonal vegetables. **GF** [Add \\$2.50 per person.](#)

-Cold Salads-

Caesar- Romaine lettuce, shredded Parmesan cheese, croutons and a creamy Caesar dressing.

House- A blend of romaine lettuce and spring mix, mixed with crasins, pears, walnuts and feta cheese tossed in a mango pineapple vinaigrette. **GF**

Broccoli Sunflower- Broccoli florets, red grapes, sun flower nuts and green onions tossed in a sweet mayo- based dressing. **GF**

Pasta Salad- Tri colored Rotini mixed with green peppers, tomatoes, celery and parmesan in a creamy Italian dressing.

Wild Rice Salad- Wild and long grain rice with carrots, celery and shredded cheddar cheese in a buttermilk ranch dressing. **GF**

Coleslaw- A traditional creamy coleslaw. Or try it Hawaiian style with crushed pineapple and a citrus dressing. **GF**

Marinated Veggies- Fresh seasonal chopped vegetables marinated in a balsamic vinaigrette dressing. **GF**

Vegetable Supreme- Fresh seasonal chopped vegetables with shredded cheddar cheese mixed with Ranch dressing. **GF**

-Sauces-

For our chicken breast selections.

Herb Parmesan- Traditional white cream sauce with Parmesan and Romano cheeses. **GF**

Bruschetta- A Classic. Diced tomatoes, garlic, basil and olive oil. **GF**

Mango Pineapple- Our homemade mango salsa mixed with our mango pineapple vinaigrette. **GF**

Jack Daniels- A sweet teriyaki flavored sauce with onions and Jack Daniels.

Marsala- Marsala wine, mushrooms, onions and tomatoes. **GF**

Garlic Herb Butter- Our house made herb seasoning and garlic blended into a butter sauce. **GF**