

Event Menu Options

(Prices are based on early 2022 rates and reflect a buffet set-up; plated is additional)

Starters and Salads

- Garden salad \$3/person
- “Specialty” Salad *varies
- Seasonal Soup \$3/person
- Sausage Balls, with smoky blueberry dipping sauce \$5/person
- Spinach Dip, with toasted flatbread \$3/person
- Goat Cheese Dip, with toasted flatbread \$6/person

Entrees

- Pulled Pork, with Root Beer BBQ Sauce \$11/person
 - Pot Roast in a Red Wine & Mushroom Au Jus \$10/person
 - Seasonal Vegetable Lasagna (with choice of “red” or “white” sauce)
\$8/person
 - Baked Pecan Chicken \$9/person
 - Chicken Cordon Bleu \$11/person
 - Pork Loin Roulade \$11/person
 - Meatloaf \$9/person
 - Baked Trout \$11/person
- *Add dinner rolls, biscuits, or cornbread \$1/person

Sides

- Roasted Potato Melange \$2/person
- Seasonal Grilled Veggies, with balsamic glaze \$2/person
- Green Bean Almondine \$3/person
- Buttermilk “Smashed” Potatoes \$3/person
- Rice Pilaf/Medley \$2.50/person
- Braised Greens \$2/person
- Baked Potatoes (and fixins’) \$4/person
- (Seasonal) Roasted Corn and Peppers \$2.50/person

Desserts (our baker can whip up almost any dessert you would like; below is a small list of availability)

- Fresh Fruit Cobbler **\$3.50/person**
- Bread Pudding with bourbon glaze **\$3/person**
- Cookie/Brownie Platter **\$3/person**
- Chocolate Cake (2-layer) **\$3/person**
- Red Velvet Cake, with cream cheese icing **\$3.50/person**
- NY-Style Cheesecake **\$3/person**
- Cheesecake with fresh fruit swirl **\$4/person**

Drinks

- Carafe of Dark Hollow Harvest Table Blend Coffee **\$12**
- Two Gallon Container of Lemonade **\$10**
- Two Gallon Container of Sweet or Unsweet Tea **\$10 each**
- Fresh Fruit Mimosa Mixes **\$10 each**

***See our alcohol menu for more information**