



2011 Special Event Menu

Buffet Dinner Reception

Dinners are served with Seasonal Spring Mix Salad and two dressings, assorted rolls, vegetable, choice of roasted red bliss potatoes or buttermilk mashed potatoes and dessert.

Choose (1) - under 30 guests Choose (2) - over 30 guests

Maple Glazed Pork Loin **\$18.95**

Slow roasted loin of pork finished with a maple glaze

Basil Crusted Chicken **\$19.95**

Tender chicken breast with a basil breading & a roasted garlic tomato basil sauce

Chicken Cordon Bleu **\$19.95**

Baked chicken breast filled with Black Oak Ham gruyere topped with sauce Mornay

Beef Bordelaise **\$20.95**

Thinly sliced slow roasted beef bordelaise topped with crispy Vidalia onions.

Black Bean, Pork & Sweet Corn Enchiladas **\$18.95**

Enchiladas filled with pork, black beans, and sweet corn finished with a cilantro tomato sauce and pico de gallo.

Chicken Maryland **\$18.95**

Slow roasted chicken breast filled with a long grain & wild rice blend, topped with a dill butter sauce

Carving Station(s) - Turkey, Ham, Beef - **\$18.95**

Available as a combo with (one) selection above

\$50 per choice - Carving Fee

\$100.00 Room Rental Fee Additional
Soda, Coffee, Iced Tea and Lemonade included
7.0 % Sales Tax, 18% Gratuity Additional