



A la carte Banquet Menu Selections

BUFFET #1 - \$21.95

- 3 Entrees
- 2 Extras
- 3 Veggies
- 1 Dessert

BUFFET #2 - \$17.95

- 2 Entrees
- 2 Extras
- 2 Veggies
- 1 Dessert

BUFFET #3 - \$15.95

- 1 Entrée
- 2 Extras
- 2 Veggies
- 1 Dessert

To add additional Items, prices are as follows: Entrée - \$6.95; Extra - \$4.95; Veggie - \$3.95; Dessert - \$2.95
Please Circle Selections.

Entrees

- Lasagna
- Pasta – Marinara or Alfredo
- Meat Loaf
- Roast Beef with Au Jus
- Honey Glazed Ham
- Fried Chicken
- Baked Chicken -
Lemon Pepper, BBQ,
Smothered, Mesquite
- Turkey & Dressing
- Chicken Fried Steak
With Country Gravy
- Fresh Fish (Baked or Fried)
- BBQ Ribs
- Roasted Pork

Extras

- Potato -
Baked
Twice Baked
Scalloped
Au Gratin
Mashed w/ Gravy
Baby Roasted Reds
Cheesy Potatoes
Potato Salad
- Rice -
White Rice
Wild Rice
Mexican Rice
Red Beans & Rice
Macaroni & Cheese Casserole

Veggies

- Corn
- Chef's Mixed Veggie
- Broccoli with Cheese Sauce
- Cauliflower
- Asparagus (in season)
- Beets
- Green Beans
- Baked Beans
- Lima Beans
- Zucchini
- Yellow Squash
- Carrots
- Cole Slaw
- Garden Salad
- Caesar Salad

Desserts

- Sherbert
- Ice Cream
- Fruit Cup
- Cobbler –
Cherry
Blueberry
- Apple
Peach
- Brownies
- Cookies
- Cake
- Mousse

Prime Rib, Lobster & Shrimp are available at Market Price.

Any other menu options are conditional upon chef's recommendations and will be priced accordingly.

Please Note: An 18% Gratuity and 6% Florida Sales Tax will be added to the final bill.

EVENT DATE ____/____/____

NAME OF CLIENT _____ PHONE(____) _____

GUARANTEED NUMBER OF GUESTS _____

CLIENT SIGNATURE _____

