

Banquet Menu

Pricing

\$16.00 per person --- 1 Meat, 2 Vegetables, Tossed Salad, Rolls, Tea, Coffee, and Dessert

\$17.00 per person --- 2 Meats, 3 Vegetables, Tossed Salad, Rolls, Tea, Coffee and Dessert

\$300.00 --- Decoration and set-up fee. This includes dishes, linens, & all other necessary items.

Final Balances will have 8% tax and 18% gratuity fee added.

Example: 50 guest	(50 x 16.00)	\$800.00
	Decoration/Set up	\$300.00
	Total:	<hr/> \$1100.00
		<i>plus tax and gratuity</i>

A minimum of 50 people. A deposit of \$300.00 needed to secure the date.

Menu Choice

Meats : Carved Roast Beef in Au Jus Gravy, Garlic or Italian Baked Chicken, Fried Chicken, Chicken Divan with Buttery Crust, Lasagna, or Any Other Favorite Entree

Vegetables: Garlic and Basil Mashed Potatoes, Steamed California Mix, Green Bean Almandine, Corn Casserole with Mozzarella Cheese Topping, Cubed Roasted Potatoes, Buttery Carrots, Baked Beans, or Any Other Favorite

Desserts: Cobblers with Vanilla Ice Cream, Cheese Cakes with Three Toppings, Carrot Cake, Chocolate Cake, Red Velvet Cake, or Any Other Favorite