

Choose up to two Sides

Savory Garlic & Herb Mashed Potatoes – Locally picked Russet potatoes boiled, mashed and combined with fresh roasted garlic, butter, milk, house blend spices. Wild Rice Pilaf – Long grain wild rice slow cooked with herbs and spices.

Chipotle sweet potato mash- Sweet potatoes mashed and with chipotle peppers in adobo sauce, herbs and butter.

Baked Macaroni and Cheese– Tender elbow macaroni mixed with hand grated 5 cheese blend topped with seasoned bread crumbs and baked to a golden brown.

Quartered Roasted Potatoes - Red potatoes roasted in our rosemary herb sauce.

Choose up to two Entrees

Rosemary Roast Pork Tenderloin– Pork tenderloin marinated in our rosemary and garlic spice blend and slow cooked till tender. Comes with mushroom pan sauce.

BBQ stuffed chicken breast- Seasoned chicken breast stuffed with sharp cheddar cheese and red onions and cooked bacon (optional) brushed with hickory bbq sauce, then oven baked to perfection.

Herb roasted chicken- Oven roasted chicken; thigh, leg, breast in a herb and spices olive oil marinade.

Roast beef- Tender top round beef cooked to perfection accompanied by an au jus sauce and horseradish peppercorn cream sauce.

Choose up to two additional Sides

Roasted Vegetable Medley– Roasted yellow squash, zucchini, red & green peppers and red onions in our white wine chalet butter sauce.

Green Beans Almondine – Fresh green beans tossed in a lemon and shallot parmesan butter sauce and garnished with toasted almonds.

Steamed broccoli– Steamed broccoli florets tossed in your choice of garlic butter or cheese sauce.

Included in Every Package Spring mix Salad accompanied by Balsamic Vinaigrette, Dinner Rolls, Iced Tea and Lemonade

100 guest package \$2,100*