



Classic Menu 1

Appetizers: (\$5.99pp Choice of 2)

- | | |
|---|---|
| <input type="radio"/> Pork Belly Bites <i>GF</i> | <input type="radio"/> Fig & Goat Cheese Crostini <i>VEG</i> |
| <input type="radio"/> Bacon Wrapped Dates <i>GF</i> | <input type="radio"/> Fruit Platter <i>V, GF</i> |
| <input type="radio"/> Bacon Stuffed Mushroom <i>GF</i> | <input type="radio"/> Cheese Platter <i>VEG</i> |
| <input type="radio"/> Brie & Huckleberry Tarts <i>VEG</i> | |

Entrees: (\$39.99pp Choice of Chicken & Salmon)

- Rosemary Chicken *GF*
- Herb Roasted Chicken *GF*
- Cedar Plank Salmon *GF*

Side Dishes: (Choice of 2)

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|---|---|
| <input type="radio"/> Garlic Mashed Potatoes <i>VEG, GF</i> | <input type="radio"/> Spinach Strawberry Salad <i>V, GF</i> |
| <input type="radio"/> Herb Roasted Potatoes <i>V, GF</i> | <input type="radio"/> Garden Salad <i>V, GF</i> |
| <input type="radio"/> Herb Roasted Vegetables <i>V, GF</i> | <input type="radio"/> Caesar Salad |
| <input type="radio"/> Roasted Asparagus <i>VEG, GF</i> | <input type="radio"/> Apple Gorgonzola Salad <i>VEG, GF</i> |

Bread: (Choose 1)

- Artisan Bread
- Assorted Rolls
- Garlic Bread Sticks

Beverages: (\$1.99pp Choose 2)

- | | |
|--|---|
| <input type="radio"/> Raspberry Lemonade | <input type="radio"/> Sweet Tea |
| <input type="radio"/> Classic Lemonade | <input type="radio"/> Coffee & Tea Bar |
| <input type="radio"/> Iced Tea | <input type="radio"/> Hot Spiced Cider |
| | <input type="radio"/> Cucumber Mint Water |

Staffing:

One for every 25 guest

- \$250.00 per staff member

Bartending:

One for the 1st 150 guest

- \$550.00 for 1st Bartender
- \$250.00 for additional Bartender

Dietary restrictions: (Gluten Free, Vegetarian, Vegan, Allergies, etc.)



~Sample Menu~

Rosemary Chicken Breast

Seasoned chicken breast pan seared and finished with our rosemary herb reduction

Cedar Plank Salmon

Roasted to medium rare and finished with a citrus beurre blanc and lemon twist.

Herb Roasted Vegetables and Potatoes

Seasonal vegetables roasted with whole garlic, red onion, and baby red potatoes (GF, V)

Spinach Strawberry Salad

Roasted red potatoes tossed with bacon, celery, scallions, cheddar cheese and our house made dressing.

Assorted Dinner Rolls

An assortment of locally sourced rolls including, sour dough, pumpernickel, and multi grain. Served with Butter.

<i>Dinner Cost for 100 Guests</i>	
<i>Food</i>	<i>\$3,999.00</i>
<i>Staffing</i>	<i>\$1,000.00</i>
<i>Tax</i>	<i>\$459.90</i>
<i>Gratuuity</i>	<i>\$799.80</i>
<i>Total</i>	<i>\$6,258.70</i>