

## Hors d'Oeuvres

Wine and beer available

Priced per person

Cheese plate, market price	Artichoke spinach dip, 1.00
Stuffed grape leaves, 1.00	Tavern cheese spread, crackers, 1.00
Southwestern chicken dip, 1.00	Cheese ball with crackers, 1.00
Bacon-wrapped shrimp, 1.25	Roasted red pepper hummus, 1.00
Petite quiche, 1.00	Swedish meatballs, 1.00

## Luncheon

Luncheons include coffee, tea, water.  
Punch and soft drinks available at an additional charge

### Salad & Sandwich Buffet (wrap or croissant) \$9.00 per person

Select 2 and 3 from either column

Red-skin potato salad	Chicken salad on croissant
Tomato-basil pasta salad	Tomato pesto on wheat
Greek salad	Turkey wrap
Feta-pear salad	Portobello wrap
Apple, walnut, feta salad	Ham and cheese melt
Hot bacon and artichoke salad	Chicken melt
	Club wrap
	Club Sandwich

### Salad and Cheesy Potato Bar \$8.75 per person

This entrée is served with a side salad (field greens, tomato, olives, feta, and homemade sweet balsamic vinaigrette).

Your guest receives a martini glass filled with cheesy mashed potatoes to ordain with toppings of their choice:

Bacon, cheddar cheese, fresh chives, sour cream, mushroom gravy, and shrimp bisque.

## Dinner Entrees

Dinner includes coffee, tea, water.  
Soft drinks, beer, wine may be added

Tableside service, add \$1 per plate

Choice of one entrée \$14.50, or two entrees \$16.50, priced per person

Includes freshly baked homemade rolls, house salad with balsamic dressing, and two accompanying sides

Selah Chicken

Coq au Vin

Tilapia and tiger shrimp

Chicken Parmesan

Steak de Boucherie (additional \$4)

Pan-roasted Pecan Pork Chops

Oven-roasted half-chicken with garden vegetables (additional \$1)

(table-side service only, no additional side choices)

Lobster and Roasted Pumpkin Newburg (additional \$3)

(no additional side choices)

Tuscan Chicken

Pasta Selections

A la vodka, de Provence, Artichoke/Bacon, Asiago Alfredo

Spinach, or Traditional sauce + homemade meatballs

*All food is cooked to order so please consult with our chef if you have special requests*

## Accompanying Sides

Kettle green beans Double Red potatoes

Stockpot wild rice

Garlic mashed potatoes

Mashed sweet potatoes

Baby glazed carrots

Sweet kernel corn

Peas with pearl onions

Homemade noodles with garlic and red peppers (additional \$1)