

Sandwich Menu



Choice of three sandwiches, two side dishes, two beverages and one dessert for \$12.00 per person. Your sandwich choices include:

The Club. Turkey and ham on white bread with american cheese, lettuce, tomato and bacon.

The Italian. Roma tomatoes, provolone cheese, prosciutto ham, and lettuce on focaccia bread.

Chicken Salad. Fresh grilled chicken diced and mixed with seasoned mayonnaise. Comes with lettuce and tomato on sourdough bread.

Cobb Sandwich. Turkey, bacon, avocado, tomato, blue cheese and lettuce on whole wheat bread.

The Ranch Hand. Roast beef, smoked swiss cheese, lettuce, tomato and ranch-horseradish dressing on potato bread.

The H & H. Smoked ham, havarti cheese, lettuce and tomato on marble rye.

~ Sides ~

Fresh Fruit with Kahlua Sour Cream Dip
Fresh and in season fruit with a homemade sour cream, brown sugar and Kahlua dip.

Cesar Salad
Classic Caesar salad with parmesan cheese, garlic croutons and classic Caesar dressing.

Homemade Potato & Vegetable Chips
Sweet potatoes, purple potatoes, parsnips and carrots.

Chef Mathew's Signature Salad
Mixed greens with mandarin oranges, dried cranberries, white raisins, almonds and raspberry vinaigrette dressing.

Buffet Menu



Your choice of two entrees, three sides, one dessert and two beverages for \$15.00 per person. Buffet meals include a dinner roll and a tossed salad with your choice of two dressings.

* Denotes items that can have a carving station with a chef attendant for an additional fee of \$25.00.

Beef Roast*
Flavorful seasoned and slow roasted on a bed of vegetables.

Baked Chicken
Bone in chicken dipped in seasoned flour and basted with butter.

Kielbasa
Fresh made, rope style kielbasa grilled to perfection.

Turkey Roast *
Wrapped with bacon and slow roasted to seal in the juices.

Glazed Pork Roast *
Roasted with a mustard, herb and brown sugar glaze.

Lemon, Garlic Cod
This mild tasting fish is oven roasted on a bed of lemon and garlic.

~ Sides ~

Rice Pilaf
Creamy rice pilaf with the flavor of fresh herbs and chicken stock.

Corn
Sweet yellow and white kernel corn sautéed in butter, salt and pepper.

Green Beans
Whole green beans slow cooked with bacon.

Vegetable Medley
Carrots, summer squash and zucchini lightly steamed until tender.

Herb, Buttered Egg Noodles
Al dente buttered noodles seasoned with thyme and rosemary.

Mashed Potatoes
With butter or gravy of your choice.

Desserts



Fruit Pies
Apple, Cherry, Peach, Mixed Berry or Blueberry.

Pecan Pie

Cream Pie
Banana, Coconut, Boston or Chocolate.

Cheese Cakes
Plain Vanilla, Strawberry or Raspberry.

Black Forest Cake
Chocolate cake with layers of cherries and white icing.

Carrot Cake

If you would like to just have desserts and beverages that may be arranged for \$4.50 per person.

Beverages

Coffee
Regular, decaff or half caff.

Hot Tea
Assorted flavor tea basket.

Fruit Punch

Sparkling Grape Juice
Red or White

Iced Tea
With Lemon and Fresh Mint on side.

+ Iced water will be served with all meals.
++ Prices reflected above include; china, silverware, crystal, linen napkins and white tablecloth. If you desire your meal maybe served on upscale paper products for \$1.30 less per person.

