

BREAKFAST

Any choice served with an assortment of cereal, fruit, yogurt, coffee & tea

Any choice \$11/person

Scrambled Eggs

served with bacon, hash browns & coffee cake

Bagel Breakfast Sandwich

fresh baked bagels, scrambled egg, cream cheese-chive smear, choice of bacon or pork sausage

Buttermilk Pancakes

with your choice of toppings: hot syrup, strawberry topping, whipped topping & butter served with pork sausage

French Toast

topped with powdered sugar served with pork sausage & hot syrup

Western Scrambled Eggs

fluffy eggs with cheese and ham folded in served with hash browns & mini donuts

Biscuits & Gravy

scrambled eggs, buttermilk biscuits with country sausage gravy

Continental Breakfast

includes cereal, fruit, yogurt, muffins, bagels, granola, pastries, coffee & tea only \$9/person

LUNCH

Your Choice of Three: Salad, Soup, Sandwich or Pasta

Our Chef will select the perfect dessert to accompany your meal \$15/person

SALAD

Garden Greek Spinach Caesar Italian Pasta

SOUP

Onion

Cream of Broccoli Clam Chowder Vegetable Beef

SANDWICH

Smoked Turkey

with vermont cheddar on a ciabatta roll

Roasted Vegetable Wrap

BLT Wrap

Caesar Grilled Chicken

on a ciabatta roll

Roast Beef

with horseradish cream on a ciabatta roll

Virginia Ham

with herbed cream cheese on a ciabatta roll

PASTA

Choose one from each category to build your perfect pasta dish

PastaSauceProteinpennemarinaraitalian sausagecavatappialfredochickenfusillilemon basilmeatballs

<u>Vegetable</u>

broccoli

roasted peppers & onions

sicilian blend

(zucchini, carrot, cauliflower, italian green bean, red pepper)
wilted spinach

11 person minimum for all menu options. Prices subject to change.









DINNER ENTREES

All dinners are served with iced tea, coffee & fresh baked rolls
To provide the best in flavors and seasonality,
our culinary team will pair the sides and dessert to complete your meal
Choice of one \$20/person

Chicken Chesapeake

sautéed chicken breast topped with a creamy crab sauce

Grilled Chicken Breast

served in a white wine & artichoke sauce

Beef Pot Roast

tender slow cooked, served with classic vegetable gravy

Mexicali Chicken

grilled chicken, cilantro rice and black beans served with all the fixins'

Lasagna

freshly made with layers of meat sauce, noodles and blended cheeses includes garlic bread sticks & caesar salad

Broiled Tilapia Filet

topped with lemon, white wine, capers & butter sauce

BBQ Chicken & Ribs

roasted chicken quarters and smoked ribs smothered in sweet & tangy BBQ house sauce

Prime Rib

served with au jus \$24/person

Artisan Flat Bread Pizza & Wings

served with salad, celery sticks, blue cheese or ranch

Choice of two specialty pizzas & boneless or bone-in wings

Meat Lovers

pepperoni, sausage, bacon & seasoned ground beef

BBQ Chicken

mozzarella and cheddar cheese blend, topped with chicken, red onions & cilantro

Buffalo Chicken

chicken and mozzarella with blue cheese & hot wing sauce

Mediterranean

red onion, black olives, mushrooms, artichokes, green pepper, tomato with feta cheese

Cheese

mozzarella, parmesan, cheddar & jack cheese

À LA CARTE

Wings & Tenders

\$10/person

boneless or bone-in wings and chicken tenders served with dipping sauces

Chips & Salsa

\$5/person

fresh fried tortilla chips served with house made pico de gallo & warm queso sauce

Snack Platters

choice of two \$10/person

Fruit

assorted seasonal fruits served with yogurt dip

Cheese

assorted cheese with artesian crackers

Vegetable

fresh seasonal vegetables with ranch dip

11 person minimum for all menu options. Prices subject to change.







