Minimum 50 Persons
(1 ½ Hour Serving Time)

One Complimentary Glass of Champagne, Mimosa or Orange Juice

Your Selection of Two Juices:
Orange, Cranberry, Apple

Cheese/Fruit Display

Tossed Salad with Two Dressings
Crab Salad
Pasta Salad

Fluffy Scrambled Eggs, Crisp Bacon, Grilled Sausage Links

Entrees
Select Two
Stuffed Chicken Breast with Apple Dressing Stuffing
Fried Chicken or Baked Chicken
Oxtails, BBQ Baby Back Ribs or Corn Beef & Cabbage
Fried or Blackened Catfish, Short Ribs

California Vegetable Medley, Collard Greens, Corn on the Cob
Rice Pilaf

Assorted Rolls, Bagels, Croissants, Assorted Muffins
Butter and Preserves, and Cream Cheese

Desserts
Assorted Cakes and Pies

Coffee, Assorted Herbal Teas, Iced Tea, Lemonade

$75 Chef’s Fee Includes:
Belgium Waffle Station
Roast Beef & Honey Glazed Baked Ham

Smoked Whole Salmon (Additional $5.45 per person)

Enjoy Unlimited Mimosa Champagne (Additional $5.50 per person)

Sales Tax currently 10.50%, plus a service charge of 18% - prices subject to change.