



Dinner Entrees and Side Items

E N T R E E S

Parmesan Encrusted Chicken

Boneless chicken breast marinated in a creamy herb sauce and topped with homemade breadcrumbs and parmesan cheese.

Garlic and Herb Baked Chicken Breast

Marinades over night in a sea of herbs.

Chicken Marsala

Pan fried breaded chicken breasts smothered and baked in a marsala broth with mushrooms and onions.

Chicken Bruschetta

Seasoned boneless chicken breast topped with pesto, tomatoes, mozzarella cheese - cooked and drizzled with balsamic glaze.

Chicken Cordon Bleu - Gouda Style

Seasoned and buttered chicken breast - topped with ham, swiss and smoked gouda.

Garlic and Rosemary Seasoned Pork Loin

Rolled in chardonnay and then bring on the salt, pepper, garlic and rosemary.

Boneless Pork Chop

Your choice of glazed teriyaki or smoked applewood rub.

North Carolina Style Pulled BBQ

Slow cooked and hand pulled.

Honey Glazed Ham

Served room temperature - piled high on a tray surrounding a spiral ham as a garnish.

Traditional Oatmeal Meatloaf

It doesn't get more southern than this and we serve it at a carving station!

Beef Tips Portobello

Petite chunks of beef smothered in a hearty sauce with Portobello mushroom slices.

Baked Salmon

Brushed with butter and seasonings then baked.

*** Roasted Beef Tenderloin**** (*cooked to your specification*) *market price*
Bathes overnight in a red wine based marinade and rubbed with herbs.

*** Roasted Prime Rib**** (*cooked to your specification*) *market price*
Rubbed with herbs and slow roasted.

W A R M S I D E I T E M S

Red Bliss Mashed Potatoes

Extra creamy and seasoned with garlic.

Party Potato Casserole

Special ingredients along with chives and cheese make this a hit!

Shredded Potato Casserole

Shredded potatoes, mushroom soup, cheese, sour cream and garlic - you can't go wrong!

Wild Rice

Rice Consomme

Old Fashioned Mac N Cheese

The way grandma made it - who can argue with that?

Seasoned Italian Flat Green Beans

*** Seasoned Haricot Verts**

*** Sautéed Vegetables** *zucchini, squash, onion, carrots*
Tossed with olive oil and seasonings (Seasonal)

Buttered Corn Blend

Mix of white and yellow corn - add in some parsley and pimento and now it's gourmet!

Cheese tortellini in marinara sauce

Sweet Potato Rounds

Glazed with honey and orange marmalade.

*** Stuffed Potato Half**

Creamy mashed potatoes loaded with bacon, cheese, garlic and stuffed back in the potato.

C O L D S I D E I T E M S

Mixed Greens Salad

Layered with tomatoes, cucumbers, red onion and shredded carrots - served with 2 dressings of your choice.

Caesar Salad

Romaine lettuce, parmesan cheese, croutons - tossed in creamy Caesar dressing.

Greek Salad

Romaine lettuce, red onion, cucumbers, tomatoes with a greek dressing.

Broccoli Salad

Fresh broccoli florets with bacon, red onion and cheese - tossed in a mild sweet sauce.

Fresh Garden Pasta Salad

Rotini pasta mixed with plenty of fresh vegetables and tossed in an Italian style dressing.

Cheese Tortellini Pesto Salad

Rich and creamy with broccoli, olives and red bell pepper.

*** Marinated Asparagus**

Seasonal Fresh Fruit Medley

** Additional Fee applied for these items.
Other food items available upon request.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.