Themed Meals

Meal \$16 *Meal includes water, tea & coffee.*

CLASSIC LOW GERMAN

Verenike, sausage, fried potatoes, green beans, ham gravy, zwieback, garden salad

ITALIAN

Choice of entree: Lasagna, Pasta Alfredo or Pasta Marinara. Served with grilled chicken, Italian sausage or meatballs. Grilled broccoli or roasted corn, garlic breadsticks and Caesar salad

Shrimp add \$2

WATER'S EDGE SMOKEHOUSE

Choice of smoked pulled pork, turkey breast or ham. Served with BBQ sauce, house-made coleslaw, potato salad and baked beans.

TACO BAR

Choice of seasoned beef or wood-grilled chicken, Mexican rice, refried beans, lettuce, tomato, onion, cheese, sour cream, salsa, served with flour or corn tortillas and corn chips

PAN-FRIED CHICKEN

Pan-fried chicken, mashed potatoes, chicken gravy, creamed corn, coleslaw and dinner rolls



Service Options

PARTY-TO-GO

Your food will be ready to go in high-quality disposable containers, serving utensils, disposable plates and plasticware. Additional fee applied based on party size.

BUFFET

Your food and beverages will be served buffetstyle and our staff will stay throughout the service of the meal, maintaining the buffet and drink stations.

FULL SERVICE

Your food and beverages are served to your guests by our staff, therefore, our staff will stay throughout the service of the meal and will clear guest tables of plates and silverware when service is complete. A 15% service charge is applied to all buffet and full service meals. Full bar services are available.

BANQUET ROOM

We have private dining options for 20-200 guests.

Petails

- We are happy to deliver for the following prices: \$10 within 15 miles, additional \$1/mile thereafter.
- Deposit required for orders \$500 or more.
- On-site includes china and silverware or if your event is off-site, you can upgrade to the same service for \$2 per person.
- Guest count must be confirmed 7 days prior to your event.
- Cancellations must be made 4 days in advance or 50% of total event will be charged.



Kick your event up a notch.



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FAVORITES

1 entree \$13 | 2 entrees \$15

Meal includes water, tea & coffee, and choice of 2 Classic Sides (or upgrade to Premium Sides for \$1 each)

Additional Classic Sides are \$2 each Premium Sides \$3 each

- Grilled chicken breast with burre blanc
- Fried chicken with pan gravy
- Chicken fried chicken with cream gravy
- Roasted turkey with pan gravy
- Smoked turkey breast with BBQ sauce
- Pork tenderloin medallions with dijon crème
- Smoked pulled pork with BBQ sauce
- Hamburger steak with mushroom sauce
- Pot roast with red wine demi-glace
- Smoked ham
- Meatloaf with BBQ sauce

SPECIAL SELECTIONS

1 entree \$18 | 2 entrees \$20

Meal includes water, tea & coffee, and choice of any two sides.

Additional Classic Sides are \$2 each Premium Sides \$3 each

- Grilled or smoked Atlantic salmon
- Beef tenderloin medallions
- Stuffed pork loin
- Herb-crusted Cornish hen
- Prime rib



CLASSIC SIDES

- Mashed potatoes
- Cheesy potatoes
- Rice pilaf
- · Baked beans
- Potato salad
- Housemade chips
- Grilled corn
- Green beans
- Grilled broccoli
- Glazed carrots
- Grilled mixed vegetables
- Coleslaw
- Garden salad
- Caesar salad

PREMIUM SIDES

- Cream corn
- Roasted Brussel sprouts
- Cheddar risotto
- Green beans almondine
- Mandarin salad

Entree Salads

Includes water, tea & coffee

\$12

MIXED BERRY

Mixed greens topped with seasonal fresh berries, feta cheese, walnuts and topped with chicken

Shrimp add \$2

ASIAN MANDARIN SALAD

Spinach and shaved cabbage topped with carrot, green onion, mandarin oranges, crispy wontons and served with a creamy peanut dressing

Shrimp add \$2





lce Cream \$2 Pie \$3 Cobbler \$2.50 Cake \$3

Tax not included in pricing. Menu subject to change. 111521