

Breakfast Menu

\$14 per person (18% gratuity will be added to meal total)

(Price includes fresh fruit, yogurt, continental pastries, juice, milk, coffee, and choice of three hot items)

For all dietary restrictions in your group, ask about modifications

Choose One Meat or Two Half Orders

Bacon
Sausage Patties or Links
Country or City Ham
Vegan Sausage
Peppered Sage Portobellos (Vegan)

Choose Two Sides

Scrambled Eggs
Biscuits
Apple, Cherry, or Blueberry Pie Biscuits
Bagels
Buttered Toast
Appalachia Style Breakfast Gravy
Red Eye Gravy
Pancakes
Hash Browns
Fried Potatoes
Hashbrown Casserole
Breakfast Casserole
French Toast Casserole
Oatmeal
Quinoa
Fried Apples

(Casseroles and other sides have several variations depending on any dietary restrictions of the group)

Brunch Menu

\$20 per person(18% gratuity will be added to each meal)
(Price includes fresh fruit, yogurt, continental pastries, juice, milk, coffee, and choice of five items)

For all dietary restrictions in your group, ask about modifications

Choose Up to Two Meats

Bacon
Sausage Patties or Links
Country or City Ham
Pork Tenderloin
Southern Fried Boneless Chicken Breasts
Corned Beef Hash
Hot Brown Casserole
Ham & Swiss Sliders
Vegan Sausage
Peppered Sage Portobellos

Choose Four Sides with One Meat

or

Choose Three with Two Meats

Eggs
Biscuits
Apple, Cherry, or Blueberry Pie Biscuits
Bagels
Buttered Toast
Croissants
Pancakes
Waffles
Appalachia Style Breakfast Gravy
Red Eye Gravy
Hash Browns
Fried Potatoes
Hashbrown Casserole
Breakfast Casserole
French Toast Casserole

(Casseroles and other sides have several variations depending on any dietary restrictions of the group)

Lunch Sandwich Menu

\$18 per person(18% gratuity will be added to each meal)
(Price includes entree, two sides, dessert, and water, and a choice of lemonade or tea)
Soft drinks are available for additional charge.

For all dietary restrictions in your group, ask about modifications

Sandwich Entree Options

Choose One Option

Option One

Deli Meats and Cheeses w/Bread Assortment
Lettuce, Tomato, Onions, Pickles, Mayo, and Mustard

(groups larger than 25 guests choose up to three deli meats, and smaller groups may choose two)

Ham
Turkey
Roast Beef
Corned Beef
Pastrami
Salami

Option Two

Sandwich Spreads Served w/Bread Assortment

(groups larger than 25 guests choose up to three, and smaller groups may choose two)

Chicken Salad
Tuna Salad
Egg Salad
Chickpea Salad (Vegan)
Pimento Cheese
Benedictine
Peanut Butter and Jelly (Vegan)

Option Three

Boxed Lunch

(groups choose between sandwich option one or two and must give specific counts in advance)

Option Four

Hot Sliders

Served w/Choice of One Meat, Slider Buns and Homemade Sauces

(two meats will be an additional \$2 per person)

Beef & Cheddar

Ham & Swiss

Reuben

Rebecca

Sloppy Joe

Meatball

French Onion & Portobello (Vegan)

Option Five

Build Your Own Opened Face Roast Beef

Slow Roasted Beef in its Own Thickend Au jus Gravy

Served w/Creamy Mashed Mashed Potatoes & Grilled Texas Toast and Choice of One Side

(since this option includes the one side, you will choose only one side from the sides menu below)

Choose Two Sides

(soups are excluded w/boxed lunches)

Chips

Garden Salad

Mixed Greens

Pasta Salad

Potato Salad

Slaw

Fresh Fruit

Trail Mix

Vegetable Soup

Tomato Bisque

Minestrone

Cream of Potato Soup

Cream of Broccoli

Cream of Mushroom

Corn Chowder

Chili

Vegan Chili

Taco Soup

Choose One Dessert

Assorted Cookies

Brownies and Bars

Apple Crisp

Fruit Salad

Kettle Corn (Gluten & Dairy Free)

Taco Lunch Menu

\$18 per person (18% gratuity will be added to each meal)
(Price includes taco bar w/sides, dessert, water. Choice of lemonade or tea)
Soft drinks are available for additional charge.

For all dietary restrictions in your group, ask about modifications

Option Seven

Taco Bar

Served w/Choice of One Meat and All the Fixings

(two meats will be an additional \$2 per person)

Choose One Meat

Grilled Chicken Breasts
Seasoned Ground Beef
Barbacoa
Mojo Chicken
Mojo Pork
Carnitas
Chorizo
Fauxrizo (Vegan)

Includes

Cilantro Rice
Black & Brown Beans
Chopped Lettuce
Shredded Cheese
Sour Cream
Fresh Guacamole
Variety of Salsas & Chips
Soft Tortillas

Choose One Dessert

Assorted Cookies
Fiesta Brownies
Apple Crisp
Tequila Lime Bars
Fruit Salad

BBQ Lunch Menu

\$18 per person (18% gratuity will be added to each meal)
(Price includes entree, two sides, dessert, water and choice of lemonade or tea)
Soft drinks are available for additional charge

For all dietary restrictions in your group, ask about modifications

Option Six

BBQ

Served w/Choice of One Meat, Slider Buns and Assortment of Homemade Sauces

(two meats will be an additional \$2 per person)

Choose One Meat

Pulled Pork
Pulled Chicken
Beef Brisket
Pulled Turkey
Jackfruit BBQ (Vegan)

Choose Two Sides

Chips
Garden Salad
Mixed Greens
Pasta Salad
Potato Salad
Slaw
Cheesy Hashbrown Casserole
BBQ Baked Beans
Green Beans

Choose One Dessert

Assorted Cookies
Brownies and Bars
Apple Crisp
Fruit Cobbler
Fruit Salad

Home Cooking Dinner Menu

\$30 per person (18% gratuity will be added to each meal)

\$35 per person for steak or ribs

(Price includes entree, three sides, bread, dessert, water and choice of lemonade or tea)

Soft drinks available for additional charge

For all dietary restrictions in your group, ask about modifications.

(two meats will be an additional \$5 per person)

Choose One Entree

Chicken Marsala

Lemon Chicken

Southern Fried Chicken

Beef Bourguignon, Burgundy, or Stroganoff

Beef Pot Roast in its Own Thickened Au jus Gravy

Salisbury Steak

Meat Loaf

Bolognese Sauce

(Sauce served w/Spaghetti and choice of two sides)

12 Layered Lasagna w/Bolognese Sauce

(Lasagna is served with choice of one side)

Creole or Lemon Pepper Baked Fish

(choice of Alaskan Cod or KY Proud Catfish)

Salmon Croquettes

Roasted Pork Loin w/Demi Glaze

Southern Fried Pork Chops

Smothered Pork Loin Chops

Hawaiian Pineapple Loin Chops

Pork Chop Casserole

(casserole contains potatoes and served w/choice of two sides)

Roasted Turkey

Bourbon & Brown Sugar Glazed Ham

Grilled Portobello Mushrooms (Vegan)

Mushroom Stroganoff (Vegetarian or Vegan Options)

Savory Roasted Pumpkin Sauce w/Gnocchi (Vegetarian or Vegan Options)

“TURN YOUR MEAL INTO AN OUTDOOR COOKOUT FOR YOUR GROUP”

\$35.00 per person (18% gratuity will be added to each meal)

Prepared on site from the grill

Marinated Chicken Breasts
Ribeye or New York Strip Steaks
Baby Back Ribs

Choose Three Sides

Garden Salad
Mixed Greens
Pasta Salad
Potato Salad
Cucumber Salad
Slaw
Cheesy Hashbrown Casserole
Creamy Mashed Potatoes
Loaded Smashed Potato Bar
(includes butter, sour cream, shredded cheese, bacon bits, and scallions)
Scalloped Potatoes
Fried Potatoes
Classic Southern Cornbread Dressing
BBQ Baked Beans
Green Beans
Roasted Balsamic Glazed Brussel Sprouts
Steamed Broccoli
Fried Cabbage
Steamed Vegetable Medley
Sweet Potato Casserole
Corn Pudding
Fried Creamed Corn
Honey Glazed Carrots
Steamed, Mashed, or Riced Cauliflower
Braised Kale, Mustard, and/or Collard Greens
Sauteed or Creamed Spinach
Roasted Brussel Sprouts
Brown Beans
Stewed Tomatoes
Macaroni & Tomatoes
Macaroni & Cheese
Spaetzle
Buttered Egg Noodles
Pasta
Rice Pilaf
Sauerkraut
Fried Apples

Choose One Bread

Homemade Yeast Rolls
Roadhouse Rolls
Cornbread Muffins
Biscuits
Italian Bread Sticks
Garlic Toast

Choose One Dessert

Cakes

Chocolate Delight
Chocolate Sheath
German Chocolate
Italian Cream
Bourbon Maple Bacon
Red Velvet
Mounds
Coconut
Peanut Butter or Chocolate Fudge
Glazed Pound Cake w/Fruit
New York Style Cheesecake

Pies

Apple
Pecan
Derby
Peanut Butter
Chocolate Cream
Fruit Cobbler

Other Sweet Treats

Banana Pudding
Chocolate, Lemon, or Berry Lush
Brownie Trifle
Strawberry Angel Food Trifle
Fruit Salad

Taco Dinner Menu

\$23 per person (185 gratuity will be added to each meal)
(Price includes taco bar w/sides, dessert, water and choice of lemonade or tea)
Soft drinks are available for additional charge

For all dietary restrictions in your group, ask about modifications

Taco Bar
Served w/Choice of One Meat and All the Fixings

(two meats will be an additional \$2 per person)

Choose One Meat

Grilled Chicken Breasts
Seasoned Ground Beef
Barbacoa
Mojo Chicken
Mojo Pork
Carnitas
Chorizo
Fauxrizo (Vegan)

Includes

Cilantro Rice
Black & Brown Beans
Chorizo Topped Queso Dip
Chopped Lettuce
Jicama Slaw
Shredded Cheese
Sour Cream
Fresh Guacamole
Variety of Salsas & Chips
Soft Tortillas

Choose One Dessert

Tres Leches Cake
Mexican Hot Chocolate Cake
Put The Lime In The Coconut Cake
Fiesta Brownies
Tequila Lime Bars
Fruit Salad

BBQ Dinner Menu

\$23 per person(18% gratuity will be added to each meal)
(Price includes entree, three sides, dessert, water and choice of lemonade or tea)
Soft drinks available for additional charge

For all dietary restrictions in your group, ask about modifications

BBQ

Served w/Choice of One Meat, Slider Buns and Assortment of Homemade Sauces

(two meats will be an additional \$2 per person)

Choose One Meat

Pulled Pork
Pulled Chicken
Beef Brisket
Pulled Turkey
Jackfruit BBQ (Vegan)

Choose Three Sides

Garden Salad
Mixed Greens
Pasta Salad
Potato Salad
Slaw
Cheesy Hashbrown Casserole
Creamy Mashed Potatoes
Loaded Smashed Potato Bar
(includes butter, sour cream, shredded cheese, bacon bits, and scallions)
BBQ Baked Beans
Green Beans
Steamed Vegetable Medley
Sweet Potato Casserole
Corn Pudding
Fried Creamed Corn
Honey Glazed Carrots
Braised Kale, Mustard, and/or Collard Greens
Sauteed or Creamed Spinach
Roasted Brussel Sprouts
Macaroni & Cheese

Choose One Dessert

Chocolate Delight Cake
Red Velvet Cake
Glazed Pound Cake w/Fruit
Pecan Pie
Derby Pie
Peanut Butter Pie
Fruit Cobbler
Banana Pudding
Fruit Salad