

# Breakfast Menu Items



## Baked Favorites \$4.75

Assorted Danish, muffins,  
house-baked coffee cake, and breads

## Seasonal Fresh Cut Fruit. \$3.75

The best selection of the season  
with sliced fruit and berries

## Fruit Salad \$3.75

Seasonal fresh fruit cut and tossed.  
Poppy seed dressing add \$1.00 pp

## Healthy Sunrise \$3.25

Greek yogurt and granola on the side  
Add raisins .75 pp  
Chocolate chips \$1.00 pp  
Berries. \$1.50 pp

## Assorted Bagels \$3.25

Two selections of cream cheese to include regular,  
low fat, smoked salmon, herb, strawberry,  
and vegetable

## Fresh Baked Multi-Grain or Regular Croissants \$3.25

Filled with breakfast meats. \$3.50  
Filled with one breakfast meat, egg,  
and cheese \$3.95 no meat \$3.25  
Filled with smoked turkey or Black Forest ham \$3.50  
add egg .25 add cheese .25  
Cream cheese and jelly \$3.25  
Above with fresh baked biscuits deduct .25 each

## Miscellaneous

Disposable Chafing Dish (per 10 people) \$10  
If your breakfast is more than 45 minutes long, a chafing  
dish keeps the food hot for an hour or more.  
Order one kit for roughly every 10 people being served.

## Hot Selections (serves 12-15)

Scrambled eggs \$20.00  
Scrambled eggs with cheese \$25.00  
Sausage, egg, and grit casserole \$35.00  
Baked French toast \$25.00  
Hash brown casserole \$25.00  
Home fries \$25.00  
Assorted breakfast meat \$45.00  
Scrambled egg and cheese wraps \$30.00  
Logan turnpike grits \$30.00  
cheese on side \$1.00 pp  
hot sauce .50 pp  
shrimp \$2.00 pp  
Biscuits and southern gravy \$30.00  
Country ham \$45.00  
Vegetable strata \$25.00  
Breakfast burritos filled with scrambled eggs,  
cheese, black beans \$30.00  
Mini quiche 30.00  
Grande cinnamon roll  
(fresh baked) \$5.00 each

Ask us about customized buffets  
and waffles made to order with  
accompaniments and omelets stations.

## Beverages

Juice \$12.00 gallon  
Milk. \$5.00 gallon  
Almond milk \$6.00 gallon  
Bottled waters \$1.35 each  
Coffee and tea service \$3.00 pp  
Peach or raspberry tea - \$6.00 per gallon  
Lemonade—\$6.00 per gallon

# ENTRÉE SALADS

## **OUT OF THE GARDEN \$8.95**

MIXED GREENS, TOMATOES, ENGLISH CUCUMBERS, PEPPERONI, SHARP CHEDDAR, ROASTED BRUSSEL SPROUTS, AND CHICK PEAS

## **MEDITERRANEAN \$10.95**

MIXED GREENS, ROMA TOMATOES, BASIL, CHICK PEAS, OLIVES, PEPPERONI, CRUMBLLED FETA  
ADD GRILLED CHICKEN \$1.00 PP

## **SOUTH BY SOUTHWEST \$10.95**

CHOPPED ROMAINE WITH GRILLED CHICKEN (STEAK ADD \$1.00)  
MONTEREY JACK CHEESE, TOMATOES, OLIVES, CARROTS.  
SIDE OF CHIPS AND SALSA

## **SPINACH \$10.95**

SPINACH LEAVES, RED ONION, APPLEWOOD SMOKED BACON, STRAWBERRIES, ENGLISH CUCUMBER, BOILED EGG, AND CARROTS.

## **BLT \$10.95**

CHOPPED ROMAINE, SMOKED TURKEY BREAST, APPLEWOOD SMOKED BACON, TOMATOES, ENGLISH CUCUMBER, SHARP CHEDDAR CHEESE, AND CARROTS

## **EXECUTIVE CHEF \$10.95**

MIXED SEASONAL GREENS WITH SMOKED TURKEY BREAST, BLACK FOREST HAM, APPLEWOOD SMOKED BACON, ENGLISH CUCUMBER, TOMATOES, CHICK PEAS, BOILED EGG AND CARROTS

## **COBB Co. COBB**

ROMAINE, DICED TOMATOES, ENGLISH CUCUMBERS, GRILLED CHICKEN, APPLEWOOD SMOKED BACON, AVOCADO, AND BLUE CHEESE CRUMBLES  
ADDITIONAL FISH, SEAFOOD, OR STEAK CAN BE ADDED FOR ADDITIONAL.

*\*\*\*WE ARE HAPPY TO PREPARE A SALAD BAR  
AND CUSTOMIZE TOPPINGS AND PROTEINS TO YOUR LIKING.*

## **SOUPS \$3.50**

CHILI (BOTH BEEF AND VEGETABLE)  
CHICKEN NOODLE  
TOMATO BASIL  
MINISTRONE  
CLAM CHOWDER



# SANDWICH MENU

---

## SANDWICHES

All sandwiches are on beds of fresh baked breads, croissants, or multi grain bread

- ◆ Cuban on a soft roll
- ◆ Smoked turkey with Gouda and a slice of Granny Smith apple
- ◆ Black Forest ham with aged Swiss
- ◆ Roast beef with sharp cheddar and Boursin
- ◆ Mediterranean Grilled chicken breast with spinach, tomato, cucumber and feta spread
- ◆ House made chicken and albacore tuna

All sandwiches are accompanied with leaf lettuce and kosher dill pickles. Unless specified mayonnaise and mustard on the side

## WRAPS

- ◆ Shredded BBQ chicken wrap with cabbage
- ◆ Seasonal vegetable wrap with red pepper hummus
- ◆ Club turkey club with Applewood smoked bacon
- ◆ Greek chicken wrap with tzatziki sauce
- ◆ Fajita chicken with sriracha ranch
- ◆ Fried chicken with garlic mayo

## SIDES (CHOICE OF TWO)

- ◆ House salad
- ◆ Caesar salad
- ◆ Kale salad with cranberries and almonds
- ◆ House kettle "Herb" chips
- ◆ Asian slaw (house specialty)
- ◆ Orzo vegetable salad
- ◆ Redskin potato salad
- ◆ Quinoa with cranberries and almonds

Additional sides beyond two  
\$2.95 per person

## BEVERAGE OPTIONS

- Iced tea and homemade lemonade  
\$6.00 per gallon
- Peach or raspberry tea  
add 6.00 per gallon
- Waters \$1.25 each
- All with ice buckets, ice, scoop, and cups

All sections include a Lemon blueberry sugar or a Chocolate Chunk cookie

Ask about our dessert upgrades

Above with plates, serving and eating utensils included \$10.50pp.

VIP box lunches (upscale box) add \$1.25 pp.

---





## Lunch Menu - Entrée Items

### **Chicken Piccata 13.95/17.95**

Sautéed chicken breast, pounded and lightly dredged with flour, lemon, and capers

### **Stuffed Chicken Breast 14.95/ 17.95**

Sautéed boneless breast of chicken filled with ricotta, basil, spinach, artichokes, and sundried tomatoes. Topped with a light thyme cream sauce

### **Grilled Chicken Parmesan 14.95/17.95**

A healthy choice on an old favorite.

Grilled breast topped with mozzarella and Italian tomato sauce

### **Shredded Carolina Chicken BBQ 13.95/17.95**

Slow cooked chicken smoked and shredded

### **Southern Fried Chicken 13.95/17.95**

Buttermilk marinated and fried with a touch of Grandma's love

### **Grilled Flank Steak 14.95/17.95**

Marinated in a hoisin sauce and served sliced thin with sweet onions and peppers.

### **BBQ Meatloaf 12.95/17.95**

House-made meatloaf sliced and tossed with a cannonball BBQ sauce



## Lunch Menu - Entrée Items

### **Grilled Chicken Bruschetta 13.95/17.95**

Grilled Boneless Chicken Breast with a tomato basil sauce—Healthy and Delicious

### **Angus Beef Tenderloin 18.95/21.95**

Marinated Black Angus beef then slow roasted and sliced. Served with a bistro sauce or traditional horseradish on the side. Served room temperature

### **Beef Brisket 15.95/18.95**

Smoked slowly and sliced brisket. Served with a bacon tomato marmalade

### **All Beef Meatballs 13.95/17.95**

One ounce meatball baked and served with a basil Italian red sauce or Vodka sauce

### **Basil Salmon Filet 17.95/20.95**

Broiled filet of Salmon with lemon and basil marinate

### **Sautéed Gulf Shrimp 17.95/20.95**

Large shrimp sautéed in mojo sauce with lime slices

### **Four Cheese Ravioli 13.95/17.95**

Ravioli boiled and then tossed with olive oil. Served with Italian red sauce and Alfredo on the side. Add meatballs or sausage \$2.00 pp

### **House-made Lasagna 13.95/17.95**

A house favorite with three cheeses and seasoned ground beef



## Lunch Menu - Entrée Items

### **Baked Ziti 13.95/17.95**

A welcome selection with both carnivores and vegetarians.

Finished with ricotta and Italian red sauce. Add meatballs on the side 2.00 pp

### **Roasted Tenderloin of Pork 14.95/18.95**

Slow roasted tenderloin of pork, sliced and served with Peach chutney

### **Honey and Clove Glazed Ham 14.95/18.95**

Baked ham sliced with honey, brown sugar, and cloves

### **Rosemary Baked Turkey Breast 14.95/18.95**

Oven baked Turkey with a hint of Rosemary and sliced

*These entrée items are merely suggestions  
and we are happy to customize a menu to your liking.*

A second selection of Angus beef tenderloin add \$5.00 pp.



## Lunch Menu - Additional Items

### Salad (choose one)

Seasonal mixed green  
Caesar  
Spinach

### Starch (choose one)

Redskin mashed potatoes  
Redskin potato salad  
Wild rice  
Quinoa  
Orzo vegetable salad  
Four cheese Mac and cheese—House Specialty  
Roasted redskin potatoes

### Vegetables (choose one)

Seasonal mixed vegetables sautéed  
Sautéed southern green beans  
Collards  
Squash casserole  
Wilted garlic spinach  
South western corn  
Glazed gourmet carrots with cumin  
Asian slaw—House Specialty

### Miscellaneous

Disposable Chafing Dish (per 10 people) \$10

If your lunch is more than 45 minutes long,  
a chafing dish keeps the food hot for an hour or more.  
Order one kit for roughly every 10 people being served.



# Lunch Menu - Finishing Touches

## Desserts

House-made cream cheese pound cake with a berry glaze—\$2.25 pp

Red velvet cake—\$2.25

Key lime pie—\$2.25

Luscious lemon bars—\$2.25

New York style cheesecake—\$2.25

Carrot cake—\$2.25

Strawberry shortcake—\$2.25

Banana pudding—\$1.75

Fresh fruit trifle—\$1.75

Blueberry lemon sugar cookies—\$1.75

Brownie—\$1.50

Blondie—\$1.50

Iced tea included in all lunches

Peach or raspberry tea— \$6.00 per gallon

House-made lemonade—\$6.00 per gallon