

Breakfast Menu Items



Baked Favorites \$4.75

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

Seasonal Fresh Cut Fruit \$4.25

The best selection of the season
with sliced fruit and berries

Fruit Salad \$4.25

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

Healthy Sunrise \$3.95

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

Miscellaneous

Disposable Chaffing Dish (per 10 people) \$10
If your breakfast is more than 45 minutes long, a chaffing
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. \$27.50
Scrambled eggs with cheese \$30.00
Sausage, egg, and grit casserole \$37.00
Baked French toast. \$25.00
Hash brown casserole \$25.00
Home fries \$30.00
Assorted breakfast meat \$47.50
Scrambled egg and cheese wraps \$35.00
Logan turnpike grits. \$35.00
cheese on side \$2.00 pp
hot sauce .50 pp
shrimp \$3.00 pp
Biscuits and southern gravy. \$35.00
Vegetable strata \$35.00
Breakfast burritos filled with scrambled eggs,
cheese, black beans. \$35.00
Mini quiche. 35.00

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



Lunch Menu - Entrée Items

Chicken Piccata 14.95/18.95

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

Stuffed Chicken Breast 15.95/ 18.95

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

Grilled Chicken Parmesan 15.95/18.95

A healthy choice on an old favorite.

Grilled breast topped with mozzarella and Italian tomato sauce

Shredded Carolina Chicken BBQ 14.95/18.95

Slow cooked chicken smoked and shredded

Southern Fried Chicken 14.95/18.95

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

Grilled Flank Steak 15.95/18.95

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

BBQ Meatloaf 13.95/18.95

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



Lunch Menu - Entrée Items

Grilled Chicken Bruschetta 14.95/18.95

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

Angus Beef Tenderloin 19.95/22.95

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 16.95/19.95

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

All Beef Meatballs 14.95/18.95

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

Basil Salmon Filet 18.95/21.95

Broiled filet of Salmon with lemon and basil marinade

Sautéed Gulf Shrimp 18.95/21.95

Large shrimp sautéed in mojo sauce with lime slices

Four Cheese Ravioli 14.95/18.95

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 14.95/18.95

A house favorite with three cheeses and seasoned ground beef



Lunch Menu - Entrée Items

Baked Ziti 14.95/18.95

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 15.95/19.95

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

Honey and Clove Glazed Ham 15.95/19.95

Baked ham sliced with honey, brown sugar, and cloves

Rosemary Baked Turkey Breast 15.95/19.95

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 \$6.00 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

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a chafing dish keeps the food hot for an hour or more.
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Lunch Menu - Finishing Touches

Desserts

House-made cream cheese pound cake with a berry glaze—\$2.75 pp

Red velvet cake—\$2.75

Key lime pie—\$2.75

Luscious lemon bars—\$2.75

New York style cheesecake—\$2.75

Carrot cake—\$2.75

Strawberry shortcake—\$2.75

Banana pudding—\$2.25

Fresh fruit trifle—\$2.25

Blueberry lemon sugar cookies \$2.25

Brownie—\$2.00

Blondie—\$2.00

Iced tea included in all lunches

Peach or raspberry tea— \$7.50 per gallon

House-made lemonade \$7.50 per gallon

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

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 \$12.95 pp.
VIP box lunches (upscale box) add \$1.25 pp.

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
\$7.50 per gallon

Peach or raspberry tea
add \$7.50 per gallon

Waters \$1.25 each

All with ice buckets, ice, scoop, and cups



ENTRÉE SALADS

OUT OF THE GARDEN \$11.95

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

MEDITERRANEAN \$11.95

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

SOUTH BY SOUTHWEST \$11.95

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

SPINACH \$11.95

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

BLT \$11.95

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

EXECUTIVE CHEF \$11.95

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 \$11.95

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 \$4.25

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

