

Fall Menu Ideas

Menus are priced as drop off which means they will include disposable pans, plates and flatware. Let us know if you wish to add staff and rentals to make it an elegant affair.

CHICKEN POT PIE ... 12.50

Chicken, potatoes, onions, carrots in a creamy sauce in individual pie shells topped with pastry and baked until brown. With a Mixed Greens Salad. Let us know if you have any vegetarian guests.

PACIFIC NW SALMON ... MARKET PRICE

Sockeye Salmon fillet baked in butter and topped with a Lemon Garlic Herb Butter or a Brown Sugar brandy sauce. With Oven Roasted Potatoes and Harvest Salad.

HOMEMADE HAND PIES ... 12.50

Choice of Chicken Divan, Beef & Gravy, Italian Cold Cut, Taco or Reuben. With a Mixed Green Salad. (minimum of 10 servings per variety please)

HOLIDAY ROASTED TURKEY BREAST ... 13.99

Signature Harvest Salad with Steamed Green Beans, Yukon Gold Mashed Potatoes and Sliced Turkey Breast with Pan Gravy. Make this a true holiday celebration and add on Dressing, Sweet Potatoes or Pumpkin!

ROASTED PRIME RIB DINNER ... MARKET PRICE

Dinner rolls w/Butter, Signature Green Salad, Seasonal Vegetable Medley, Garlic Mashed Potatoes and Slow Roasted Prime Rib. (requires an Exhibition Chef to Carve)

TAILGATING FAVORITES MENU ... 13.99

Bratwurst and Kielbasa with Stadium buns and condiments. With Assorted Chips, Calico Beans and a Cookie/Brownie Medley for Dessert.

THAI CURRY CHICKEN MEAL ... 13.99

Boneless Chicken Breasts are lightly floured and baked in butter. Topped with a Thai Curry Coconut Milk Sauce. With Jasmine Rice, Naan Bread and Cucumber Tomato Raita.

ALFREDO & MEATBALLS ... \$13.99

Garlic Bread, Caesar Salad, Pasta Alfredo and Pork and Beef Meatballs in Marinara Sauce.