



Breakfast Favorites

**Corporate Breakfast**

Croissants with choice of bacon, ham or sausage, scrambled eggs and cheese.

Served with fresh fruit

8.00

**Down Home Breakfast Buffet**

Scrambled eggs, bacon or sausage, hash browns, grits, biscuits and gravy

9.00

**Additional Accompaniments**

Fresh fruit, bagels with assorted cream cheese or muffins

2.50 per item

Beverage and Snack Service

**Half Day Beverage Service**

Bottled water and soft drinks

\$5.00

**Full Day Beverage Service**

Bottled water and soft drinks

\$7.00

**Half Day Snack and Beverage Service**

Bottled water, soft drinks and choice of two snacks

\$7.00

**Full Day Snack and Beverage Service**

Bottled water, soft drinks and choice of two snacks

\$11.00

Snack Selections

Snack Mix	Fruit	Muffins
Popcorn	Cookies	Bagels
Chips and Dip	Brownies	Danishes
Pretzels	Assorted Breakfast Bars	

Snack Items sold separately

\$3.00 per person

**Sausage Biscuit**

**Bacon Biscuit**

**Fruit Tray**

**Vegetable Tray**

**Cheese and Cracker Tray**

Lunch Options

**Deli Delight**

Deli spread of bread, turkey, ham, roast beef, cheeses, peppers, pickles, chips, and potato salad served buffet style

\$11.00

**Club Sandwich**

Toasted wheat bread piled high with ham, turkey, bacon, cheese, lettuce and tomato, served with french fries and a dill pickle spear

\$9.00

**Grilled Chicken Sandwich**

Boneless chicken breast grilled to perfection with all toppings on the side, served with french fries and a dill pickle spear

\$10.00

**Old Fashioned Cheeseburger**

Grilled all beef patty served on a toasted bun with all toppings on the side, served with french fries and a dill pickle spear

\$10.00

**Chicken Tenders**

Hand breaded chicken tenderloins served with an assortment of dips, french fries, coleslaw and rolls

\$11.00

**Cuban Sandwich**

Cuban bread filled with ham, pulled pork, a blend of mozzarella and provolone cheeses all topped with a Creole mustard sauce. and served with gourmet chips and a dill pickle spear

\$10.00

**Fried Shrimp Salad**

A bed of fresh romaine lettuce, sliced onion, a blend of mozzarella and provolone cheeses, fresh tomato and croutons topped with hand breaded deep fried shrimp

\$10.00

**Blackened Shrimp Salad**

A bed of fresh romaine lettuce, sliced onion, a blend of mozzarella and provolone cheeses, fresh tomato, croutons, topped with juicy blackened shrimp, then sprinkled with parmesan cheese

\$11.00

**Cobb Salad**

A bed of fresh greens topped with chicken, bacon, eggs, a blend of mozzarella and provolone cheeses, fresh tomato and onion

\$10.00

Additional Lunch Items

Selections that may be added to the luncheon plates

**House Salad**

Fresh lettuce topped with cheese, croutons, tomatoes, eggs, onion and your choice of dressing

\$2.50

**Baked Potato Soup**

Creamy home style baked potato soup topped with cheese and bacon bits

\$2.50

**Vegetable Beef Soup**

Rich beef stock combined with mixed vegetables and tender chunks of beef

\$2.50

**Broccoli and Cheese Soup**

Tender diced broccoli florets in a creamy cheese soup

\$2.50

Have it Your Way

The easiest way to please them all. Choose one entrée, two side items and one bread.

**Entrees**

**Smoked BBQ Pork**

Seasoned pork shoulder smoked the old fashioned way and hand shredded

\$12.95

**Roast Beef and Gravy**

Tender slow cooked roast beef topped with a rich gravy

\$12.95

**Turkey and Dressing with Cranberry Sauce**

Homemade turkey and dressing with cranberry sauce

\$12.95

**Center Cut Pork Chop**

Center cut pork chop grilled or baked to perfection

\$12.95

**Chicken Tenders with Honey Mustard**

Hand breaded chicken tenderloins with honey mustard sauce

\$12.95

**Grilled Chicken Breast**

Juicy breast of chicken grilled to perfection seasoned with lemon pepper or BBQ sauce

\$12.95

**Sides**

Green Beans	Baked Potato
Cream Potatoes	Whole Kernel Corn
Vegetable Medley	Cole Slaw
Broccoli and Cheese	Glazed Carrots
Potato Salad	Oven Roasted Potatoes
Macaroni and Cheese	Baked Beans

**Breads**

- Dinner Roll
- Texas Toast
- Cornbread



Dinner Entrees

**Old Fashioned Picnic** \$12.95

Fresh chicken fried to a golden brown in our house breading and served with potato salad, baked beans, coleslaw and rolls

**Fish Fry** \$13.95

Southern fried catfish filets served with hushpuppies, french fries, coleslaw, garnished with lemon and onion slices

**Penne Pasta** \$12.95

Served with your choice of fresh shrimp or chicken in a homemade marinara or alfredo sauce with primavera vegetables, house salad and garlic bread

**Chicken Saltimbocca** \$14.95

A delicious stuffed chicken breast in a tangy Beurre Blanc Sauce served with oven roasted potatoes, asparagus or vegetable medley and a house salad

**Center Cut Pork Chop** \$15.95

Oven baked center cut pork chop topped with a cranberry glaze served with oven roasted potatoes, vegetable medley or asparagus, house salad and rolls

**Grilled Salmon Filet** \$16.95

Alaskan salmon filet with a lemon dill sauce served with asparagus or vegetable medley, baked potato\*, house salad and rolls

**Doublehead Filet** \$21.95

Grilled 8 ounce premium Creekstone Black Angus served with asparagus, baked potato\*, house salad and rolls

**Hamburger Steak** \$12.95

Hamburger steak served with sautéed onions, peppers and mushrooms, garlic mashed potatoes, house salad and rolls

\*sweet potato may be substituted

Dinner Entrees (continued)

**Garlic Parmesan Crusted Tilapia** \$16.95

Delicate tilapia encrusted with garlic and parmesan served with wild rice, vegetable medley, house salad and rolls

Additional Dinner Items

**Crab Cakes** \$4.00

Two golden brown crab cakes served with a lemon dill sauce

**Grilled Shrimp Skewer** \$6.00

Four plump, juicy shrimp skewered and grilled to perfection

**Fried Shrimp** \$5.00

Six golden brown shrimp served with cocktail sauce

Delectable Homemade Desserts

**Southern Pecan Pie** \$2.95

The original Southern dessert

**Peach Cobbler** \$2.95

Fresh Georgia peaches in a rich, buttery crust

**Coconut Pie** \$2.95

Baked coconut custard topped with freshly flaked coconut

**Banana Pudding** \$2.95

Our own recipe with bananas, fresh vanilla custard and vanilla cookies all topped with freshly whipped cream

**Chocolate Meringue Pie** \$2.95

Homemade chocolate pie topped with mile high meringue

**Apple Pie** \$2.95

All American favorite

Gourmet Desserts

**Chocolate Caramel Cake** \$4.25

The Alabama version of German Chocolate cake. Three rich fudge layers are layered with caramel and pecans then topped with a rich chocolate ganache

**Bananas Foster Cake** \$4.25

An intoxicating blend of cinnamon, butter, brown sugar and bananas layered between slices of rich butter cake

**Cheesecake** \$4.25

New York style cheesecake served with a variety of fruit glazes