

FAMILY STYLE MENU

Let us do the cooking and enjoy your stay!

Minimum of 8 Person per order.

Get the below family style meals delivered right to your cabin. Must place order a minimum of 24 hours prior to pick up or delivery.

BREAKFAST

CONTINENTAL BREAKFAST
\$14
per person
Choose four pastries; Croissant, Danish, muffin, donut. Served with
Seasonal Fruit and Orange Juice.

PANCAKE OR WAFFLE BREAKFAST
\$18
per person
PServed with scrambled Egg, hash browns, your choice of protein:

bacon, ham, pork/turkey sausage.

GRAZING BOXES

This selection comes with cheeses, meats (if you choose), jalapeño jelly, olives, pickles, baby carrots, celery, stuffed sweet peppers, grapes, dried fruit, nuts, cracker assortment, and chocolate. Will be on a 6' clothed table with napkins and plastic dinnerware.

SMALL	 Serves up to 3 people	\$35 ea
MEDIUM	 Serves up to 6 people	 \$60 ea
LARGE	 Serves up to 10 people	 \$100 ea
LETTER & NUMBER	 Serves up to 6 people	 \$120 ea

ITALIAN	
CHICKEN OR SHRIMP ALFREDO Grilled chicken or shrimp, alfredo sauce, and served over fettucine noodles. Garden salad with your choice of dressing, and breadsticks.	\$20.00 per person
SPAGHETTI WITH MEAT SAUCE Made from scratch spaghetti sauce with seasoned ground beef, squash, zucchini, onions, and mushrooms, mixed with spaghetti noodles, covered in cheese. Garden salad, and garlic bread slices.	\$23.00 per person
LASAGNA Classic Lasagna with seared meat sauce, garden salad, and breadsticks.	\$23.00 per person
MEXICAN	· · · · · · · · · · · · · · · · · · ·
CHIPS & DIP PACKAGE Tortilla chips with choice of two: fresh garden salsa, roasted poblano and pineapple salsa, guacamole, queso Blanco with roasted poblano, classic queso, spinach and roasted poblano bleu cheese dip.	· \$8 per person
GRILLED FAJITAS Grilled chicken or flank steak served with onions, bell pepper blend. Served with flour or corn tortillas. With cheese, Pico de Gallo, guacamole, Charro beans, and Spanish rice. \$22.00 per person. Minimum of 8 people.	. \$26 per person
QUESO-STUFFED TACO SHELLS	\$18

Taco queso with ground beef in a pasta shell, topped with shredded Colby jack cheese.

Grilled chicken or seasoned ground beef wrapped in a corn or flour tortilla, smothered in

CHICKEN OR BEEF ENCHILADAS

enchilada sauce red/ green, and topped with Mexican cheeses.

per person

\$18 per person



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HOMESTYLE						
HERB ROASTED PORK LOIN Hickory nut gap pork loin roasted, sliced, and served with roasted potatoes and Brussel sprouts and a dinner roll.	\$20.00 per person					
CLASSIC POT ROAST Pot Roast braised with carrots, celery, onion, and potatoes, in brown gravy served with mashed potatoes. Served with a dinner roll.	\$22.00 per person					
MEAT LOAF Ground Chuck Beef with aromatic herb and mushroom gravy served with potato pure and asparagus. Served with a dinner roll.	\$20.00 per person					
BBQ PLATE Chicken Leg Quarters, Pulled Pork, Sausage (your choice of two) with baked beans, and potato salad, with a slice of white bread. Served with pickles, onions, and jalapenos. Try it with brisket for additional fee.	\$22.00 per person					
SNACK & COOKIE TRAYS Variety of snacks, chips, cookies, and candy.						
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Serves up to 15 people

\$150 ea

LARGE

S'MORES TRAYS An arrangement of graham crackers, chocolate bars, and marshmallows. SMALL Serves up to 7 people MEDIUM Serves up to 10 people \$100 ea \$150 ea LARGE Serves up to 15 people **DRINKS** LEMONADE BAR ... \$3.00 per person Choice of three: refreshing lemonade, strawberry lemonade, raspberry lemonade, sparkling pink lemonade garnishes to include fresh berries, fresh mint, and assorted sliced citrus fruit. HOT/COLD BEVERAGE BAR \$3.00 per person gourmet hot/cold beverage coffee, hot cocoa, and hot/cold tea comes with cream, sugar, and your choice of five mix-ins: vanilla syrup, hazelnut syrup, whipped cream, powdered cinnamon, shaved chocolate, lemon wedges, thinly sliced oranges, honey, mini marshmallows. **ADDITIONAL SERVICES** \$100.00 per event **SERVERS** PERSONAL CHEF \$200.00 per event