

# CORPORATE EVENTS MENU

menu pricing requires minimum of 30 guests

## BREAKFAST

### BASIC CONTINENTAL

Assorted Muffins & Bagels with Butter, Preserves, & Cream Cheese  
Fresh Fruit  
Regular & Decaffeinated Coffee & Orange Juice  
\$8.00 PP

### PREMIUM CONTINENTAL

Assorted Muffins & Bagels with Butter, Preserves, & Cream Cheese  
Freshly Baked Cinnamon Rolls  
Fresh Fruit  
Vanilla Yogurt with Granola  
Regular & Decaffeinated Coffee & Orange Juice  
\$11.50 PP

### AMERICAN BREAKFAST

Scrambled Eggs  
Bacon & Sausage  
Breakfast Potatoes with Sautéed Onions & Peppers  
Biscuits with Butter & Preserves  
10.75 PP

### COUNTRY BREAKFAST

Scrambled Eggs  
Thick-cut Bacon  
Cheese Grits  
Biscuits With Butter & Preserves  
Sausage Gravy  
\$11.25 PP

### SWEET BEGINNINGS

Apple Pecan French Toast Casserole  
Served with Warm Maple Syrup  
Scrambled Eggs  
Choice of Ham, Bacon, or Sausage  
\$10.25 PP

### CLASSIC BRUNCH

Choice of Quiche  
Lorraine, Florentine, or City Ham & Sharp Cheddar  
Assorted Muffins  
Fresh Fruit  
\$9.00 PP

## LIGHTER LUNCHES

### SALAD BAR

Mixed Greens, Cherry Tomatoes, Cucumbers, & Red Onion  
Bacon, Hard-boiled Eggs, Smoked Turkey, Honey Ham, & Shredded Cheese  
Homemade Croutons  
Assortment Of Homemade Dressings  
Yeast Rolls & Cornbread Muffins  
Homemade Chocolate Chip Cookies  
\$8.00 PP

ADD GRILLED CHICKEN - \$3.00 PP

ADD HOMEMADE SOUP -\$3.50 PP

CHOOSE FROM BROCCOLI CHEDDAR CHOWDER, OLD FASHIONED CHICKEN NOODLE,  
CHICKEN TORTILLAS, OR HAM & WHITE BEAN

ADD BAKED POTATOES AND BEEF & BEAN CHILI - \$4.50 PP

### CHOICE OF CASSEROLE

Chicken Divan  
Chicken Florentine  
Classic Meat Lasagna  
Shepard's Pie  
Ham & Sharp Cheddar Potato Gratin  
Hot Brown Casserole  
Served With Mixed Green Salad With Choice of Green Goddess Dressing or Balsamic Vinaigrette,  
Freshly Baked Yeast Rolls With Butter, & Cookie Dough Brownies  
\$10.50 PP

### HOT LUNCH

Meatloaf with Red Skinned Mashed Potatoes  
Sautéed Chicken with Cranberry Wild Rice  
Santa Fe Chicken with Red Skinned Mashed Potatoes  
Brown Sugar Ham with Sweet Potato Soufflé  
Barbecue Rubbed Pork Loin with Old-Fashioned Macaroni & Cheese  
Served With Mixed Green Salad with Choice of Green Goddess Dressing or Balsamic Vinaigrette,  
Freshly Baked Yeast Rolls with Butter, & Chef's Dessert  
\$12.00 PP

## LUNCH & DINNER BUFFETS

Choice of One (1) Entrée

Choice of One (1) Starch

Choice of One (1) Vegetable

House Salad with Choice of Two (2) Dressings

Balsamic Vinaigrette, Champagne Vinaigrette, Poppy Seed Vinaigrette, Raspberry Vinaigrette, Green Goddess Dressing, & Thousand Island Dressing

Warm Yeast Rolls with Butter

## ENTRÉES

Chicken Dijon

Sautéed Chicken Breast with Dijon Cream

\$14.50 PP

Chicken Marsala

Sautéed Chicken Breast with Wild Mushrooms & Marsala

\$15.00 PP

Chicken Piccata

Sautéed Chicken Breast with Lemons & Capers

\$14.50 PP

Lexington Chicken

Sautéed Chicken Breast with Mushrooms and Country Ham in a Bourbon Cream Sauce

\$14.50 PP

Sea Salt Roasted Chicken Breast with a White Wine Jus

\$14 PP

Brown Sugar Glazed Pit Ham

\$12.50 PP

Cider Glazed Pork Chops with Sautéed Apples

\$15 PP

Peppercorn Crusted Prime Rib With Horseradish Cream

\$21.50 PP

Roasted Filet Of Beef With Béarnaise Sauce

25.50 PP

Roasted Filet Of Salmon With Dill Cream

\$18.50 PP

Chesapeake Bay Crab Cakes With Red Pepper Aioli

\$20.50 PP

## STARCHES

Duchesse Potatoes  
Red Skin Mashed Potatoes  
Potatoes Au Gratin  
Salt Crusted New Potatoes  
Kentucky Corn Pudding  
Farmer's Market Cream-Style Corn  
Southern-Style Cornbread Dressing  
Orzo Pasta with Pesto & Sun Dried Tomatoes  
Sweet Potato Soufflé  
White Cheddar Macaroni & Cheese  
Pecan Rice Pilaf  
Wild Rice Pilaf with Dried Cranberries & Sunflower Seeds

## VEGETABLES

Roasted Asparagus  
Sautéed Green Beans  
Country-Style Green Beans  
Honey Dill Baby Carrots  
Brussels Sprouts Sautéed with Bacon & Bourbon  
Spinach Soufflé  
Lemon Butter Broccoli  
Broccoli Casserole  
Provençal Stuffed Tomatoes  
Cinnamon Apples  
Pineapple Strata

Additional Sides \$2.75 Pp

## PREMIUM SALADS

Add \$1.50 Pp

Caesar Salad with Parmesan Crisp  
Traditional Spinach Salad with Bacon, Red Onion, Hard-Boiled Egg, & Maple Dijon Vinaigrette  
Lexington Salad with Romaine, Grape Tomatoes, Cucumbers, Bacon, Homemade Croutons,  
& Green Goddess Dressing  
Mixed Green Salad with Dried Cherries, Candied Walnuts, Blue Cheese, & Champagne Vinaigrette  
Salad Caprese – Beef-Steak Tomatoes, Buffalo Mozzarella, & Pesto Vinaigrette  
Spinach Salad with Mandarin Oranges, Walnuts, Feta, & Raspberry Vinaigrette  
Mixed Green Salad with Candied Pecans, Dried Cranberries, Local Goat Cheese, & Poppy Seed Vinaigrette

## BEVERAGES

Coffee with Set-ups - \$1.50 PP  
Soft Drinks by Consumption - \$1.25 per can  
Sweet & Unsweetened Iced Tea, California Iced Tea, & Lemonade - \$12.50 per gallon