

## CATERING OPTIONS/PRICING BALLROOM

### FOOD

#### PROTEIN

BEEF BRISKET  
ROAST BEEF  
TURKEY BREAST  
BAKED SALMON  
BACON WRAPPED CHICKEN  
HONEY GLAZED HAM STEAK  
PORK MEDALLIONS

#### SIDES

MASHED POTATOES  
LOADED POTATO SALAD (UP CHARGE)  
CHEESY GARLIC POTATO  
BROCOLLI AND CHEESE RICE  
BAKED BEANS  
ROASTED RED POTATOES  
COLE SLAW  
CORN CASSEROLE  
MACARONI AND CHEESE

#### VEGGIE

BRUSSELS SPROUTS (UP CHARGE)  
ASPARAGUS (UP CHARGE)  
GREEN BEANS  
CORN ON THE COB  
GLAZED CARROTS  
SWEET CORN  
MIXED VEGETABLES

### BAR

#### CASH BAR

\$4 WELL DRINKS  
\$6 PREMIUM DRINKS  
\$4 WINE  
\$4 DRAFT BEER  
\$4 BOTTLES BEER

ALL DRINKS WILL BE BILLED PER DRINK  
OFF PRICES ABOVE ..

OPEN BAR  
\$325 PER KEG(DOMESTIC)  
NON DOMESTIC PRICES VARY  
\$25 BOTTLE WINE(HOUSE)

MUST DO AT LEAST \$500 IN SALES OR WILL BE CHARGED DIFFERENCE  
\$50 SET UP FEE..

#### EQUIPMENT

FULL P.A. AVAILABLE FOR BANDS or DJ	\$200
STAGE AREA /LIGHTING IF NOT USING PA	\$50
LINENS	
DJ	
CHAIRS/ TABLES	
ROOM RENT	\$450