

Dining Experiences

MARCH 7TH
SOUTHERN CUISINE

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, Mac N' Cheese, corn, collard greens, buttermilk biscuits, assorted dessert and a special drink from the bar.

Cost - \$25.00 per person.

MARCH 14TH
SIT DOWN STYLE

Select from two entrée options. Wine, bread, salad or soup, and dessert included. The two options are #1 - Filet Mignon with a demi-glace, roasted broccoli and garlic mashed potatoes.
#2 - Pan seared salmon with a bourbon honey glaze, Roasted broccoli, and garlic mashed potatoes. Lemon cello cake for dessert.

Cost - \$30.00 per person.

MARCH 21ST
BAKED POTATO BAR

Buffet style, Baked potatoes, with a build your own toppings. Toppings include, pulled pork, taco meat, diced chicken, cheese sauce, bacon bits, onions (green and white), sour cream, cheddar cheese, diced peppers, and corn. Assorted Desserts and the mini bar with a drink special.

Cost - \$25.00 per person.

MARCH 28TH
SIT DOWN STYLE

Select from two entrée options. Wine, bread, salad or soup, and dessert included. The two options are #1 - Butter and herb poached Dover Sole with roasted potatoes and green beans.
#2 - Coq au von with roasted potatoes and green beans. Chocolate cake for dessert.

Cost - \$30.00 per person.