



SEATED DINNER AT THE RESTAURANT

Minimum 25 Guests | \$45 per person

Gluten Free Bun and Pizza crust available +\$2

FIRST COURSE

APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest)

SECOND COURSE, CHOICE OF

SMALL BLT SALAD

OR

TOMATO BISQUE **GF**

THIRD COURSE, CHOICE OF

SOUTHERN SAUSAGE PLATE

Rabbit Sausage with White Wine & Herbs,
Duck Sausage with Orange Liquor served with
Fingerling Potatoes, Sautéed Peppers, Onions,
Mushrooms

TAVERN SALMON

Herb-Breadcrumb Crust, Fried Brussel Sprouts,
Balsamic Glaze, Melted Vidalia Onions

SUPER FOOD PLATE **GF**

Fire Roasted Cauliflower, Mother Nature Salad,
Roasted Tomato Stuffed with Basil Pesto
and Fresh Mozzarella

PORK AND VEAL MEATLOAF

Mashed Potatoes, Bacon Onion Jam, Tomato and
Red Pepper Relish

FISH & CHIPS

Hand Battered Cod, Homemade Tartar Sauce,
Lemon, Malt Vinegar

POT PIE

Smoked Chicken, Peas, Potatoes, Carrots,
Smoked Bacon

ROASTED CAULIFLOWER **GF**

Fire Roasted Cauliflower, Roasted Jalapeno &
Fresno Peppers, Thai Chili Sauce, Cashew Pesto

FOURTH COURSE, CHOICE OF

HOBNOB COBBLER OR LIMONCELLO CHEESECAKE