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## Seated Dinner

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

Homemade 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