



## SIT DOWN DINNER MENU

### SALADS

(Choose One)

#### **Traditional Betty's Salad**

Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

#### **Tossed Garden Salad**

Spring Mix, Sliced Cucumber, Shredded Carrots, Plum Roma Tomatoes, Rice Noodles, and Red Onion Rings Served with Choice of Ranch, Italian, French, Balsamic Vinaigrette, or Raspberry Vinaigrette Dressings

#### **House Salad**

Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

### ENTREES

(Choose One)

Sliced Beef with Bordelaise

Stuffed Chicken Breast with White Wine Sauce

Chicken Tarragon

Chicken Marsala

Chicken Dijon

Chicken Cordon Bleu with White Wine Sauce

Sliced Pork Tenderloin

Sliced Beef Tenderloin with Bordelaise (Extra \$ Per Guest)

Filet of Salmon (Extra \$ Per Guest)

### STARCHES

(Choose One)

Herb Roasted Red Skin Potatoes

Baked Potato with Butter, Sour Cream, and Chives

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

### VEGETABLES

(Choose One)

California Mix

Green Beans with Red and Yellow Peppers

Sugar Snap Peas and Carrots

Chef Select Seasonal Blend

### COMPLIMENTS

Fresh Baked Assorted Rolls with Butter

Colombian Regular Coffee, Columbian De-Caf Coffee, and Assorted Hot Teas

Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

### GUEST CHOICE ENTRÉE:

Guests Can Choose Between Two Different Entrees As They Enter Your Reception (\$3.00 Extra Per Guest)

Includes Full China Service, Stainless Flatware,

White Linen Table Covers, Colored Linen Napkins, and All Dinner Glassware

Does Not Include 20% Service Staff Fee and Applicable State Sales Tax



## FIRST CLASS BUFFET DINNER MENU

### SERVED SALADS

(Choose One)

#### **Traditional Betty's Salad**

Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

#### **Tossed Garden Salad**

Spring Mix, Sliced Cucumber, Shredded Carrots, Plum Roma Tomatoes, Rice Noodles, and Red Onion Rings Served with Choice of Ranch, Italian, French, Balsamic Vinaigrette, or Raspberry Vinaigrette Dressings

#### **House Salad**

Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

### ENTREES

(Choose Two)

Chef Carved Rounds of Beef  
 Chef Carved Glazed Ham  
 Chef Carved Pork Tenderloin  
 Stuffed Chicken Breast with White Wine Sauce  
 Chicken Tarragon  
 Chicken Marsala  
 Chicken Dijon  
 Sliced Turkey with Gravy  
 Meat and Cheese Lasagna  
 Vegetable Lasagna

### STARCHES

(Choose One)

Herb Roasted Redskin Potatoes  
 Baked Potato with Butter, Sour Cream, and Chives  
 Garlic Mashed Potatoes with Gravy  
 Twice Baked Potatoes

### VEGETABLES

(Choose One)

California Mix  
 Green Beans with Red and Yellow Peppers  
 Sugar Snap Peas and Carrots  
 Chef Select Seasonal Blend

### COMPLIMENTS

Fresh Baked Assorted Rolls with Butter  
 Colombian Regular Coffee, Columbian De-Caf Coffee, and Assorted Hot Teas  
 Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

Includes Full China Service, Stainless Flatware, White Linen Table Covers,  
 Colored Linen Napkins, Linen Table Skirting for Food Tables, and All Dinner Glassware  
 Does Not Include 20% Service Staff Fee and Applicable State Sales Tax



## LIMITED CHINA BUFFET DINNER MENU

### SERVED SALADS

(Choose One)

#### **Traditional Betty's Salad**

Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

#### **Tossed Garden Salad**

Spring Mix, Sliced Cucumber, Shredded Carrots, Plum Roma Tomatoes, Rice Noodles, and Red Onion Rings Served with Choice of Ranch, Italian, French, Balsamic Vinaigrette, or Raspberry Vinaigrette Dressings

#### **House Salad**

Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

### ENTREES

(Choose Two)

Chef Carved Rounds of Beef  
 Chef Carved Glazed Ham  
 Chef Carved Pork Tenderloin  
 Stuffed Chicken Breast with White Wine Sauce  
 Chicken Tarragon  
 Chicken Marsala  
 Chicken Dijon  
 Sliced Turkey with Gravy  
 Meat and Cheese Lasagna  
 Vegetable Lasagna

### STARCHES

(Choose One)

Herb Roasted Redskin Potatoes  
 Baked Potato with Butter, Sour Cream, and Chives  
 Garlic Mashed Potatoes with Gravy  
 Twice Baked Potatoes

### VEGETABLES

(Choose One)

California Mix  
 Green Beans with Red and Yellow Peppers  
 Sugar Snap Peas and Sliced Carrots  
 Chef Select Seasonal Blend

### COMPLIMENTS

Fresh Baked Assorted Rolls with Butter  
 Colombian Regular Coffee, Columbian De-Caf Coffee, and Assorted Hot Tea  
 Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

Includes Full China Service, Stainless Flatware, White Linen Table Covers, White Paper Napkins, Linen Table Skirting for Food Tables, and Plastic and Styrofoam Cups for Dinner Beverages  
 Does Not Include 20% Service Staff Fee and Applicable State Sales Tax

**BAR SELECTIONS****PREMIUM HOUSE BRANDS**

Black Velvet Canadian Whiskey, Absolut Vodka, Beefeater Gin,  
 Jack Daniels Kentucky Bourbon, Ronrico Rum, Dewar's White Label Scotch,  
 E & J Brandy, DeKuyper Peach Schnapps, Amaro Amaretto, Captain Morgan Spiced Rum, and Kahlua

Bud Light Draft Beer, Summerfield Chardonnay, Tunnel of Elms White Zinfandel, Summerfield Merlot, Soft  
 Drinks, Juices, Bar Fruits, All Glassware, and Bartenders

**TOP SHELF BRANDS**

Canadian Club Whiskey, Grey Goose Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,  
 Makers Mark Kentucky Bourbon, Bacardi Silver Rum, Chivas Regal Scotch, Courvoisier Cognac,  
 DeKuyper Peach Schnapps, Amaretto Di Saronno, Drambuie,  
 Grand Marinier Orange Liqueur, Kahlua, and Bailey's

Bottled Beer of Budweiser, Bud Light, and Corona,  
 Summerfield Chardonnay, Tunnel of Elms White Zinfandel, Summerfield Cabernet, Summerfield Merlot,  
 Soft Drinks, Juices, Bar Fruits, All Glassware, and Bartenders

**BAR PRICING****5 Hour Bar**

Premium Brands -

Top Shelf Brands

Beer/Wine/Soft Drinks

Bottled Beer with Premium Bar - Additional \$ Per Guest

**3 Hour Bar**

Premium Brands

Top Shelf Brands

Beer/Wine/Soft Drinks

Bottled Beer with Premium Bar - Additional \$ Per Guest

**Soft Drink Bar**

Includes Pop, Juice, Ice, and Bartenders

Does Not Include 20% Service Staff Fee and Applicable State Sales Tax

**Cash Bar Bartender Fee**

Bartender Fee Applicable Per 100 Guests

Ticket Bar

Wine List Available Upon Request



## WEDDING SERVICES

### WEDDING CAKE

Let Wixey's Bakery Make the Cake of Your Dreams.

#### Flavors Available:

White	Cherry Nut
Chocolate	Marble
Red Velvet	Champagne
Amaretto	Banana
Spice	Lemon
Carrot	German Chocolate
Strawberry	

#### Fillings Available:

Lemon	Custard
Apricot	Cream Cheese
Raspberry	Cherry
Strawberry	

### TABLE CENTERPIECE

Our Centerpiece Features Your Choice of a Gold or Silver Charger Plate, Bubble Ball with Clear Marbles, and Three Votive Candles

### GUEST FAVORS

Let Us Create Miniature Champagne Bottles with Your Wedding Label for Guests to Enjoy

### ICE SCULPTURE

Our Ice Carver Can Sculpt a Custom Made Ice Carving For Your Reception  
Bring Us Your Dream Photo  
We Can Make the Ice Sculpture a Dream Come True

### CHOCOLATE FOUNTAIN

Dark Chocolate Served With Strawberries, Pineapple, Maraschino Cherries, Pretzel Rods, Marshmallows, Shortbread Cookies, Rolled Pirouette Cookies, and Miniature Cream Puffs

100 Guest Minimum

### CRUDITÉ TABLE

Fresh Raw Vegetables of Carrots, Celery,  
Broccoli, Cauliflower, and Cucumbers Served with Homemade Ranch Dip  
Colby, Cheddar, Baby Swiss, Pepper Jack, and Mozzarella Cheeses  
Served with Assorted Gourmet Crackers and Wafers  
Marinated Mushrooms