

Date of Function _____ Function Type _____

Name of Group _____ Arrival _____ #Persons _____

Deposit _____ Contact _____ Phone _____

Luncheon Menu

House Salad

Mixed field greens, tomato, cucumber, carrots.

With a balsamic vinaigrette

Top Sirloin Platter

7oz sirloin steak topped with a red wine demi-glaze
Served with mashed potatoes and a vegetable medley.

Italian Chicken Platter

Grilled chicken breast topped with sautéed onions,
green peppers, marinara sauce and mozzarella cheese.
Served with mashed potatoes and a vegetable medley.

Teriyaki Salmon

Topped with our pineapple relish.
Served with mashed potatoes and a vegetable medley.

Dessert

\$ 24 per person

*There is a **\$350.00 minimum** charge to open the upstairs dining room. A **\$100.00 non-refundable deposit** is required to hold your reservation. The day of your event the deposit will be refunded by subtracting it from your total bill. We also require a final head count and a final food count five days prior to the event. The final food count will be the guaranteed number of entrees you will be charged for. There will be an additional 6% sales tax and 20% gratuity also added to the final bill. Prices are subject to change.*

SIGNATURE _____ DATE _____