

MONTHLY MENU 2024

JANUARY

BUFFET: Brisket, BBQ Sauce, Macaroni and Cheese, Hawaiian Rolls, House Salad, Ranch and Balsamic Dressing

Dessert: Peach Cobbler, Whipped Cream

FEBRUARY

BUFFET: Chicken Piccata, Spaghetti, Caesar Salad, Breadsticks

Dessert: Red Velvet Cake

MARCH

BUFFET: Glazed Sliced Ham, Potatoes Au Gratin, Spinach Salad, Ranch and Raspberry Vinaigrette, Rolls with Butter

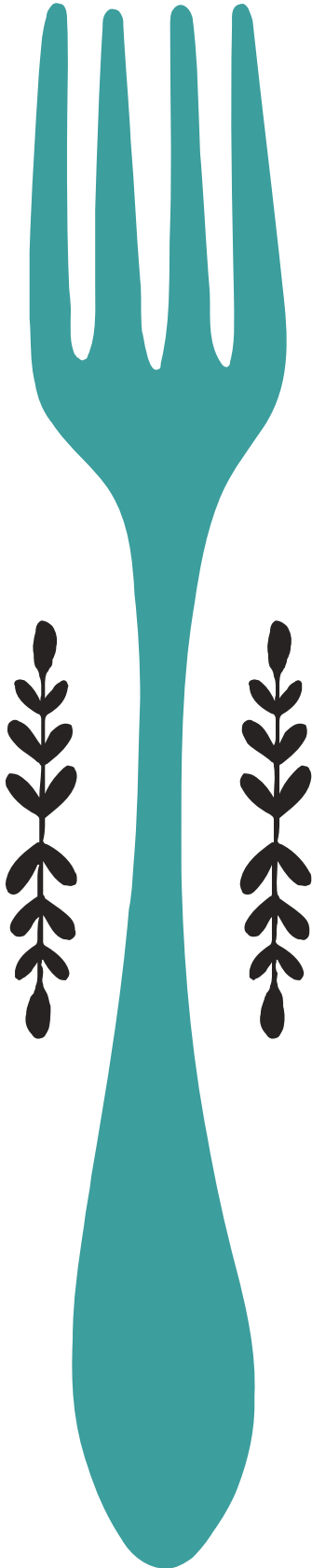
Dessert: Key Lime Pie

APRIL

BUFFET: Trio Salad: Balsamic Vinaigrette Corkscrew Pasta Salad, Chicken Salad, House Salad with Raspberry Vinaigrette, & Ranch Dressing, Garlic Breadsticks

Dessert: Pineapple Upside-down Cake





MAY

***BUFFET: BYO Taco Salad: Mixed Greens, Seasoned Ground Beef, Shredded Cheese, Black Beans, Roasted Corn, Diced Tomatoes, Diced Onion, Fritos, Sour Cream, Lime Vinaigrette and Salsa Ranch Dressing
Dessert: Tres Leches Cake***

JUNE

***BUFFET: Orange Glazed Sesame Chicken, Fried Rice, Asian Salad, Miso Vinaigrette and Ranch Dressing
Dessert: Banana Pudding***

JULY

***BUFFET: BBQ Chicken Breast, BBQ Sauce, Coleslaw, Baked Beans, Cornbread Muffins with Butter
Dessert: Cherry Cobbler, Whipped Cream***

AUGUST

***BUFFET: Chicken Parmesan, Fettuccine, Caesar Salad, Garlic Breadsticks
Dessert: Bread Pudding, Whipped Cream***

SEPTEMBER

***BUFFET: BYO Pecan Crusted Chicken Salad: Pecan Crusted Chicken, Mixed Greens, Black Beans, Roasted Corn, Shredded Cheese, Diced Tomatoes, Diced Cucumber, Honey Mustard and Balsamic Dressing, Garlic Knots
Dessert: Chocolate Cake, Whipped Cream***



OCTOBER

BUFFET: Chicken Teriyaki, Teriyaki Sauce, Hawaiian Fried Rice, Asian Salad, Miso Vinaigrette and Ranch Dressing
Dessert: White Coconut Cake

NOVEMBER

BUFFET: Roasted Turkey with Giblet Gravy, Mashed Potatoes, Spinach Salad with Ranch and Raspberry Vinaigrette, Cranberry Sauce, Rolls with Butter.
Dessert: Pumpkin Pie & Whipped Cream

DECEMBER

BUFFET: Herbed & Roasted Chicken Breast, Lemon Caper Sauce, Roasted Potatoes. Winter Cobb Salad with Ranch and Balsamic Vinaigrette, Rolls with Butter.
Dessert: Lemon Italian Cream Cake.

ALTERNATE MEAL EACH MONTH

PLATED: (GF) House Salad w/ Chicken. Balsamic Vinaigrette Dressing & Fruit Cup.

PLATED: (VEG) Plant Based Burger, Chips & Fruit Cup.

PLATED: Vegetable Wrap includes Olives, Tomato, Peppers, Shredded Lettuce, Shredded Cheese and Shredded Carrots, Side Cup of Dressing, Chips & Fruit Cup.