

FRIDAY OCTOBER 04, 2024

Formal Dinner (8:00 PM to 9:30 PM)

In-house sliced Roast Beef slow baked in an onion brown gravy served with rosemary roasted baby red potatoes, steamed fresh green beans with butter and garlic, a Garden Salad served with an in house made Ranch dressing (Italian dressing available on request), dinner rolls, dessert, Sweet and Unsweet Tea.

SATURDAY OCTOBER 05, 2024

Breakfast (9:00 AM to 10:00 AM)

Scrambled eggs, (2) slices of bacon or (2) sausage patties, biscuits, white gravy, grits, fresh fruit, cereal bar. Cranberry and Orange Juice.

Lunch (12:30 PM to 1:30 PM)

A Turkey and Swiss or a Ham and Cheddar sandwich wrap, potato salad, chips, cookies. Sweet/Unsweet Iced Tea and Lemonade.

Dinner (6:00 PM to 7:00 PM)

Maple Bacon Chicken (5 oz grilled chicken breast) topped with a smoky maple glaze, bacon strips, melted Colby cheese and green onions served with house made macaroni and cheese, vegetable Normandy, dinner rolls, and dessert. Sweet and Unsweet Iced Tea.

SUNDAY OCTOBER 05, 2024

Brunch (11:00 AM to 12:30 PM)

Scrambled eggs, a sugar-cured ham slice, bacon, fresh fruit salad, home fries, a blueberry or banana muffin, grits, French Toast (Strawberry Compote/Whipped Cream, and Maple Syrup provided). Cranberry and Orange Juice.

Menu subject to change. Please let us know in advance if you have any food allergies or special dietary needs.