



2019

Banquet Menus

Dearborn Hills Golf Course

1300 South Telegraph Road

Dearborn, MI 48124

(313) 563-3043

Sunshine Breakfast

(40-Guest Minimum)

12.95 PER PERSON

ASSORTED MUFFINS, PASTRIES & DOUGHNUTS
BAGELS *with* CREAM CHEESE
FRUIT
COFFEE & JUICE

Add Yogurt and Cereal and Milk for \$1.25 per person

ADD ASSORTED DANISH PASTRIES, MUFFINS AND FRESH FRUIT FOR \$ 2.00 PER PERSON

The Hills Brunch

(50-Guest Minimum)

\$ 21.95 PER PERSON

CHOICE OF ONE: SCRAMBLED EGGS
EGG CASSEROLE
QUICHE

CHOICE OF ONE: REDSKIN PARSLEY POTATOES
TATER TOTS
HOMEFRIES

CHOICE OF ONE: HAM
CHICKEN PICCATA
HERB ROASTED CHICKEN

CHOICE OF ONE: PANCAKES
FRENCH TOAST STICKS

BACON & SAUSAGE
TOSSED SALAD
FRESH CUT FRUIT
ASSORTED MUFFINS, PASTRIES, BAGELS *with*
CREAM CHEESE
COFFEE & JUICE

There will be a 18% service fee and a 6% sales tax added to these prices.

Shower Brunch Buffet

(50-guest minimum)

\$ 23.95 PER PERSON

CHOICE OF ONE: SCRAMBLED EGGS
EGG CASSEROLE
QUICHE

CHOICE OF ONE: REDSKIN PARSLEY POTATOES
TATER TOTS
HOMEFRIES

CHOICE OF ONE: HAM
CHICKEN PICCATA
HERB ROASTED CHICKEN

CHOICE OF ONE: PANCAKES
FRENCH TOAST STICKS

BACON & SAUSAGE
TOSSED SALAD
FRESH CUT FRUIT
ASSORTED MUFFINS
BAGELS with CREAM CHEESE
COFFEE & JUICE

Add an OMELET STATION for an additional \$9.50 per person.

Package includes:
Four-Hour Room Rental
Unlimited "Hill's Punch"
(upgrade to Champagne Punch for \$2.50 pp)
Cake-Cutting Service
Colored Linen Napkins

There will be an 18% service fee and a 6% sales tax added to these prices.

The Hills Salad Bar

(50-Guest Minimum)

\$21.95 PER PERSON

INCLUDES MIXED GREENS WITH ASSORTED TOPPINGS TO BUILD YOUR OWN SALAD.

TOPPINGS INCLUDE HAM, TURKEY, CHEESE, BOILED EGGS, MUSHROOMS, CRUNCHY NOODLES, SUNFLOWER SEEDS, CROUTONS AND MUCH MORE.

TWO ADDITIONAL SIDE SALADS OF THE CHEF'S CHOICE

TUNA AND CHICKEN SALAD CROISSANTS

Add Soup to package - \$2.25 per person

*Chicken Noodle
Cream of Broccoli
Vegetable Beef
Tomato Bisque
Southwest Chicken
Split Pea Chili*

There will be an 18% service fee and 6% sales tax added to all food & beverage

DELI LUNCH MENU

(50-Guest Minimum)

Available on Sundays only

Deli Lunch #1: \$16.95 PER PERSON

FOUR MEATS, TWO CHEESES
HAM, TURKEY, SALAMI, ROAST BEEF, PROVOLONE, AMERICAN
ASSORTED BREADS AND ROLLS
CONDIMENT TRAY
TOSSED SALAD
CHOOSE ONE ADDITIONAL SALAD CHOICE

Deli Lunch #2: \$17.95 PER PERSON

FOUR MEATS, TWO CHEESES
HAM, TURKEY, SALAMI, ROAST BEEF, PROVOLONE, AMERICAN
ASSORTED BREADS AND ROLLS
CONDIMENT TRAY
TOSSED SALAD
CHOICE OF TWO ADDITIONAL SALADS

SALAD CHOICES:

COLE SLAW
POTATO SALAD
TOSSED SALAD
MACARONI SALAD
ITALIAN PASTA SALAD

MANDARIN ASIAN SALAD**
TRAVERSE CITY SALAD**
CAESAR SALAD**
GREEK SALAD**
ANTIPASTO SALAD*

**ADD 50 CENTS EXTRA PER PERSON

There will be an 18% service fee and 6% sales tax added to all food and beverages.

Appetizer Menu

(40-Person Minimum)

All appetizer packages come with Fresh Sliced Fruit, Assorted Cheese and Crackers, Vegetable and Dip Tray, Assorted Relishes. Appetizers are served in chaffing dishes or on trays.

Appetizer package # 1: Choose 4 Items for \$22.95 per person

Appetizer package # 2: Choose 5 Items for \$23.95 per person

Appetizer package # 3: Choose 6 Items for \$24.95 per person

(Portion sizes are two pieces per person of each appetizer)

Spinach dip & bread	Sweet and Sour meatballs	Baby Back Ribs served with BBQ sauce**
Finger sandwiches	Swedish Meatballs	Cocktail Shrimp with sauce**
Teriyaki Steak Bites	Italian Sausage Pieces with Mustard	Assorted Mini Egg Rolls
Teriyaki Chicken sticks	Kielbasa Sausage Pieces with Mustard	Pot Stickers-pork with Sesame ginger sauce
Assorted Sushi **	Assorted Quiche	Breaded Cheese Ravioli with marinara
Caesar Salad	Chicken Tenders and Dip	Sliced Tomato & Basil with fresh cheese
Sausage Stuffed Mushrooms	Hummus with Pita chips	Potato Skins Kabobs with dip
Crab Stuffed Mushrooms	Hot Artichoke Dip served with Chips	Greek Vegetarian Kabobs
Quesadilla's-Chicken & Cheese or Cheese	Herbed Cheese Phyllo Cups	Assorted Mini Dessert
Mini Burgers	Baked Brie with fresh fruit & crackers	**add \$2 extra per person
Spinach Pie	Crab Cakes** with our aolioi	
Jamaican Chicken Sticks with Ranch	Pinwheel Sandwiches	
Chicken Wings served with a dipping sauce		
Bourbon BBQ Meatballs		

There will be an 18% Service Fee and 6% Sales tax added to all food and beverages.

Lunch Buffet Packages

(50 guest minimum on all packages)

All packages come with: Tossed Salad with Ranch and Italian Dressings, Bakery fresh Rolls and butter, Coffee Service

Package #1 \$ 19.95 per person

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable

Package #2 \$ 21.95 per person

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Package #3 \$ 23.95 per person

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Dinner Buffet Packages

(50 guest minimum on all packages)

Package #1 \$ 22.95 per person

You choose

1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable

Package #2 \$ 24.95 per person

You choose

2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

Package #3 \$ 26.95 per person

You choose

3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable

All packages come with: Tossed Salad with Ranch and Italian Dressings, Bakery fresh Rolls and butter, Coffee Service

Compliments of the Chef: *Assorted Relishes, 3 Chefs choice Side Salads, Vegetables & dip and Fresh Sliced Fruit*

Small Dessert: *(ex: cream puffs & eclairs, brownie bites, cookies)*

Upgrade the Veggies & dip and Fruit tray to Appetizer portions for \$2.00 per person with additional Cheese & crackers

There will be a 18% service fee and a 6% sales tax added to these prices.

Beef Entrées

Roast Beef

Tender sliced top round topped with beef gravy. Served medium well to well.

Carved Roast Beef (\$1.00 extra per person)

Top round of beef slow roasted and carved to order. Served with a side of au jus (75-person min)

Sirloin Tips

Pieces of sirloin steak browned and simmered in a mushroom gravy served over a bed of egg noodles

Teriyaki Beef **

Thin sliced beef marinated in our homemade authentic Hawaiian Teriyaki Sauce

Swedish Meatballs

Hand rolled meatballs served in the chef's special gravy recipe

Home Style Meatballs

Hand rolled meatballs served in a brown beef gravy

Sweet and Sour Meatballs

Hand rolled meatballs topped with a homemade sweet and sour sauce

Bourbon BBQ Meatballs **

Hand rolled meatballs with bacon and topped with our Bourbon BBQ sauce

Italian Meatballs

Hand rolled meatballs with Italian seasoning and topped with our marinara sauce

Meatloaf with Gravy

Tender hand-prepared meatloaf topped with a beef gravy

Pepper Steak

Strips of sirloin steak sauteed with tri-color bell peppers and onions, and served with a rich Asian pepper sauce

Carved Prime Rib of Beef **

(\$5.00 extra per person)

Slow oven-roasted Prime Rib of Beef, crusted with our special seasoning, and served with horseradish and au jus

12 oz. New York Strip Steaks (\$5.00 extra per person)

Beef Tenderloin (\$5.00 extra per person)

Slow roasted and served with caramelized onions and mushrooms

Beef Short Ribs (\$5.00 extra per person)

Braised Short Ribs in a rich tomato and red wine reduction

**** Chef Raymone Specialty**

Chicken Entrées

Chicken Piccata **

Lightly breaded boneless chicken breast topped with a lemon butter sauce and capers

Dijon Chicken

Breaded boneless chicken breast baked in a velvety honey Dijon sauce

Chicken Parmesan

Boneless skinless chicken breast with a light Italian herbed breading, sautéed to a golden brown, and topped with marinara and cheese

Tuscan Chicken **

Lightly breaded boneless chicken breast served in a creamy white herb sauce with spinach & roasted red peppers

Ono Chicken **

Boneless breaded chicken breast seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails

Chicken Marsala

Boneless chicken breast baked with a creamy Marsala wine sauce, mushrooms, and capers

Breaded Boneless Chicken Breast

Boneless skinless chicken breast seasoned with our special blend and baked to perfection

Grilled Chicken Breast

Boneless chicken breast marinated in our special marinade and grilled

Lemon Artichoke Chicken **

Boneless chicken breast baked in a luxurious lemon sauce and topped with artichokes

Orange Chicken

Breaded boneless skinless breast lightly browned, served in a homemade Hawaiian influenced orange sauce

Macadamia Nut Encrusted Chicken Breast ** (\$1.00 extra per person)

Boneless chicken breast breaded in a special blend of macadamia nuts and served with a honey ginger glaze

Herbed Roasted Chicken

Pieces of chicken baked with our special herb seasoning

BBQ Chicken

Boneless chicken breast marinated in Ray's homemade BBQ sauce

Southern Fried Chicken

Breaded in our crispy batter and fried to perfection

Oven Roasted Turkey (\$1.50 extra per person)

*Whole roasted turkey carved by our Chefs and served with our homemade turkey gravy
Attn: We cannot control the quantity of white and dark meat since we use whole turkeys*

Pork and Veal Entrées

Roasted Pork Loin

Slow roasted pork loin topped with a sweet orange glaze

Baked Pork Chops

Hand breaded boneless pork chops baked with our special blend of herbs

Bacon Wrapped Pork Loin

(\$1.00 extra per person)

Full pork loin wrapped in bacon and served with a sweet glaze

Pork Piccata **

Lightly breaded pork loin topped with a lemon butter sauce and capers

Dijon Pork Loin

Slow roasted pork loin baked in a creamy Dijon glaze

Sweet and Sour Pork

Hand cut strips of boneless pork loin, stir-fried with peppers and onions, and served with our homemade sweet & sour sauce

Kalua Pork **

Hand shredded pork served just like it would be at an authentic Hawaiian Lu'au

Spiral Sliced Ham

Premium smoked ham cooked to perfection

Baby Back Ribs (\$3.50 extra per person)

1/4 slab serving with Ray's own homemade BBQ sauce

Breaded Veal Cutlets

Hand breaded veal cutlets seasoned with Italian herbs & topped with a brown gravy

Veal Parmesan

Hand breaded, golden veal cutlets baked in our marinara sauce and mozzarella cheese

Ono Pork **

Pork loin seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails.

Vegetarian and Other Entrées

Eggplant Parmesan

Hand breaded, golden slices of eggplant baked in our marinara sauce and mozzarella cheese

Cheese Stuffed Shells

Delicious cheese filling baked in tender pasta shells, and served with our homemade marinara sauce

Lasagna Rolls

Rolled lasagna filled with creamy cheeses, and served with our marinara sauce

Meat Ravioli

Meat filled pasta baked in a hearty tomato sauce

*Vegetable Lasagna ***

(\$1 extra per person)

Chef Ray's special recipe layered with a variety of creamy cheese and vegetables

Meat Lasagna (\$1 extra per person)

Homemade lasagna made with hearty layers of meat, a variety of cheeses, and homemade marinara sauce

Baked Cod

Mouthwatering fish seasoned with our special herb and spice rub, and served with a side of tartar sauce

Italian Sausage

Fresh Italian sausage sautéed with tri-color peppers and onions

Polish Smoked Kielbasa

Sautéed with seasoned sauerkraut

Cabbage Rolls (\$1 extra per person)

Hand rolled traditional recipe that is simmered in our homemade tomato sauce

Full selection of fish and seafood available

Pasta Choices

Macaroni & Cheese
Buttered Egg Noodles
Mostaccioli w/ Marinara Sauce
Mostaccioli w/ Meat Sauce (add 50 cents per person)
Rotini w/ Creamy Tomato Sauce
Linguine w/ Garlic and Oil
Fettuccine w/ Alfredo (add 75 cents per person)
Bow Tie w/ Garlic & Oil
Bow Tie / Creamy Tomato Sauce

Gluten Free Pastas above available, \$1 additional per person

Premium pasta for only \$1 more per person

Cheese Stuffed Shells
Meat Lasagna
Vegetable Lasagna
Cheese Ravioli
Meat Ravioli
Potato Pierogi

Starch Choices

Mashed Potatoes w/ Side Gravy
Redskin Mashed Potatoes

Redskin Parsley Potatoes

Parmesan Redskin Potatoes

Herb Roasted Redskin Potatoes

Smashed Redskin Potatoes
(50 cents extra per person)

Au Gratin Potatoes

Baby White Potatoes

Parmesan Baby White Potatoes

Baked Potatoes
Served with side sour cream and butter

Loaded Mashed Potatoes
(50 cents extra per person)

Rice Pilaf

Stuffing

Salad Choices

Substitute Tossed Salad with any of the following salads for 50 cents extra per person

Antipasto Salad

Lettuce, ham, salami and cheese served with Italian dressing on the side

Mandarin Asian Salad

Greens with Mandarin oranges & crunchy noodles served with Poppy seed dressing on the side

Greek Salad

Traverse City Salad

Mixed greens, dried cherries, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side

Caesar Salad

Potato Salad

Macaroni Salad

Creamy Coleslaw

Greek Pasta Salad

Italian Pasta Salad

Vegetable Choices

Whole Green Beans:

With Butter & Seasonings

With Almonds

With Tomato & Bacon

Buttered Corn

Vegetable Medley

A medley of carrots, broccoli, and cauliflower

Key West Blend

A medley of orange carrots, yellow carrots, and green beans

Broccoli

with Cheese Sauce

or Butter & Seasonings

Cauliflower

with Cheese Sauce

or Butter & Seasonings

Glazed Carrots

The Royal Wedding Package

\$76.95 per person

(150-guest minimum)

3 Entrées

1 Pasta

1 Starch

1 Vegetable

Tossed Salad with Ranch and Italian Dressings

3 Chef's Choice Side Salads

Dessert table with an Assortment of Mini Desserts

Assorted Rolls with butter

Fresh Fruit Tray

Vegetables with dip

Assorted Cheese and crackers

Assorted Relishes for Appetizers

2 Hot Appetizers

Hot Appetizer Choices: *Teriyaki Steak Bites, Teriyaki Chicken Sticks, Jamaican Chicken Sticks, Sweet & Sour Meatballs, Swedish Meatballs, Italian Sausage Pieces, Kielbasa Sausage Pieces, Assorted Quiche, Hot Artichoke Dip*

Royal Evening Package Includes:

Six Hour Room Rental

Five Hour Open Premium Bar

Large Dance Floor

Chair Covers with Sash

Colored Linen Napkins

Champagne Toast for Wedding Party

Cake cutting service

We reserve the right to make substitutions, if needed, equal to or greater than the original choice.

There will be an 18% service fee and 6% sales tax added to all food and beverages.

RECEPTION ENHANCEMENTS

CHAIR COVERS

Traditional cover pressed and fitted to Dearborn Hills chairs

\$3.95 each, includes sash in color of your choice

Add a satin sash for 50 cents more.

Chiavari Chairs \$ 5 each with cushion (Delivery & Installation: \$100)

DANCE FLOOR

Beautiful parquet floor

Small, \$50 (15' x 15')

Large, \$100 (18' x 22')

LINEN UPGRADES

Floor length table cloths, \$17 (white only)

Table runners, \$9-\$15 (120 x 120)

Table overlays, \$9-\$18 (90 x 90)

Colored Linen Napkins \$0.20 per napkin

Acrylic Charger Plate, \$1.50 per plate

***LATE NIGHT STATIONS & AFTERGLOW**

(50-guest minimums)

Assorted Pizza Station, \$4.95

Nacho Bar (Assorted Toppings & Sauces), \$7.95

Coney Station (Chili, Cheese & Assorted Toppings), \$4.95

Slider Station (Assorted Toppings & Condiments), \$5.95

French Fries (Assorted Toppings & Condiments), \$3.95

PLATED MEALS: TWO ENTREES OF CHOICE AT AN ADDITIONAL \$2 PER PERSON

**These items are only available as part of a wedding dinner package. They cannot be purchased as a sole item for an event. Late-night stations must accommodate 75% of dinner guests.*

CEREMONIES AT DEARBORN HILLS

OUTDOOR WEDDING CEREMONIES

*Includes White Folding Chairs, Set-up, Clean-up
and requested Electricity.*

\$699

OUTDOOR CEREMONY REHEARSAL

*Arrangements can be made 30 days prior to your event for a
rehearsal date and time.*

\$60

TUSCAN COLONNADE RENTAL

\$150

Prices and fees are subject to change without notice.

Beverage Services

Option #1

****Premium Open Bar**

\$18.95 per guest for four continuous hours

\$5.95 per guest for each additional hour

Liquor

*Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Spiced Rum, Canadian Club Whiskey,
Jack Daniel's Bourbon, Dewar's White Label,
Johnny Walker, Assorted Liquors*

Draft Beer

*Budweiser, Bud Light, Labatt's Blue, Labatt's Blue Light,
Coors Light & Miller Light*

Red & White Wines

*Merlot, Cabernet Sauvignon, Moscato,
Chardonnay & White Zinfandel*

Soft Drinks

*Coke, Diet Coke, Sprite, Ginger ale,
Ice Tea, Lemonade, Orange Juice, Cranberry Juice*

Option #2

Beer & Wine Open Bar

\$11.95 per guest for four continuous hours

\$3.95 per guest for each additional hour

***Draft Beer**

*Budweiser, Bud Light, Labatt's Blue, Labatt's Blue Light,
Coors Light, & Miller Light*

Red & White Wines

*Merlot, Cabernet Sauvignon, Sweet Red, Moscato
Chardonnay, & White Zinfandel*

Soft Drinks

*Coke, Diet Coke, Sprite, Ginger Ale, Mellow Yellow, Root Beer,
Ice Tea, Lemonade, Orange Juice, Cranberry Juice*

Prices and fees are subject to change without notice.

Option #3

Cash Bar

*Draft Beer, \$3.25
Bottled Beer, \$4.25
Imported Bottled Beer, \$6.25
Wine & Wine Coolers, \$6.25
Mixed Drinks, \$5.25
Super Premium, \$7.25
Juice, Soft Drinks & Tea, \$2.25*

Bartender fee of \$50 per bartender

Option #4

Hosted Bar on a Tab

Based on consumption, prices listed above

Bartender fee of \$50 per bartender

Bars are not to exceed five hours

Special Bar Menu

*Special Wines/Champagnes, prices on request.
Champagne Toast, \$2.25 per guest
Mimosas, \$ 8.50 per guest per 4 hours
Champagne Punch, \$35 per gallon
Non-alcoholic Punch, \$25 per gallon
Soft Drink & Juice Bar, \$5.25 per guest
Unlimited Soda Station displayed on bar \$165.00*

***** We do not serve Shots, Pitchers or Long Island Ice Teas *****

Bars include mixers, condiments and bartender.

Bar time is sold in continuous hours only.

**Special request brands available at an additional charge.*

Prices and fees are subject to change without notice.

Hawaiian Luau

(50-guest minimum)

2 Entrees, \$21.95 per person

3 Entrees, \$22.95 per person

Entrée choices:

Kalua Pork – Hand-shredded pork, deliciously smoky & tender

Hawaiian BBQ Chicken Pieces with Pineapple

Pineapple Chicken Breast – Chicken tossed with BBQ Sauce,

Pineapple Chunks, Pepper & Onions

Teriyaki Chicken, Teriyaki Beef

Orange Chicken – Boneless, Breaded Chicken Breast, Lightly Browned

& Served in Homemade Hawaiian Orange Sauce

Sweet & Sour Chicken, Sweet & Sour Meatballs –Homemade Sweet

& Sour Sauce. Meatballs are hand rolled.

Sesame Pork, Sesame Chicken – Marinated in a succulent Asian

Sesame Sauce

Hawaiian Luau includes:

Grilled Pineapple

Sweet Mashed Potatoes

Steamed White Rice

Green Beans with Butter & Seasonings

Hawaiian Tossed Salad (mixed greens with a tropical flair)

Macaroni Salad

Fresh Fruit

Rolls & Butter

There will be an 18% service fee and 6% sales tax added to all food and beverages.

Light Party Menu

(50-guest minimum)

Taco Bar, \$14.95

Build-Your-Own-Tacos to include Soft & Hard Shells, Meat, Cheese, Beans and Condiments

Coney Bar, \$14.95

Hot dogs, Buns, Chili sauce, Cheese, Onions, Condiments

Pasta Bar, \$15.95

Three Noodles, Two Sauces, Tossed Salad with Ranch and Italian Dressings, Breadsticks and sauce

Pizza, \$15.95

Served with Tossed Salad and Breadsticks

Add Mostaccioli to package at \$1 per person

Combination Bar, \$19.95

Tacos, Coneys and Pizza served with Tossed salad, Rolls and Butter, plus Condiments

There will be an 18% service fee and 6% sales tax added to all food & beverage

MEMORIAL LUNCHEON SELECTIONS

(30-guest minimum)

\$ 18.95 per guest

*Includes House Salad, Potato Selection, Vegetable Selection,
Rolls & Butter, Coffee, Tea and Soft Drinks.*

ENTRÉE (Choose one)

Chicken Piccata – Hand breaded, sautéed and baked. Served with a lemon butter sauce.

Roast Beef with Au Jus or Gravy

Italian Sausage with Grilled Peppers & Onions

Spiral Sliced Ham

Hand Rolled Meatballs – Swedish, Homestyle, Bourbon BBQ or Italian

PASTA (Chooses one)

Mostaccioli, Bow Tie or Rotini Pasta served with one of the following:

Garlic & Oil

Hearty Tomato Sauce

Meat Sauce (add \$0.25 per person)

Macaroni & Cheese

POTATO SELECTION

(Choose one)

*Herb Roasted Red Skin Potatoes without gravy, Whipped Potatoes with Gravy,
Baked Potato, Baby White Potatoes served in a dill butter sauce and fresh lemon zest.*

VEGETABLE SELECTION

(Choose one)

Whole Green Beans – served with almonds or diced tomato & bacon

Buttered Corn

Vegetable Medley – Carrots, broccoli and cauliflower

Glazed Carrots

DESSERT SELECTION

Assorted Cookies

There will be an 18% service fee and 6% sales tax added to all food and beverages.

Prices and fees subject to change without notice.

Ladies Tea Buffet

(50-guest minimum)

\$24.95 per person

Assorted Finger Sandwiches (Typically 3-5 flavors)

Ham w/ Dijon Mustard

B.L.T.

Cream Cheese with Raspberry Jam

Roast Beef w/ Creamy Horseradish

Strawberry Cream Cheese on Cinnamon Bread

Cream Cheese with sliced Cucumbers

Chicken Salad

Tuna Salad

Egg Salad

Pimento Cheese

Ham & Turkey Club

P.B. & J. (great for Mother and Daughter events)

*Sandwiches will be served on a variety of Breads and/or Croissants and
Open-Face, Closed Sandwiches or Multiple Layers.*

Tossed House Salad

Lemon Curd Spread

Scones

Croissants with assorted Jellies & Butter Pats

Fresh Sliced Fruit Tray

Assorted Hot Teas

The Hills Punch

Colored Linen Napkins

There will be a 18% service fee and a 6% sales tax added to these prices