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## Buffet Breakfast Selections \$15 per person

Buffet Breakfast includes Bakery Basket of Banana Nut Bread and Muffins, Assorted Jams, Butter, Sausage or Bacon, Southern Hash browns, Biscuits and Gravy, Fresh Brewed Coffee, and Orange Juice.

Choose one of the Following:

Traditional French Toast

Banana Nut French Toast

Fresh Scrambled Eggs

Breakfast Casserole- Eggs, Bacon, Onions, and Cheese

Quiche- Choose Bacon and Swiss or Spinach , Onion and Cheese.

Chef Attended Omelet Station – Requires On- Site Chef at \$35.00 per hour minimum 2 hours

### ADDITIONAL ENHANCEMENTS MAY BE ADDED TO BUFFET BREAKFAST

For an additional charge \$5 per person

Sausage or City Ham Biscuits

Ham or Bacon and Egg Croissant

Bagels and Cream Cheese

Assorted Yogurts

English Muffins

Breakfast Bars

All items to be served with plastic ware.

Glassware and Flatware an additional \$5 per person

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REFRESHMENT BREAKS \$14 per person

Breaks are priced per person as a “drop only”

\*Full service is available at \$25.00 per hour per server

Minimums may apply

Trail Mix Build Your Own!

Honey Granola, Raisins, Dried Fruits, Chocolates, Toasted Seeds, Pretzel, Bottled Water, Bottled Juices.

Coffee and Doughnuts

Assorted Doughnuts, Fresh Brewed Coffee, Bottled Juice

ICE CREAM SOCIAL – MAKE YOUR OWN SUNDAE BAR

Chocolate, Strawberry, Vanilla Ice Cream, Fudge Sauce, Caramel Sauce, Nuts, Maraschino Cherries,

Sprinkles, and Assorted Toppings (includes Service Staff)

COOKIE AND CHOCOLATE

Chocolate Dipped Strawberries, Mini Brownie Cupcakes, Chocolate Chip Cookies, Seasonal Treats.

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## LUNCH SELECTIONS

AVAILABLE 11 AM – 2PM

Includes Coffee and Iced Tea Service, Rolls and Butter

## LUNCH SELECTIONS

Includes choice for group of one Soup or one Salad

### SOUPS

Chicken Enchilada

Chorizo and Chicken 15 Bean

Loaded Potato and Red Pepper

Lemon Chicken Orzo

Tomato Basil and Parmesan

Smoked Chicken Tortilla

Broccoli and Cheese

Country Ham and Bean

Corn Chowder

New Orleans Gumbo ( \$3 additional charge per person)

### Salads

Fresh Garden Salad with Choice of Two Dressings

Strawberry and Spinach Salad, Toasted Almonds, Poppyseed Dressing

Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Raspberry Vinaigrette

Marinated Vegetable Salad

Amish Macaroni

Broccoli Salad

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## LUNCH ENTREES

### ENTRÉE SALADS and SOUP \$15 per person

(Choice of one soup and one salad for entire party)

*Southern Cobb Salad* – Grilled Chicken, Smoked Bacon, Eggs, Carrots, Grape Tomatoes, Red Onions, Cucumbers, Blue Cheese Crumbles, Cornbread Croutons

*Blackened Filet of Beef Salad* – Sliced Filet of Beef, Carmelized Onions and Garlic Sauteed Mushrooms, Halved Grape Tomatoes, Gorgonzola Crumbles, Signature Gorgonzola Dressing

*Aztec Chicken Salad* – Blackened Grilled Chicken, Fresh Pico de Gallo, Tri-Colored Tortillas, Jack and Cheddar Blend, Black Beans, Sour Cream, Salsa, Southwest Dressing

*Chicken or Salmon Caesar Salad* – Grilled Chicken or Salmon over Crisp Romaine, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing  
( Please choose either Chicken or Salmon for entire group)

*Chicken Caprese Salad* – Grilled Chicken, Shredded Mozzarella, Black Olives, Banana Peppers, Halved Grape Tomatoes, Red Onions, Garlic Croutons, Fresh Spring Mix

*Chicken Salad Salad* – Homemade Chicken Salad, Fruit of the Season, Warm Butter Croissant

### ENTRÉES \$16 per person

(Served Buffet Style or Add \$5.00 per person To Be Plated)

Please Choose One Entrée for Entire Group  
(Choice of Soup or Side Salad from page 3)  
(Served with One Starch and Two Sides)

*Chicken Marsala* – Double Lobed Breast, Marsala Mushrooms and Sauce  
*Herb Roasted Chicken* – Marinated in Pure Olive oil and Baked on Fresh Herbs

*Southern Meatloaf* – Brown Gravy

*Chicken Bruschetta* – Doubled Lobed Breast, Bruschetta, Mozzarella

*Grilled Salmon* – Mango Salsa

*Bacon Wrapped Pork Loin* – Smoked Bacon

*Roast Beef* – Brown Country Style Gravy

*Turkey and Dressing* – Southern Home Style

*Fiesta Chicken*

*Chicken N Dumplings (Continued)*

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## Sides and Starches

*Sides*- Homestyle Green Beans, Cream Style Corn, Okra and Tomatoes, Vegetable Medley, Creamed Spinach, Spiced Apples, Honey and Bacon Glazed Green Beans, Zucchini with Basil and Tomatoes

*Starch* – Whipped Potatoes (Plain, Garlic, Horseradish), Wild Rice Pilaf, Macaroni and Cheese, Lemon Herb Roasted Red Potatoes, Brown Sugar Whipped Sweet Potatoes, Garden Rice Pilaf, Potatoes Au Gratin

## TACO BAR \$15 per person

Soft Tortillas, Crunchy Corn Taco Shells, Seasoned Beef, Grilled Chicken, Smoked BBQ Pork  
Chicken Tortilla Soup

Chips and Fire Roasted Salsa, White Queso Dip, Seven Layer Taco Dip  
Guacamole, Sour Cream, Diced Tomatoes, Jalapenos, Lettuce, and Cheese

## DELICATESSEN BUFFET \$15 per person

Choose Three

Smoked Turkey, Shaved Smoked Ham, Roast Beef, Tuna Salad, Chicken Salad, Pimento Cheese,  
Salami, Pastrami, Roasted Vegetables

Choose Two

Cheddar, Baby Swiss, Provolone, Pepper Jack, American

Choose Two

Ciabatta Rolls, French Bread, Sour Dough, Marbled Rye, Honey Wheat Berry

Served with Red Onions, Leaf Lettuce, Tomatoes, Bread and Butter Pickles,  
Cracked Black Pepper Horseradish Sauce, Pesto Mayonnaise, Dijon Mustard, Yellow Mustard,  
Mayonnaise, Mustard Potato Salad, Tri- Colored Zesty Pasta Salad,  
Chips, Giant Chocolate Chip Cookies

Add Soup for additional charge \$5

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## SLAMMER BUFFET \$15 per person

Choose Two Different Sandwiches on Mini Rolls  
Blackened Grilled Chicken, BBQ Beef Brisket, Cheeseburgers, Pulled Pork

Served with Country Slaw, Parmesan Roasted Red Potatoes, Deviled Eggs, Mayonnaise, Mustard,  
BBQ Sauce, Chocolate Chip Cookies

Add Soup for additional charge \$5

## BOXED LUNCHES \$15 per person

Includes your choice of Potato Salad or Pasta Salad. Served with Chips, Chocolate Chip Cookie

All sandwiches should be the same on orders less than 24 box lunches, no more than 2 different choices  
on 24 to 100 and no more than 3 choices on a 100 or more.

*BLT Wrap* – Bacon, Lettuce, Tomato, Mayonnaise, White American Cheese

*Tuna Salad*, Wheat berry Bread, Swiss Cheese

*Chicken Salad Croissant* - Leaf Lettuce, Sliced Tomato

*Club Sub* - Ham, Smoked Turkey, Bacon, White American, Leaf Lettuce, Tomato, Mayonnaise

*Smoked Turkey Wrap* – Sundried Tomato Dressing, Swiss, Lettuce, Tomato

*Sliced Virginia Ham on Sourdough Bread*, Dijon Mustard, Lettuce, Tomato, Swiss Cheese

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## CEDAR FOREST PICNIC

(No Substitutions)

Includes Buns, Appropriate Condiments,  
Choice of Cherry, Peach, or Apple Cobbler (Select One), Iced Tea and Lemonade

### **Choose Three Sides**

Molasses Baked Beans  
Mustard Potato Salad  
Amish Macaroni Salad  
Broccoli, Tomato, and Bacon Salad  
Tri- Colored Spiral Zesty Pasta  
Sweet Cole Slaw  
Parmesan Red Potatoes  
Garlic Mashed Potatoes

**One Entrée \$13 per person – Two Entrees \$15 per person**

Bar-B –Q Chicken Quarters  
Herb Roasted Chicken  
Hickory Smoked St. Louis Ribs  
Hickory Smoked Pork  
Hickory Smoked Texan Brisket

## CEDAR FOREST COOKOUT \$14 per person

Includes

Beef Hamburgers  
Beef Hot Dogs  
Buns  
Baked Beans  
Potato Salad  
Cole Slaw  
Lettuce, Tomatoes, Onion, Cheese, Relish, Mayonnaise, Mustard, Ketchup,  
Iced Tea, Lemonade

Choice of One Cobbler – Peach or Apple

ALWAYS SERVED ON DISPOSABLES UNLESS OTHERWISE INDICATED

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## HORS D 'OEUVRES

Deviled Eggs (may add bacon) \$4 per person

Pinwheels(Club, Sundried Tomato & Turkey, Chicken Salad) \$4 per person

Vegetables with Tzatziki Sauce \$4 per person

Asian Salsa with Won Ton Chips \$4 per person

Stuffed Cherry Tomatoes \$5 per person

Cinnamon Chips with Fruit Salsa \$5 per person

Shrimp Cocktail \$7 per person

Fresh Seasonal Fruit Display \$5 In season \$7 out of season

Kansas City Pork Wings \$6 per person

Bacon Wrapped Sticky Chicken \$4 per person

Domestic Cheese Display \$6 per person

Chips and Salsa and Guacamole \$5 per person

Sweet Meat Balls \$5 per person

Chorizo Stuffed Mushrooms \$5 per person

Cream Spinach with Tortilla Crisp \$4 per person

Bacon Wrapped Scallops with Butter Cream \$8 per person

Angels on Horseback ( Bacon Wrapped Shrimp) \$8 per person

Seafood Fondue with Crostini's \$7 per person

Jumbo Chicken Wings (Buffalo, BBQ, Grilled and Caramelized Char) \$5 per person

Southern Chicken Tenders \$5 per person

Oyster Rockefeller \$8 per person

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**Chilled Seafood Raw Bar \$25 per person**

Gulf Shrimp – Oysters- Ahi Tuna

Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemons and Limes

**PLATED DINNER PACKAGES**

Includes Salad or Soup and Rolls One Vegetable, One Starch, and Dessert

**\$25 per person**

Chicken Marsala – Wild Mushroom Risotto

Sweet Salmon with Mango Salsa – Wild Rice

Slow Roasted Prime Rib – Hand Rubbed

Chicken Picatta – Wild Mushroom Risotto

Red Snapper – Vera Cruz Sauce

Chicken Cordon Bleu – Wild Mushroom Risotto

Swordfish – New Orleans Crawfish Sauce, Wild Mushroom Risotto

**Salad or Soup**

(Choose one for entire party)

Fresh Garden Salad – Caesar Salad

Baby Spinach Salad – Red Onions – Grape Tomatoes – Bleu Cheese – Toasted Almonds –Bacon Crumbles  
Raspberry Vinaigrette

**Soups**

Chicken Enchilada – Loaded Potato and Red Pepper – Tomato Basil and Parmesan – Lemon Chicken Orzo

(Sides and starches continued)

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## **Dinner Sides and Starches**

(Choose Two)

Steamed Vegetables

Wild Rice pilaf

Creamed Spinach

Honey Bacon Glazed Green Beans

Roasted Parmesan Baby Red Potatoes

Baked Potatoes

Garlic Mashed Potatoes

Twice Bake Potatoes

## **DESSERTS**

**(Choose one)**

Stacked Carrot Cake Topped with Walnuts

Mile High Chocolate Cake

Strawberry Triple Layered

Elvis Presley

Red Velvet with Butter Cream

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## Dinner Buffet (Two Proteins) \$28 per person

(Served with Soup or Salad, Rolls, Two Sides, One Starch, Variety of Home Made Pies)

Prime Rib

Chicken Bruschetta, Chicken Cordon Bleu

Chicken Marsala, Aussie Chicken, Chicken Picatta

Salmon (Blackened, Mango Salsa, Dill)

Bacon Wrapped Pork loin

Beef Tips with Mushrooms and Onions in Port Wine Sauce

Chicken Parmesan

Stuffed Pork Loin

**Salad or Soup**

**(Choose One)**

**Dinner Salad or Caesar Salad or**

**Loaded Potato and Red Pepper – Chicken Enchilada – Tomato Basil and Parmesan**

## **Sides and Starches**

**(Choose Three)**

Country Style Green Beans, Cream Style Corn, Vegetable Medley, Spiced Apples, Macaroni and Cheese  
Okra and Tomatoes, Fried Okra, Honey and Bacon Glazed Green Beans, Wild Rice, Twice Baked Potatoes  
Parmesan Herb Baby Red Potatoes, Brown Sugar Whipped Sweet Potatoes, Potatoes Au Gratin

## DESSERTS

Fudge Pie – French Coconut Pie – Bourbon Chocolate Pecan Pie – Chess Pie - Apple Crisp

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