

BREAKFAST

CONTINENTAL BREAKFASTS

20 person minimum

Andy's Beautiful Quiches

Ham and Swiss, Bacon and Spinach and Vegetarian

Fresh Fruit and Berries

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 15.00 per person

Assorted Baked Goods

Muffins, Breads, Pastries and Croissants

Butter, Jams and Jellies

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 15.00 per person

POPULAR BUFFETS

20 person minimum

Biscuit Slider Bar

Top a Fresh Made Buttermilk Biscuit with

Eggs and Cheese,

Sausage, Ham or Bacon

Butter, Jams and Jellies

Brimm's Potatoes

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 15.00 per person

A Little Country

Fresh Made Buttermilk Biscuits and Western Cornbread

Ranch Sausage Gravy

Scrambled Eggs, Brimm's Potatoes

Sausage Patties and Thick-cut Bacon

Butter, Jams and Jellies

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 18.00 per person

Continued

BUFFETS *CONTINUED*

20 person minimum

A Little South (of the Border)

Breakfast Tacos and Burritos

Chili Verde Pork, Chicken and Vegetarian

Black Beans and Rice

Fresh Fruit

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 15.00 per person

Southern

Country Ham, Thick Bacon and Pork Chops

Fried Potatoes and Southern Grits

Fresh Made Buttermilk Biscuits and Sausage Gravy

Butter, Jams and Jellies

Coffee Service

Iced Tea

Orange Juice, Apple Juice and Tomato Juice 15.00 per person

Best Friends Special

Baked Frittata made with

Black Forest Ham, Cheddar Cheese, Sautéed Mushrooms,

Green onions and Eggs

Coffee Service

Orange Juice, Apple Juice and Tomato Juice 12.00 per person

Ala Cart Side Dishes

<i>Fruit Cup</i>	<i>5.00</i>	<i>Grits</i>	<i>4.00</i>
<i>Yogurt</i>	<i>4.00</i>	<i>Bagels</i>	<i>3.00</i>
<i>English Muffin</i>	<i>2.00</i>	<i>Quiche</i>	<i>6.00</i>
<i>Biscuits</i>	<i>3.00</i>	<i>Sausage</i>	<i>5.00</i>
<i>Toast</i>	<i>2.00</i>	<i>Ham</i>	<i>5.00</i>
<i>Brimm's Potatoes</i>	<i>4.00</i>	<i>Bacon</i>	<i>5.00</i>
<i>Hash Browns</i>	<i>4.00</i>	<i>Gravy</i>	<i>3.00</i>

Breakfast Continued

PLATED BREAKFASTS

20 person minimum

*We have numerous food combinations for plated breakfasts
Popular Choices include:*

Rib Eye Steak

Eggs

Brimm's Potatoes

Buttermilk Biscuits

Butter, Jams and Jellies

Fruit Garnish 20.00 per person

Chicken Fried Steak Benedict

Western take on the classic

Chicken Fried Steak on a Buttermilk Biscuit

With Poached Egg and Jalapeno Hollandaise

Butter, Jams and Jellies 18.00 per person

Blueberry Buttermilk Pancakes Or

Apple Pie Buttermilk Pancakes

Blueberries or Apple Pie pieces cooked in the pancakes

Warm Maple Syrup, Butter and Molasses

Garnished With Fresh Blueberries or Apple Sauce 12.00 per person

Bacon and Cheese Enchilada

Tortillas, Bacon, Black Beans and Rice

Garnished with Fresh Melon 10.00 per person

BLOODY MARY & MARIA BAR

Choose Your Favorite Brands of Gin, Vodka and/or Tequila

Mix with Spiced Tomato Juice, Crumbled Bouillon Cubes, Worcestershire Sauce,

Hot Sauce, Seasoning Salt, Chopped Cilantro and Capers.

Garnish with Lemons, Limes, Celery,

Cocktail Onions, Olives, Cucumber Spears and Jalapenos 12.00, 10.00 or 8.00/drink

MIMOSA AND SUNSHINE BAR

Combine Champagne with Orange, Mango, Grapefruit or Pineapple Juice 7.00/drink

BREAK TIME

MEETING BREAKS

20 person minimum

We have numerous combinations for service to revitalize your group.

A la cart items include:

Snacks

Fresh Fruit	4.00	Yogurt	4.00
Fruit Cup	5.00	Muffins	3.00
Power Bars	3.00	Pastry	3.00
Chips	3.00	Nuts	5.00
Chocolate Bars	4.00		

Beverages

Coffee Service

Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

5.00 per person

Juices

Orange, Apple and Tomato

4.00 per person

Soft Beverages

*Selection of Carbonated Sodas
Regular, Diet, Caffeinated, Decaffeinated*

Bottled Water

Ice Tea

Lemonade

Energy Drinks

5.00 per person

LUNCH

NEW YORK DELI

20 person minimum

Start with your choice of

*Chicken Noodle Soup
Cream of Wild Mushroom Soup
New England Clam Chowder*

Or

Green Garden Salad or Classic Caesar Salad

Create Your Own Sandwich

*Pick from a selection of Deli Meats: Black Forest Ham,
Sliced Roasted Chicken, Roasted Tri Tip or Sliced Corned Beef*

*Choose the Bread:
Multigrain bread, Rustic French Roll,
New York Rye Bread or Chiabata Square*

*Add Cheese:
Monterey Jack, Swiss or Cheddar*

*Garnish with
Butter Lettuce, Sliced Tomatoes, Red Onion, Avocado,
Cucumbers, Dill Pickle Chips, Brimm's Salsa and Sauerkraut*

*Spice it up with
Chipotle Mayonnaise, Cranberry Mayonnaise, Brown Mustard and Catsup
18.00 per person*

*Add Dessert
Andy's Homemade Apple Pie with Fresh Churned Ice Cream
22.00 per person*

LUNCH ENTRÉE SALADS

PLATED OR BUFFET

CLASSIC CAESAR SALAD

*Crispy Romaine, Shaved Parmesan Cheese, Herbed Croutons
And Caesar Dressing 11.00*

With Pouched or Grilled Salmon 12.00

With Grilled Tri Tip 13.00

With Grilled Chicken Breast 12.00

With Quick Sautéed Shrimp 13.00

CRAB AND SHRIMP LOUIE SALAD

*Crab Meat, Shrimp, Tomatoes,
Hard Boiled Eggs, Asparagus, Green Onions
And Doug's Original Louie Dressing 15.00*

WESTERN TRI TIP SALAD

*Crispy Mixed Greens, Cowboy Seasoned Grilled Tri Tip,
Asparagus, Tomatoes, Blue cheese Crumbles and Blue Cheese Dressing 13.00*

SOUTHWESTERN COBB SALAD

*Crispy Mixed Greens with ribbons of Cubed Grilled Chicken,
Crumbled Hard Boiled Eggs, Diced Crispy Bacon, Blue Cheese Crumbles and Tomatoes
With Choice of Ranch, Honey Mustard, Blue Cheese or Raspberry Vinaigrette Dressing
13.00*

FANCY CHOPPED SEAFOOD SALAD

*Chilled Shrimp, Chopped Crispy Greens, Red Cabbage
Celery, Beets, Radishes and Red Onions with Crumbled hard Boiled Eggs
Grated Monterey Jack Cheese, Green Peas, Raisins and Chopped Pecans
With Choice of Ranch, Blue Cheese or Champagne Vinaigrette Dressing 14.00*

CHINESE CHICKEN SALAD

*Grilled Marinated Chicken, Asparagus, Bell Peppers, Bean Sprouts,
Water Chestnuts, Almonds, Tomatoes, Mandarin Oranges and
Chinese Noodles with Sesame Vinaigrette Dressing 12.00*

PLATED SIGNATURE SANDWICHES

HOT SANDWICHES

Served on Rustic Artesian Bread
With Fresh Fruit

ALL AMERICAN TRI TIP

*Grilled Tri Tip, Grilled Onions, Horseradish Mayonnaise, Monterey Jack Cheese,
Lettuce and Tomato 12.00*

SEARED AHI STEAK

Ahi Tuna Steak, Wasabi Aioli, Lettuce and Tomato 12.00

MOUNTAIN REUBEN

Corned Beef, Swiss Cheese, Sauerkraut and Special House Made Sauce 11.00

TURKEY REUBEN

Roasted Turkey Breast, Swiss Cheese, Sauerkraut and Special House Made Sauce 10.00

BRIMM'S SPECIAL PULLED PORK

*Slow Roasted Pork, Monterey Jack Cheese, Chipotle Mayonnaise and Grilled Onions
and Peppers 10.00*

COLD SANDWICHES

Served on Rustic Artesian Bread
With Fresh Fruit

APPLE NUT CHICKEN SALAD

*Diced Roasted Chicken with Mayonnaise, Spices, Apples and Walnuts with
Lettuce and Tomato 11.00*

TURKEY AND JACK CHEESE

*Roasted Turkey Breast, Bacon, Avocado, Lettuce, Tomato, Onion,
Monterey Jack Cheese and Pesto Mayonnaise 11.00*

BLT AND EGG SALAD DOUBLE DECKER

Bacon, Lettuce, Tomato and Brimm's Egg Salad 11.00

TRI TIP COBB SANDWICH

Grilled Tri Tip, Tomato, Blue Cheese, Bacon, Onion and Mayonnaise 12.00

PORTOBELLO

Portabella Mushroom, Tomato, Lettuce and Pesto Mayonnaise 10.00

“ONE PLATE-ER”

Combined on One Plate:
Choice of Entrée, Fruit and Salad or Vegetable
Served with Coffee, Tea or Soft Drink

Suggested Entrée Choices:

HOME STYLE CLASSIC LASAGNA

*Hot Italian Sausage, Ricotta and Mozzarella Cheeses and
Slow Cooked Tomato Sauce, layered with Lasagna Noodles 22.00
Vegetarian Lasagna 19.00*

MAHI MAHI FISH TACOS

*Grilled Mahi Mahi, Shredded Lettuce and
Brimm's Special Sauce in a Taco Shell 16.00*

BBQ COMBO PLATE

Grilled Tri Tip, Kielbasa Sausage and Ranch Style Chili Beans 24.00

HOT AND CREAMY CHICKEN STEW

*Roast Chicken, Celery and Carrots simmered in a Creamy Stew
Served over a Buttermilk Biscuit 16.00*

CHICKEN, BEEF OR PORK ENCHILADA

Chicken, Beef or Pork with Cheese and Verde or Rojas Sauce 16.00

SMOTHERED SALISBURY STEAK

Salisbury Steak with Mushrooms, Onions and Roasted Peppers 16.00

BBQ CHICKEN

Citrus Marinated Chicken Grilled on the "Que" 18.00

CHICKEN POT PIE

*Roast chicken, Fresh Vegetables and Potatoes,
In a Creamy Stew topped with a Flaky Pie Crust 16.00*

continued

“ONE PLATE-ER”

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GRILLED BUTTERMILK TROUT

*Buttermilk Battered Trout Fillet,
Kicked up Cocktail Sauce and Brimm's Green Salsa 18.00*

BROILED OR POACHED SALMON FILLET

*Citrus marinated Salmon Fillet with
Cucumber Dill sauce and Lemon wedges 18.00*

CHUNKY STYLE VENISON CHILI

*Slow Cooked Seasoned and Seared Venison with
Classic Chili Ingredients and Beans 14.00*

LUNCH

BROWN BOX LUNCHES

20 person minimum

We love to create exciting box lunches and dinners.
We made 550 box lunches in the summer of 2010 for the Tahoe Summit at Sand Harbor beach.
With a temperature controlled catering truck, we can deliver anywhere.

Choose a sandwich or a wrap.

Includes Fruit, a Yummy Homemade Cookie and Bottled Water
13.00

THE SANDWICHES

THE CLASSIC

*Roast Turkey, Monterrey Jack Cheese
and Cranberry Mayonnaise on Multigrain Bread.*

THE PORTABELLA

Grilled Portabella Mushroom with Tomato, Lettuce and Aioli on a Rustic Roll

THE KICKED UP TRI TIP

Sliced Tri Tip, Guacamole, Lettuce and Blue Cheese Mayonnaise on a Rustic Roll

THE CHICKEN SALAD POCKET

Apple Nut Chicken Salad, Lettuce and Tomato in a Pita Pocket.

THE WRAPPERS

Wrapped in a Spinach or Tomato Flour Tortilla

*Roasted Tri Tip Slices, Romaine lettuce
and Horseradish sauce*

*Turkey, Monterrey Jack Cheese
Butter Lettuce and Cranberry Mayonnaise*

*Chicken Caesar:
Roasted Chicken, Romaine Lettuce,
Crispy Croutons and Caesar Dressing*

*Avocado, Veggies,
Butter Lettuce and Chipotle Mayonnaise*



BACKYARD
OR
BEACHSIDE

BARBEQUES & COOKOUTS

ON THE "QUE"

20 person minimum

ALL AMERICAN

Grilled Cheddar Cheeseburgers with Lettuce, Tomato and Red Onions

Hot Dogs with Chili Beans, Red Onions and Cheddar Cheese

Veggie Burgers

Country Potato Salad

Green Garden Salad with Ranch Dressing

Andy's Homemade Apple Pie and Fresh Churned Ice Cream 25.00

BONANZA

Slow Smoked Seasoned Pork Ribs

Roasted Tri Tip

Grilled Kielbasa Sausage

Corn on the Cob

Country Potato Salad

Garden Green Salad with Ranch Dressing

Andy's Homemade Apple Pie and Fresh Churned Ice Cream 35.00

HARDY MOUNTAIN COOKOUT

Grilled Rib Eye Steaks

Chili Beans

Corn on the Cob

Country Potato Salad

Green Garden Salad with Ranch Dressing

Andy's Homemade Peach Cobbler and Fresh Churned Ice Cream 38.00

SURF'S UP

Grilled Chipotle Prawns with Louie Dressing

Steamed Clams in Garlic Butter

Blackened Trout with Almondine Sauce

Seared Ahi with Chipotle Aoli

Strawberry Mango Cole Slaw

Old Bay Spiced Corn on the Cob

Watermelon

Andy's Homemade Apple Pie and Fresh Churned Ice Cream 45.00

continued

BACKYARD
OR
BEACHSIDE

FAVORITE BBQ BUFFETS

ON THE "QUE"

20 person minimum

COUNTRY COMBO

On the Grill:

Seasoned Chicken Quarters

Kicked Up Tri Tip

Kielbasa Sausage

With

Chili Beans

Cole Slaw

Cornbread Muffins with Butter & Honey 33.00

Add Dessert of Fresh Fruit and Cream 36.00

TACO BAR BUFFET

Build your own Tacos with

Choice of:

Grilled Mahi Mahi

Roasted Beef Tri Tip

Grilled Cilantro Chicken

With

Cheddar Cheese

Lettuce

Pico de Gallo

Black Beans & Rice

Cole Slaw

Corn and Flour Tortillas 33.00

Add Dessert of Flan 36.00

BACKYARD
OR
BEACHSIDE

BURGER BASHES

BRIMM'S KOBE BURGER COOKOUT *Featuring Snake River Farms Kobe Beef*

20 person minimum

Served with

Corn on the Cob

Country Potato Salad

Garden Green Salad with Ranch Dressing

Andy's Homemade Apple Pie and Fresh Churned Ice Cream

25.00

Choose one or a selection of specialty burgers:

BIG JUICY

*Half Pound Grilled Kobe Beef with Bacon, Cheddar Cheese,
Lettuce, Tomato, Red Onions and Chipotle Mayonnaise.*

BLACK & BLUE

*Half Pound Grilled and Blackened Kobe Beef with Blue Cheese,
Caramelized Onions and BBQ Sauce.*

SOUTHERN

*Half Pound Grilled Kobe Beef topped with Pulled Pork,
Grilled Onions and BBQ Sauce.*

PURIST

Half Pound Grilled Kobe Beef with Lettuce, Tomato and Red Onions.

CRUNCHER

*Half Pound Grilled Kobe Beef, Cheddar Cheese, Dill Pickles, Red Onions, Tomatoes,
BBQ Potato Chips and Horseradish Mustard Mayonnaise.*

MOUNTAIN MAN

*Half Pound Grilled Kobe beef with Grilled Onions,
Cheddar Cheese and BBQ sauce*

BACKYARD
OR
BEACHSIDE

SLIDER GRILL

BRIMM'S SLIDER GRILL

*20 person minimum
Served on a Ciabatta Square
Country Potato Salad
Fresh Fruit Medley
25.00*

SNAKE RIVER KOBE BEEF SLIDER

*Cheddar Cheese, Lettuce, Tomato,
Red Onions and Chipotle Mayonnaise*

JAZZED UP TURKEY

*Monterey Jack Cheese, Cranberry Mayonnaise,
Red Onion, Lettuce and Tomato*

GRILLED TRI TIP

*Monterey Jack Cheese, Grilled Onions, Horseradish sauce,
Lettuce and Tomato*

SLOW COOKED PULLED PORK

Spicy BBQ Sauce, Grilled Onions and Chipotle Mayonnaise

CRITUS MARINATED CHICKEN BREAST

Monterey Jack Cheese, Pesto Mayonnaise, Lettuce and Tomato

ROASTED PORTOBELLO MUSHROOM

Monterey Jack Cheese, Pesto Mayonnaise, Lettuce and Tomato

CORNED BEEF RUEBEN

Swiss Cheese, Thousand Island Dressing and Sauerkraut

HORS D'OEUVRES

Multi-composition Chips with Brimm's Special Salsa and Guacamole
Roasted Corn and Zucchini Quesadillas
Assorted Deviled Eggs (*Chorizo, Ham or Herbs*)
Fresh Basil, Tomato and Jalapeno Bruschetta
Gruyere and Sausage Stuffed Mushrooms
Salami Pocket *with golden pepperoccini, asparagus and cream cheese*
2.50 each/per person

Char-grilled Artichoke Slices with Caper Aioli and Drawn Butter
Tri Tip and/or Chicken Caesar Appetizer Wraps
Vegetable Crudités *with Chipotle Ranch Dipping Sauce*
Chili Verde Pork and Vegetable Quesadillas
Strawberry Melon Mound
Warm Blue Cheese & Wild Mushroom Bruchetta
Skewers of Cherry Tomato, Black Olive and Marinated Mozzarella
Grilled Kielbasa Sausage and Pineapple Kabobs
3.00 each/per person

Shrimp and Crab Quesadillas
Mini Crab Cakes with Chipotle Lime Aioli
Seared Ahi Skewers *with Citrus Dipping Sauce*
Mini Club Fingers *with Bacon, Tomato, Avocado and Roasted Red Peppers*
Baked Brie *with Cracker Medley*
Domestic and Imported Cheese and Fruit
3.50 each/per person

Assorted Quiche Bites
Wild Mushroom & Gruyere Tarts
Blackened Ahi *with Wasabi Slaw on Blue Corn Chips*
Blackened Sea Scallops *with Avocado Corn Relish on Blue Corn Chips*
Slow Smoked Baby Back Ribs *with Brimm's Special Barbeque Sauce*
Hard Shell Clams *in Garlic Butter Sauce and Bread*
4.00 each/per person

CHARCUTERIE PLATE
Variety of Savory Cold Meats, Cheeses, Pate and Fruit
Served with Cornichons, Wholegrain Mustard and Bread or
Cracker Medley
5.00/per person

PLATED OR BUFFET DINNERS

CHOICE OF TWO ENTREES

SMOTHERED MEATLOAF

*Classic American Meatloaf with
Grilled Onions and Mushrooms*

FIESTA CHICKEN

*Grilled Chicken Breast, Grilled Onions and
Peppers with Parmesan cheese*

SPAGHETTI & MEATBALLS

*Hand formed Meatballs and Fresh Made Marinara Sauce
Over Spaghetti Noodles*

CLASSIC CHICKEN POT PIE

*Tender Chicken, Vegetables, Potatoes and Seasonings
Topped with Pastry Crust*

PEPPER STEAK

Slow Cooked Seared Beef Cubes with Onions and Peppers

GRILLED EGGPLANT

Lightly breaded Eggplant with Sautéed Onions and Mushrooms

ENCHILADA

Chicken and Spinach Enchilada with Brimm's Fresh Made Sauce

LIVER & ONIONS

Beef Liver Smothered with Grilled Onions

SIDES INCLUDE SOUP, SALAD, VEGETABLES/ STARCHES, DESSERTS

Choice of Two Sides 20.00

Choice of Three Sides 23.00

Choice of Soup/Salad, Two Sides, Dessert 26.00

PLATED OR BUFFET DINNERS

CHOICE OF TWO ENTREES

CHICKEN FRIED STEAK

Grilled Hand Breaded Steak with White Country Gravy

CHICKEN FRIED CHICKEN

Grilled Hand Breaded Chicken Breast with White Country Gravy

CHICKEN FETTUCCHINI ALFREDO

*Grilled Sliced Chicken Breast and Creamy Alfredo Sauce
Served over Fettuccini*

ROAST PORK

Roast Pork with Baby Bella Mushroom Gravy

ROAST TURKEY

*Classic Roast Turkey with Cornbread Dressing, Gravy
And Cranberry Sauce*

CAST IRON BRAISED SHORT RIBS

Slow Cooked Short Ribs with Wild Mushroom gravy

GRILLED PORK CHOPS

Flat Grilled Lightly Breaded Thin Cut Chops

STEAK AND GUINNESS POT PIE

*Slow Cooked Beef Stew Flavored with Guinness Stout With
Parmesan Cheddar Drop Biscuit Topping*

SUNDAY POT ROAST

*Classic Slow Cooked Pot Roast with
Root Vegetables, Potatoes and Herbs in a Rich Savory Gravy*

SIDES INCLUDE SOUP, SALAD, VEGETABLES/STARCHES, DESSERTS

Choice of Two Sides 25.00

Choice of Three Sides 28.00

Choice of Soup/Salad, Two Sides, Dessert 31.00

PLATED OR BUFFET DINNERS

CHOICE OF TWO ENTREES

SALMON FILLET

Grilled or Poached Salmon Fillet with Lemon Caper sauce

SHRIMP & KIELBASA SAUSAGE

Grilled Shrimp and Kielbasa with Kicked Up BBQ Sauce

CHICKEN FRIED VENISON

*Grilled Hand Breaded Venison Steak with
Merlot Mushroom Reduction*

MOUNTAIN RAINBOW TROUT

*Grilled or Blackened Rainbow Trout with
Lemon Dill sauce*

MEDALLIONS OF TEXAS WILD BOAR

*Grilled Hand Breaded Medallions of Wild Boar with
Wild Mushroom Sauce*

BABYBACK BBQ RIBS

*Slow Cooked Babyback Ribs with
Brimm's BBQ sauce*

WILD GAME LASAGNE

*Slow Simmered Wild Boar, Venison and Sausage in
Fresh Made Tomato Sauce and herbs
Layered with Whole Grain Lasagne Pasta and Ricotta Cheese*

CRAB & SHRIMP LOUIE

*Lump Crab, Shrimp, Lettuce, Hard Boiled Eggs,
Asparagus and Tomatoes with Doug's House Made Louie Dressing*

COQ AU VIN

*Slow Cooked Chicken and Vegetables
Seasoned with Herbs and Hardy Red Wine*

Continued

PLATED OR BUFFET DINNERS

Page Two

WESTERN FLAT IRON STEAK

Flat Grilled Steak With Brimm's Special Rub

WILD GAME SHEPARD'S PIE

Slow Simmered Boar, Venison, Beef and Vegetables in Seasoned Broth Topped with Mashed Potatoes

CORNISH GAME HENS

Roasted Cornish Game Hens with Tamale Dressing and Wild Mushroom Sauce

WILD GAME MEATLOAF

Boar, Venison and Beef with Sautéed Mushrooms

LAMB SHANKS

Braised Lamb Shanks with Mushroom Pinot Gravy

RAINBOW TROUT

Baked Rainbow Trout with Fennel and Almonds

SIDES INCLUDE SOUP, SALAD, VEGETABLES/STARCHES, DESSERTS

Choice of Two Sides 30.00

Choice of Three Sides 33.00

Choice of Soup/Salad, Two Sides, Dessert 36.00

PLATED OR BUFFET DINNERS

CHOICE OF TWO ENTREES

PRIME RIB

*Slow Roasted Aged Bone in Angus Prime Beef with
Au Jus and Horseradish Sauce*

HAND CUT RIB EYE STEAK

*Char Grilled Well Marbled 14-16 oz Rib Eye Steak with
Horseradish Sauce*

RIB EYE STEAK & ENCHILADA PLATTER

*Grilled 6-8 oz Rib Eye Steak with
Chicken and Spinach Enchilada*

PORK CHOP

*Grilled Large French Cut Bone In Pork Chop with
Apple Compote*

RIB EYE STEAK AND SPAGHETTI

*Grilled 6-8 oz Rib Eye Steak and
Spaghetti with Fresh Basil Red Sauce*

HALF RACK OF LAMB

Herb Roasted Half Rack of Lamb with Pepper Mint Sauce

ORANGE ROUGHY

Grilled Orange Roughy Fillet with Shrimp Cream Sauce

VENISON LOIN

Roasted Venison Loin with Raspberry Chipotle Sauce

ALMOND CRUSTED HALIBUT

Roasted Almond Crusted Halibut Fillet with Tropical Salsa

SIDES INCLUDE SOUP, SALAD, VEGETABLES/STARCHES, DESSERTS

Choice of Two Sides 35.00

Choice of Three Sides 38.00

Choice of Soup/Salad, Two Sides, Dessert 41.00

PLATED OR BUFFET DINNERS

CHOICE OF TWO ENTRIES

T BONE STEAK

Char Grilled 14-16 oz T Bone Steak

FILLET MIGNON

Char Grilled 6-8 oz Fillet Mignon with Pink Peppercorn Sauce

FULL RACK OF LAMB

Herb Roasted Full Rack of Lamb with Pepper Mint Sauce

SEA BASS

Grilled Sea Bass Topped with Crab Meat

CHIOPPINO

*Clams, Crab, Mussels, Scallops, Shrimp and White Fish
In a Lively Red Sauce
With Garlic Cheese Bread*

SURF AND TURF

Char Grilled Petite Fillet Mignon and Grilled Lobster Tail

SIDES INCLUDE SOUP, SALAD, VEGETABLES/STARCHES, DESSERTS

Choice of Two Sides 40.00

Choice of Three Sides 43.00

Choice of Soup/Salad, Two Sides, Dessert 46.00

SOUPS & SIDE SALADS

SOUPS

*Fried Green Tomato
Tomato Basil
Fresh Corn, Steak and Potato
Creamy Chicken Velvet
Split Pea and Ham
Sixteen Bean
Ham, Potato and Cabbage
Fresh Vegetable Chicken Noodle
Cream of Wild Mushroom
Tortilla
Tomato with Avocado and Bacon
New England Clam Chowder*

SALADS

*Classic Mixed Greens, Red Onions,
Tomatoes and Croutons with Choice of Dressing*

*Crispy Romaine lettuce, Shredded Parmesan cheese and
Herb croutons with Caesar Dressing*

Peas, hard boiled eggs, Celery, lettuce and Mayonnaise

*Orzo, Asparagus, Red Pepper, Spring Vegetables and Feta Cheese
With Choice of Dressing*

*Western Tri Tip, Taco Chips, Tomatoes, Green Onions, Cheddar Cheese
And Sour Cream with Choice of Dressing*

*Chopped Red Cabbage, Carrots, Celery and Red Onions with Peas
And Corn and Choice of Dressing*

*Dressings: Champagne Vinaigrette, Grapefruit Vinaigrette, Caesars,
Honey Mustard, Creamy Ranch, Chunky Blue Cheese*

DINNER SIDE DISHES

Mashed Potatoes and Gravy
Three Cheese Macaroni and Cheese
Wild Rice
Baked Potato and Fixin's
Twice Baked Potato
Baked Red "Rosemary" Potatoes
Scalloped Potatoes in Bacon Cream Sauce
Broiled Fingerling Potatoes and Fennel
Cheddar Grits
Country Potato Salad
Rice Pilaf
Orange Rice Pilaf
Black Beans and Rice
Mexican Rice
Fettuccini Alfredo
Flat Noodles & Mushroom Gravy
Corn on the Cob
Caramelized Onions
Sautéed Mushrooms
Grilled Onions and Peppers
Sautéed Spinach
Roasted Brussels Sprouts and Parmesan cheese
Ginger Golden Beets
Red Beets and Onions
Steamed Broccoli with Chipotle Aioli
Fresh Made Apple Sauce
Apple Compote
Sautéed Squash Medley
Succotash
Fried Green Tomatoes
Kale, Mustard Greens, Collard Greens and Ham Hock
Grilled Asparagus
Country Green Beans
Ranch Style Chili Beans
Cole Slaw
Strawberry Cole Slaw

Breads
Cornbread
Cornbread Muffins
Buttermilk Biscuits

DESSERTS

ANDY'S HOMEMADE PIES

All American Apple *with Crumb Topping*

Classic Cherry

Blueberry Peach

Pretty Peach

Ooh La Olallieberry

ENGLISH TRIFLES

Cake, Fruit, a bit of Pudding and a Dollop of Fresh Whipped Cream

Double Chocolate

Raspberry Blueberry

MISCELLANEOUS YUMMY SWEET TREATS

Fresh Churned Ice Cream

Andy's Homemade Peach Cobbler

Blackberry Fool

Double Chocolate Cake

Caramel Pecan Turtle Cheesecake

Cheesecake with Fruit

Andy's Meyer Lemon Bars

Warm Chocolate Croissant Bread Pudding

With Fresh Whipped Cream

Specialty Seasonal Desserts

A la Mode Add 2.00