

# *Breakfast Selections*

## *Morning Breaks*

Freshly brewed coffee, hot tea & iced tea  
\$2.80

Mini muffins or Nutri-Grain bars, freshly brewed coffee, hot tea and iced tea  
\$3.65

## *Breakfast Plates*

### Selection #1

Buttermilk biscuits, scrambled eggs, hash browns, bacon or sausage, and fresh fruit cup.  
Chilled orange juice and freshly brewed coffee included.

### Selection #2

English muffin, cheese omelet with bacon or ham, hash browns, and fresh fruit cup.  
Chilled orange juice and freshly brewed coffee included.

## *A' la Carte Breakfast Selections*

### *Pastries*

Mini Danish	\$15.70 per dozen
Mini Muffins	\$13.20 per dozen
Donuts	\$15.70 per dozen
Nutri-Grain Bars	\$12.50 per dozen

Above prices exclude state/local taxes and 18% service charge.  
Above prices are subject to change.

# Breakfast Buffets

## Continental Buffet

*\$6.20 per person*

Assorted fresh baked muffins and Danish pastries.  
Chilled juices and fresh brewed coffee are included.

## Deluxe Continental Buffet

*\$7.50 per person*

Assorted fresh baked breads, muffins, bagels, Danish pastries, and fresh sliced fruit.  
Chilled juices, fresh brewed coffee, and water are included.

## Hickory Western Scramble Buffet

*\$8.50 per person*

Scrambled eggs served with green peppers, onions, and cheddar cheese, seasoned hash browns,  
fresh baked buttermilk biscuits, crisp bacon and country sausage.  
Fresh brewed coffee is included.

## Deluxe Breakfast Buffet

*\$10.00 per person*

Fresh fruit, pastries, bagels, scrambled eggs, hash browns, and biscuits with sausage gravy.  
Choice of two: ham, bacon or country sausage.  
Chilled juices and fresh brewed coffee are included.

## Brunch Buffet

*\$19.85 per person*

Fresh sliced fruit, Danish pastries & bagels, scrambled eggs, seasoned hash browns, and bacon or ham.  
Garden Salad, choice of 2 entrees, 2 accompaniments from our lunch buffet menu and warm dinner rolls.  
Chilled juices, fresh brewed coffee and iced tea are included.

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# *Cold Deli Lunch Buffet*

## *Deli Buffet* *\$10.25 per person*

Deli tray sandwiches include sliced roast turkey & Swiss, baked ham & cheddar, and roast beef & Swiss. Served with garden salad, assorted dressings, coleslaw, potato chips and condiments. Coffee & iced tea are included.

## *Soup & Sandwich* *\$11.30 per person*

Your choice of chicken noodle, baked potato, vegetable beef or cheese & bacon soup. Sandwich choices include roast beef & Swiss, ham & cheddar, and turkey & Swiss. Served with coleslaw, potato chips, and condiments. Coffee & iced tea are included.

## *Deluxe Deli Platters Buffet* *\$13.40 per person*

Create your own sandwiches. Selections include sliced roast turkey, baked ham, roast beef, and chicken salad. Served with assorted cheese, assorted bread, garden salad, assorted dressings, pasta salad, coleslaw, vegetables and dip, potato chips and condiments. Coffee & iced tea are included.

# Lunch Buffets

## *Pasta Buffet* \$13.50

Selection of ziti and fettuccini, marinara and Alfredo sauces, and marinated chicken breast.  
Served with garden salad, assorted dressings, pasta salad, fancy mixed vegetables, and garlic breadsticks.  
Coffee & iced tea are included.

## *Single Entrée Buffet* \$13.95

## *Double Entrée Buffet* \$14.75

Lunch buffets are served with garden salad, assorted dressings, pasta salad, coleslaw, and dinner rolls.  
Coffee & iced tea are included.

### *Entrées*

Chicken Parmigiana  
Herb Roasted Chicken  
Chicken Cordon Bleu  
Southern Fried Chicken

Beef Tip Burgundy  
Baked Lasagna  
Chicken Alfredo  
Chicken Stir Fry

Roast Beef  
Roast Pork Loin  
Roast Turkey Breast  
Baked Ham

### *Accompaniments* (Choose Two)

Smashed Potatoes  
Roasted Herb Potatoes  
Sage Dressing  
Au Gratin Potatoes

Rice Pilaf  
Green Beans Almondine  
Hot Buttered Corn w/ Red Pimentos  
Steamed Broccoli

Broccoli Normandy  
Honey Glazed Carrots  
Southern Green Beans

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# Menu

## Plated Lunches

All plated presentations are served with house salad, warm dinner rolls, vegetables, starch, coffee and iced tea.

### Entrees

#### Baked Ham Steak

Baked, sugar-cured ham topped with sweet fruit sauce  
\$17.00

#### Roast Pork Loin with Gravy

Tender slices of roast pork loin, topped with brown gravy  
\$17.00

#### Chicken Cordon Blue

Boneless breast of chicken stuffed with ham and Swiss cheese, topped with home-style chicken cream sauce  
\$17.80

#### Apple Almond Chicken

Chicken stuffed with apple and almond dressing, topped with raspberry sauce  
\$17.80

#### Chicken Parmesan

Boneless breast of chicken, seasoned and baked with marinara and parmesan cheese  
\$17.80

#### Pork Filet

Hand cut filet wrapped in bacon  
\$17.80

#### Roasted Breast of Turkey

Tender turkey breast sliced and served with gravy  
\$17.80

#### Roasted Herb Chicken

Two large pieces of oven roasted, herb seasoned chicken  
\$17.80

#### Broiled Orange Roughy

Broiled with white wine and lemon  
\$22.75

#### Stuffed Pork Chop

A large chop filled with homemade dressing and cooked in gravy until fork tender  
\$19.00

#### New York Strip Steak

10 oz. choice steak, broiled to a perfect medium  
\$22.75

#### Filet Mignon (6 or 8 oz.)

A choice center cut filet of tenderloin, flame broiled and served with herb garlic butter  
\$22.75/\$24.75

#### Prime Rib of Beef (10 or 12 oz.)

Thick cut and slow roasted to a tender medium rare, served with horseradish sauce and au jus  
\$22.75/\$24.75

#### Broiled Rib Eye (10 or 12 oz.)

Center cut rib eye, seasoned and broiled to perfection  
\$22.75/\$24.75

#### Broiled Salmon

Slow broiled and served with lemon butter cream drizzle  
\$22.75

#### Filet Oscar

Choice center cut filet of tenderloin topped with crisp asparagus, tender crab and Béarnaise sauce  
\$27.80

### Starch (Choose One)

Baked Potatoes  
Smashed Potatoes  
Roasted Herb Potatoes  
Sage Dressing  
Rice Pilaf  
Au Gratin Potatoes  
Angle Hair Pasta

### Vegetables (Choose One)

Green Beans Almondine  
Buttered Corn w/ Red Pimentos  
Broccoli Normandy  
Honey Glazed Carrots  
Steamed Broccoli  
Southern Style Green Beans

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# Desserts

*\$2.50 per person*

Single Layer Cake  
Chocolate, Carrot, or White

Whipped Bavarian  
A light whipped cream  
(chocolate or strawberry)

Fudge Brownie  
A delicious brownie, topped with  
whipped cream

Pudding Cup  
Lemon, Chocolate, or Vanilla

Fresh Fruit  
Fresh fruit assortment

*\$3.00 per person*

Cream Pie  
Chocolate, Lemon, or Coconut

Whipped Mousse  
Light and rich chocolate or strawberry

French Cheesecake  
Topped with your choice of  
blueberry or strawberry sauce

French Vanilla Ice Cream  
Top with chocolate, strawberry  
or blueberry sauce

*\$3.50 per person*

Chocolate Mousse Pie  
Creamy, rich chocolate mousse  
in a cookie crust

Chocolate Suicide  
Fudge brownie, chocolate mousse and  
pecans stacked and topped with  
whipped cream

New York Cheesecake  
Delicious cheesecake drizzled with  
strawberry or blueberry topping

Strawberry Shortcake  
An old-fashioned, homemade American  
dessert, topped with whipped cream

Snickers Pie  
Everyone's favorite Snickers Bar baked  
into a creamy cheesecake

# Banquet Facility & Pavilion Rental Fees

## Monday - Thursday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$125.00
2/3 Banquet Room	\$225.00
Full Banquet Room	\$350.00
Swartz Pavilion at Hickory Point	\$350.00 (Memorial Day - September 30) \$250.00 (Off Season)

## Friday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$225.00
2/3 Banquet Room	\$325.00
Full Banquet Room	\$500.00
Swartz Pavilion at Hickory Point	\$550.00 (Memorial Day - September 30) \$450.00 (Off Season)

## Saturday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$225.00
2/3 Banquet Room	\$425.00
Full Banquet Room	\$650.00*
Swartz Pavilion at Hickory Point	\$700.00 (Memorial Day - September 30) \$550.00 (Off Season)

*\*During the months of May - October, the full banquet room must be rented with a minimum food & beverage purchase of \$2,000.00 in addition to the room rental fee.*

## Sunday (8 a.m. - Midnight)

Hickory Point or Scovill

1/3 Banquet Room	\$175.00
2/3 Banquet Room	\$275.00
Full Banquet Room	\$375.00
Swartz Pavilion at Hickory Point	\$425.00 (Memorial Day - September 30) \$325.00 (Off Season)

## Special Discount

If your total food/beverage purchases exceed \$10,000.00, you will receive a 25% discount on the room/pavilion rental fee.