

GROUP PACKAGE MENU

Serves approximately 10 people.

Available for carry-out only, these generous portions of our menu items will make your lunch, dinner, or special event easier.

APPETIZERS		ENTRÉES	
Spicy Garlic Shrimp Scallion Chili-Garlic Sauce Grilled French Bread	\$80	Barbeque Meatloaf Housemade BBQ Sauce	\$ 250
Shrimp Cocktail Lemon Wedge Horseradish Cocktail Sauce	^{\$} 85	Smothered Chicken GF Bacon Mushroom Cheddar Mozzarella Honey Mustard Scallion	\$ 240
Hand-Breaded Chicken Fingers Housemade BBQ Sauce Honey Mustard	^{\$} 70	Baby Back Ribs 1 2 Rack Housemade BBQ Sauce	\$ 270
SALADS		Applewood Bacon Salmon* Teriyaki Glaze	\$320
House GF VG Iceberg Romaine Cheddar Mozzarella Bruschetta Tomato Red Onion Alfalfa Sprout Sunflower Seed (choice of dressing)	^{\$} 70	PASTAS	
Caesar Romaine Parmesan Crouton Caesar Dressing	^{\$} 70	Shrimp & Linguini Roasted Asparagus Garlic Bruschetta Tomato Parmesan	^{\$} 250
Applewood Chicken Salad gf Mixed Greens Egg Spiced Pecan Applewood Smoked Bacon Dried Cranberry Bleu Cheese Cranberry-Poppyseed Dressing	\$200	Campfire Fettuccine Andouille Sausage Barbecued Shrimp Chicken Mushroom Spinach Scallion Spicy Red Chili Cream Sauce	^{\$} 250
Salmon Salad* Romaine Red Onion Caper Bruschetta Tomato Egg Parmesan Ceasar Dressing	\$220	SIDES	
		\$80 EACH	
DESSERTS		Chef's Vegetable GF VG Grilled Asparagus GF VG	
Carrot Cake VG	\$ 120	Fresh Fruit GF VG	
Peanut Butter Pie VG	\$ 120	Garlic Mashed Potatoes GF VG	

 $_{\mbox{\scriptsize GF}}$ Gluten-free | $\mbox{\scriptsize VG}$ Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

