

Tom's Country Place BANQUET FACILITIES & CATERING

# Celebration of Life Luncheon

Served Buffet Style

# <u> Мепи</u>

#### <u>Entrées:</u> (choice of one or two)

**Traditional Chicken** - bone-in chicken breasts, thighs, wings, and legs lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender  $\bullet$ 

**Boneless Breast of Roasted Chicken** - boneless chicken breasts, lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender  $\bullet$ 

**Oven Roasted Eye of Round** - slowly roasted beef, sliced, and served in a light gravy ● ■

**Penne Bolognese** - penne pasta in a hearty tomato marinara and ground beef sauce, served with a side of grated parmesan cheese

**Cabbage Rolls** - hand rolled with freshly ground beef, rice, and house seasonings, then slowly simmered in a tomato broth ■

**Breaded Pork Cutlets** - boneless cutlets, breaded in our house blend of savory seasonings and corn flour, oven roasted •

#### Potatoes & Pastas: (choice of one)

**Parsley Red Jacket Potatoes** - quartered red potatoes tossed in parsley and soy-butter ● ■ ◆

Scalloped Potatoes Au Gratin - hand sliced Idaho potatoes, baked in a creamy cheese sauce until golden brown  $\bullet \star$ 

Garlic Roasted Red Bliss Potatoes - quartered red potatoes tossed in garlic and soy-butter and oven roasted ● ■ ◆

**Traditional Mashed Potatoes** - Yukon gold potatoes mashed with milk and butter until creamy  $\bullet \star$ , served with pan gravy  $\bullet$ 

**Garlic Mashed Red Potatoes** - red potatoes mashed with milk, butter, and a hint of garlic  $\bullet \star$ 

**Penne Pasta Marinara** - penne pasta in hearty tomato marinara sauce  $\blacklozenge$ , served with a side of grated parmesan cheese  $\bigstar$ 

#### <u>Vegetable:</u> (choice of one)

Green Beans: Toasted Almonds - fancy cut green beans tossed in soy-butter & sliced almonds ● ■ ◆

**Green Beans: Mushroom Sauce** - fancy cut green beans tossed in a creamy mushroom sauce \*

Glazed Baby Carrots - tossed in a brown sugar glaze • • •

Whole Kernel Corn - tossed in soy-butter, salt & pepper ● ■ ◆

# Salad & Dinner Rolls: (included)

House Garden Salad - spring greens, romaine, and iceberg lettuces, sliced English cucumbers and grape tomatoes ● ■ ◆

**Salad Dressings** - (choice of two) House Vinaigrette  $\blacksquare \blacklozenge$ , Buttermilk Ranch  $\bullet \bigstar$ , Italian  $\bullet \blacksquare \blacklozenge$ , Creamy Italian  $\bullet \bigstar$ , and White Balsamic  $\bullet \blacksquare \blacklozenge$ 

Garlic Breadsticks - basket of breadsticks served at the buffet ★ (substitute for off-site catering: French Bread & Butter ★)

# Dessert: (included)

Chef's Choice of Assorted Cakes and Pastries  $\star$ 

# <u>Refreshments:</u> (included)

**Coffee & Tea Station** - regular and decaffeinated Columbia coffees and hot teas accompanied by cream and sugars

**Soft Drinks** - Cola, Diet, Cola, Lemon-Lime and Ginger Ale is available at a self-serve station in the bar. Also includes plastic drinkware, cocktail napkins, and ice *(substitute for off-site catering: Iced Tea & Lemonade)* 

**Alcohol** - you may fully customize your bar with your own alcohol because we do not have a liquor license to sell alcoholic beverages

Gluten-Free ● Dairy-Free ■ Vegan ◆ Vegetarian ★