



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

- Spicy Garlic Shrimp** \$75
Scallion | Chili-Garlic Sauce | Grilled French Bread
- Spinach Artichoke Dip** VG \$65
Tortilla Chip | Grilled Flatbread
- Hand-Battered Chicken Fingers** \$65
Housemade BBQ Sauce | Honey Mustard

SALADS

- House** GF VG \$60
Iceberg | Romaine | Cheddar | Mozzarella |
Bruschetta Tomato | Red Onion | Alfalfa Sprout |
Sunflower Seed (choice of dressing)
- Caesar** \$60
Romaine | Parmesan | Crouton |
Creamy Parmesan Dressing
- Applewood Chicken Salad** GF \$180
Mixed Greens | Egg | Spiced Pecan |
Applewood Smoked Bacon | Dried Cranberry |
Bleu Cheese | Cranberry-Poppyseed Dressing
- Salmon Salad*** \$200
Romaine | Red Onion | Caper | Bruschetta Tomato |
Egg | Parmesan | Creamy Parmesan Dressing

DESSERTS

- Carrot Cake** VG \$100
- Peanut Butter Pie** VG \$100

ENTRÉES

- Barbeque Meatloaf** \$220
Housemade BBQ Sauce
- Smothered Chicken** GF \$220
Bacon | Mushroom | Cheddar | Mozzarella |
Honey Mustard | Scallion
- Baby Back Ribs 1½ Rack** \$240
Housemade BBQ Sauce
- Applewood Bacon Salmon*** \$300
Scallion Mashed Potatoes | Green Beans |
House-made Barbecue Sauce

PASTAS

- Shrimp & Linguini** \$230
Roasted Asparagus | Garlic | Bruschetta Tomato |
Parmesan
- Campfire Fettuccine** \$230
Andouille Sausage | Barbecued Shrimp | Chicken |
Mushroom | Spinach | Scallion |
Spicy Red Chili Cream Sauce

SIDES

\$70 EACH

- Chef's Vegetable** GF VG
- Grilled Asparagus** GF VG
- Fresh Fruit** GF VG
- Garlic Mashed Potatoes** GF VG

GF Gluten-free | VG Vegetarian

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.