

April 7, 2024 | 11am-1pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House-Salad served with our House Vinaigrette

Scrambled Eggs
Pork Sausage Links
Bacon
Fresh-Cut Home Fries with Caramelized Onions

Belgium Waffles and Fresh Berries & Whip Cream

Cowboy Chicken Breast BBQ, Cheddar Cheese, Sauteed Onions and Mushrooms

Country Fried Steak with a White Pepper Gravy

Mac n Cheese Green Beans

Cornbread

Chef's Assorted
Dessert Table



April 14, 2024 | 11am-1pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with assorted dressings

Scrambled Eggs
Pork Sausage Links
Bacon
House Cut Home Fries with Caramelized Onions

Thick Cut French Toast with Maple Syrup, Fresh Mixed Berries and Whipped Cream

Chicken Marsala with Marsala Wine Sauce

Grilled Flank Steak with Mushroom and Onions

Garlic Mashed Potatoes Mixed Vegetables

Biscuits

Chef's Assorted
Dessert Table



April 21, 2024 | 11am-1pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with Assorted Dressings

Scrambled Eggs
Pork Sausage Links
Bacon
Fresh-Cut Home Fries with Caramelized Onions

House-Made Buttermilk Pancakes

Cajun Baked Catfish with a Butter Sauce

Traditional Salisbury Steak

Mashed Potatoes

Steamed Broccoli

Biscuits

Chef's Assorted
Dessert Table



April 28, 2024 | 11am-1pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with Assorted Dressings

Scrambled Eggs
Pork Sausage Links
Bacon
Country Home Fries with Caramelized Onions

Sausage Gravy & Biscuits

Country Fried Steak with a White Pepper Gravy

Baked Salmon with a Sweet Chili Glaze

Cheddar Cheese Scalloped Potatoes

Mixed Vegetables

Dinner Rolls

Chef's Assorted
Dessert Table



Date | Time \$13.95 per person

Add Menu Here