

Banquet Buffet Pricing

A minimum of 25 guests applies for buffet. Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda included (under 25 will be plated)

CHOICE OF 1, 2 or 3 ENTRÉES

- 1 Entree** \$15.99
- 2 Entrée** \$19.99
- 3 Entrée** \$23.99



Family Style Pricing

CHOICE OF 1, 2 or 3 ENTRÉES

- 1 Entree** \$19.99 pp
- 2 Entrée** \$23.99 pp
- 3 Entrée** \$27.99 pp

SALADS (select one)

Cheryl's Cole Slaw

House~ Mixed Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Spinach~ Baby Spinach, Candied Cajun Bacon, Peaches, Mozzarella, Pickled Red Onions (add \$1 pp)

DRESSING SELECTIONS House-made Buttermilk Ranch, Balsamic Vinaigrette, House-made Italian, Thousand Island and Blue Cheese (add \$1 pp)

VEGETABLES (select one)

Green Beans Almandine

Zucchini and Squash

Cauliflower, Broccoli, Carrots

STARCH (select one)

Broasted Potatoes

Smashed Redskin Potatoes

Fluffy Rice Pilaf

PASTA (select one)

Penne with Marinara (add \$1 pp for Meat Sauce or Alfredo)

Macaroni n' Cheese~ Award Winning (add \$2 pp)

ENTRÉE SELECTIONS

Herb Roasted Chicken ~Individual Bone-In Chicken Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Chicken~ (add \$1 pp)

Bourbon Chicken (add \$1 on our restaurant menu)

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker

Meatballs~ in a Mushroom Brown Sauce or Marinara

Cracker Encrusted Baked Cod

BBQ Raspberry Glazed Salmon (add \$1 pp)

Chef's Lasagna (with Meat or Vegetarian) (add \$2 pp)

Sliced Roast Beef with a mushroom gravy

Baby Back Ribs~ Smoked in House Daily (add \$5 pp)

Beef Tips ~ Cajon or seared with garlic butter and light seasoning (add \$8 pp)

Slow Roasted Prime Rib of Beef with Ajus (add \$8 pp) (min 25 ppl)

Filet Mignon Tenderloin of Beef (add \$8 pp) (min 25 ppl)

Sandwich Buffet

A minimum of 25 guests applies for buffet. Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda included (under 25 will be plated)

CHOICE OF 1, 2 or 3 SANDWICH CHOICES

1 Sandwich \$14.99 pp

2 Sandwich \$17.99 pp

3 Sandwich \$20.99 pp



FRUIT (select one)

Watermelon

Honey Dew Melon

Red & Green Seedless Grapes

Cantaloupe

Mixed Fruit Bowl

PASTA OR SALAD (select one)

Cold Italian Pasta

Cheryl's Slaw

House Salad

Tuna Macaroni Salad (add\$1pp)

Potato Salad

Broccoli Raisin Salad (add\$1pp)

TEA SANDWICHES or WRAPS (select one)

Wheat Bread

White Bread

Rye Bread

White Lavash

Spinach Lavash

Wheat Lavash

SANDWICH SELECTIONS

Ham-Cheddar: tomato, lettuce, cheddar, honey mustard

Turkey-Swiss: turkey, swiss cheese, lettuce, tomato, mayonnaise

Vegetable: pasta, vegetables, Italian dressing

Caesar: romaine, Caesar dressing, parmesan cheese

Tuna Salad: tuna fish, mayo, minced onion, celery

Egg Salad: hard egg, mayonnaise, minced onion, celery

Italian: Capicola ham, salami, red peppers, lettuce, swiss

Desserts

Chocolate Chip, Sugar, Snickerdoodle \$15 doz.

Fudge Brownies \$15 doz.

Rice Krispy Treats \$15 doz. (2"x 4")

Lemon Bars \$25 doz. (2"x 4")

Cake Pops \$29 doz.

Truffles \$ 25 doz. Chocolate, Caramel, Peanut Butter

Chocolate Dipped Oreos \$30 doz.

Mini Cheesecake \$35 doz. (plain, cherry or key lime)

Mini Chocolate Mousse Cups \$25 doz.

Mini Cupcakes \$18 doz. Chocolate, Vanilla or Carrot.

Special Party Menu: no beverage service included with these four buffets below

A minimum of 25 guests applies for buffet

Southern BBQ

\$8.75 per person

- Pulled Pork with Slider Buns
- Corn on the Cob
- Broasted Potatoes
- Cole Slaw
- Honey BBQ Sauce
- Spicy BBQ Sauce
- BBQ Chicken (add \$3.25)

American BBQ

\$9 per person

- Hamburger Sliders
- Hot Dogs
- Potato Salad
- Corn on the Cob
- Cole Slaw
- Hamburger and Hot Dog Buns

Taco Bar

\$9 per person

- Julienne Grilled Chicken Breasts with onions and peppers
- Seasoned Ground Beef
- Flour Tortillas
- South of the Boarder Mixed Cheese
- Black Beans
- Mexican Rice
- Shredded Lettuce
- Jalapenos
- Black Olives
- Diced Tomatoes
- Onions
- Tortilla Chips
- Salsa
- Guacamole
- Sour Cream

Little Calabria

\$9.50 per person

- Chicken Parmesan
- Italian Sausage with Peppers and Onions
- Penne with Marinara
- Caesar Salad
- Garlic Rolls



Appetizer

(12" serves 20 ppl)

Cheese Platter \$60 (12" platter)

Fruit Platter \$65 (12") \$105(18")

Tomato Basil Bruschetta \$21

BBQ Bacon Wrap Chestnuts \$18 doz.

Spinach & Artichoke Dip \$60 Half Full \$120 with tortilla chips

Chicken Sate \$24 doz. sauce choice: Peanut, Honey Mustard or BBQ

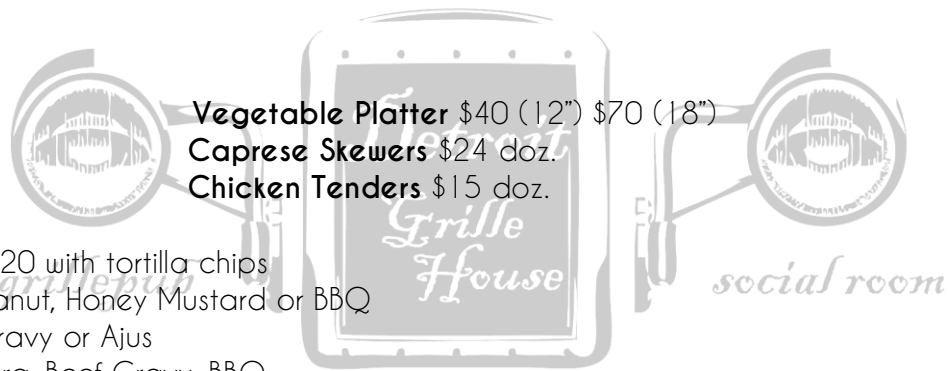
Beef Sate \$28 doz. sauce choice: Beef Gravy or Ajus

Meatballs \$40 includes 60 1" balls Marinara, Beef Gravy, BBQ

Stuffed Mushroom Caps \$21 doz. Italian Sausage, cheese, marinara

House-made Seasoned Chips \$20 12" bowl w/1 pint of dip \$40 18" bowl includes 2 pints dip

Extra French Onion Dip \$6 pint



Vegetable Platter \$40 (12") \$70 (18")

Caprese Skewers \$24 doz.

Chicken Tenders \$15 doz.

Late Night Indulgence (after 8pm only)

\$5 per person choose one station and are open for one hour (minimum 25 ppl)

Coney Station

Coney Island Station Served
with Chili, Onions, Mustard,
House-made Seasoned Chips

Sliders Station

Mini Pork and Burger Sliders,
House-made Seasoned Chips

Pizza Station

Cheese Pizza
Pepperoni
Supreme

Additional Needs

Linen: White or Black \$9 per table (black or white napkins complimentary)

Inventory Set up Fee \$25.00 per hour. DGH can arrange to set out reception inventory items, favors, completed decorations, etc. DGH is not responsible for decorations requiring assembly.

Punch Variety

Mimosa \$55 per gallon Infused Mimosas (choice of peach or raspberry) \$65 per gallon

Sangria \$12 per person Bloody Mary Bar \$12 per person

House Champagne - \$3.50 per glass

Sparkling Champagne - \$4 per glass

Breakfast A minimum of 25 guests applies for buffet. Freshly Brewed Regular, Decaffeinated Coffees, Herbal Teas and Fountain Soda included (under 25 will be plated)

Punch Variety

Mimosa \$55 per gallon
Sangria \$12 per person

Infused Mimosas (choice of peach or raspberry) \$65 per gallon
Bloody Mary Bar \$12 per person

Continental

Orange and Cranberry Juices
Assorted Mini Muffins and Danish
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$6.99 Per Guest

Continental Plus

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit Bowl
Assorted Mini Muffins and Danish
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$8.99 Per Guest

Grille House Breakfast Buffet

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$12.99 Per Guest

Country Breakfast

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Baked Assorted Mini Muffins and Danish
House-made Biscuits and Sausage Gravy
Pancakes with Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Fountain Soda
\$14.99 Per Guest



Brunch

Classic Brunch

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Broasted Potatoes
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Green Bean Almandine
Tossed Salad
House-made Rolls with Sweet Butter
Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda
\$17.99 per person



The Next Brunch

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Broasted Potatoes
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Penne Pasta Marinara and Green Bean Almandine
Tossed Salad
House-made Rolls with Sweet Butter
Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda
\$20.99 per person

The Ultimate Brunch

Orange and Cranberry Juices
Fresh Baked Assorted Mini Muffins and Danish
French Toast with Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Sliced Sirloin with Wild Mushroom Brown Sauce
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Vegetable Medley and Penne Marinara with Italian Sausage
Broasted Potatoes
Mixed Green Salad
Mini Assorted Desserts
Fresh Brewed Regular and Decaffeinated Coffees, Assorted Herbal Teas and Fountain Soda
\$26.99 per person

Bar Packages

Consumption Bar-you choose your selection of beer, wine and liquor. Charges are based on guest consumption. There is a \$25 bartender fee required to set up a Cash or Consumption Bar.

Consumption / Cash Bar

Charges are on a per drink basis for continuous bar service

| | | | |
|---------------------------|----------------|-----------------------------|-------------|
| Well Brand Cocktails | \$6 | Premium Wine | \$7 and up |
| Premium Brand Cocktails | \$7 | House Wine | \$7 |
| Top Shelf Brand Cocktails | \$8 | Soft Drinks | \$3 |
| Super Premium | \$10 | Premium Martini Cocktails | \$10 and up |
| Imported Beer/Craft | Pricing Varies | Top Shelf Martini Cocktails | \$12 and up |
| Domestic Beer | \$4 | Cordials | \$10 and up |

Bar Package-Drink Tickets \$5 Tickets

Beer, Wine & Liquor

Domestic Bottled Beer: Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-Drink Tickets \$7 Tickets

Beer, Wine & Liquor

Domestic Bottled Beer: Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Bar Package-All You Can Drink (3-hour reservation-absolutely no shots)

Standard Bar \$16 per person

Beer, Wine & Liquor

Domestic Bottled Beer: Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-All You Can Drink (3-hour reservation-absolutely no shots)

Premium Bar \$20 per person

Beer, Wine & Liquor

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Bar Package-All You Can Drink (3-hour reservation-absolutely no shots)

Top Shelf Bar \$25 per person

Beer, Wine & Liquor

Domestic Draft Beer: Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Grey Goose, Captain Morgan, Myer's Rum, Bacardi, Bombay Sapphire, Tequila Rose, Johnnie Walker Black, Buffalo Trace