

November 3, 2024 | 11am - 2pm \$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 Crispy Bacon Country Home Fries with Caramelized Onions

Sausage Gravy and Biscuits

Vegetable Lasagna

Baked Salmon with a Sweet Chili Glaze

Cheddar Cheese Scalloped Potatoes

Mixed Vegetables

Dinner Rolls

Chef's Assorted Dessert Table



November 10, 2024 | 11am-2pm \$13.95 per person

Fresh Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with our House Vinaigrette

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

Homemade French Toast

Lemon Pepper Baked Tilapia with a Beurre Blanc Sauce.

Chef's Salisbury Steak and Gravy

Rice Pilaf

Buttered Baby Carrots

Cornbread

Chef's Assorted Dessert Table



November 17, 2024 | 11am-2pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with assorted dressings

Quiche Lorraine Square Cut

Scrambled Eggs Pork Scrapple n Syrup Crispy Bacon Fresh Cut Home Fries with Caramelized Onions

Roasted Chicken Thighs and Legs.

Omelette Station Choose your favorite omelette fillers. Eggs cooked to order

Wild Long Grain Rice Pilaf

Steamed Green Beans

Cornbread

Chef's Assorted Dessert Table



November 24, 2024 | 11am-2pm \$13.95 per person

Fresh Assorted Baked Pastries and Muffins

Fresh Sliced Fruit Display

House Salad served with assorted Dressings

Quiche Lorraine Square Cut Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions

Belgium Waffles with Fresh Mixed Berries and Whipped Cream

Grilled Chicken with Tomato Bruschetta

Ranch Roasted Yukon Potatoes

Green Beans Almondine

Cornbread

Chef's Assorted Dessert Table