



## **IN-HOUSE BANQUET MENU**

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# A LA CARTE BREAKFAST BUFFET MENU

## MUFFINS & PASTRIES

BAKED FRESH DAILY. SERVED BY THE DOZEN.


**Chocolate Chip Muffins** – Vanilla muffins with milk chocolate chips - \$25

**Blueberry Muffins** – Tender, fresh-baked muffins with crystalized sugar topping - \$25

 **Gluten Free Blueberry Muffin** - \$4.00 (Prepackaged & Offered Individually)

**Cheese Danish** – Laminated pastry dough with sweet and tangy cheese filling - \$30

**Cinnamon Rolls** – Hand-rolled with cream cheese icing - \$30

 **Sticky Buns** – Classic cinnamon roll with candied pecans - \$35

**Apple Turnovers** – Puff pastry, Granny Smith cinnamon apples, vanilla icing - \$35

**Ham & Cheddar Rolls** – Smoked ham, aged cheddar, mornay sauce, green onions - \$35

## BREAKFAST SLIDERS

SERVED ON SCRATCH-MADE IRISH BUTTER BISCUITS. SERVED BY THE DOZEN.

**Chicken Biscuit Sliders** – Hand-breaded buttermilk chicken tender, hot honey glaze - \$55

**Ham & Cheese Sliders** – Crustless quiche with pit-smoked ham and cheddar cheese - \$50

 **Florentine Sliders** – Crustless quiche with spinach, tomatoes and mozzarella - \$50

## EGG ENTRÉES



SERVES 10 TO 15 GUESTS

**Scrambled Eggs** – \$50

**Cheesy Eggs** – Scrambled eggs with American cheese - \$60

**Signature Bakes & Scrambles** - \$70

## THE FOLLOWING MAY BE ORDERED AS A CLASSIC SCRAMBLE OR FLUFFY BAKED STRATA

-  ➤ **Garden** – Broccoli, mushrooms, onions, peppers, Muenster cheese
- **Carolinian** – Pit-smoked ham, pimiento cheese, green onions
- **Southwest** – Sausage, onions, tomatoes, avocado, pepper jack cheese
- **Potbelly** – Ham, bacon, sausage, cheddar
-  ➤ **Greek** – Spinach, tomatoes, onions, feta

## BREAKFAST ENTRÉES

SERVES 10 TO 15

**Corned Beef Hash** – House-brined corned beef brisket, tender potatoes, onions and peppers - \$85

**Shrimp & Grits** – Stone-ground grits, sautéed shrimp, bacon, scallions and garlic jus - \$85

**Chicken & Biscuits** – Irish butter biscuits, buttermilk fried chicken, scratch-made sausage gravy - \$85

## BREAKFAST PIZZAS – Check out our pizza menu for selection

## BREAKFAST ACCOMPANIMENTS

SERVES 10 TO 15 GUESTS

### Meats – \$45

Bacon (30 Strips)

Pork Sausage Links (30 Links)

Pit-Smoked Ham (20 Slices)

### Classic Sides - \$45

Breakfast Potatoes

Stone-Ground Grits

Apple-Cinnamon Oatmeal

### Premium Sides - \$50

Seasonal Fruit Salad

Cheddar Grits

Greek Yogurt Parfaits (10)

\*These menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



= vegetarian



= vegan



= gluten free



= contains nuts

# BREAKFAST BUFFET PACKAGES

AVAILABLE FOR PRE-ORDERED DINE-IN BANQUETS ONLY. MINIMUM 30 GUESTS.

## OLD FAITHFUL – \$17

Scrambled Eggs  
Breakfast Potatoes  
Bacon & Sausage Links (2 each / person)  
Irish Butter Biscuits with Jam (2 / person)

## CONTINENTAL – \$19

Assorted Muffins (1 / person)  
Assorted Pastries (1 / person)  
Assorted Whole Fruit (1 / person)  
Greek Yogurt Parfait (1 / person)

## CAROLINA CLASSIC – \$20

Choice of 2 Egg Entrées  
Stone Ground Grits  
Pit-Smoked Ham (1 / person)  
Sausage Links (2 / person)  
Irish Butter Biscuits with Jam (2 / person)

## FULL MONTY – \$25

Choice of 2 Egg Entrées  
Choice of 1 Breakfast Entrée  
Choice of 1 Breakfast Meat  
Choice of 1 Breakfast Side  
Assorted Muffins & Pastries (1 / person)

## HANDHELDS – \$18

Assorted Breakfast Sliders (1 / person)  
Assorted Whole Fruit (1 / person)  
Assorted Muffins (1 / person)  
CPH Granola Bar (1 / person)

## DOUBLE OR NOTHING – \$21

Choice of 2 Egg Entrées  
Choice of 2 Breakfast Meats  
Choice of 2 Breakfast Sides  
Choice of 2 Pastry Items (1 / person)

## CROWD PLEASER – \$23

Choice of 2 Egg Entrées  
Chicken Biscuit Sliders (1 / person)  
Breakfast Potatoes  
Seasonal Fruit Salad  
Cinnamon Rolls

## BRUNCH TIME – \$27

Choice of 2 Egg Entrées  
Corned Beef Hash  
Shrimp & Grits  
Irish Butter Biscuits with Sausage Gravy  
Assorted Muffins & Pastries (1 / person)

## BREAKFAST BANQUET BEVERAGES

All breakfast buffet packages include coffee, hot tea, and ice water.

Water carafes and water glasses will be set up on every table unless otherwise specified.

Coffee and tea will be set up on a designated beverage table. Additional options listed below.

### Cold Drinks

**Iced Tea - \$4** (Free Refills)

**Orange Juice - \$4** (Free Refills)

**Bottled Juice - \$3.50** (No Refills)

*Apple, Orange, Cranberry*

### Brunch Cocktail Carafes

**Mimosa - \$20**

**Peach Bellini - \$25**

**Bloody Mary - \$30**

**Custom bar packages are available by request. Please speak with your sales rep for more information.**

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# BANQUET PIZZA MENU

## PIZZA SPECS

Size	16" Round	Sheet Pizza
Servings	3 to 4	8 to 12
Slices	8	32

**Sauce** – All pizzas prepared with marinara unless otherwise specified

**Cheese** – All pizzas topped with mozzarella and provolone

## BUILD YOUR OWN

**Cheese Pizza** – Handmade crust, marinara, mozzarella, provolone

**10" Gluten Free Pizza** – Can be ordered individually

**Toppings (each):**

*Pepperoni, Italian Sausage, Ground Beef, Ham, Roasted Chicken, Bacon, Onions, Red Bell Peppers, Cremini Mushrooms, Black Olives, Roma Tomatoes, Banana Peppers, Jalapeños*

## BREAKFAST PIZZAS

**Sausage & Peppers** – Sausage Gravy, Scrambled Eggs, Red Bell Peppers

 **Roasted Tomato** – Olive oil, Ricotta, Scrambled Eggs, Roasted Tomatoes

**Ham & Cheese** – Alfredo Sauce, Scrambled Eggs, Ham, Cheddar Cheese

## SPECIALTY PIZZAS


**American** – Pepperoni, Sausage, Ham, Onions, Peppers, Mushrooms

**Italian Meat** – Pepperoni, Salami, Italian Sausage, Seasoned Beef

**BBQ Chicken** – BBQ Sauce, Roasted Chicken, Caramelized Onions, Bacon

 **Margherita Blanca** – Olive Oil, Garlic, Roma Tomatoes, Mozzarella, Basil

**Chicken Alfredo** – Alfredo, Chicken, Bacon, Broccoli, Sun-Dried Tomatoes

 **Roasted Veggie** – Eggplant, Zucchini, Red Onions, Red Bell Peppers

**Goombah** – Pepperoni, Sliced Meatballs, Roasted Garlic, Whipped Ricotta

**Chicken Pesto** – Pesto, Roasted Chicken, Sun-Dried Tomatoes, Red Onions

**Cubano** – Dijon Sauce, Smoked Ham, Pulled Pork, Chopped Pickles

**Cheeseburger** – 1000 Island, Ground Beef, Bacon, Caramelized Onions

**Fiesta** – Creamy Taco Sauce, Chicken, Black Bean Salsa, Chili Sauce

## DESSERT PIZZAS

**Cinnamon Crunch** – Streusel Topping, Warm Vanilla Glaze

**Strawberry Cheesecake** – Sweetened Cream Cheese, Strawberry Jam

**Chocolate Crumble** – Sweetened Cream Cheese, Chocolate Chips, Streusel


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# STARTERS


## FINGER FOODS

24 PER ORDER

-  **Smoked Wings** – House dry rub, served with ranch, blue cheese, and celery - \$50
- Fried Wings** – Lightly breaded, choice of wing sauce, served with ranch, blue cheese, and celery - \$50
- Hand Breaded Tenders** - Served with choice of dipping sauce. Ranch, Honey Mustard or BBQ - \$50
- House Pretzels** – Handmade soft pretzels served with hot mustard and queso - \$50
- Shrimp Cocktail** – Tender jumbo shrimp with house cocktail sauce - \$60

## SLIDERS

SERVED ON HOUSE-MADE BRIOCHE BUNS. PRICED BY THE DOZEN.

- Pulled Pork** - Smoked pork, BBQ sauce, caramelized onions - \$50
- Meatball** - All beef meatballs, marinara, provolone, parmesan - \$50
- Cheeseburger** – Fresh ground beef, American cheese, garlic aioli, dill pickle - \$55
- Fried Chicken** – Hand-breaded buttermilk marinated chicken tender, garlic aioli, dill pickle - \$55
-  **Chicken Salad** – Poached chicken, mayo, onions, celery, apples, raisins, almonds and herbs - \$55

## DIPS & PLATTERS

MINIMUM 20 ORDERS PER ITEM. PRICED PER PERSON

- Chips & Salsa** – Fresh tortilla chips, scratch-made salsa - \$2.50
- French Onion Dip** – Served with house potato chips - \$3.00
- Pimiento Cheese** – Roasted peppers and sharp cheddar, served with toasted crostini - \$3.00
- Bruschetta** – Marinated tomatoes with fresh basil and balsamic glaze - \$3.00
- Crudit ** – Classic veggie platter with ranch - \$3.50
- Buffalo Chicken Dip** – Creamy dip with grilled chicken. Served with fresh tortilla chips - \$3.50
- Jalapeno Popper Dip** – Spicy cheese blend with roasted jalapenos and bacon, served with tortilla chips - \$3.50

## SALAD PLATTERS

MINIMUM 20 ORDERS PER ITEM. PRICED PER PERSON.

- Caesar** – Romaine, parmesan, garlic herb croutons, Caesar dressing - \$5.00
- Garden** – Greens, onions, cucumbers, tomatoes, Muenster, croutons. Ranch and balsamic - \$5.50
- Greek** – Greens, onions, cucumbers, tomatoes, olives, feta, pepperoncini, red wine vinaigrette - \$6.00
- Wedge** - Iceberg with creamy bleu cheese, gorgonzola, tomatoes, bacon, and balsamic glaze - \$6.50

## FRESH-BAKED BREADS

PRICED PER DOZEN.

- Brioche Yeast Rolls** – Whipped honey butter - \$12
- Mama's Focaccia** – Roasted garlic oil, herb blend, semolina crust - \$12
- Garlic Bread** – House Italian bread, roasted garlic butter - \$12
- CPH Biscuits** – Fluffy, hand-made biscuits - \$15
- Cornbread Muffins** – Whipped honey butter - \$15

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# ENTRÉES





ALL ITEMS PRICED PER PERSON. MINIMUM 20 ORDERS PER ITEM.

## PASTA ENTRÉES

SUBSTITUTE GLUTEN FREE ROTINI - \$2 / PERSON

-  **Baked Ziti** – Marinara, ricotta, mozzarella, provolone - \$8 / Add Italian Sausage + \$2
-  **Cheese Ravioli** – Ricotta stuffed pasta, marinara, parmesan - \$8
-  **Penne Alla Vodka** – Penne, tomato sauce, vodka, cream, basil - \$8 / Add Chicken + \$2
- Sausage Pepper Pasta** – Sweet Italian sausage, penne pasta, marinara, onions and peppers - \$8
- Lasagna** – Fresh pasta, marinara, ground beef, Italian sausage, mozzarella, provolone, ricotta - \$9
- Chicken Parm** – Hand-breaded with marinara, mozzarella, and provolone, served with spaghetti - \$9
- Chicken Alfredo** – Penne, parmesan cream sauce, grilled chicken – \$9
- Lemon Chicken** – Penne, spinach, mushrooms, tomatoes, grilled chicken, lemon cream sauce - \$9
- Shrimp Scampi** – Linguine, sauteed shrimp, plum tomatoes, roasted garlic, lemon-butter sauce - \$9
- Chicken Marsala Pasta** – Penne pasta, pan-seared chicken, mushroom wine sauce - \$9
- Steak Marsala Ravioli** – Beef medallions, ravioli, sun-dried tomatoes, mushroom wine sauce - \$10

## CLASSIC ENTRÉES

- Chicken Marsala** – Pan seared chicken, sauteed mushrooms, marsala wine sauce - \$7
- Chicken Francese** – Lightly battered chicken, lemon-butter white wine sauce - \$7
-  **Herb-Roasted Chicken** – Sweet tea brined bone-in chicken - \$8
- Pot Roast** – Braised chuck, homestyle beef gravy - \$9
- Grilled Steak Medallions** – Marinated hanger steak, homestyle beef gravy - \$10
- Meatloaf** – Tender, all-beef meatloaf with homestyle beef gravy - \$8
-  **Sausage & Peppers** – Italian sausage with grilled onions and peppers - \$9
-  **Roasted Eggplant** – Chickpeas, marinated tomatoes, feta, basil pesto, romesco sauce - \$8
-  **Bourbon Glazed Salmon** – Fresh cut salmon, sweet bourbon glaze - \$11
- Lemon Mahi** – Herb roasted mahi, lemon cream sauce - \$10

## SMOKEHOUSE ENTRÉES

HOUSE SMOKED WITH OAK & CHERRY.

- Pulled Pork** – Tender pork shoulder, eastern Carolina vinegar sauce, BBQ sauce on the side - \$8
- BBQ Chicken** – Sweet tea brined bone-in chicken, oven-roasted, glazed with BBQ sauce - \$8
- Baby Back Ribs** – Local pork ribs with house dry rub, finished with BBQ sauce - \$10
- Glazed Salmon** – Hot smoked, sesame ginger glaze - \$11
- Beef Brisket** – Slow cooked overnight with house rub - \$12

## COOKOUT ENTRÉES

ALL CONDIMENTS SERVED ON THE SIDE.

- Hamburger** – Fresh ground beef, brioche bun, lettuce, tomato - \$10 / Sub Beyond Burger - \$4
- Cheeseburger** – Choice of cheddar, provolone, or pepper jack - \$11
- Hot Dogs** – Nathan's™ all beef hot dogs, pretzel bun, ketchup, mustard, sweet relish - \$6
- Sausage & Peppers** – Italian sausage, house baguette, grilled onions & peppers, spicy mustard - \$9
- Grilled Chicken Sandwich** – Marinated chicken breast, honey wheat bun, LTO, spicy mustard, mayo - \$11
- Pulled Pork Sandwich** – House-smoked pork, brioche bun, coleslaw, BBQ sauce - \$8

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## SIGNATURE SIDES

ALL ITEMS PRICED PER PERSON

### STARCH

Garlic Mashed Potatoes - \$5  
Herb Roasted Potatoes - \$5  
Wild Rice - \$5  
Mac & Cheese, Crumb Top - \$5  
Mac & Cheese, Add Bacon - \$6  
Loaded Baked Potato Bar - \$7

### VEGETABLES

French Green Beans - \$5  
Broccoli Gratin - \$5  
Herb Roasted Carrots - \$5  
Maple Glazed Carrots - \$6  
Seasonal Vegetable Medley - \$6  
Honey Balsamic Sprouts - \$7

### PICNIC SIDES

Potato Salad - \$5  
Pasta Salad - \$5  
Carolina Coleslaw - \$4  
BBQ Baked Beans - \$5  
House Potato Chips - \$4

## DESSERT

ALL ITEMS PRICED BY THE DOZEN

### COOKIES

Chocolate Chunk - \$18  
Snickerdoodle - \$18  
Oatmeal Butterscotch "Scotchies" - \$18  
Rotating Seasonal Thumbprint - \$24

### BARs

S'mores Bar - \$24  
Seasonal Cobbler Bars - \$24  
Ghirardelli™ Brownies - \$24  
GF 🥚 Almond Flour Blondies - \$30

### CUPCAKES

Vanilla with buttercream frosting - \$30  
Death by chocolate - \$30  
Red velvet with Cream Cheese Frosting - \$30

### PREMIUM MINATURES

NY Cheesecake - \$36  
Raspberry Swirl Cheesecake - \$36  
Peanut Butter Pie - \$36  
Cookies & Cream Pie - \$36

### DESSERT CUPS

Banana Pudding - \$36  
GF 🥚 Chocolate Mousse - \$36  
GF 🥚 Lemon Custard with Blueberry Compote - \$36

### CUSTOM DESSERT ORDERS

Custom cakes and specialty desserts available.

Click [here](#) or scan the QR to connect with our pastry chef.



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# GAME DAY BUFFET PACKAGES

## **CPH Classics** - \$20

Choice of Slider (1 / Person)  
Chicken Tenders (2 / Person)  
House Pretzels (1 / Person)  
Jalapeno Popper Dip  
Choice of Dessert (1 / Person)

## **Sliders** - \$20

Assorted Sliders (2 / Person)  
House Chips with French Onion Dip  
Choice of Finger Food (2 / Person)  
Choice of Dessert (1 / Person)

**Pizza buffet packages are available for minimum of 30 guests. Max 4 selections.**

**Please refer to our Pizza Menu for selections.**

## **Game Day Pizza Party** - \$21


Assorted Pizzas (2 Slices / Person)  
Choice of Wings (2 / Person)  
Choice of Dip  
Choice of Dessert Pizza

## **All You Can Eat Pizza Buffet** - \$24

Assorted Pizzas  
Choice of Salad  
Focaccia Bread  
Choice of Dessert Pizza

### **CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE**

#### **Sliders**

Pulled Pork  
Meatball  
Cheeseburger  
Fried Chicken  
 Chicken Salad

#### **Finger Foods**

 Smoked Wings  
Fried Wings  
Hand Breaded Tenders  
House Pretzels  
Shrimp Cocktail

#### **Dip Options**

Chips & Salsa  
Pimiento Cheese with Pita Points  
Bruschetta with Crostini  
Jalapeno Popper Dip with Tortilla Chips  
Buffalo Chicken Dip with Tortilla Chips

#### **Dessert Options**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person  
Assorted Dessert Cups + \$2 / Person

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# PASTA BUFFET PACKAGES

## PICK-2 PASTA BUFFET - \$25

Choice of 2 salads  
Choice of 2 pasta entrées  
Choice of Bread (1 / person)  
Choice of Dessert (1 / person)

## PICK-3 PASTA BUFFET - \$30

Choice of 2 salads  
Choice of 3 pasta entrées  
Focaccia and Garlic Bread (2 / person)  
Choice of Dessert (1 / person)

### **CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE**

#### **Salad Options**

Caesar  
Garden  
Greek + \$.50 / Person  
Wedge + \$1 / Person

#### **Bread Options**

Focaccia  
Garlic Bread  
Yeast Rolls

#### **Pasta Options**

 Baked Ziti  
Baked Ziti with Italian Sausage + \$1 / Person  
 Cheese Ravioli  
 Penne Alla Vodka  
Penna Alla Vodka with Chicken + \$1 / Person  
Sausage Pepper Pasta  
Lasagna  
Chicken Alfredo  
Lemon Chicken  
Shrimp Scampi  
Chicken Marsala Pasta  
Steak Marsala Ravioli + \$1 / Person

#### **Dessert Options**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person  
Assorted Dessert Cups + \$2 / Person

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# CLASSIC BUFFET PACKAGES

## CLASSIC LUNCHEON BUFFET - \$27

Choice of 2 Salads  
Choice of 2 House Specialties  
Choice of 2 Sides  
Yeast Rolls with Honey Butter (1 / Person)  
Choice of Dessert (1 / Person)

## CLASSIC DINNER BUFFET - \$32

Choice of 2 Salads  
Choice of 3 House Specialties  
Choice of 2 Sides  
Yeast Rolls with Honey Butter (1 / Person)  
Choice of Dessert (1 / Person)

### CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE

#### Salad Options

Caesar  
Garden  
Greek + \$.50 / Person  
Wedge + \$1 / Person

#### House Specialties

Chicken Marsala  
Chicken Francese  
Herb-Roasted Chicken  
Pot Roast  
Grilled Steak Medallions + \$2 / Person  
Meatloaf  
Sausage & Peppers  
Roasted Eggplant  
Bourbon Glazed Salmon + \$3 / Person  
Baby Back Ribs + \$2 / Person  
Lemon Mahi + \$3 / Person



#### Bread Options

Focaccia  
Garlic Bread  
Yeast Rolls

#### Signature Sides

Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Wild Rice  
Mac & Cheese with Crumb Topping  
Mac & Cheese Add Bacon + \$1 / Person  
Baked Potato Bar  
French Green Beans  
Honey Balsamic Sprouts + \$2 / Person  
Herb Roasted Carrots  
Maple Glazed Carrots + \$1 / Person  
Broccoli Gratin  
Seasonal Vegetable Medley

#### Dessert Options

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person  
Assorted Dessert Cups + \$2 / Person

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# SMOKEHOUSE BUFFET PACKAGES

## **BBQ LUNCH BUFFET - \$24**

Choice of 2 Smokehouse Entrées  
Choice of 2 Picnic Sides  
Cornbread Muffins (1 / Person)  
Choice of Dessert (1 / Person)

## **BBQ DINNER BUFFET - \$29**


Choice of 3 Smokehouse Entrées  
Choice of 3 Picnic Sides  
Cornbread Muffins (1 / Person)  
Choice of Dessert (1 / Person)

### **CHOOSE FROM THE FOLLOWING TO BUILD YOUR CLASSIC BUFFET PACKAGE**

#### **Smokehouse Entrées**

Pulled Pork  
BBQ Chicken  
Baby Back Ribs + \$2 / Person  
Glazed Salmon + \$3 / Person  
Beef Brisket + \$4 / Person

#### **Picnic Sides**

Potato Salad  
Pasta Salad  
Coleslaw  
Salt & Pepper Chips  
 BBQ Baked Beans  
Mac & Cheese with Crumb Topping  
Mac & Cheese Add Bacon + \$1 / Person

#### **Dessert**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person  
Assorted Dessert Cups + \$2 / Person

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# COOKOUT BUFFET PACKAGES

## **DOUBLE DOG DARE YA - \$15**

Hot Dogs (2 / Person)  
Choice of 2 Picnic Sides  
Choice of Dessert (1 / Person)

## **BURGERS & DOGS - \$20**

Assorted Burgers (1 / Person)  
Hot Dogs (1 / Person)  
Choice of 2 Picnic Sides  
Choice of Dessert (1 / person)

## **COOKOUT FEAST - \$25**

Choice of 2 Cookout Entrées (2 / Person)  
Choice of 3 Picnic Sides  
Choice of Dessert (1 / person)

### **CHOOSE FROM THE FOLLOWING TO BUILD YOUR CLASSIC BUFFET PACKAGE**

#### **Cookout Entrées**

Hot Dogs  
Pulled Pork Sandwich  
Sausage & Peppers  
Grilled Chicken Sandwich  
Hamburgers  
Cheeseburgers

#### **Picnic Sides**

Coleslaw  
Salt & Pepper Chips  
Potato Salad  
Pasta Salad



BBQ Baked Beans

Mac & Cheese with Crumb Topping  
Mac & Cheese Add Bacon + \$1 / Person

#### **Dessert**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person  
Assorted Dessert Cups + \$2 / Person

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