



Thank you for choosing Banquets by Sorin's at The Morris Inn for your upcoming event. As the center of hospitality for the University of Notre Dame, our commitment to excellence will ensure the success of your gathering. We welcome the opportunity to assist you in planning your important occasion.

Menu Selection

Menu selection 30 days in advance of your event is appreciated. Orders placed fewer than two weeks prior to the event are subject to product and staffing availability limitations. Choose from the wide variety of selections presented in our banquet menu, or let us customize a menu to complement your event. Special diet meals are available for guests with dietary restrictions. We reserve the right to confirm prices when you finalize your menu.

Guarantee

An estimated guest count submitted with your menu selection will assist us with planning. Final attendance guarantee is due 72 hours/3 business days prior to your event. Multiple entrée guarantees require additional lead time, as do events planned during University special event weeks. We are happy to prepare for 3% over your guarantee.

Deposits and Payment

We require a non-refundable deposit at the time of booking, along with complete billing information, including billing address and a major credit card which will secure the balance. We may request additional payment thirty days prior to the event. Any balance due following your event will be charged to your credit card, unless other arrangements have been made. A 17% service charge will be added to your food and beverage bill along with 7% Indiana sales tax.

Cancellations

Cancellations must be received 72 hours prior to your event or you will be liable for the cost incurred.

Policies

- * Due to health department regulations, banquet food or beverages not consumed may not be removed from the location of service.
- * We reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the University and the State of Indiana.
- * Minimums of 25 persons apply for buffets and certain menu items.
- * If you wish to offer your guests a choice between 2 entrees, placecards will need to be provided indicating their selection. A served meal with more than one entrée will be charged at the higher priced entrée.
- * Events with fewer than 25 guests or less than \$500 in revenue will be subject to a room charge.
- * In concurrence with the policy of the University of Notre Dame, smoking is not allowed in The Morris Inn or McKenna Hall.
- * A per person charge will be added for groups using our Irish Courtyard.
- * A security charge may be added for functions held in McKenna Hall Center for Continuing Education.
- * While every attempt will be made to honor specific room requests, The Morris Inn reserves the right to make final room assignments.

Banquets by Sorin's at The Morris Inn
(574) 631-2022



Served Breakfast

Leahy's Morning

Fresh Strawberry Crepes with Strawberry Coulis and Fluffy Scrambled Eggs
Served with honey glazed ham \$12.00

Fighting Irish Breakfast

Cinnamon French Toast with Fresh Berries and Fluffy Scrambled Eggs
Served with applewood smoked bacon and sausage links \$13.00

St. Andrew's Fare

Beef Tenderloin Eggs Benedict with Béarnaise on Toasted English Muffins
Served with oven roasted potatoes \$15.00

Dean's List

Quiche Lorraine with Breakfast Potatoes and Fresh Fruits
Served with glazed ham \$13.00

All breakfasts include fresh fruit cup and baskets of breakfast pastries.
Beverages include coffees, teas, milk and orange juice.

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Breakfast Buffet

Blarney Stone Buffet

- * Fluffy Scrambled Eggs
- * Cinnamon French Toast with Warm Maple Syrup
- * Breakfast Potatoes
- * Applewood Smoked Bacon and Sausage

Includes fresh sliced fruits and assorted pastries \$13.00

Sorin's Buffet

- * Fresh Sliced Fruits
- * Honey Maple Scented Granola and Yogurt
- * Assortment of Cold Cereals
- * Assorted Pastries

Includes chilled fruit juices \$10.00

University Brunch Buffet

- * Fluffy Scrambled Eggs with Tomatoes, Peppers, Onions and Chives
- * Cinnamon French Toast with Mascarpone Cheese and Berries
- * Irish Potatoes with Leeks
- * Applewood Smoked Bacon, Sausage Links and Honey Glazed Ham
- * Pecan Crusted Breast of Chicken

with broccoli, wild rice and sauce Dijonnaise

Includes fresh sliced fruit display, strawberry and Brie spinach salad and assorted pastries \$17.00

- * Add Apple Cinnamon or Banana Oatmeal Crème Brulee \$2.00
- * Add Omelette Station with cooked to order Omelettes \$3.00
- * Add Carving Station with Chef Carved Ham \$3.00

Beverages include coffees, teas, milk and orange juice

Minimums of 25 persons apply for all buffets

Minimums of 50 persons apply for Omelette or Carving Stations

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Served Luncheon

- Beef**
- * Italian Beef Tips with Pepper Medley on Parmesan Polenta \$16.00
 - * Oven Braised Round of Beef in Red Wine Shallot Sauce \$14.00
 - * Ancho Beef Stew with Black Bean Corn Relish and Lime Sour Cream \$15.00
- Pork**
- * Roasted Pork Loin with Fuji Apples and Calvados Sauce \$15.00
 - * Grilled Pork Chop smothered with Peppers and Onions \$15.00
 - * Hoisin-Marinated Panko Crusted Pork Loin \$14.00
- Poultry**
- * Dijon Chicken Strudel with Leeks and Fresh Herbs \$15.00
 - * Sautéed Chicken Breast with Lemon White Wine Caper Sauce \$15.00
 - * Parmesan Crusted Chicken Breast with Alfredo Sauce
and marinated grape tomatoes \$15.00
 - * Grilled Breast of Chicken with Béarnaise Butter \$15.00
- Seafood**
- * Grilled Salmon with Seafood Relish and Garlic Butter Sauce \$17.00
 - * Panko Crusted Tilapia with Sweet and Spicy Thai Sauce
Served with gingered carrots and jicama salad \$15.00
 - * Cedar Planked Smoked Salmon with Horseradish Sauce \$16.00
- Vegetarian**
- * Cajun Beans and Rice with Blackened Eggplant and Creole Sauce \$14.00
 - * Sautéed Wild Mushroom Risotto with Ratatouille \$14.00
 - * Curried Vegetable Medley with Baked Tofu
Served with rice noodles \$14.00
 - * Eggplant Schnitzel with Chive Butter Sauce \$14.00

Our Chef is happy to select a salad, seasonal vegetable, starch and dessert to complement your meal. Dinner rolls, coffees and teas are included.

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Luncheon Buffets

Chef's Feature Buffet

Select three entrees from some of our Chef's favorites:

- * Sautéed Chicken Breast with Marsala Mushroom Sauce
Served with cauliflower, broccoli and egg noodles
- * Citrus Marinated Grilled Chicken Breast with Orange Basil Sauce
Served with squash, pepper medley and rice pilaf
- * Smoked Pork Loin with Brandied Cherry Sauce
Served with cippolini onions, Yukon potatoes and baby carrots
- * Fontina, Artichoke and Sundried Tomato Topped Turkey Cutlet
Served with basil pesto mashed potatoes
- * Parmesan Panko Crusted Eggplant with Puttanesca
Served with risotto and roasted peppers
- * Beef and Guinness Stew with Herbed Dumplings
- * Grilled Salmon with Cucumber Relish and Mustard Dill Sauce
Served with lemon couscous and French green beans
- * Grilled Vegetable Lasagna with Tomato Basil Sauce

Served with spinach salad with fresh mozzarella and grape tomato relish, hearts of romaine with citrus, red onion and raspberry vinaigrette, dinner rolls and assorted desserts \$19.00

Soup and Sandwich Buffet

Soup of the Season with assortment of pre-made sandwiches including:

- * Corned Beef and Swiss with Guinness Mustard on Dark Rye
- * BLTC - Bacon, Lettuce, Tomato and Cheddar
- * Portobello Po-Boy
- * Mediterranean Chicken Wrap

Served with garden salad, potato chips and assorted desserts \$16.00

Soup and Salad Buffet

Soup of the Season with assortment of salads:

- * Chicken Cobb Salad
- * Panzanella Salad with Croutons, Tomatoes and Cucumbers
- * Shrimp Caesar Salad

Served with dinner rolls and assorted desserts \$16.00

All luncheon buffets include coffees and teas
Minimums of 25 persons apply for all buffets

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Lunch Buffets (continued)

Fighting Irish Buffet

- * Potato Leek Soup with Bacon Green Onion Relish
- * Dill Baked Trout with Mustard Cream Sauce
with roasted fingerlings and broccolini
- * Irish Lamb and Stout Stew with Herbed Dumplings
- * Spinach and Gruyere Stuffed Chicken Breast with Colcannon and Baby Carrots

Served with field greens and blue veined cheese salad with sherry vinaigrette, spinach and roasted red pepper salad with whole grain mustard dressing, Morris Inn rolls and assorted desserts \$18.00

Italian Buffet

- * Italian Beef Tips with Peppers and Onions
- * Three Cheese, Mushroom and Pepper Lasagna with Pesto and Béchamel Sauce
- * Penne with Chicken, Broccoli and Cheese

Served with radicchio Caesar salad, antipasto salad with salami, pepperoni, peppers and romaine, garlic breadsticks and assorted desserts \$15.00

Vegetarian Buffet

- * Tofu and Vegetable Thai Curry
- * Mixed Mushrooms with Garlic and Chili Sauce and Sesame Rice
- * Sweet and Hot Vegetable Noodles

Served with Morris Inn garden salad, Asian salad, Morris Inn rolls and assorted desserts \$14.00

- * Add Asian Chicken Breast \$16.00

Fresh Deli Buffet

- * Sliced Smoked Turkey, Honey Ham and Salami
- * Swiss and Cheddar Cheeses
- * Grilled Vegetables
- * Tuna Salad
- * Lettuce, Tomato, Pickle Spears and Condiments

Served with garden salad, Italian vegetable pasta salad, deli breads, potato chips and assorted desserts \$15.00

- * Add Seasonal Soup \$16.00

All luncheon buffets include coffees and teas
Minimums of 25 persons apply for all buffets

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Light Lunch

Soup and Sandwich

Fresh Seasonal Soup and Combination Sandwich, one-half each (select two) on your choice of bread (rye, wheat, sourdough or wrap):

- * Turkey
- * Ham
- * Pineapple Pecan Chicken Salad
- * Grilled Vegetable

Includes leaf lettuce and tomato slices, condiments, dill pickle spear, potato chips and Chef selection dessert \$13.00

Soup and Salad

Fresh Seasonal Soup and Choice of Salad (select one):

- * Grilled Chicken Caesar
- * Grilled Salmon Caesar
- * Asian Grilled Chicken
- * Cobb Salad with Smoked Turkey
- * Grilled Vegetable Salad
- * Fresh Fruit Plate

Includes Morris Inn rolls and Chef selection dessert \$13.00

Deep Dish Quiche

Morris Inn Garden Salad and your Choice (select one):

- * Quiche Lorraine
- * Quiche Florentine
- * Four Cheese Quiche

Served with fresh seasonal vegetable and parmesan tomato garnish, and includes Morris Inn rolls and Chef selection dessert \$14.00

All light lunches include coffees and teas

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Served Dinner

Combination Plate

Choice of Two \$36.00

- * Boursin Cheese Stuffed Chicken Breast with Red Pepper Coulis
- * Grilled Salmon with Orange Fennel Salad
- * Lump Crab Cake with Saffron Yellow Pepper Pesto
- * Greek Cheese and Spinach Stuffed Chicken with Lemon Brandy Sauce
- * Tomato Pesto Lamb Chop
- * Seared Tilapia with Sautéed Shrimp, Shallots and Garlic
- * Petite Filet Mignon with Madeira Sauce
- * Smoked Pork Tenderloin with Curry Chutney Sauce
- * Sautéed Chicken with Brown Butter Lemon Caper Sauce
- * Grilled Shrimp with Tomato Bruschetta

Beef

- * Oak Smoked Strip Loin with Red Wine Reduction \$34.00
- * New York Strip Steak
Served with sautéed mushrooms, onions and red wine sauce \$34.00
- * Slow Roasted Prime Rib of Beef with au Jus \$29.00
- * Grilled Filet Mignon topped with Blue Cheese Butter and Merlot Sauce \$35.00

Pork

- * Pork Tenderloin with Curried Apple-Onion Sauce \$24.00
- * Grilled Pork Chop with Balsamic Glaze
Served with cipolini onions and shiitake mushrooms \$25.00
- * Oven Roasted Garlic Herb Pork Loin
Served with bell peppers, onions and capers \$22.00

Our Chef is happy to select a salad, seasonal vegetable, starch and dessert to complement your meal. Dinner rolls, coffees and teas are included.

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Served Dinner (Continued)

Poultry

- * Dijon Chicken Strudel with Leeks and Fresh Herbs
Served with red pepper coulis \$22.00
- * Shrimp Scampi Stuffed Chicken Breast \$24.00
- * Grilled Breast of Chicken
Served with bruschetta relish \$22.00
- * Sautéed Chicken Breast with Tapenade Vinaigrette \$21.00
- * Greek Cheese and Spinach Stuffed Chicken Breast
Served with lemon brandy sauce \$22.00

Seafood

- * Grilled Salmon
Served with mustard dill sauce \$24.00
- * Crab Stuffed Sole
Served with lemon butter sauce \$27.00
- * Sautéed Tilapia
Served with pepper relish \$25.00

Vegetarian

- * Mediterranean Chickpeas with Caper Couscous \$18.00
- * Panko Crusted Eggplant with Provolone, Parmesan and Fontina
with marinara on mushroom leek polenta \$18.00
- * Grilled Vegetable Pavé with Olive Relish
with multilayer's of squash and root vegetables, topped with cauliflower, spinach and leeks \$18.00
- * Sweet and Sour Red Cabbage
Served with wild rice, baby carrots with cippolini onions and slim green beans \$18.00

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Dinner Accompaniments

Soup or Starter

- Mushroom Sherry Soup \$3.00
- Shrimp Bisque \$5.00
- Chicken Noodle Soup \$3.00
- Panko Crusted Crab Cake
 - With sweet and spicy chili sauce* \$7.00
- Prawn Cocktail
 - With tomato relish and horseradish vinaigrette* \$9.00

House Salads

- Morris Inn Salad of Mixed Greens
 - With English cucumbers, grape tomatoes, waffle carrots and seasonal vinaigrette*
- Chef's Selection Seasonal Salad

Signature Salads

- Tomato Fresh Mozzarella Salad
 - With mixed greens and herbed vinaigrette* \$3.00
- Caesar Salad
 - With brioche croutons* \$4.00
- Baby Spinach Salad
 - With strawberries, Brie and white balsamic vinaigrette* \$3.00

Intermezzo

- Lemon Lime Sorbet \$2.00

Vegetables and Sides

Our Chef is happy to choose accompaniments to complement your meal, or you may choose from the following selection:

- | | |
|-----------------------------|-----------------------------|
| Fresh Seasonal Vegetable | Orzo Salad |
| Roasted Red Skin Potatoes | French Green Beans |
| Broccoli and Red Pepper | Horseradish Mashed Potatoes |
| Carrots with Honey and Dill | Wild Rice Pilaf |

Desserts

- | | |
|----------------|-----------------------|
| Fruit Tart | Carrot Cake |
| Chocolate Dome | Strawberry Cheesecake |

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Dinner Buffets

The Morris Inn Signature Buffet

- * Caesar Salad with Brioche Croutons
- * Melon and Prosciutto Salad with Balsamic Drizzle
- * Mesclun Salad with Red Onion Cucumber Ribbon
with Manchego cheese and shallot vinaigrette
- * Smoked Norwegian Salmon with Accompaniments
- * Assortment of Morris Inn Dinner Rolls

- * Chef Carved Oak Roasted Strip Loin of Beef
Served with creamy horseradish sauce

- * Dijon Chicken Strudel with Leeks and Fresh Herbs
Served with applewood bacon, fingerling potatoes and French beans

- * Sautéed Arctic Char with Mediterranean Relish
Served with basil mashed potatoes and sundried tomato coulis

- * Smoked Portobello Mushroom with Goat Cheese Polenta
Served with roasted peppers, squash, broccoli and roasted tomato coulis

- * Assortment of Pastry Chef's Selection Desserts \$38.00

Beverages include coffees and teas
Minimums of 25 persons apply for all buffets

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Dinner Buffets (continued)

Chef's Feature Buffet

- *Radicchio, Napa Cabbage and Romaine Salad
with fresh cheese and sherry vinaigrette
- * Spinach Endive Salad
with prosciutto, olives and white balsamic vinaigrette
- * Assortment of Morris Inn Dinner Rolls

Select three entrees from some of our Chef's favorites:

- * Stuffed Chicken Breast with Fontina, Artichoke and Sun-dried Tomatoes
With Mediterranean olive relish orzo and broccolini
- * Seared Tilapia Dijon Dill Sauce
Served with squash noodles and sour cream mashed potatoes
- * Crimini Mushroom Gulasch with Spätzle
- * Panko Crusted Pork Loin with Fruit Chutney,
Served with gingered sweet potatoes and broccoli
- * Ancho Beef Tips, Black Bean Corn Relish and Lime Sour Cream
- * Sesame Salmon Fillet with Red Onion and Ginger Cream
Cucumber ribbons and steamed rice
- * Grilled Lemon Caper Chicken with Cauliflower Risotto
- * Veal Ragout with Pasta, Carrots and Celery Root
- * Spinach Boursin Cheese Lasagna
- * Shellfish Lasagna with Shrimp, Scallops
tomatoes, roasted peppers and Alfredo sauce

- * Assortment of Pastry Chef's Selection Desserts \$32.00

Beverages include coffees and teas
Minimums of 25 persons apply for all buffets

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Dinner Buffets (continued)

Sorin's Irish Buffet

- * Irish Cobb Salad
with corned beef, crisp bacon, egg, olive, tomato and blue cheese with Irish vinaigrette
- * Smoked Seafood Salad
with shrimp, scallops, trout, red onion, red and yellow bell pepper, toasted almonds with citrus vinaigrette
- * Irish Soda Bread

- * Slow Roasted Leg of Lamb
Served with garlic and rosemary colcannon and root vegetables
- * Grilled Chicken Breast with Fresh Thyme, Tomato and White Wine Sauce
With rice and squash medley
- * Baked Salmon with Dill Cream Sauce
Served with boxty potatoes and green beans

- * Assorted Irish Desserts \$30.00

Chef's Italian Buffet

- * Fresh Tomato Mozzarella Salad with Mixed Greens and Herbed Vinaigrette
- * Chopped Italian Pepperoni Salad
- * Parmesan Garlic Breadsticks

- * Parmesan Crusted Chicken Breast
Served with Mascarpone risotto, capers and tomatoes
- * Penne with Shrimp, Feta and Artichokes
- * Vegetable Medley Lasagna
Layering of Squash, eggplant, leeks, peppers and cheeses

- * Assortment of Pastry Chef's Selection Desserts \$26.00

Beverages include coffees and teas
Minimums of 25 persons apply for all buffets



Hors d'oeuvres

Selections Priced Per 50 Pieces

Cold Selections

Ratatouille in Filo Cup	\$80.00
Spicy Shrimp Crostini	\$90.00
Basil Marinated Mozzarella and Grape Tomato Skewers	\$70.00
Assorted Vegetable and Seafood Sushi	
<i>with wasabi, pickled ginger and soy sauce</i>	\$125.00
Melon Ball Fruit Skewers	\$60.00
Chef's Assorted Canapés	\$80.00
Asian Crab Salad on Cucumber	\$120.00
Brioche with Stilton Blue Cheese and Spiced Walnuts	\$80.00
Berries and Brie	\$70.00
Iced Jumbo Shrimp with Cocktail Sauce	\$120.00
Marinated Feta and Olives	\$80.00
Smoked Salmon with Caper Tomato Relish	\$80.00

Hot Selections

Bacon Wrapped Cippolini Onion and Bell Pepper	\$70.00
Sesame Soy Glazed Beef Skewers	\$90.00
Boursin Cheese Chicken Lollipops with Sun-dried Tomato Pesto	\$80.00
Italian Sausage and Cheese Stuffed Mushrooms	\$70.00
Vegetable Spring Rolls with Sweet and Spicy Dipping Sauce	\$70.00
Beef Meatballs with Tomato Basil Sauce or Chadalee Farms BBQ	\$80.00
Black Bean and Cheese Quesadillas with Salsa Sour Cream	\$60.00
Panko Crusted Chicken Tenders with Asian Dipping Sauce	\$70.00
Mini Assorted Pizzas	\$70.00
Mini Crab Cakes with Spicy Mango Sauce	\$120.00
Chicken Drumettes with Blue Cheese and Hot Sauce	\$60.00
Braised Pork Stuffed Mini Potatoes	\$70.00
Boursin Cheese Stuffed Mushrooms	\$70.00

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Reception

Fresh Fruit and Gourmet Cheese Display

Three Gourmet Cheeses artfully displayed with Fresh Sliced and Cubed Fruit and Berries, with Flatbread Crackers and Toasted Baguette Croutons \$5 per person

Antipasto Display

Marinated Artichokes with Cipollini Onions and Sundried Tomatoes, Fresh Mozzarella, Prosciutto, Olives, Roasted Peppers, Salami, Grape Tomatoes and Italian Breadsticks \$5 per person

Mediterranean Display

Fresh Vegetable Medley, Hummus, Feta Cheese, Kalamata Olives, Tzatziki Cucumber Sour Cream Sauce and Grilled Pita Wedges \$4 per person

Smoked Fish Display

Variety of Smoked Fish including Trout, Salmon, Mussels, Scallops and Shrimp, served with Mini Bagels, Crackers and Condiments \$10 per person

Fresh Vegetable Tray

Assortment of Fresh Vegetables with Ranch Dipping Sauce \$35 per tray

Fresh Fruit Tray

Assortment of Fresh Sliced and Cubed Fruit \$45 per tray

Cheese and Cracker Tray

Assortment of Domestic Cubed Cheese with Crackers \$55 per tray

Carving Station

Carved by the chef onto Medallion Buns with appropriate accompaniments: Glazed Ham or Roasted Turkey Breast \$9 per person
Tenderloin of Beef \$10 per person

Mini Dessert Display

The Morris Inn Pastry Chef will provide an assortment of Mini Pastries to include Truffles, Baklava, Petite Éclairs, Cream Puffs, Tarts and Chocolate Dipped Strawberries \$7 per person

Reception Displays require a 25 person minimum guest count. Chef's Carving Station requires a 50 person minimum, and is planned for one hour service. Vegetable, Fruit and Cheese Trays serve approximately 25 guests.

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Bar Service

Cocktail Packages

Hosted Cocktail Package with Call Brand Liquor, Wine, Beer and Soda:
 Call Brand Liquors include: Smirnoff, Bacardi, Beefeaters, Canadian Club, Cutty, Old Granddad, Captain Morgan Rum, Peach Schnapps.

One Hour Package: \$10.25 per person
 Each Additional Hour: \$5.25 per person

Hosted Cocktail Package with Wine, Beer and Soda:
 Wine selection: House Cabernet, Chardonnay and White Zinfandel
 Imported beer: Amstel Light Beck's, Heineken, Guinness, Killians, Sam Adams, Sam Adams Light
 Domestic beer: Budweiser, Bud Light, MGD, Coors Light, Miller Lite
 Non alcoholic beer: Sharp's, O'Doul's

One Hour Package: \$8.00 per person
 Each Additional Hour: \$4.00 per person

Host or Cash Consumption Bars

Mixed Call Beverages	\$5.25
Mixed Premium Beverages	\$6.25
House Wine	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$3.50
Sodas	\$2.00

A bartender fee of \$75.00 will be assessed if bar revenue is less than \$125.00 per hour



Irish Courtyard

During the pleasant weather of spring, summer and fall, The Morris Inn invites you to enjoy the beautiful garden setting of our Irish Courtyard. A minimum of 50 guests is required and a per person surcharge will be added to all Courtyard functions. For the comfort of our hotel guests and campus neighbors, all Courtyard events must end by 10:00 p.m.

Luncheon Buffets

Irish Courtyard Grill

- * Grilled Hamburgers
- * Bratwurst with Peppers and Onions
- * Marinated Grilled Chicken Breast
Includes honey lime fresh fruit salad, Mediterranean salad, Yukon potato salad, potato chips, sandwich rolls, accompaniments, brownies and cookies \$16.00
- * Add Vegetarian Burger \$17.00

Southwestern Cookout

- * Grilled Ancho Marinated Pork with Onions and Tricolored Peppers
- * Chipotle Lime Grilled Chicken with Black Bean Corn Salsa
- * Green Poblano Rice
- * Corn on the Cob with Ancho Butter
Served with tropical fresh fruit salad, tortilla Caesar salad, tortilla chips with fresh salsa and cinnamon apple flautas \$17.00

Dinner Buffets

All-American Grill

- * Grilled Hamburgers
- * Grilled Barbequed Chicken Breast
- * Bratwurst with Peppers and Onions
- * Corn on the cob with melted Butter
Served with fresh fruit tray, cheddar potato salad, Mediterranean pasta salad, sandwich buns, accompaniments, assorted dessert bars and brownies \$23.00
- Add Vegetarian Burger \$24.00

Courtyard Cook Out

- * Grilled Barbequed Chicken Quarters
- * Marinated Grilled Sirloin Steak
- * Charcoal Broiled Barbequed Ribs
- * Grilled Vegetable Kabobs
Served with fresh fruit tray, vegetarian green bean potato salad, vegetarian cobb salad, dinner rolls and assorted desserts \$29.00

All buffets include iced tea and fresh lemonade
Dinners include coffees and teas

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