

*Old
South
Mountain
Inn*

Banquet Menu

*Old South Mountain Inn
6132 Old National Pike
Boonsboro, Maryland 21713
Website: www.oldsouthmountaininn.com*

*Events Coordinator / Owner: Lisa Dorsey
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Special Events Policies:

Deposits/Payments & Cancellations:

Deposits are determined by our sales staff. A deposit is required to hold the date of the function and the balance of the bill is due the evening of the function. Clients may cancel the confirmed arrangements no later than 12 months prior to the date of the event. After that date, the deposit is non refundable. We accept cash, all major credit cards and checks, with proper identification. All functions will be invoiced on one bill. Only one payment will be accepted for any one event. It is the responsibility of the organizer to obtain all monies from individuals prior to the event. All events must give credit card information to cover any additional charges or for any bounced checks that occur as a result of your function. There will be a \$100.00 fee for all bounced checks. If you cancel 7 days or less from your function you will be responsible for the full payment of all items as they were contracted. There are no refunds for weather related cancellations. The event may be rescheduled to another available date.

Guarantees/Notification of Numbers:

Final guest counts are due 10 business days prior to the event. If the actual number of guests exceeds the final count, the host or hostess will be charged for the final attendance number. There are no refunds for number reductions or no-shows after the final guest count has been given. Absolutely no changes may be made to any parts of your function 72 hours prior to the event commencing.

Wedding Cake:

With the exception of a wedding cake, we do not permit any food to be brought into the facility or on the premises. If you bring a cake into the facility or on the premises there will be a \$1.00 per person cutting/serving fee.

Alcohol Policy:

All alcoholic beverages served or consumed on the property must be supplied by the Inn. This applies to all guests before, during and after an event. Any alcohol not supplied by the Inn will be confiscated in accordance with State law. No alcohol may be consumed by any persons less than 21 years of age at the facility. If anyone is caught purchasing alcohol for an individual that is underage they will both be asked to leave the property. All minors must be supervised by a responsible adult. Old South Mountain Inn and its staff reserve the right to refuse service to anyone.

Additional Services Available:

Wedding invitations are available if interested; please ask banquet staffing to see our catalogs. Dahlgren Chapel Cardholder is available to rent for your event for a cost of \$30.00. We can supply music for your event @ \$350.00 for 4 hours.

Front Patio Usage Fees:

The front patio may be utilized for Bar, Hors d'oeuvres, DJ, Band, Dancing or just socializing at an additional fee.

\$200.00 for a four hour period

\$100.00 each extra hour thereafter

These time periods are incorporated into the four hour Garden Room rental. This fee will include all set up and cleanup any tables, chairs and linens.

On Site Ceremonies:

The front patio may be rented for the purpose of an on site ceremony at \$200.00 for a maximum of 1 hour usage. You may also rent the Garden room for your inside ceremony at the same fee and time span. This 1 hour is above and beyond the four hours Garden Room Rental. This fee will include all cleanup prior to and after the ceremony and the usage of a maximum of 50 chairs outside or 85 inside. These chairs will be set up for the guests to use during the ceremony. Additional chairs may be rented from any rental center. Once you have rented the patio or Garden room for your ceremony this fee is non-refundable. If you plan for an outside ceremony and the weather doesn't permit the plans will change to inside the garden room.

Cleaning and Damages:

Throwing of rice, birdseed, confetti, rose petals or the scattering of any other celebratory material is strictly prohibited. Bubbles are not permitted to be used inside the building; however, please feel free to use them outside the building. We do not allow the use of sparklers on the property. The event planner will be charged a minimum of \$250.00 cleanup fee if excessive cleaning is needed or if any damages occur as a result of your function. Also, if any of the above listed items were used inside or outside the building this cleanup fee will apply. Your guests are strictly prohibited from decorating the bride/grooms vehicle with any property of the Old South Mountain Inn. (i.e. toilet paper) If your guests decorate the bride/grooms vehicle they are not to leave any mess in the parking lot. Also, if someone cleans off the bride/grooms vehicle they are not to throw any of the decorating materials into the parking lot of Old South Mountain Inn. Again, if any of the above mentioned situations occur you will be charged a minimum of \$250.00 for cleanup. Additional fees will be assessed as necessary based upon the depth of the cleaning necessary.

Gratuïty and Sales Tax:

All food and beverage are subject to 6% Maryland Sales Tax, 18% Gratuïty and 6% tax on Gratuïty as required by Maryland State Law.

Also, if someone cleans off the bride/grooms vehicle they are not to throw any of the decorating materials into the parking lot of Old South Mountain Inn. Again, if any of the above mentioned situations occur you will be charged a minimum of \$250.00 for cleanup. Additional fees will be assessed as necessary based upon the depth of the cleaning necessary.

Centerpieces and Decorations:

You may provide your own centerpieces; however, no open flames are allowed. We do not allow the usage of any bubbles inside the facility. Also, we do not allow the usage of confetti, rice, birdseed or rose petals to be thrown or dropped inside or outside the facility. Please see cleaning and damages for any fees involved if anyone disregards these rules and guidelines.

Room Rental Hours:

Rental of the rooms are for a four hour period. This fee will be determined by the sales staff depending on the rooms you require. If you exceed the four hour period an additional fee will be required. This fee will include all cleanup prior to and after the event as well as the usage of all linens, china, glassware and flatware. Event times may not be lengthened during the event. All time extensions must be authorized prior to the event. If the event does not last for the duration of the contracted event time no refunds will be given. Functions may be held for a four hour period within the following time frames:

Tuesday thru Friday	5:00 p.m. until 10:00 p.m.
Saturday Afternoon	11:00 a.m. until 5:00 p.m.
Sunday Afternoon	4:00 p.m. until 9:00 p.m.

You may arrive no sooner than 1 hour prior to your event. If additional time is needed prior to the event then this must previously be approved. Please understand that when you have a time scheduled the event will not be ready until this time. We ask that you or your guests do not show up 1/2 hour or event 1 hour prior to the event demanding things be done. The area will be available for your event at the time previously discussed.

Dahlgren Chapel:

We are not the facility that rents the Chapel. Please feel free to call Central Maryland Heritage League at 301-371-7090 and they can provide you all the information you will need on availability and pricing.

Music Services:

You may supply your own music for your event. You can have a DJ or Band brought on site. We can supply music services here at the facility for \$350.00 for a 4 hour period. Each additional hour is \$100.00. If you supply a DJ they are allowed to set up and clean up 1 hour prior to and 1 hour after the event. We do not allow the usage of fog/smoke machines and flashy lights. The music will need to remain at a comfortable level in the house. You may also set up the music outside on the patio. We will supply one six foot skirted table for the DJ.

Seated Entrée Requirements:

It is the responsibility of the event planner to obtain guests selections for entrées when the RSVP is made. When the final head count is given 10 days prior, we will need to know how many of each entrée you will need for your guests. This is the count which will be used by the Chef for ordering and preparing the food. Once you have given this count it cannot be reduced. Also, it will be the responsibility of the event planner to provide place seating cards which denote the entrée selection for each guests, couple or family. Suggestions for these cards would be specific colored ribbon, colored flowers, stickers, hole punches or different colored place seating cards for each of the entrees you've selected. These are simply suggestions; however, please inform your banquet coordinator which method you have selected for your place seating cards.

Tent Rental:

You may rent a tent from Old South Mountain Inn for a four hour period for \$50.00 and \$30.00 for each hour thereafter. The tent will be placed on the front patio, back patio or grassy area. We have 2 white top square tents each are 10' x 10'. If you choose to rent a tent from an outside rental center it may not be staked into the ground. They will need to support the tent by either water or sand barrels. If any damages occur to the patio as a result of your rented tent outside of Old South Mountain Inn, you will be responsible for all costs to repair any damages. The tent must be put up and taken down the day of the event. Due to a large tree located on the front patio the maximum tent size that can be used is 29' x 34'.

Room Specifications and Availability:

Garden Room (Private) - Minimum 65 Adult guests - Maximum 120 guests

28' Wide x 45' Long

(With and extra area for a DJ or band to setup)

Civil War Room (Private) - Minimum 25 Adult guests - Maximum 50 guests

18' Wide x 26' Long

Dimensions do not include Lovers Lane which can be used for Cocktails, Hors d'oeuvres or a gift table.

Gourmet Right (Semi-Private) - Minimum 15 guests - Maximum 20 guests

11' Wide x 17' Long

Gourmet Left (Semi-Private) - Minimum 20 guests - Maximum 24 guests

17' Wide x 15' Long

Front Patio

34 1/2' Wide x 44' Long

(Available area for a tent to be placed is 29' x 34")

All prices are subject to change unless confirmed in writing by Old South Mountain Inn.

Old South Mountain Inn Cocktails/Hors d'oeuvres Menu Selections

Cocktails/Beverages may be catered to your specific needs or requests. All functions with 65 or more guests require a beverage station to be set up. We recommend that a minimum selection of 2 Hors d'oeuvres be chosen for any event. This allows for your guests to have a variety based upon their likes and dislikes. We highly recommend the use of Hors d'oeuvres for your guests while wedding pictures are being taken.

Stationed Hors d'oeuvres

Prepared amount will be based upon the final head count given.

HOT

	<u>Price per Person</u>
Chicken Kabobs Oriental with Pineapples	\$3.00
Crabmeat Balls	Market Price
Mushroom Caps with Fresh Sausage	\$3.00
Mushroom Caps with Crab Imperial	\$4.00
Italian Sausage and Meatballs Marinara	\$3.00
Crab Dip with Garlic Toast Points	Market Price
Rumake (Chicken livers with water chestnuts wrapped in bacon)	\$2.50
Spinach & Artichoke Dip	\$3.25

COLD

Assorted Cheese & Cracker Tray	\$2.75
Fresh Vegetable Crudités with Dill Dip	\$2.75
Poached Salmon with Traditional Garnishments	\$3.50
Pate Platter with Traditional Garnishments	\$4.00
Cold Peeled Shrimp Cocktail	Market Price
Assorted Fresh Fruit Platter	\$3.00
Tomato Mozzarella Skewers	\$3.00
Gourmet Cheeses with Crackers & Grapes	Market Price

Additional Hors d'oeuvres

Wheel of Baked Brie with Honey, Almonds and Seasonal Fruit (Each wheel serves approximately 30 people)	Market Price
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*Other Hot and Cold items are available upon request.

Bar Accommodations
Charged on Consumption

Liquor Drinks

Rail	\$5.50 Each
Call	\$6.00 Each
Premium	\$6.50 and up each

Soft Drinks

Assortment (Coke Products)	\$1.50 Each
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Wine

Glass	\$6.00 Each
Carafe (House)	\$21.00 Each
Champagne (Bottle)	\$20.00 Each
Non-Alcoholic Cider (Bottle)	\$12.00 Each

Beer

Assorted Domestic Bottles	\$3.00 Each
Assorted Imported Bottles	\$3.50 Each
Kegs:	
1/4 Keg (Approximately 3 1/2 Cases)	Priced upon Request
1/2 Keg (Approximately 7 Cases)	Priced upon Request

Punch

2 Gals Non Alcoholic Strawberry Punch	\$40.00
2 Gals Non Alcoholic Homemade Lemonade	\$40.00
2 Gals Whiskey Sour Punch	\$100.00
2 Gals Champagne Punch	\$100.00
2 Gals Alcoholic Lemonade	\$100.00
2 Gals Alcoholic Strawberry Punch	\$100.00

Cash Bartender Fee

\$75.00 for a 4 hour period (\$25.00 per hour thereafter)

Old South Mountain Inn Sit Down Dinner Menu Selections

All sit down menus require a minimum of 20 people. You will be responsible for paying for 20 meals if using this menu. Also, place seating cards with guest's entrée selection are required to be completed by the event planner. The function organizer can choose up to three entrée selections to offer the group.

All Entrees include a Tossed Garden salad with your choice of one dressing. Coffee and Tea are included with all menu choices.

The following menus have been carefully designed to assist you in planning your event. Should you have any special requests, we will be pleased to by and accommodate you in any way possible.

All entrees come with the following: choice of one appetizer, one salad, dinner rolls, coffee and ice tea.

Appetizers

(Choice of one per group)

1. Soup (Below is a suggested list, we are not limited to these, so if you wish for something not listed please ask.) Seafood soups will be an additional fee.
 - Vegetable
 - Minestrone
 - Chicken Gumbo
 - Chicken Noodle
 - Potato Leek
 - Cream of Mushroom, Broccoli or Potato
 - Wisconsin Cheese
 - Tomato Florentine
 - Broccoli & Cheese
2. Fresh Fruit Cup (Seasonal Variety)
3. Cheese Quesadilla ~ Flour tortilla with melted Swiss cheese and sour cream folded inside and garnished with our homemade salsa
4. Fresh Melon and Prosciutto Ham (Seasonal)
5. Cup of French Onion Soup (\$1.00 extra per person)

Salads

(Choice of one per group)

1. Tossed Garden Salad (Choice of one dressing, served on the side. Additional salad dressings may be added for \$1.00 extra per guest.
 - A. Peppercorn Parmesan
 - B. French
 - C. Ranch
 - D. Sun Dried Tomato Vinaigrette
 - E. Honey Dijon with Poppy Seeds
2. Caesar Salad (\$1.00 per person)
3. Vegetables with Tri-colored Rotini pasta in vinaigrette dressing

Poultry

- Breast of Chicken Cordon Bleu \$25.00
Stuffed with Swiss cheese and Prosciutto Ham, breaded and baked golden brown and served with Hollandaise Sauce. Accompanied by Rice Pilaf and Fresh Vegetable Mélange.
- Country-Style Stuffed Breast of Chicken \$24.00
Stuffed with traditional bread stuffing and served with Mashed Potatoes, Gravy and Fresh Vegetable Mélange.
- Breast of Chicken Zingara \$24.00
Boneless Breast sautéed and served with a Red Wine sauce, garnished with Prosciutto Ham, diced Tomatoes and fresh mushrooms. Accompanied by Rissole Potatoes and Fresh Vegetable Mélange.
- Breast of Chicken Amore \$24.00
Boneless Breast marinated in a fresh herb pesto and grilled. Served with Fettuccini, tossed with diced tomatoes, brie cheese, garlic, basil and extra virgin olive oil. Accompanied by Fresh Vegetable Mélange.
- Breast of Chicken Saltimbocca \$26.00
Boneless Breast sautéed in butter then topped with Prosciutto ham and Fontina Cheese then baked till golden brown. Topped by a Madeira wine sauce and served with Fresh vegetable Mélange. Accompanied by Fettuccini Alfredo.
- Breast of Chicken Picatta \$24.00
Sautéed and finished with sherried lemon butter. Accompanied by spinach and egg fettuccine and Fresh Vegetable Mélange.
- Chicken Marsala \$25.00
Scaloppini of chicken sautéed with wild mushrooms in a marsala wine sauce. Accompanied by fettuccine alfredo and Fresh vegetable Mélange.

Beef

*Prime Rib of Beef Au Jus

Petite Cut	\$22.00
Queen Cut	\$26.00
King Cut	\$29.00

Served with a Baked Potato and Fresh vegetable Mélange.

*You may add a Crab Cake to any cut of Prime Rib for an additional \$10.00

**Surf and Turf

\$34.00

A 6 oz. Filet of beef served with your choice of one sauce for the group, accompanied by Shrimp stuffed with crab imperial topped with hollandaise sauce. Served with a baked potato and Fresh vegetable mélange. Also, you may substitute the stuffed shrimp with a crab cake for the same cost. You may only choose stuffed shrimp or crab cake for the entire group not a choice for each guest.

**Filet Mignon

\$30.00

An 8 oz. Center cut steak served with your choice of one sauce for the group, and accompanied by a baked potato and Fresh vegetable mélange.

Filet Mignon Lisa

\$31.00

An 8 oz. Center cut steak complimented by a Cabernet Sauvignon deli glaze and topped with crumbled Bleu Cheese. Served on a bed of Fried leeks and accompanied by Garlicky Mashed Potatoes.

New York Strip Steak

\$29.00

Center cut sirloin steak pan seared and topped with tarragon Butter. Accompanied by a baked potato and Fresh vegetable mélange.

Beef Tenderloin Tips Forestiere

\$24.00

Sautéed tenderloin tips finished with a wild mushroom and red wine sauce. Accompanied by rice pilaf and Fresh vegetable mélange.

**Choose from one of the following sauces:

- A. Béarnaise
- B. Bordelaise
- C. Red Wine with Wild Mushrooms
- D. Brandied Peppercorn

Seafood

Boneless Fresh Flounder Stuffed with Crab Imperial

Market Price

Served with a Baked Potato and Fresh Vegetable Mélange.

Fresh Fillet of Flounder Française

\$25.00

Dipped in egg and sautéed in butter with fresh mushrooms, shallots, green onions and parsley then finished with lemon juice and white wine. Accompanied by a Rice Medley and Fresh Vegetable Mélange.

Maryland Crab Cakes

Market Price

Broiled with jumbo lump crabmeat. Accompanied by a baked potato and Fresh Vegetable Mélange.

Rockfish Chesapeake

\$27.00

Boneless Fillet baked and served with a cream reduction, garnished with a julienne of country ham, celery and crabmeat. Accompanied by wild rice and Fresh Vegetable Mélange.

Horseradish Encrusted Salmon

\$25.00

Fresh Atlantic salmon breaded in a horseradish and herb crust then served on a bed of Garlicky Mashed potatoes. Accompanied by Fresh Vegetable Mélange.

Broiled Fillet of Fresh Norwegian Salmon Béarnaise

\$25.00

Served with Rice Blend and Fresh Vegetable Mélange.

Blackened Tuna with Raspberry Orange Marmalade

\$27.00

Pan blackened until medium rare with Cajun spices and served with a raspberry orange marmalade. Accompanied by curried white rice tossed with grilled peaches, pineapple and roasted red peppers.

Blackened Tuna with Saffron Lobster Sauce

Market Price

Pan blackened until medium rare with Cajun spices and served with a saffron cream sauce and finished with lobster meat. Accompanied by garlicky mashed potatoes and Fresh vegetable mélange.

Vegetarian

Add shrimp to any vegetarian entrée for an additional \$10.00 per entrée.

Fettuccine Primavera \$19.00

Spinach and Egg Fettuccine with a mélange of fresh vegetables in a creamy parmesan cheese sauce.

Penne Sicilian \$19.50

Broccoli, Shiitake mushrooms, garlic, calamata olives, sun dried tomatoes and basil sautéed in extra virgin olive oil and tossed with penne pasta.

Penne Putanesca \$19.50

Penne Pasta tossed with red onions, capers, calamata olives, garlic in a tomato sauce.

veal and Pork

Honey Bourbon Pork Chops \$25.00

Two frenched pork chops pan seared then served with a honey, bourbon and ginger sauce then finished with diced granny smith apples. Accompanied by garlicky mashed potatoes and Fresh vegetable mélange.

veal Marsala \$26.00

Scaloppini of veal sautéed and finished with a wild mushroom sauce. Accompanied by fettuccini alfredo and fresh vegetable mélange.

veal Saltimbocca \$26.00

Scaloppini of veal sautéed in butter with Prosciutto ham and Fontina cheese then baked. Finished with a Madeira wine sauce and served with Fettuccini Alfredo and fresh vegetable mélange.

Duck Papa de Gallo \$27.00

Duck Breast pan seared and roasted until medium then served with shiitake mushroom, olives, tomato, herb and veal sauce then finished with a red wine sauce. Accompanied by garlicky mashed potatoes.

Children's Entrée Selections

Available to children ages 12 and under only.
One selection per event for all children attending.

Chicken fingers with French Fries	\$10.00
Pasta with Marinara Sauce	\$ 8.00
Pasta with Alfredo Sauce	\$ 8.00

Event planner may choose to add *one dessert* with the seated dinner menu. You will be allowed to select *one choice* for the entire group at \$2.00 extra per person. Please choose from the following list.

Optional Seated Desserts

Additional \$2.00 per person
(Choice of One)

1. Key Lime Pie
2. Apple Pie
3. Chocolate Mousse
4. Ice Cream
5. Banana Crème Pie
6. Cookies and Crème Pie
7. Chocolate Peanut Butter Chiffon Pie
8. Fruits of the Forrest Pie
9. Raspberry Yogurt at and additional \$.50 per person

Old South Mountain Inn Buffet Dinner Selections

All buffet dinner menus require a minimum of 65 adult guests. The following prices are for all guests attending ages 5 and above. There will be no charge for children under the age of 5. Coffee, Tea and dinner rolls are included with all of the buffet selections.

The following menus have been carefully designed to assist you in planning your event. Should you have any special requests, we will be pleased to try and accommodate you in any way possible.

Buffet Selection #1

\$22.00 per person

Salads

(Choice of One)

Tossed Garden Salad with choice of three dressings.

(Creamy Curry, Peppercorn Parmesan, French, Ranch, Sun Dried Tomato
or Honey Dijon with Poppy Seeds)

Spinach Salad served with Honey Bacon Dressing

Caesar Salad

Fresh Fruit and or Berries (Seasonal)

Entrée Selections

(Choice of Three)

Lasagna (With or Without Meat)

Beef Burgundy

Reuben Casserole

Broccoli Casserole

Chicken Cordon Bleu Casserole

Fettuccini Alfredo

Pasta Marinara

Oriental Stir Fried Chicken and Vegetables with Rice

Vegetables

(Choice of One)

Glazed Baby Carrots

Broccoli Almondine

Fresh Vegetable Mélange

Baked Cauliflower with Cheese Sauce

Sautéed corn, peas, peppers, onions and mushrooms

Starch

(Choice of One)

Oven Browned Potatoes

Rice Pilaf

Mashed Potatoes with Gravy

Candied Sweet Potatoes in Sauce

Parslied Potatoes

Buffet Selection #2

\$25.00 per person

Salads

(Choice of One)

Tossed Garden Salad with choice of three dressings.

(Creamy Curry, Peppercorn Parmesan, French, Ranch, Sun Dried Tomato or Honey Dijon with Poppy Seeds)

Spinach Salad served with Honey Bacon Dressing

Caesar Salad

Tri-Colored Pasta Rotini with Seasonal Vegetables

Fresh Fruit and or Berries (Seasonal)

Carved Roasts

(Choice of One)

* Choice of Au Jus, Bordelaise Sauce or Beef Gravy

* Top Round of Beef

Roast Loin of Pork with Gravy

Roast Turkey Breast with Gravy

Raspberry Glazed Ham

Entrée Selections

(Choice of Two)

Lasagna (With or Without Meat)

Beef Burgundy

Reuben Casserole

Broccoli Casserole

Chicken Cordon Bleu Casserole

Fettuccini Alfredo

Pasta Marinara

Oriental Stir Fried Chicken and Vegetables with Rice

Seafood Newberg with Steamed Rice

Buffet Selection #2 Continued

Vegetables (Choice of One)

Glazed Baby Carrots

Broccoli Almandine

Fresh Vegetable Mélange

Baked Cauliflower with Cheese Sauce

Sautéed corn, peas, peppers, onions and mushrooms

Starch (Choice of One)

Oven Browned Potatoes

Rice Pilaf

Mashed Potatoes with Gravy

Candied Sweet Potatoes in Sauce

Parslied Potatoes

Buffet Selection #3

\$30.00 per person

Salads

(Choice of One)

Tossed Garden Salad with choice of three dressings.

(Creamy Curry, Peppercorn Parmesan, French, Ranch, Sun Dried Tomato or Honey Dijon with Poppy Seeds)

Spinach Salad served with Honey Bacon Dressing

Caesar Salad

Tri-Colored Pasta Rotini with Seasonal Vegetables

Fresh Fruit and or Berries (Seasonal)

Carved Roasts

(Choice of One)

* Choice of Au Jus, Bordelaise Sauce or Beef Gravy

* Top Round of Beef (Less than 90 People)

Roast Loin of Pork with Gravy

Roast Turkey Breast with Gravy

Raspberry Glazed Ham

Entrée Selections

(Choice of Two)

Breast of Chicken with choice of one of the following sauces:

Picatta, Saltimbocca, Marsala

Penne Putanesca

Fettuccini Primavera

*Filet Mignon

Salmon with Lemon Dill Sauce or Béarnaise

Flounder Francaise or Hollandaise

Filet Mignon with choice of Béarnaise, Bordelaise or Mushroom Gravy

Buffet Selection #3 Continued

Vegetables

(Choice of One)

Glazed Baby Carrots

Broccoli Almandine

Fresh Vegetable Mélange

Baked Cauliflower with Cheese Sauce

Asparagus with Hollandaise (Seasonal)

Sautéed corn, peas, peppers, onions and mushrooms

Starch

(Choice of One)

Oven Browned Potatoes

Rice Pilaf

Mashed Potatoes with Gravy

Candied Sweet Potatoes in Sauce

Parslied Potatoes

Event Planner may choose to include one dessert with any of the buffet menus. You will be allowed to select one for the entire group at \$2.00 extra per person. We will not allow for any function to choose half of one item and half of another you will receive one dessert for the total guest count. If you wish for a second dessert you may choose to add that for an additional \$2.00 per person for each dessert selected. Please choose from the following list:

Optional Buffet Desserts
Additional \$2.00 per person
(Choice of One)

Warm Fruit Cobbler with Vanilla Sauce
(Apple, Peach, Cherry or Blueberry)

Chocolate Mousse

Banana Crème Pie

Cookies and Crème Pie

Apple Pie

Key Lime Pie

Peanut Butter Chiffon Pie

Fruits of the Forrest Pie