



Nov. Dec. 4th – 8th

Blue Plates Served Daily: 11:00- 2:00

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ASIAGO CHICKEN	BAKED HAM WITH CRANBERRY COULI	CHICKEN TIPS WITH GRILLED VEGETABLES	ROAST BEEF WITH PAN SAUCE	BOURBON PECAN PORK TENDERLOIN
Creamed Spinach	Bourbon Mashed Sweet Potatoes	Homemade Mac & Cheese	Brussels Sprouts with Bacon & Cream	Buttermilk Mashed Potatoes
Super Sweet Corn with Basil Butter	Baby Lima's in Herb Cream Sauce	Country Green Beans	String Beans & Tomatoes	Sautéed Carrots & Sugar Snap Peas
Sautéed Fresh Asparagus	Grilled Vegetables	Super Sweet Corn & Tomatoes	Gourmet Corn Pudding	Vidalia Onion Casserole

Entrée, any two sides & bread...\$8.75 Entrée Only: 4.99 Side Dish: 2.99

Served with a Yeast Roll or a Cheddar Corn Muffin

Vegetarian Plate: Choose any Three Side Dishes & Bread...7.49

Cold Side Options:

Potato Salad, Cranberry Almond Cole Slaw, Pasta Salad, Seasonal Fruit Salad or House Salad

Dessert of the Month: Bourbon Pecan Pound Cake

Chicken Salad du Jour: Mesquite Grilled Chicken Salad

Pasta Salad: Thai Sesame Pasta Salad

Winter Warmer Special: Broccoli Cheddar Soup & ½ Apple Turkey Brie Panini...\$8.99

Visit Our "Catering Trays Menu" for the Perfect Party
Delivered to your door!!!



Celebrate Life in our beautiful garden venue!