



Banquet Menu 2023

1666 Old Plank Rd, Newburgh, IN
47630 812- 925 - 3336

Policies and Procedures

Due to constantly fluctuating conditions, **all prices are subject to change** without notification. Twenty percent (20%) gratuity and seven percent (7%) taxes will be added over and above food and beverage charges.

All deposits are non-refundable.

Payments accepted:

Cash and Check

MasterCard, American Express, Visa and Discover payments will be accepted with a 3% processing fee.

Individual Room Rental Rates (Plus 7% tax)

Schroer Room: \$600

Cocktail Lounge: \$300

Charter Room: \$300

Harvest Room: \$300

Optional Event Fees

Wedding Ceremony Fee: \$500

Bartender Fee: \$150 per event

Coordinator Fee for Rehearsal and Ceremony: \$250

Cake Cutting Fee: \$25

Final Payment and Number of Attendees

Final payment before the event needs to be paid in full 10 days prior to the event. We require a final guaranteed number of attendees at this time. All charges will be based on the this guaranteed number or the actual number of guest served, if greater.

Breakfast

Hills Buffet

\$8.00 per person

Scrambled Eggs
Bacon
Hash Browns
Assorted Muffins

Country Buffet

\$12.95 per person

Scrambled Eggs
Bacon
Hash Browns
Assorted Muffins
Seasonal Fruit
Biscuits & Gravy

Omelet Station

\$7.00 per person

Chef attended station with made to order omelets and a selection of add-ins. \$50 will be charged per chef per hour for Chef manned stations

Continental Breakfast

\$5.50 per person

Assorted Muffins
Fresh Fruit

Beverage Station

\$1.50 per person

Coffee, Tea, Orange Juice, Water

Lunch Entrees

All luncheon entrees come with a choice of one vegetable side, one starch, fresh baked rolls and beverage service. \$1.50 Charge per person to add a House Salad

Vegetable Sides

Lemon Butter Broccoli
Squash and Zucchini Medley
Southern Style Green Beans
Citrus Honey Glazed Carrots
Garlic Sauteed Green Beans

Starch Sides

Herb Roasted Red Skin Potatoes
Smoked Gouda Potatoes Au
Hash Brown Casserole
Garlic Mashed Potatoes

Entrée Choices

Pan Roasted Chicken \$14.00

Marinated in garlic and fresh herbs topped with garlic butter sauce

Chicken and Spinach Crepes \$12.95

Tender chicken breast, sautéed spinach and red peppers rolled in a light and delicate crepe topped with Parmesan cream sauce

Lemon Beurre Blanc Chicken \$14.00

Marinated chicken breast topped with Lemon Beurre Blanc sauce

California Chicken \$14.00

Dijon and scallion marinated chicken with bacon, tomato, and guacamole on ciabatta.

Fontina and Avocado Chicken \$11.50

Herb marinated grilled chicken topped with balsamic marinated tomato, Fontina cheese and fresh avocado finished with fire roasted sweet pepper coulis

Pork Tenderloin with Smoked Tomato Butter \$14.00

Herb and garlic grilled pork tenderloin finished with smoked tomato butter

Salmon Woodland \$16.00

Fresh grilled salmon served with a wild mushroom cream sauce

Lunch Stations

Salad Bar

\$10.00 per person

Your choice of field greens, fresh romaine, baby spinach or iceberg lettuce and a choice of 6 salad toppings with two dressing selections.

List out salad toppings:

Chicken, Ham, Cucumber, Cheeses, Tomatoes, Peppers, Onion, Olives, Croutons

Pasta Bar

\$12.00 per person

Pasta prepared to order by our chef with your choice of sauce and 5 add-ins.

Choice of sauces:

Pesto

House made marina

Alfredo

Choice of toppings:

Broccoli, bacon, roasted sweet peppers, mushrooms, tomatoes, asparagus, and parmesan cheese

Add grilled chicken for \$6 per person

Appetizers

Appetizer Packages

Choice of Two - \$8.00 Choice of Three - \$10.50 Choice of Four - \$14.00

Parmesan Stuffed Mushrooms
Italian Sausage Stuffed Mushrooms
Vegetable Egg Rolls
Boneless Chicken Bites tossed in Sweet Chili or BBQ Sauce
Teriyaki Chicken Kabobs
Mini Pretzel served with Cheddar dipping sauce
Candied Bacon Wrapped Smokies
Petite Baked Potato Bites with sour cream, bacon and chives
Homemade Meatballs tossed in BBQ or Marinara Sauce
Fresh Fruit Tray
Cheese Display with domestic and imported cheeses
Vegetable Crudités with ranch dipping sauce

Premium Appetizer Packages

Choice of Two - \$12.00 Choice of Three - \$16.00

Shrimp and Grits
Crab Stuffed Mushrooms
Shrimp Cocktail
Bacon Wrapped Shrimp with House Made BBQ
Seafood Coquettes with Tarragon Aioli
Smoked Salmon Cakes with Tarragon Lemon Aioli
Beef Kabob with Teriyaki, Garlic and Ginger
Beef and Red Wine Arancini

Dips and Trays

Gourmet Dips and Spreads

Serves 25 people - \$50.00 each

Serves 50 people - \$95.00 each

All dips are served with an assortment of breads and chips.

Fresh Mozzarella and Tomato Bruschetta

Spinach and Artichoke Dip

Roasted Garlic Hummus

Chorizo, Black Bean and Queso Blanco Dip

Cheddar and Gruyere Beer and Cheese Dip

Fresh Fruit Tray

\$4.00 Per Person

Seasonal fresh fruit tray

Fresh Fruit Salad

\$4.00 Per Person

Seasonal fresh fruit served in a bowl

Vegetable Crudit 

\$4.00 Per person

Fresh Vegetable tray served with ranch dip

Cheese Display

\$4.00 per person

Domestic cheese tray

Sandwiches and Sides

Tea Sandwiches

\$11.00 per person

Choose a selection of 3 sandwiches:

Chicken Salad on Petite Croissant

BLT on choice of toasted white or wheat bread

Ham, Brie and Crisp Apple served on toasted baguette

Turkey Pesto on toasted ciabatta with Provolone cheese

Turkey, Aged Cheddar and Watercress served on toasted wheat

Tapenade California Chicken on toasted ciabatta

California Veggie with Garlic Hummus on toasted baguette

Cucumber, Roasted Red Pepper and Cream Cheese served on toasted wheat bread

Deli Tray

\$12 Per Person

Sliced turkey, ham, and roast beef

Sliced Cheese, condiments and

Assorted Breads

Pasta or Potato Salad

\$40 Per Salad

Each Bowl serves approximately 25

Potato Chips and Dip

In house fried potato chips- **\$1.50 per person**

House made dips. Available in ranch or

French onion - **\$11.00 per quart**

Party Snacks

\$8 Per Pound

Spicy Cajun Mix

Goldfish

Pretzels

Check Mix

Dinner Buffet

All buffet entrees come with a fresh tossed house salad with two dressing choices, choice of two entrée choices, one vegetable, one starch, fresh baked rolls and beverage service. Buffet service is available for groups of 15 or more.

Vegetable Sides

Lemon Butter Broccoli
Squash and Zucchini Medley
Southern Style Green Beans
Citrus Honey Glazed Carrots
Garlic Sauteed Green Beans

Starch Sides

Herb Roasted Red Skin Potatoes
Smoked Gouda Potatoes Au
Hash Brown Casserole
Garlic Mashed Potatoes
Roasted Sweet Potatoes

Entrée Choices

\$23.95 per person

Boneless Southern Fried Chicken Breast
Sundried Tomato Grilled Chicken with Bacon Mushroom Ragout
Lemon Beurre Blanc Chicken
Pan Roasted Chicken with garlic and fresh herbs
Herb Grilled Chicken with Pesto Cream and Sundried Tomato
Applewood Pit Ham
House Smoked Pork Loin with Cider Jus
Garlic and Fresh Herb Roasted Pork Loin with a Dijon and Rosemary Au Jus Char
Grilled Boneless Pork Chop with grilled mushrooms, roasted garlic and fresh herbs

\$27.95 per person

Chicken Cordon Bleu
Grilled Salmon Woodland with a Wild Mushroom Cream Sauce
Seared Salmon with Fennel and Granny Smith Apple Slaw Vinaigrette Herb
Grilled Pork Tenderloin with Smoked Tomato Butter or Maple Glaze Sliced
Beef Strip Loin with Mushroom and Red Wine Demi or Au Poivre Sauce

Kids Buffet Price \$9.95 per child

For children 10 and under only

Plated Dinner

All plated dinner entrees come with a fresh tossed house salad with two dressing choices, choice of one vegetable side, one starch, fresh baked rolls and beverage service.

Vegetable Sides

Lemon Butter Broccoli
Squash and Zucchini Medley
Southern Style Green Beans
Citrus Honey Glazed Carrots
Garlic Sauteed Green Beans

Starch Sides

Herb Roasted Red Skin Potatoes
Smoked Gouda Potatoes Au
Hash Brown Casserole
Garlic Mashed Potatoes
Roasted Sweet Potatoes

Entrée Choices

Pan Roasted Chicken Breast \$22.95

Pan roasted chicken marinated in garlic and fresh herbs topped with garlic butter sauce

Boneless Southern Fried Chicken Breast \$22.95

Southern Style Buttermilk Fried Chicken Breast served with Creamy Milk Gravy

Grilled Boneless Pork Chop \$21.95

Char Grilled 8oz Pork Chop topped with caramelized apples, onions and double smoked bacon finished with cider jus

Dijon and Rosemary Roasted Pork Loin \$21.95

Slow Roasted Pork Loin rubbed with garlic and fresh herb, fresh rosemary, cracked black pepper and served with natural Dijon and rosemary au jus

Lemon Beurre Blanc Chicken \$22.95

Marinated Chicken Breast topped with Lemon Beurre Blanc Sauce

Chicken Cordon Bleu \$24.95

Lightly Breaded Chicken Breast stuffed with swiss cheese, ham and topped with parmesan cream sauce

Pesto Chicken \$24.95

Herb Grilled Chicken breast with fresh basil pesto cream and sundried tomato tapenade

Pork Tenderloin with Smoked Tomato Butter \$22.95

Herb Grilled Pork Tenderloin marinated in garlic and fresh herbs, thinly sliced and served with choice of smoked tomato butter

Apple and Fennel Salmon \$25.95

Seared Salmon with Fennel and Granny Smith Apple Slaw Finished with a Mustard Vinaigrette

Salmon Woodland \$25.95

Grilled salmon with a wild mushroom cream sauce

Char Grilled Ribeye Market Price

Tender charred grilled ribeye with crispy onion straws on the side

Garlic and Rosemary Roasted Prime Rib Market Price

Slow roasted prime rib with natural au jus and horseradish cream

Pan Roasted Beef Tenderloin Market Price

6oz sliced beef tenderloin with port wine reduction and roasted baby portabella mushrooms

Char Grilled 6oz Filet Mignon Market Price

Center cut 6oz choice fillet topped with smoked tomato butter or red wine demi-glace

Surf and Turf Market price

Char grilled 4oz beef tenderloin topped with smoked tomato butter and paired with your choice of three jumbo shrimp, lobster tail, three seared sea scallops or one lump crab cake

Kid's Plate \$9.95 per child

Chicken Fingers with Tater Tots and Fresh Fruit Cup
For Children 10 and under only

Dinner Pasta Station

\$23.00 per person

Pasta buffets come with choice of one salad, breadsticks
and 2 pasta entrees

Salads

House salad with shredded Parmesan, carrots,
cucumber, tomatoes and choice of dressing:

Caesar salad
Spinach salad
Italian Salad

Pasta

Pasta and Meat Sauce
Lasagna with or without meat
Alfredo with Grilled Chicken Breast
Marinara with fresh Parmesan cheese
Basil Pesto Cream Sauce with Grilled Chicken
Breast

Late Night Snacks

House Made Pizza

\$15.00 a pizza

House made crust and sauce with your choice of toppings.

Choice of toppings: Italian Sausage, Pepperoni, Ground Beef, Ham, Bacon, Grilled Chicken, Green Peppers, Red Peppers, Onions, Spinach, Mushrooms, Tomatoes, Black Olives, Jalapeno's, Green Olives, Pepperoncini's, Garlic, Artichoke Hearts, Feta, Cheddar, Provolone, Mozzarella, Parmesan

Nacho Bar **-\$6.00 per person**

Fresh cooked tortilla chips, tomatoes, onions, cheddar cheese, black olives, grilled chicken, sour cream and salsa
\$2 upcharge for ground beef

Tater Tot Bar **-\$6.00 per person**

Crunchy tater tots, bacon, shredded cheese and scallions. Served with creamy cheese sauce and chipotle Ranch.

Philly Slider Bar **-\$6.00 per person**

Thinly sliced beef with peppers and onions, swiss cheese, and slider buns

Dessert Menu

Sliced Cake

\$7.00 per person

Double Chocolate Cake
New York Cheesecake
Strawberry Sensation Layer
Flourless Dark Chocolate
Bourbon Pecan Pie
Banoffee Pie
Tiramisu
Key Lime Pie

Miniature Dessert Bar

\$10.00 per person

An elegant display of lemon bites, mini cheesecakes, macaroons, truffles and chocolate dipped strawberries.

Chocolate Dipped Strawberries

\$2.00 each

Fresh strawberries hand dipped in house

Gourmet Cookies

\$1.00 each

Chocolate Chip, White Chocolate Macadamia Nut and Peanut Butter

Double Chocolate Brownie

\$2.00 each

Double Chocolate brownies topped with powdered sugar.

Bar Service

Beers

Domestic Beer \$3.00 each
Import Beer \$4.00

Keg Beer

Domestics \$275 each
Imported \$350 each
Each keg supplies approximately 165 beers

Wine and Mixed Drinks

House Wine - \$19.95 a bottle
Champagne - \$19.95 a bottle
Bar Drinks - \$6.00 each
Call Drinks - \$7.00 each
Premium - \$8.00 each
Ultra Premium - \$10.00 each

Sangria

\$54.95 per Gallon
Available in red and white
with a selection of fruits

Mimosa Punch

\$54.95 per Gallon
Blend of orange juice, sparkling
Champagne and fresh orange slices

Tropical Fruit Punch

\$15.00 per Gallon
A refreshing blend of fruit juices
tangy sorbet and fresh fruit

Sodas

\$2.00 each