



Banquet Dinner Menu

*We are able to accommodate most dietary needs with advanced notice

Served Dinners (minimum 25 guests)

Our served dinners include a fresh garden salad topped with tomatoes, shredded cheeses and our house-made Ranch dressing, seasonal vegetable, choice of potato (mashed with gravy, baked, oven roasted reds, au gratin) or rice pilaf, Seasons famous fried biscuits and home baked apple butter, choice of one dessert from dessert list, coffee and iced tea.

Atlantic Salmon \$22

8 oz. fillet served with lemon dill butter

Country Fried Chicken \$19 2 Pieces of a Seasons classic

Baked Hoosier Ham \$18 Served with Pineapple Glaze

Brown County Pot Roast \$19 Our own slow-roasted recipe

Fried White Fish \$18
Lightly breaded, deep fried to golden brown

(011324)

Buffet Dinners (minimum 25 guests)

Seasons Classic Buffet

\$30

Select three of the following entrees, plus choose two side salads, a potato and a vegetable. Served with a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, Seasons famous Fried Biscuits and home baked Apple Butter and an assortment of three desserts from dessert list and coffee and iced tea.

Country Fried Chicken * Baked Ham with Pineapple Sauce* Brown County Pot Roast * Baked Cod
Baked Atlantic Salmon * Chicken Breast Parmesan * Roast Pork Loin * Vegetable Lasagna * Meat Lasagna
Beef Tips and Rice * Fried Butterflied Shrimp * Smoked Pulled Pork * Roast Turkey & Dressing * Barbequed Pork Ribs
Grilled Chicken Breast with lemon garlic butter sauce * Steak Filet Medallions with wine and mushroom sauce
Carved Prime Rib - add \$3.00 per person

Side Salads

Cole Slaw, Pea Salad, Cottage Cheese, Potato Salad, Waldorf Salad, Broccoli Salad, Pasta Salad

Starch

Real Mashed Potatoes & Gravy, Baked Potato, Oven Roasted Red Potatoes, Cheesy Au Gratin Potatoes, Wild Rice Pilaf, Baked Sweet Potatoes with Marshmallows

Vegetable

Seasoned Green Beans, Buttered Corn, Vegetable Medley

Desserts

Fruit Cobbler Chocolate Cake Carrot Cake Pumpkin Pie Sugar Cream Pie Cheesecake with cherry topping

18% gratuity and 8% tax will be added to all prices





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Celebration Buffet

\$24

Select two of the following entrees:

Country Fried Chicken *Baked Ham with Pineapple Sauce* Baked Cod * Baked Atlantic Salmon * Smoked Pulled Pork Brown County Pot Roast * Chicken Breast Parmesan * Vegetable or Meat Lasagna * Roast Pork Loin * Beef Tips and Rice Grilled Chicken Breast with lemon garlic butter sauce * Fried Butterflied Shrimp * Roast Turkey & Dressing

Gathering Buffet

\$21

Select two of the following entrees:

Country Fried Chicken * Baked Ham with Pineapple Sauce * Brown County Pot Roast * Baked Cod * Smoked Pulled Pork Vegetable or Meat Lasagna * Grilled Chicken Breast with lemon garlic butter sauce *Chicken Breast Parmesan Roast Pork Loin * Roast Turkey & Dressing

The Celebration and Gathering Buffets include a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, a side salad choice, a vegetable choice, a starch choice, Seasons famous Fried Biscuits and home baked Apple Butter, an assortment of two desserts from dessert list, coffee and iced tea.

Themed Buffet Dinners (minimum 25 guests)

Italian Buffet \$21

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Chicken Breast Parmesan, Vegetable Lasagna, Meatballs

Penne Pasta

Marinara Sauce

Steamed Vegetable Medley

Garlic Bread

Fruit Cobbler and Chocolate Cake

Coffee and Iced Tea





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Steak Cookout \$28

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Cole Slaw

Seasoned Green Beans or Baked Beans

Baked Potato

Grilled Ribeye Steak & Grilled Chicken Breast

Seasons fried biscuits and home baked apple butter

Dessert Choice Coffee and Iced Tea

Casual Cookout \$15

Cole Slaw, Potato Salad, Sliced Fresh Melon

Baked Beans

Choice of two meats: Hamburgers, Hot Dogs, Grilled Chicken Breast, Bratwursts, Pulled Pork

Also includes:

Buns and Condiments Brownies and Cookies Coffee and Iced Tea

Tex-Mex \$16

Taco Meat and Pulled Pork

Spanish Rice and Refired Beans

Chicken OR Vegetarian Enchiladas

Nacho cheese

Nacho chips and Flour Tortillas

Toppings Bar

Cookies and Brownies

Coffee and Iced Tea 18% gratuity and 8% tax will be added to all prices