



Menu

Jubilee Banquet Facility



Pre-Selected Themed Buffets

Themes

All Prices are Per Person. Prices are subject to change.

- Soul Expression** **\$13.75**
 - Mixed Green Salad with Assorted Dressings
 - Braised Mixed Greens with Rhutebega
 - Sautéed Boneless Pork Chops with Sweet Onion Gravy
 - Macaroni and Cheddar Soufflé
 - Pinto Beans slowly simmered with Ham Hock
 - Banana Pudding with Chocolate Sauce

- Fire Up the Grill** **\$13.95**
 - Char-Griller Hamburgers with Assorted Condiments and American Cheese
 - All Beef Jumbo Hotdogs with Chili
 - Chilled Potato Salad
 - Southern Style Coleslaw
 - Fudge Brownies and Tollhouse Cookies

- Fish Shack** **\$14.95**
 - Iceberg Salad with Cucumber, Tomato and Black Olives with Ranch and Thousand Island
 - Beer Battered Whitefish Fillets with Creole Tartar Sauce
 - Corn Casserole
 - Grandma Eva's Hushpuppies
 - Seasoned French Fries
 - Banana Split Cake

- Nate's Barbeque** **\$15.95**
 - Iceberg Salad with Assorted Dressings
 - Pulled Premium Pork Shoulder with Chef's Vinegar Based Red BBQ Sauce
 - Grilled Chicken Breast Brushed with Apple BBQ Sauce
 - Baked Beans
 - Chilled Potato Salad
 - Chocolate Sheet Cake

- ☐ **Comfort Food** **\$16.75**
 - Tossed Salad with Assorted Dressings
 - Southern Fried Chicken Breast and Condiments
 - Garlic Mashed Potatoes
 - Green Beans with Ham Hock and Sweet Onions
 - Niblet Corn with Lime Butter
 - Strawberry Romanoff and Select Berries with Cinnamon, Nutmeg, Brown Sugar and Sour Cream Sauce

- ☐ **Italiano** **\$16.95**
 - Caesar Salad Presentation
 - Roasted Breast of Chicken Citrus Marinated with Fresh Herbs and Garlic
 - Penne Pasta with Pepperoni, Mushrooms and Red Sauce
 - Sautéed Fresh Zucchini
 - Garlic Bread Topped with Parmesan and Parsley
 - New York Style Cannolis with Sweetened Marscapone and Chocolate Chips

- ☐ **Sealed Deal** **\$16.95**
 - Caesar Salad
 - Top Sirloin Steak with Burgundy Mushrooms
 - Potatoes Au Gratin
 - Asian Green Beans
 - Chocolate Mousse Martini

- ☐ **French Maison** **\$18.50**
 - Petite Mesclun Greens with House Vinaigrette
 - Beef Tips Bourguignonne over Thin Egg Noodles
 - Breast of Chicken Cordon Bleu Rolled with Ham and Gruyere Cheese
 - Haricot Verts with Sautéed Button Mushrooms
 - Baby Carrots A L'Orange
 - Chocolate Mousse Martini

- ☐ **Chicago** **\$23.95**
 - Petite Mixed Greens with House Vinaigrette
 - Prime Rib of Beef Slowly Roasted in Salt Crust Served with Au Jus and Sour Cream Horseradish Sauce, Carved to Order
 - Broccoli Amandine
 - Twice Baked Potatoes
 - New York Style Cheesecake Topped with Seasonal Fruit Coulis