

HAYWOOD'S CONTINENTAL BREAKFASTS

(Minimum of fifteen guests)

All served with chilled Orange and Cranberry Juice, and Coffee.

MORNING MIST \$7

Freshly baked breakfast favorites with Sweet Butter and Fruit Preserves

FIRST TRACKS \$8

Freshly Baked Breakfast Favorites with Sweet butter and
Fruit Preserves, Seasonal Fresh Fruit

HEALTHY START \$9

Assorted Muffins with Sweet Butter and Fruit Preserves Seasonal Fresh Fruit
Plain Yogurt, Crunchy Granola, Wild Flower Honey and Seasonal Berries

HOT BREAKFAST BUFFET

(Minimum of Twenty-five Guests, Priced Per Guest)

FARM HOUSE BREAKFAST \$10

Freshly Baked Breakfast Favorites w/ Sweet Butter and Fruit Preserves
Country Fresh Scrambled Eggs, Breakfast Potatoes
Country Cinnamon French Toast w/ Warm Maple Syrup
Your Choice Of Country Breakfast Links or Honey Smoked Bacon

Ala CARTE REFRESHMENTS

Freshly Brewed Coffee and Tea	\$16 per 1 gal
Chilled Orange, Grapefruit or Cranberry Juice	\$10 per pitcher
Lemonade	\$10 per pitcher
Iced Tea	\$10 per pitcher
Assorted Pepsi Sodas	\$2.00 each
Spring Bottled Water	\$2.00 each
Sparkling Water	\$3.00 each
Whole, Skim or Chocolate Milk	\$10 per pitcher
Non-Alcoholic Sparkling Fruit Punch	\$20 per gal.

Buffet Dinners

All dinners served with tossed salad (mixed greens with tomatoes, cucumbers, freshly baked croûtons, accompanied with French, Vinaigrette and Haywood's Ranch Dressings), Dinner Rolls and Butter, Cheesecake with Strawberries, Regular and Decaf Coffee, Iced Tea, Milk, and Soft Drinks

The Simply Perfect \$20.95 per person

Braised Eye of Round with Pan Sauce and Roasted Vegetables, Chicken Selection of choice (Baked Chicken Florentine, California Stuffed Chicken Breast, or Chicken Four Seasons–topped with sautéed red & green peppers, onion and mushrooms), Baked Penne Alfredo, California medley of Vegetables, Herb Roasted Redskin Potatoes, and Display of Vegetable Crudities with Haywood's Ranch Dip

The Up To Par \$28.95 per person

Chef Carved Prime Rib of Beef Au Jus, Prosciutto Chicken (breast smothered in a prosciutto, ham, artichoke and tomato cream sauce), Seafood Lasagna, Twice Baked Potatoes, California medley of Vegetables, Display of Vegetable Crudités with Haywood's Ranch Dip, Display of domestic Cheeses.

The Hole In One! \$29.95 per person

Sliced Tenderloin of Beef with Bordelaise Sauce, Roasted Tom Turkey with Giblet Gravy, Vegetable Lasagna, Whipped Potatoes, with Gravy, Sage Stuffing, Spring Bean Blend, Pasta Salad, display of Vegetable Crudités with Haywood's Ranch Dip, Display of Domestic Cheeses and Fruits

Luncheon Buffets

The Turn 11.95 per person

Cold cut luncheon buffet – select two meats ham, turkey, salami, roast beef, or pastrami. Select two cheeses American, Provolone, Swiss, mozzarella, or Havarti. Choose two salads – potato, macaroni, pasta, or Cole slaw. Includes Kaiser rolls, lettuce, tomatoes, pickles, onions and condiments.

Haywood's Pizza and Wings \$11.95

Assorted pizzas combined with Haywood's famous wings. Choose from any of Haywood's delicious sauces for your wings. Served with celery, blue cheese and ranch.

add tossed salad \$12.95

HOR D'OEUVRES

PRICES ON THIS PAGE ARE BASE ON APPETIZER SIZE PORTIONS IF YOUR FUNCTION SELECTS ONLY HOR D'OEUVRES ADDITIONAL FEES WILL APPLY

DISPLAYS SERVE 25

**BOLOGNA, CHEESE,
& CRACKER DISPLAY** \$60

**FRESH SEASONAL
FRUIT DISPLAY** \$50

**DISPLAY OF FRESH
VEGETABLES W/ DIP** \$55

**NACHO SUPREME
DISPLAY** \$55

SELECT 2 OF THE FOLLOWING

FOR 25 PEOPLE \$70

SELECT 3 \$100

BRUSHETTA

CHEESE STICKS

MINI EGG ROLLS

PUMPERNICKLE BREAD BOWL W/ SPINACH DIP

MEATBALLS MARINARA OR BARBEQUE

ASIAN POT STICKERS

MINI ASSORTED QUICHE

FRANKS IN BLANKETS

STUFFED SHROOMS

CHICKEN SATAY W/ PEANUT SAUCE

LARGE PEELED SHRIMP 100 PIECES \$100

BACON WRAPPED SCALLOPS 100 PIECES \$100

CHICKEN FINGERS

CHICKEN WINGS

BARBEQUE - HONEY MUSTARD

HOT - MILD

FRANK'S HOT - RANCH

BARBEQUE

FOR 25 PEOPLE \$100

FOR 25 PEOPLE \$110