

BULL/OYSTER ROAST

Available First Two and One-Half (2½) Hours

Fresh Salad Bar

Greens tossed with Red Cabbage, Carrots, Green Pepper and Radishes with all the toppings you need to include tomatoes, cucumbers, red onions, croutons, bacon bits, shredded cheddar cheese, accompanied by Ranch, French and Italian Dressings.

Available First Three (3) Hours

From the Pit

Choice Top Round of Beef
Virginia Baked Honey Ham
Seasoned Turkey Breast

Soup – Your Choice

Vegetable Beef or Maryland Crab

Oysters on the Half Shell

Tangy Cocktail Sauce

Taco Bar

Taco shells, spiced ground beef, sour cream, diced tomatoes, chopped lettuce, shredded cheese and salsa

Hot Buffet – Choice of Three (3) From Each Side

Top Round of Beef in Gravy
Shrimp Creole with Rice
Beef Barbeque
Hot and Mild Sausage
Kielbasa and Sauerkraut
Chili
Hot Dogs and Sauerkraut
Barbeque Chicken
Breaded Chicken
Catfish Tenders

Macaroni and Cheese
String Beans in Onion Gravy
Mashed Potatoes with Gravy
Yellow Corn
Penne Pasta and Meatballs
Garlic Mashed Potatoes
Bacon Cheddar Mashed Potatoes
Barbeque Baked Beans
Cheddar Mashed Potatoes
Wild and Long Grain Rice
Baked Ziti (Vegetarian)
Mashed Sweet Potatoes

Additional Options

Clams on the Half Shell
Oyster Stew
Fried Oysters

FROM THE COLD BUFFET

Sliced Cold Cuts

Virginia Baked Ham
Genoa Salami
Yellow American Cheese
Swiss Cheese
Provolone Cheese

Salads

Creamy Cole Slaw
Potato Salad
Macaroni Salad

From the Bakery

Rye Bread
Wheat Bread
White Bread
French Dinner Rolls

For Dessert

Assorted Sheet Cakes

Available Beverage Selections

Coke, Caffeine Free Diet Coke, Sprite, Diet Sprite, Iced Tea, Pink
Lemonade, Tonic and Ginger Ale
Coors Light, Miller Lite, Budweiser, Budweiser Light on Tap
and Bottled O'Doul's
Wine Selection
Premium Bar