

# TOUR PACKAGE MENU

## BREAKFAST BUFFET\*

Bacon, Sausage, Scrambled Eggs, Hash Brown Potatoes, Oatmeal, Toast Station, Cold Cereal, Diced Fruit and One Non-Alcoholic Beverage (Biscuits & Gravy may be substituted for the Oatmeal & Toast Station)

*\*only for groups with 25 or more people*

## PLATED BREAKFAST\*\*

Choice of One Breakfast Entrée  
One Non-Alcoholic Beverage

*\*\*only for groups with 25 or less people, if buffet is not being offered*

**\$16.50 INCLUSIVE PER PERSON**

## PLATED LUNCH

Lunch options available, please inquire with your sales agent.

## PLATED DINNER

*please select one entrée from the following options:*

**BUFFALO MEATBALLS & SPAGHETTI\*\*\***

**LEMON-HERB GLAZED GRILLED PORK LOIN**

**HUCKLEBERRY BBQ CHICKEN**

**VEGETARIAN ENTRÉE - CHEF'S OPTION**

**WHISKEY GLAZED BISTRO FILETS (ADD \$3.50 INCLUSIVE PER PERSON)**

**TROUT ALMANDINE (ADD \$3.50 INCLUSIVE PER PERSON)**

*Dinner includes mixed greens, chef's selection of fresh vegetables preferred starch, French rolls and one non-alcoholic beverage*

*\*\*\*pastas do not include vegetables and starch*

**\$26.00 inclusive per person**

**Dessert: \$3.50 inclusive per person**

group can choose two entrée selections

two entrée selections require guaranteed meal counts  
no later than 72 hours prior to arrival depending on group's start date

price guaranteed only with advance reservations of at least 72 hours

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## PLATED DINNERS

*please select one entrée from the following options:*

### **BUFFALO MEATBALLS & SPAGHETTI**

handmade bison and beef meatballs (3) with tomato basil sauce and tender pasta  
served with fresh vegetables

### **LEMON-HERB GRILLED PORK LOIN**

lemon-herb glazed pork loin  
served with garlic mashed potatoes and fresh vegetables

### **HUCKLEBERRY BBQ CHICKEN**

charbroiled chicken breast topped basted with our huckleberry BBQ sauce  
served with rice pilaf and fresh vegetables

### **VEGETARIAN DINNER (CHEF'S OPTION)**

our chef will prepare a delicious vegetarian option

### **WHISKEY GLAZED BISTRO FILETS**

whiskey glazed beef medallions  
served with garlic mashed potatoes and fresh vegetables

### **TROUT ALMANDINE**

sautéed boneless trout filet topped with roasted almonds and a beurre blanc sauce  
served with rice pilaf and fresh vegetables

*all dinners served with mixed greens and French rolls and  
your choice of freshly brewed coffee, tea or soft drink*

**\$26.00 INCLUSIVE PER PERSON**

*add \$3.50 inclusive for Trout Almandine and Bistro Filets*

*add \$3.50 inclusive per person for dessert*

two entrée selections require guaranteed meal counts  
no later than 72 hours prior to arrival depending on group's start date

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