

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

TOUR PACKAGE MENU

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
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