

White Oak Conference Center

Banquet Menu Selections

Name of Group: _____ Banquet Date: _____ Meal Time: _____

Number Plates: _____

Number of People at Head Table: _____

Please Specify Any Special Equipment Needs (Piano, Data Projector, Microphone, etc.): _____

(Minimum of 20 for banquets)

Please choose one Entrée, one starch, one vegetables and one dessert. All Entrees are served with a pre-set gourmet tossed salad, fresh baked bread, coffee, and tea. You may choose an additional entrée for \$2 per person. You may choose an additional starch for \$1 per person. You may choose an additional vegetable for \$1 per person. You may choose an additional dessert for \$2 per person.

Please circle your choices.

Entrée Selections:

Our Famous Southern Fried Chicken--\$15.95

Our special recipe of Southern fried chicken, cooked golden brown and juicy.

Honey Mustard Tarragon Chicken--\$16.95

Boneless skinless chicken breasts lightly sautéed and finished in the oven in a scrumptious honey, mustard and tarragon sauce.

Chicken Cordon Bleu---\$17.95

Boneless skinless chicken breasts rolled over ham & Swiss cheese topped with a chicken supreme sauce.

Honey Pecan Chicken--\$16.95

Boneless skinless chicken breasts marinated in buttermilk and fried golden brown and crispy. A honey butter and roasted pecan sauce is poured over the chicken.

Roast Loin of Pork---\$16.95

Herb crusted pork loin slow roasted for maximum tenderness and flavor.

Roasted Pork Tenderloin Medallions--\$17.95

Medallions of pork tenderloin crusted with herbs and roasted that can be served with your choice of a mustard sauce or a fried apple sauce.

Slow Roasted Beef--\$16.95

The most tender and moist beef roast you will ever eat! Slow roasted for 12 hours in a marvelous beef broth and vegetables.

Braised Beef Tips--\$15.95

Sirloin beef tips that are braised slowly over low heat and in a rich luscious gravy.

New York Strip--\$23.95

Black Angus fresh cut beef grilled to your specifications.

Baked Parmesan Tilapia--\$15.95

Flaky tilapia filets lightly coated in bread crumbs and Parmesan cheese and baked to perfection.

Grilled Teriyaki Salmon---\$17.95

Fresh salmon drizzled with a teriyaki glaze then beautifully grilled.

Shrimp & Grits--\$17.95

Fresh shrimp lightly sautéed in a garlic lemon butter then served atop creamy stone ground grits.

Roast Turkey--\$15.95

Plump juicy turkey breast served with cornbread dressing.

Vegetable Choices: One choice unless upgrading

Please circle your choice.

Asparagus with Hollandaise Sauce or Roasted with Parmesan Cheese

Steamed Broccoli in a Garlic Butter Sauce

Green Beans Almandine or with Roasted Red Peppers & Shallots

Oven Roasted Mixed Vegetables or Steamed Mixed Vegetables

Brown Sugar Glazed Carrots

Pan Sautéed Zucchini and/or Yellow Squash and Onions

Starch Choices: One choice unless upgrading

Please circle your choice.

Rice Pilaf

Mashed Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes with Cinnamon Butter

Baked Sweet or White Potato

Scalloped Potatoes

Potatoes Au Gratin

Corn Pudding

Buttered Corn

Baby Lima Beans

Macaroni & Cheese

Dessert Choices: One choice unless upgrading

New York Style Cheesecake

A slice of cheesecake served with an array of dessert sauces.

Turtle Cheesecake

A slice of cheesecake that is loaded with chocolate, caramel and pecans.

Apple Pie Topped with Vanilla Bean Ice Cream

Fruit Cobbler

Your choice of apple, peach or mixed berries served with vanilla bean ice cream.

Chocolate Cobbler

Yummy gooey pudding with chocolate crust.

Chocolate Silk Pie

The name is true to itself! Silky chocolate pie topped with whipped cream.

Cream Brulee (limited to 100 guests)

Vanilla infused cream and egg custard with a browned sugar topping.

Strawberry Short Cake

Moist yellow cake made with fresh strawberries and whipped cream.

Red Velvet Cake

Moist red velvet cake topped with our homemade cream cheese frosting. Pecans can be added at your request.

Chocolate Buttermilk Cake

Moist deep chocolate cake made with buttermilk and topped with a chocolate frosting. Pecans can be added at your request.

Triple Trouble

Three layers of chocolate mousse, white chocolate mousse and devil's food cake.