

Motorcoach Menu 2023

Entrée Meals \$29.00

Pricing does not include 6% sales tax and 18% gratuity.

You may choose up two entrees for each motorcoach

If you choose three entrees there is an extra charge of \$1.00 per person.

Two complimentary meals are provided for groups of 35 paying guests or more.

Oven Roasted Turkey

Roasted turkey with gravy served atop a bed of traditional stuffing, mashed potatoes with sautéed green beans and side of cranberry sauce.

Baked Ham

Sliced pit ham with a maple mustard glaze, served with mashed potatoes and sautéed green beans.

Pasta Pomodoro

Fresh tomatoes, olive oil, basil, and fresh mozzarella, tossed with marinara and served over pasta with a balsamic glaze drizzle. *Vegetarian. Can be served vegan or gluten free if requested in advance.*

Grilled Chicken Breast

Marinated and grilled chicken served with mashed potatoes and gravy and sautéed green beans.

Haddock

Broiled haddock served with a white wine butter sauce, wild rice medley and sautéed green beans.

Above entrees are served with mixed green salad with house made balsamic dressing, roll, iced tea, hot tea or coffee, and Chef's choice of dessert.

Wine Service of House Red and White available for \$8.00 per person (entire bus only)
*For Special Dietary requests please contact the Motorcoach Coordinator

Prices are not guaranteed until a signed contract and refundable deposit is received All prices and items based on availability and subject to change



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Special Menus

Pricing is per person and does not include 6% sales tax and 18% gratuity.

Dickens Lunch \$21.00

Choice of:

- Pork Barbeque Sandwich North Carolina style pork barbeque served on a brioche bun with homemade chips
- *Turkey Pot Pie & Biscuits* Turkey and vegetables in a creamy sauce served over warm buttermilk biscuits

All Dickens Lunch entrees are served with Chef's choice of dessert and coffee, hot tea or iced tea

Dickens Dinner \$29.00

Choice of:

- Oven Roasted Turkey with gravy served atop a bed of traditional stuffing with mashed potatoes, sautéed green beans and a side of cranberry sauce
- Steak and Ale Pie beef with vegetables and gravy topped with a flaky crust served with mashed potatoes

Above entrees are served with a mixed green salad with house made balsamic dressing, roll, iced tea, hot tea or coffee and Chef's choice of dessert.

Oktoberfest Dinner

\$29.00

(The first 3 Saturdays of October)

- Bratwurst and Sauerkraut with mashed potatoes and green beans with bacon
- *Chicken Schnitzel* boneless chicken breast lightly breaded and deep fried and garnished with fresh lemon, served with mashed potatoes and green beans with bacon.

All Oktoberfest entrees are served with a mixed green salad with house made balsamic dressing, roll and Chef's choice of Dessert and your choice of coffee, hot tea or iced tea.

Welcome Reception/Happy Hour

\$16.00

Held in the Hotel lobby. Hour long event with Oregon Hill Mountain Red and Mountain White Wines, Iced Tea, Lemonade or Mulled Cider. Assorted Cheeses and Crackers. Minimum 30 people.

*Vegetarian, Vegan, and Dairy Free options available. For Special Dietary requests please contact the Motorcoach Coordinator

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