

weddings, receptions & reunions

VIP Treatment 1: (Buffet style service)

**For two entree selections add \$4 to highest entree price.*

Dinner includes Garden or Caesar Salad, Potato, Rice or Pasta, Vegetable, and Rolls & Butter.

Grilled Chicken Piccata (Creamy Lemon Caper Sauce)	\$12
Chicken Supreme (Mushroom & Brandy Cream Sauce)	\$12
Chicken deLendrecie (VIP's Signature Cordon Bleu)	\$13
Chicken Marsala (A rich Mushroom & Marsala Wine Sauce)	\$12
Slow-roasted Prime Rib Au Jus (chef carved)	\$21
7-ounce Filet Mignon (ask about outdoor grilling)	\$21
Roast Sirloin Au Jus (tender sliced Roast Beef)	\$15
Baked Pit Ham (with Bourbon-Peach Glaze)	\$12
Roast Pork Loin (with creamy Dijon Peppercorn Sauce)	\$12
Bourbon-marinated Pork Loin (with Sweet Pineapple Bourbon Sauce)	\$12

Vegetables: Honey-glazed Carrots, Green Beans, Corn O'Brien, Potatoes, Etc.: Mashed, Garlic Mashed, Parsley Buttered, Baked, Scalloped, Oven-Roasted Baby Red, Au Gratin, Twice-baked, Blended Wild Rice.

VIP Specialty Buffets

Fiesta Buffet	\$12	Hawaiian Luau	\$12
Make your own Taco & Salad Bar		Pacific Pasta Salad	
Chicken or Beef Enchiladas		Roast Pork with Pineapple Salsa	
Spanish Rice		or Chicken & Pineapple & Pepper Kabobs	
Tortilla Chips, Salsa & Guacamole		Stir-fry Vegetables	
Cajun Buffet	\$12	Taste of Italy	\$12
Mixed Greens Salad		Caesar or Garden Salsa	
Poppyseed & Ranch Dressing		Spaghetti & Meatballs	
Red Eye Chicken		or Chicken Fettucine	
Red Beans & Rice		Garlic Bread	
Rolls & Butter		VIP Picnic	\$13
Steaks & Bakes	\$20	Hamburgers, Cheese & Pickle	
Garden Salad & Choice of Dressings		Hot Dog & Condiments	
10-ounce Choice-cut Rib Eye Steak		Potato or Pasta Salad	
Baked Potatoes, Butter & Sour Cream		Baked Beans	
Honey-Glazed Carrots		Fresh Fruit Bowl	
Rolls & Butter		Hot Meat Sandwich & Salad Bar	\$12
Cold Sandwich & Salad Bar	\$11	BBQ Pork, Baked Ham	
Ham, Turkey & Roast Beef Sandwiches		or Turkey on Kaiser Buns	
served on white and whole wheat buns		Pickles, Baked Beans, Potato Chips	
Cheese, Pickles, Lettuce, Tomatoes,		& Pasta Salad	
Condiments, Potato Chips & Pasta Salad			



Brunch Menus

Perfect for Gift Openings

Complete Breakfast Buffet

For a minimum of 15 people \$8.75
 Housemade Quiche
 Assorted Danish Pastries, Muffins or Bagels
 Fresh Seasonal Fruit
 Assorted Juices and Coffee

VIP Breakfast Buffet

For a minimum of 20 people \$9.95
 Ham & Cheese Egg Bake
 Bacon or Sausage Links
 Assorted Danish Pastries, Muffins or Bagels
 Country-Fried Potatoes
 Assorted Juices and Coffee

Beverages

Coffee: Regular or Decaf: \$10 per gallon
Punch: Ruby Red, Golden Glow (lemon-lime) or Orange Sherbet: \$15 per gallon
 Champagne Punch for \$25 per gallon
Mimosa: Available for \$4 per person
Beer and Wine: Please inquire about our selection
Note: One gallon of beverage will serve approximately 20 people.

Policies & Information

We at The VIP Room want to thank you for the opportunity to help you celebrate this special day. We want to be sure you receive the VIP treatment.

All menu prices include disposable service. For Prestige Ware and real silverware, add \$1.75 to the price of each meal. For China plates, cups, silverware and water glasses, add an additional \$4 to the price of each meal.

Wine glasses are \$1.50 each.

Linen tablecloths are \$4 and \$5, depending on size. Linen napkins are 25 cents each. Skirting is available for \$25 each.

Wait staff is available for \$15 per hour per server.

Cake service is available for 50 cents per person.

A 15 percent gratuity and tax will be added to all food & beverages.

Note: The stated price applies to cash and check transactions.

A 2 percent charge will be added to credit card transactions.

The VIP Room is the perfect location for rehearsal dinners and is available evenings and weekends for up to 60 guests. It is also available for bridal showers, anniversaries, birthdays or any private affair.

Call (701) 293 1999
 Visit our web site: www.eatatvip.com

