

The Garden Room Hors D'oeuvres Menu

~ Choose from one of the following packages or customize your own menu with our chef.

Bronze: \$10.50 pp

6 from group I

1 from group II

1 from group III

Silver: \$12.75 pp

4 from group I

3 from group II

1 from group III

Gold: \$14.00 pp

3 from group I

3 from group II

2 from group III

Platinum: \$15.00 pp

3 from group I

2 from group II

3 from group III

(H) Indicates food served warm. (C) Indicates that is served cold.

I-

1. Finger Sandwiches (C)

On fresh, soft bread. Choose from the following.

-Cucumber, dill, zesty cream

-Chicken salad

-Bacon, cheddar & chive

-Salmon, red onion, sour cream

2. Assorted Crostini (C)

On crispy, toasted bread. Choose from the following.

-White bean and roasted garlic

-Artichoke, citrus, caper spread

-Olive tapenade

-Sundried tomato bruschetta

3. Rosemary Pinwheels (C)

A Creamy blend of fresh grated parmesan, cream cheese, garlic, and rosemary spiral crescent rolls.

4. Tortilla Spirals (C)

Tortillas filled with cream cheese and pesto.

5. Ozark Tartlets (H)

Various wedges of the following house baked tarts with buttery crusts. Choose from the following.

-Artichoke, parmesan

-Swiss, ham, spinach

-Caramelized onion, thyme

6. Cheese, Fruit, Nuts (C)

An assortment of well-matched cheeses, dried fruits and nuts.

7. Chips and Salsa (C)

Tortilla chips with vegetable salsa.

8. Vegetable Tray (C)

Fresh, seasonal vegetables such as baby carrots, broccoli, colored bell peppers, and celery served with Ranch dressing for dipping.

9. Fruit Salsa (C)

An unexpected mix of sweet fruits and spicy peppers; served with cinnamon-sugared tortilla chips.

10. Spanakopita (H)

Spinach and feta cheese stuffed pastries.

11. Tri-Color Cheese Torte (C)

Colorful layers of sundried tomatoes, pesto and herbed cream cheese. Served with crackers and crostini.

12. Ozark Caviar (C)

No, not the typical, but fancy nonetheless. A well-balanced blend of black-eyed peas, peppers, onion, apple cider and bacon. Served with Corn Tortilla chips.

13. Parmesan, Spinach, Artichoke Dip (H)

A creamy dip with spinach, artichoke hearts, and parmesan cheese served hot with crackers for dipping.

14. Beer Cheese Dip (H)

Creamy blend of cheddar and beer. Served with chips.

15. Hummus (C)

Puree of tahini, chickpea, garlic and spices, drizzled with parsley oil and topped with toasted pecans. Served with mixed crackers and breads.

-II-

1. Classic Stuffed Mushrooms (H)

Choose from the following.

- Parmesan, chive, crab*
- Blue cheese, bacon, walnut*
- Spinach, parmesan*

2. Small Potatoes (H)

Don't let the name fool you! These new potatoes are packed full of flavor. Choose from the following.

- cheddar, sour cream and bacon*
- rosemary, ricotta, pecan and parmesan*

3. Pecan Crusted Chicken Fingers (H)

A crunchy, crushed pecan crust contrasts with tender, juicy chicken breast meat. Served with a honey mustard sauce or pepper jelly.

4. Meatballs (H)

Cocktail sized meatballs served in a sweet & sour sauce.

5. Muffalettas (H)

A delectable version of the famous mini sandwiches layered with provolone, salami, ham and olive salad.

6. Mini Reuben (H)

A smaller version of the classic corned beef, sauerkraut, swiss on rye.

7. Ozark Mountain Franks (H)

A taste of the Ozarks. Sauteed with beer and onions and served with a proprietary sauce.

8. Petite Baked Brie en Croute (H)

Brie round spread with blackberry sauce or an apricot medley and toasted pecans, baked golden in puff pastry. Served with sliced apples and bread.

9. Molly's Salmon Cheese Spread (C)

Cream cheese, salmon and herbs are the base for this delicious spread. Served with toast points.

10. Sherried Crab and Corn dip (H)

The perfect match. Served hot with toast points and crackers.

11. Baked Bread Bowl (H)

Creamy cream cheese, cheddar cheese, green onions, shredded beef & black olives mixture inside served with crackers or crispy slices of bread.

-III-

1. Smokehouse Meat and Cheese Board (C)

Signature smoked meats, sausages and cheese. Served with assorted crackers and breads.

2. New Orleans Style Shrimp (H)

Creole seasoned shrimp served steaming hot.

3. Citrus Marinated Shrimp (C)

A twist on the shrimp cocktail. Flavorful boiled shrimp soaked in herbs and spices. Served with cocktail sauce.

4. Bacon Wrapped Barbeque Shrimp (H)

Shrimp seasoned with barbeque sauce and wrapped in bacon.

5. Sugar Cured Smoked Salmon (C)

A party favorite! Sugar and spice rubbed and then smoked here on premise.

6. Marinated Pork Tenderloin Medallions (H)

Pork tenderloin medallions slowly smoked with native hardwood. Served with rolls.

7. Pesto Marinated Steak Skewers (H)

Grilled, tender beef selections marinated in pesto vinaigrette. Served with a creamy blue cheese dip.

8. BBQ Spareribs (H)

Tender, pork spareribs in tangy, BBQ sauce.

Sweets

Fruit Platter \$2.00

A bountiful tray of fresh, seasonal fruits such as strawberries, pineapple, grapes, and melons.

Fruit Kebabs \$2.50

Skewered fresh & dried fruits, brushed with vanilla liquor & served with a brown sugar, caramel sauce.

Chocolate Covered Strawberries \$2.00

Fresh strawberries hand-dipped in chocolate.

Fruit Cobbler \$2.50

Prepared in our kitchen with seasonal fruit. (Add ice cream for \$1.00)

Homemade Cookies \$1.00

Assortment of house-made chocolate chip, sugar & oatmeal raisin.

Ice Cream Social \$3.00

Vanilla ice cream with chocolate, caramel and fruit sauces, whipped cream, chopped nuts, and cherries.

Chocolate Fountain Display \$3.50

Seasonal fruit, pretzels, wafers, cream puffs, marshmallows and maraschino cherries.

Tax not included

Prices may change without notice

Butler Pass service available with additional charge

The Garden Room Dinner Menus

Little Italy

\$12.50pp

- Lasagna:** *A classic version with layers of pasta, rich meat sauce, and blended cheeses*
- Pasta:** *Choose between angel hair topped with a light marinara, bow-tie pasta tossed with a basil pesto sauce, or fettuccine with a creamy alfredo.*
- Garden Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables served with dressings on the side*
- Garlic Bread:** *Rich flavors of butter and garlic on crusty French bread*
- Dessert:** *Cheesecake with a graham cracker crust and a variety of cookies*

Classic Evening Dinner

\$13.50pp

- Rosemary Chicken:** *Marinated chicken breasts seasoned with rosemary, baked, and served on a bed of flavorful rice pilaf*
- Pork Loin:** *Medallions of tender pork that has been slowly smoked with native hardwood*
- Beef Brisket:** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens served with a side of vinaigrette and Ranch dressings*
- Bread:** *Served with butter on the side*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Smoked Ham & Turkey Dinner

\$15pp

- Turkey:** *Delicious turkey infused with the natural flavor of smoked Hickory logs*

- Ham:** *Moist ham that has been hand-rubbed with our special sugar cure and slowly smoked*
- Potatoes Eunice:** *A creamy casserole of shredded potatoes and cheese*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens served with a side of vinaigrette and Ranch dressings*
- Bread:** *Served with butter on the side*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Smokehouse Special

\$15pp

- Beef Brisket:** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Smoked Pork Loin:** *Carefully smoked pork barbequed and sliced thin*
- Chicken:** *Delicious sugar cured Cornish chickens bursting with natural smoked flavor and served in quarters*
- Potatoes Eunice:** *A creamy casserole of shredded potatoes and cheese*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens served with a side of vinaigrette and Ranch dressings*
- Bread:** *Served with butter on the side*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Build Your Own Dinner Menu:

Entrees Choices:

Smoked BBQ Brisket & Pork
Oven Roasted Herb Crusted Pork Tenderloin Medallions
Smoked BBQ Pork Ribs
Prime Rib
Boneless Turkey Breast
Traditional Turkey
Hickory Smoked Spiral Ham
Smoked Salmon
Apple Wood Smoked Chicken
Rosemary Chicken Breast
Chicken Parmesan
Beef or Vegetable Lasagna
Chicken Fettuccine Alfredo
Pasta Primavera
Angel Hair Pasta with Marinara or Pesto Sauce

Sides Choices:

Asparagus Tips
Garlic Butter Green Beans
Medley of Vegetables
Roasted Garlic Rosemary Potatoes
Mashed Potatoes & Gravy
Potatoes Eunice
Parmesan Whipped Potatoes
Broccoli Florets with Cheese Sauce
Wild Rice
Macaroni and Cheese
Honey Glazed Baby Carrots
Potato Salad
Coleslaw
Baked Beans
Corn on the Cobb
Mixed Greens with Vinaigrette Dressing
Pasta Salad

Bread Choices:

Rolls Glazed with Butter
Bread Sticks
French Baguette
Garlic Bread
Texas Toast