

*Remember When Starts Here*



## REHEARSAL DINNER MENUS

*The Rehearsal Dinner can be a wonderful way to begin your wedding festivities. It gives families and close friends an opportunity to get acquainted. The rehearsal dinner is traditionally hosted by the groom's parents. The invitation list typically includes the immediate family of the bride and groom, the officiant and his or her spouse and the complete wedding party and their spouses or guests. If there are friends from out of town who have arrived early, they typically are invited to join the party.*

*The Rehearsal Dinner is a joyous, relaxed time for friends and families to enjoy each other's company. It is the traditional time for the groom's father to make his formal toast to the bridal couple. It's also an excellent time for the couple to give their attendants their gifts, especially gifts that are to be worn by the wedding party in the wedding ceremony.*

### Rehearsal Dinner Plated Menu Selections

*(Choose one of each)*

#### Salad

- *Tossed Green Salad*
- *Caesar Salad*
- *Marinated Tomato & Mozzarella Salad*
- *Italian Pasta Salad*

#### Vegetables

- *Green Beans Almandine*
- *Buttered Peas and Pearl Onions with Mushrooms*
- *Sautéed Mixed Vegetables*
- *Medley of Baby Carrots*

#### Starch

- *Garlic Mashed Potatoes*
- *Au Gratin Potatoes*
- *Wild Rice Pilaf*
- *Herb Roasted Tri-colored Potatoes*

#### Entrées

- Roast Chicken Breast (bone in) w/Ruby Port Reduction | \$19.95*
- Chicken Cordon Bleu | \$20.95*
- Roast Pork Tenderloin with Dressing | \$21.95*
- Herb-Mustard Pork Tenderloin Medallions | \$23.95*
- Filet of Sole stuffed with Scallops, Shrimp and Crabmeat | \$24.95*
- Salmon Wellington w/Classic Béarnaise Sauce | \$26.95*
- Prime Rib w/Rock Salt Crust and Rosemary Au Jus | \$29.95 (minimum 15)*
- Grilled Filet of Beef with Pinot Noir Butter Sauce | \$34.95*

#### Add Dessert

- New York Cheesecake with Strawberry Topping | \$5.95*
- Red Velvet Tarts with Chocolate Sauce | \$5.95*
- Decadent Chocolate Cake | \$6.95*
- Apple Pie Ala Mode | \$5.95*
- Strawberry or Lemon Shortcake | \$5.95*
- Local Berries & Grand Marnier | \$6.95*

*(all entrees come with Freshly Baked Rolls and Butter, Iced Tea and Coffee)*

*Remember When Starts Here*



### Rehearsal Dinner Buffet Selections

#### Lakeside BBQ | \$24.95

*Marinated Cucumber Salad, Fresh Shredded Slaw  
Red Skin Potato Salad, Smoked Barbecue Beef Brisket  
Slow Roasted Honey Barbecue Chicken, Sherry glazed  
Barbecue Short Ribs, Boston Baked Beans with Onions  
and Bacon, Green String Beans, Corn on the Cob  
Dixie Dirty Rice, Cornbread  
Iced Tea & Lemonade*

#### North Carolina Pig Pickin' | \$21.95

*Tossed Green Salad with a selection of dressings  
Coleslaw and Potato Salad, BBQ Chicken and  
BBQ Pork, Corn on the Cob, Baked Beans, Broccoli  
Casserole, Freshly Baked Rolls, Hushpuppies  
Iced Tea & Lemonade*

#### Tour of Italy | \$22.95

*Traditional Caesar Salad, Meat or Vegetarian Lasagna  
Italian Sausage Sautéed with, Onions and Peppers  
Meatballs in Marinara, Grilled Chicken Strips  
Fettucini Noodles, Alfredo and Marinara Sauce  
Italian Seasoned Vegetables, Garlic Breadsticks  
Tea, Coffee & Decaffeinated*

#### Across The Border | \$21.95

*Chili Con Queso, Spiced Chicken Strips  
Seasoned Beef, Flour Tortillas and Tortilla Chips  
Spanish Rice, Refried Beans, Sautéed Onions  
Green Peppers, Shredded Cheddar Cheese, Lettuce,  
Diced Onion and Tomato, Sliced Black Olives and  
Jalapeno Peppers, Sour Cream, Guacamole, Salsa*



### Deluxe Rehearsal Dinner Buffet | \$48.95

*Exotic Fresh Fruit and International Cheese  
Display with Specialty Crackers*

*Iced Shrimp and Crab Claws with fresh  
Horseradish Cocktail Sauce*

*Fresh Field Greens Salad with  
Blue Stilton Dressing*

*Balsamic fresh Raspberry Dressing  
or Ginger Soy Vinaigrette*

*Marinated fresh Button Mushrooms in Myer  
Lemon fresh Herb Vinaigrette*

*Grilled Fresh Free Range Chicken Breast  
with Shallot Garlic Butter*

*Jumbo Shrimp Scampi with  
Roasted Garlic Buerre Blanc*

*Grilled Creek Stone Premium Strip  
Sirloin (10oz.) with Truffle Butter*

*Scalloped Potatoes with Vidalia Onion  
Double Cream Sauce*

*Wild Harvest Rice with Golden Raisins*

*Fresh Asparagus with Glazed Carrots*

*Green Bean and Wax Beans  
with Assorted Exotic Mushrooms*

*Iced Tea and Lemonade*

*\*30 person minimum on Buffets, Buffets held at the Lakeside Pavilion will be served on Chinette.*



### Room Rental / Set-Up Fees

Mountains Banquet Room | \$250

Lakeview Terrace | *call for pricing*

Lakeside Pavilion | \$800

*All prices subject to change and are quoted per person, unless otherwise specified on the menu.  
A 20% taxable service charge and 6.75% sales tax will be applied.*