



Meetings Menu

(Based upon up to 3 hours of service)

BEVERAGE BREAK

Includes the following:

Boone Tavern Signature Regular Coffee & Decaf Coffee
Hot Tea Assortment
Iced Water

Half Day - \$4.25 per person

All Day - 7.00 per person

FULL BEVERAGE BREAK

Includes the following:

Boone Tavern Signature Regular Coffee & Decaf Coffee
Hot Tea Assortment
Canned Soft Drinks
Bottled Water

Half Day - \$6.00 per person

All Day - \$9.00 per person

Ala Carte Beverages:

Canned Soft Drinks (Pepsi Products) \$2.25 each

Coffee by the Gallon \$30 each

Additional Beverages by Gallon

Fruit Infused Water (Lemon, Orange, Cucumber, Blueberry, Strawberry, or Mint) \$20/Gal.

Lemonade, Punch, Sweetened or Unsweetened Tea, Hot Chocolate, Warm Cider* \$28/Gal.

Flavored Tea: Peach, Blackberry, Strawberry

*Seasonal Item

All-day beverage break and additional items are available upon request

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MORNING ENHANCEMENTS

Add your choice of the following to any beverage break menu (see above).

Pre-Select 3 of the following:

Market Fresh Fruit

Orange Juice

Assorted Freshly Baked Pastries

Yogurt and Toppings (Granola Nuts, Seasonal Fresh Fruit)

Assorted Breakfast Breads

Warm Cinnamon Rolls with Icing

Add \$5.00 Per Person

AFTERNOON ENHANCEMENTS

Add your choice of the following to any beverage break menu (see above).

Pre-Select 3 of the following:

Boone Tavern Kettle Chips

Warm Soft pretzels with Mustard

Boone Tavern Signature Trail Mix

Freshly Baked Cookies

Freshly Baked Brownies

Market Fresh Whole Fruit

Hen of the Woods Pita Chips

Add \$5.00 per person

Add any of the following to further customize your meeting break

Sausage Biscuits

add \$2.00 per person

Egg and Cheese Biscuits

add \$2.00 per person

Country Ham Biscuits

add \$2.00 per person

Vegetable Crudités with Dip

add \$3.00 per person

Hummus with Pita Chips (20 person min)

add \$3.00 per person

Assorted Cheese & Crackers

add \$4.00 per dozen

Fresh Cut Fruit

add \$3.00 per person

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BREAKFAST BUFFET

Tavern Continental \$9

Boone Tavern Signature Regular Coffee & Decaf Coffee
Hot Tea Assortment
Orange Juice
Warm Cinnamon Rolls with Icing
Assorted Cereal with Milk
Scrambled Eggs with Cheese

Fresh Start \$15

Boone Tavern Signature Regular Coffee & Decaf Coffee
Orange Juice
Hot Tea Assortment
Market Fresh Cut Fruit
Assorted Breakfast Breads
Yogurt with Toppings
Warm Cinnamon Rolls with Icing **OR**
Assorted Pastries
Add Scrambled Eggs \$2 per person

Hot Buffet \$19.00

Boone Tavern Signature Regular Coffee & Decaf Coffee
Orange Juice
Hot Tea Assortment
Scrambled Eggs
Market Fresh Cut Fruit
Bacon or Sausage
Cheese Grits or Hash Browns

Choice of one of the following:

Southern Biscuits & Sausage Gravy
French Toast with Syrup Pancakes with Syrup

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DELUXE HOT BUFFET \$20

Boone Tavern Signature Regular Coffee & Decaf Coffee
Orange Juice
Hot Tea Assortment
Scrambled Eggs
Market Fresh Cut Fruit
Bacon and Sausage
Cheese Grits and Hash Browns
Southern Biscuits & Sausage Gravy

Choice of one of the following:

French Toast with Syrup
Pancakes with Syrup

EMBELLISHMENTS AVAILABLE

Mini Breakfast Quiche
Oatmeal with Toppings
Country Ham Biscuits
Sausage Biscuits
Egg and Cheese Biscuits

Add \$3.00 per guest
Add \$2.00 per guest
Add \$2.50 per guest
Add \$2.00 per guest
Add \$2.00 per guest

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Boxed Lunch Menu

All Boxed Meals Include Bottled Water or Canned Soda And Choice of Pre-Selected Dessert **Minimum of 10*

Pre-Select Two Entrees

Sandwiches \$17++

Homemade Chicken Salad Croissant with Lettuce & Tomato
Roast Turkey with Apples, Herb Mayonnaise, and Smoked Cheddar

Homemade Pimento Cheese BLT

Roast Beef, Horseradish Sauce, Arugula, and Swiss Cheese

Grilled Ham and Swiss Cheese with Honey Mustard Mayonnaise,
Lettuce, Tomato

Egg Salad Sandwich with Red Onion, Sprouts and Lettuce
(Gluten Free Bread Available)

Dessert

Freshly Baked Cookie

Add-on Sides \$2

Bagged Chips (Hen of the Woods OR Lays) – Select One
Market Fresh Whole Fruit

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Plated Sandwich Menu

Minimum of 5 Guests

Includes:

Ice Water

Ice Tea

Signature Spoonbread

Pre-Select Two Sides

Pasta Salad Loaded Potato Salad Fresh Cut Fruit Mixed Greens Caesar Salad
Cole Slaw Kettle Chips

Pre-Select Two Sandwiches

Roast Turkey Sandwich with Apples, Herb Mayonnaise, and Smoked Cheddar
Cheese

Grilled Ham and Swiss Cheese Sandwich with Honey Mustard Mayonnaise,
Lettuce and Tomato

Homemade Chicken Salad on Croissant with Lettuce and Tomato

Vegetarian Grilled Margherita with Fresh Mozzarella, Tomato, Basil, and
Marinara

Homemade Pimiento Cheese BLT

Egg Salad Sandwich with Red Onion Sprouts and Lettuce

Grilled Roast Beef, Horseradish Sauce, Lettuce and Swiss Cheese

Hummus, Roasted Peppers with Sliced Tomato, and Spinach on Vegan &
Gluten Free Bread

(Gluten Free Bread Available Upon Request)

Pre-Select One Dessert

Cookie or Brownie

\$17 Per Person

(plus tax and 20% gratuity)

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Soup, Salad, Sandwich Lunch Buffet

(Minimum of 20 guests)

Includes:

Ice Water

Ice Tea

Signature Spoonbread with Butter

Pre-Select One Soup

Tomato Basil Cream of Pimiento Hearty Vegetable Loaded Potato Broccoli & Cheese Chicken Noodle

Pre-Select Two Sides

Pasta Salad Loaded Potato Salad Fresh Fruit Cut Salad Mixed Greens Caesar Salad Cole Slaw Kettle Chips

Pre-Select Two Sandwiches

Roast Turkey Sandwich with Apples, Herb Mayonnaise, and Smoked Cheddar Cheese

Grilled Ham and Swiss Cheese Sandwich with Honey Mustard Mayonnaise, Lettuce and Tomato

Homemade Chicken Salad on Croissant with Lettuce and Tomato

Grilled Margherita with Fresh Mozzarella, Tomato, Basil, and Marinara

Homemade Pimiento Cheese BLT

Grilled Roast Beef, Horseradish Sauce, Lettuce, and Swiss Cheese

Egg Salad with Red Onion, Sprouts, and Lettuce

Hummus, Roasted Peppers with Sliced Tomato, and Spinach on Vegan & Gluten Free Bread

Gluten Free Bread Available Upon Request

\$20.00

Pre-Select One Dessert

Cookie or Brownie

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Build Your Own Sandwich Buffet

Minimum of 10 Guests

Bread

Sourdough, Wheatberry, Marble Rye, Croissant
(Gluten-free Bread available upon request)

Meat:

Roast Beef, Roasted Turkey, Black Forest Ham,
(Sub: Egg Salad, Pimiento Cheese, Chicken Salad)

Cheese: American, Swiss, Pepper Jack

Vegetables:

Bibb Lettuce, Sliced Tomato, Sliced Red Onion, B&B Pickles
(Add 1: Spinach, Green Peppers, Hot Peppers, Roasted Peppers, Sprouts)

Pre- Select One Side

Mixed Greens Salad **or** Cole Slaw

Condiments:

Mayonnaise, Yellow Mustard, Horseradish
(Sub: Honey Mustard Mayo, Cranberry Mayo, Sandwich Spread)

Included Accompaniments

Pickle Spears ~ House-Made Kettle Chips ~ Fresh Baked Cookies

\$17.50

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ALL INCLUSIVE SIGNATURE PLATED MENU

Ice Water
Iced Tea
Spoonbread & Butter
Coffee Service included with dessert

PRE-SELECT ONE OR TWO ENTRÉES

Chicken Flakes in Birds Nest

Roasted Chicken Breast

With Herb Cream Sauce

Seasonal Vegetable Risotto

No Sides Included With This Selection

Boone Tavern Hot Brown

No Sides Included With This Selection

Roasted Pork Loin (Min. of 20 orders)

With Fried Apples

Seasonal: Traditional Turkey Dinner

With Cranberry-Orange Relish

PRE-SELECT TWO SIDES

Mashed Potatoes ~ Green Beans ~ Roasted Red Potatoes ~ Broccoli ~ Wild Rice Pilaf ~ Glazed Carrots ~ Seasonal Vegetable Medley

PRE-SELECT ONE DESSERT

Derby Pie ~ Cheesecake ~ Assorted Fruit Pies ~ Chocolate Cake

\$26 All Inclusive With a House Salad OR Dessert

\$30 All Inclusive With a House Salad AND Dessert

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Executive Plated Menu

Includes:

Ice Water

Ice Tea

Signature Spoonbread

House Salad

Dessert & Coffee Service

Entrées - Choose 1:

Fried Chicken Breast with Black Pepper Gravy

Mashed Potatoes & Honey Glazed Carrots

\$29 ++

Bone-In Pork Chop with Blueberry BBQ

Wild Rice Pilaf & Grilled Broccolini

\$30 ++

Roasted Chicken with Crimini Mushroom Sauce

Roasted Red Potatoes & Steamed Broccoli

\$30 ++

Roasted Salmon with Sorghum Miso Glaze

Crispy Fingerling Potatoes & Asparagus

\$32 ++

6 oz. Filet Mignon with Bourbon Demi-Glaze

Mashed Potatoes & Haricot Vert

\$44 ++

Desserts - Choose 1:

Chocolate Torte with Raspberry Sauce - Carrot Cake - Triple Chocolate Cake

Cheesecake with Strawberry Compote - Coconut Cake

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Plated Pasta Menu

(20 Guest Minimum)

Iced Water
Iced Tea
Spoonbread & Butter

Salad: Choose One

Mixed Greens

Served with Shredded Carrot, Grape Tomatoes & Croutons and Choice of Dressing

Tavern Classic Caesar Salad

Chopped Romaine, Asiago, Croutons and Caesar Dressing

Garlic Bread

Choose One

Penne Pasta with Marinara Sauce

Penne Pasta with Alfredo Sauce

Additions:

Add Grilled Chicken, or Vegetables \$2 per person

Add Cheese Cake for \$5.00 per Person

Gluten Free Pasta Available \$5 per person

\$20 for Adults

\$12 for Children (12 or under)

(plus tax and 20% gratuity)

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Tavern Supreme Buffet

20 Guest Minimum

Ice Water

Iced Tea

Coffee Service

Spoon Bread with butter

House Salad

Pre-Select Two Entrees

Roasted Pork Loin with Fried Apples

Fried Chicken

Seasonal Vegetable Risotto

Mississippi Pot Roast

Honey Glazed Ham

Honey Soy Glazed Salmon

Fried Catfish with Tartar Sauce

Meatloaf with Blackberry "Catchup"

Chicken Fricassee

Pre-Select Two Sides

Mashed Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Southern Style Green Beans

Corn Pudding

Steamed Broccoli

Glazed Carrots

Pre-Select One Dessert

Peach Cobbler Derby Pie Bread Pudding

Cherry Crisp Chocolate Cake Coconut Cake

\$33 All Inclusive Per Person

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SOUTHERN BUFFET

20 Guests Minimum

Ice Water

Iced Tea & Coffee Service

Spoonbread & Butter

Pre-Select 3 Side Items

Tossed Salad with Assorted Dressings

Cole Slaw

Macaroni Salad

Southern Potato Salad

Roasted Red Potatoes

Mashed Potatoes

Country Style Green Beans

White Cheddar Grits

Corn Pudding

Pre-Select 2 Entree Items

Fried Chicken

Pulled Pork BBQ

Roasted Chicken

Meatloaf with Blackberry "Catchup"

Fried Catfish with Tartar Sauce

Seasonal Vegetable Risotto

Pre-Select 1 Dessert

Blackberry Cobbler

Peach Pie or Cobbler

Bread Pudding

Derby Pie

\$30 ALL INCLUSIVE PER PERSON

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Appalachian Buffets (10+ People)

Ice Water, Ice Tea, Signature Spoonbread

Grilled Cheese Sandwich and Chili - \$13

Sour Cream, Green Onions, Shredded Cheddar Cheese, and Assorted Crackers

Taste of The South - \$11

Soup Beans, Corn Bread, Fried Potatoes, Sliced Tomatoes, Diced Onions



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Italian Buffet

(20 Guest Minimum)

Iced Water
Iced Tea
Spoonbread & Butter
Pre-Selected Choice of Salad

Mixed Greens

Served with Shredded Carrot, Grape Tomatoes & Croutons
and Choice of Dressing

Tavern Classic Caesar Salad

Chopped Romaine, Asiago, Croutons and Caesar Dressing

Garlic Bread

Penne Pasta with Marinara Sauce

Penne Pasta with Alfredo Sauce

Add Grilled Chicken, or Vegetables \$2 per person

Gluten Free Pasta Available \$5 per person

\$20 for Adults

\$12 for Children (12 or under)

(plus tax and 20% gratuity)

Add Cheese Cake for \$5.00 per Person

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Special Occasion Menu

Choose one of the following items for \$65

- Fried Green Tomato Caprese (Vegetarian) -40 pcs**
- Chicken Salad Phyllo Tart - 60 pcs**
- Dr. Pepper Meatballs- 80 pcs**
- Blackberry & Brie Canape (Vegetarian) -40 pcs**
- \Pimento Cheese Fritters with Pepper Jelly -60 pcs**
- Chicken & Waffle Bites - 40 pcs**
- Walnut & Mushroom Pâté (Vegan & GF) - 40 pcs**

Choose one of the following items for \$75

- Crab Cakes with Roasted Jalapeño Remoulade - 80 pcs**
- Shrimp Cocktail with Cocktail Sauce (Gluten Free) -80 pcs**
- Butter Bean Hummus with Pita Crisps (Vegan) -60 pcs**

Reception Presentations:

Vegetable Crudités with Dip (Vegetarian, Vegan Possible, Gluten Free) \$3 per guest
Celery, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers, and assorted seasonal offerings with Ranch Dip and Butterbean Hummus.

Fresh Fruit Platter (Vegan, Gluten Free) \$3 per guest Cantaloupe, Honeydew, Strawberries, Pineapple, Blueberries, Oranges, and assorted seasonal offerings presented beautifully.

Imported & Domestic Cheese Display (Vegetarian, Gluten Free Possible) \$4.50 per guest
Various cheeses including Swiss, Colby, Pepper Jack, Cheddar, and Gouda, creatively presented with crackers on the side.

Carving Station \$6 per guest Chef carved Ham with Grain Mustard, Turkey with Cranberry Relish, or Roast Beef with Horseradish Cream. All choices served on Silver Dollar Rolls.

(plus tax and 20% gratuity)

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Freshly Prepared Desserts

Derby Pie
Peach or Apple Pie
Red Velvet Cake
Coconut Cake
Chocolate Cake
Carrot Cake
Cheesecake with Topping (Chocolate, Strawberry, or Raspberry)
Dark Chocolate Torte
Banana Pudding Parfait with Vanilla Wafers
Raspberry Sorbet with Fresh Berries

Dessert Station
20 Guest Minimum

Cherry Crisp
Assorted Cobbler
Bread Pudding with Caramel Sauce

\$5.50 per Person
Includes Coffee Service

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