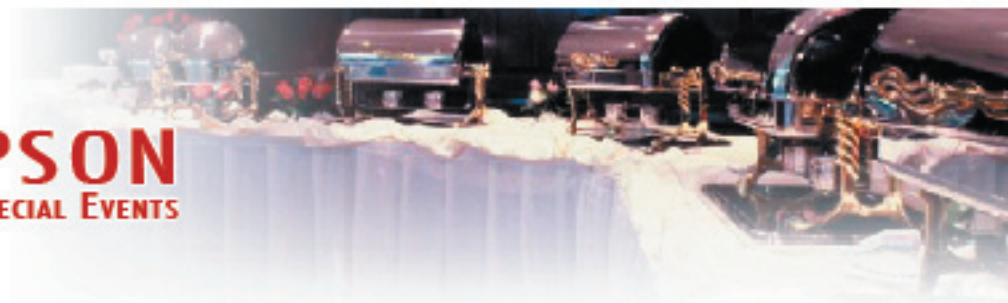




THOMPSON

CATERING & SPECIAL EVENTS



Reception Buffet Menu

Prices include silver chaffing dishes and serving utensils. We use high quality scrollware disposables. Thompson's will manage entire event, including setup, serving, and cleanup of our area. Uniformed staff on duty.

One Entrée	Two Entrée	Three Entrée
\$14.50	\$16.50	\$18.50

Entrees Select one, two or three

- Boneless Chicken Breast w/ Mushroom Wine Sauce
- Grilled Marinated Boneless Breast of Chicken
- Roasted Mediterranean Chicken
- Country Fried Chicken w/ Cream Gravy
- Savory Chicken Roulade
- Cornish Hen Parisienne w/ Wine Mushroom Sauce
- Sliced Roast Loin of Pork Natural Gravy
- Baked Stuffed Pork Chops w/ Herb Dressing
- Grilled Marinated Butterfly Pork Chops
- Sliced Top Round of Beef in Natural Gravy
- Roast Breast of Turkey Combread Dressing
- Old Fashion Ham in Savory Sauce
- Meat Lasagna – Vegetable Lasagna
- Kentucky Hot Brown Casserole

Vegetables Select Two

- Sweet Potato Souffle w/ Streusel Topping
- Spinach Souffle w/ Cracker Topping
- Pork Seasoned Greens w/ Vinegar
- Summer Fresh Vegetable Medley
- Classic Green Bean Casserole
- Country Style Green Beans
- Baked Macaroni & Cheese
- Greek Style Green Beans
- Southern Corn Pudding
- Herb Roasted Potatoes
- Party Mashed Potatoes
- Honey Glazed Carrots
- Parsley New Potatoes
- Sweet Peas & Onions
- Buttery Lima Beans
- Garlic Cheese Grits
- Au Gratin Potatoes
- Broccoli Casserole
- Buttered Corn
- Rice Pilaf

Salad Select One

- Greek Salad w/ Homeade Grecian Dressing
- Fresh Greens with Ranch & 1000 Island
- Deluxe Tossed Salad w/Chef Dressing
- Garden Vegetable Pasta Salad
- Caesar Salad
- Baked Potato Salad
- Bowtie Pasta Salad
- 7-Layer Pea Salad
- Fresh Fruit Salad
- Macaroni Salad
- Cole Slaw

Dessert Select One

- Double Chocolate Sheet Cake
- Red Velvet Cake
- German Chocolate Cake
- Strawberry Short Cake
- Carrot Cake
- Orange Cake
- Coconut Cake
- Cheesecake w/ Fruit Sauce
- Double Fudge Brownie
- Luscious Lemon Bars
- Banana Pudding
- Fruit Cobbler

Specialty Items Priced Separately

- USDA Choice Prime Rib of Beef
- 9oz Salmon or Halibut Steaks
- 10oz Choice Sirloin Steaks
- 12oz Choice Ribeye Steak
- St. Louis Style Ribs
- 8oz Filet Mignon
- Roasted Baby Lamb Chops

Breakfast Menus

Continental

Assorted pastries, bagels and cream cheese, fresh seasonal fruit, assorted chilled juices, fresh brewed coffee. \$8.50

Coffee and Pastries

Assorted doughnuts, pastries and freshly brewed coffee. \$6.50

Breakfast Buffet 1

Assorted chilled fruit juices, diced fresh fruits, fluffy scrambled eggs, crisp bacon strips and sausage, breakfast potatoes, biscuits and southern creamy gravy, fresh brewed coffee. \$12.50

Breakfast Buffet 2

Sausage & Egg Casserole, Fresh Fruit, Sliced French Bread, Juice & Coffee Service. \$11.50