

# Prairie Bluff

## Celebration of Life Menu

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\$30 per person

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### **ENTRÉE INCLUDES:**

GARDEN SALAD, ROLLS AND BUTTER W/ CHOICE OF DRESSING  
RANCH / ITALIAN / THOUSAND / CREAMY GARLIC / BLEU CHEESE /  
FRENCH / CAESAR / BALSAMIC

### **POTATO CHOICE:**

ROASTED GARLIC MASH, HERB ROASTED RED POTATOES, CILANTRO LIME  
ORZO, WHITE & WILD RICE PILAF, MASHED SWEET POTATO, BAKED  
POTATO

### **VEGETABLE CHOICE:**

OVEN ROASTED VEGETABLE, HONEY GLAZED BABY CARROTS, BACON  
BRAISED BRUSSEL SPROUTS, VEGETABLE MEDLEY, GREEN BEANS WITH  
BACON & TOASTED ALMONDS

### **BEVERAGES:**

COFFEE, WATER, AND YOUR CHOICE OF ICED TEA OR LEMONADE ON  
THE TABLES. HOT TEA IS AVAILABLE UPON REQUEST. SODA IS AVAILABLE  
FOR AN ADDITIONAL CHARGE.

### **DESSERT CHOICE:**

VANILLA ICE CREAM OR COOKIES & BROWNIES

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### **CHOICE OF ONE ENTRÉE:**

- CHICKEN BREAST – HERB ROASTED, CHAMPAGNE, PICATTA OR MARSALA
- BOURBON GLAZED PORK LOIN
- SMOKED PULLED PORK
- BAKED MOSTACCIOLI
- PRAIRIE BLUFF POT ROAST
- SLOW ROASTED ROAST BEEF W/ MUSHROOM DEMI
- CHICKEN PARMESAN WITH TOMATO BRUSCHETTA RELISH
- BLACKENED MAHI WITH PINEAPPLE CITRUS SALSA
- APPLE WALNUT STUFFED PORK LOIN WITH APPLE BRANDY GLAZE
- SLOW ROASTED ITALIAN BEEF WITH ROLLS

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**BARTENDER: \$20/HR**

*Multiple entrée pricing dependent on entrée choices. Final price will be determined on proposal. All meals are subject to 18% service charge plus 10% sales tax. A deposit is required to confirm any date. All pricing includes table and chair set up and tear down, as well as white table linens and napkins. Payments can be made with credit card, check or cash.*