

weddings, receptions & reunions

VIP Treatment 1: (Buffet style service)

Dinner includes Garden or Caesar Salad, Potato, Rice or Pasta, Vegetable, and Rolls & Butter.

Grilled Chicken Piccata (Creamy Lemon Caper Sauce)	\$18
Chicken Supreme (Mushroom & Brandy Cream Sauce)	\$18
Chicken deLendrecie (VIP's Signature Cordon Bleu)	\$19
Chicken Marsala (A rich Mushroom & Marsala Wine Sauce)	\$19
Slow-roasted Prime Rib Au Jus (chef carved)	\$24
7-ounce Filet Mignon (ask about outdoor grilling)	\$25
Baked Pit Ham (with Bourbon-Peach Glaze)	\$18
Roast Pork Loin (with creamy Dijon Peppercorn Sauce)	\$18
Bourbon-marinated Pork Loin (with Sweet Pineapple Bourbon Sauce)	\$19
Jamaican Spiced Pork with Caramelized Pineapple Salsa.	\$19

Vegetables: Honey-glazed Carrots, Green Beans, Corn O'Brien, Potatoes, Etc.: Mashed, Garlic Mashed, Parsley Buttered, Baked, Scalloped, Oven-Roasted Baby Red, Au Gratin, Blended Wild Rice.

VIP Specialty Buffets

Fiesta Buffet	\$16
Make your own Taco & Salad Bar Chicken or Beef Enchiladas Spanish Rice Tortilla Chips, Salsa & Guacamole	
Grandma's Choice	\$19
Roast Turkey or Roast Pork Loin with Mashed Potatoes, Stuffing, Gravy and Vegetable, Rolls and Butter	
Steaks & Bakes	\$24
Garden Salad & Choice of Dressings 10-ounce Choice-cut Rib Eye Steak Baked Potatoes, Butter & Sour Cream Honey-Glazed Carrots Rolls & Butter	
Cold Sandwich & Salad Bar	\$17
Ham, Turkey & Roast Beef Sandwiches served on white and whole wheat buns Cheese, Pickles, Lettuce, Tomatoes, Condiments, Potato Chips, Pasta Salad & Vegetable Tray with Dip	

Hawaiian Luau **\$18**
Pacific Pasta Salad
Roast Pork with Sweet & Sour Pineapple Glaze
or Chicken & Pineapple & Pepper Kabobs
Stir-fry Vegetables

Taste of Italy **\$18**
Caesar or Garden Salsa
Spaghetti & Meatballs
or Chicken Fettucine
Garlic Bread

VIP Picnic **\$18**
Hamburgers, Cheese & Pickle
Hot Dog & Condiments
Potato or Pasta Salad and Baked Beans
Fresh Fruit Bowl
(\$75 grill charge)

Hot Meat Sandwich & Salad Bar **\$18**
BBQ Pork, Baked Ham
or Turkey on Kaiser Buns
Pickles, Baked Beans, Potato Chips
& Pasta Salad

Brunch Menus

Perfect for Gift Openings

Complete Breakfast Buffet

For a minimum of 15 people **\$10.50**
Housemade Quiche
Assorted Danish Pastries, Muffins or Bagels
Fresh Seasonal Fruit
Assorted Juices and Coffee

ViP Breakfast Buffet

For a minimum of 20 people **\$11.95**
Ham & Cheese Egg Bake
Bacon or Sausage Links
Assorted Danish Pastries, Muffins or Bagels
Country-Fried Potatoes
Assorted Juices and Coffee

Beverages

Coffee: Regular or Decaf: \$17 per gallon
Punch: Ruby Red or Golden Glow (lemon-lime): \$17 per gallon

Champagne Punch for \$28 per gallon
Mimosa: Available for \$6 per person
Beer and Wine: Please inquire about our selection
Note: One gallon of beverage will serve approximately 20 people.

Policies & Information

We at The VIP Room want to thank you for the opportunity to help you celebrate this special day. We want to be sure you receive the VIP treatment.

For Prestige Ware and real silverware, add \$1.75 to the price of each meal. For china plates, cups, silverware and water glasses, add an additional \$5 to the price of each meal. If your venue has its own china, etc., there is no china charge. Wine glasses are \$1.50 each. Linen tablecloths are \$4 and \$5, depending on size. Linen napkins are 35 cents each. Skirting is available for \$25 each.

Wait staff is available for \$15 per hour per server. Cake service is available for 50 cents per person.

An 18 percent gratuity and tax will be added to all food & beverages. Note: The stated price applies to cash and check transactions. A 4 percent charge will be added to credit card transactions.

The VIP Room is the perfect location for rehearsal dinners and is available evenings and weekends for up to 60 guests. It is also available for bridal showers, anniversaries, birthdays or any private affair. The VIP Room is available for a \$60 room fee plus tax.

Call (701) 293-1999
Visit our web site: www.eatatvip.com

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