



Corporate Function Menu

Morningside Inn is proud to present this menu created by Executive Chef Timothy Erfourth. Within you will find a wonderful array of tastes and styles uniquely suited to any corporate or social function. Our efforts with this menu have been directed at providing corporate event and meeting planners with meals they will be proud to serve their coworkers or clients. We have attempted to include everything necessary for a complete meal with our packages, while offering options that make it easy to customize.

Continental Breakfast

3.95 includes Fresh hot Coffee, Tea, Hot Chocolate, and Fruit Juices, served with freshly baked Muffins.

Additional Options for Continental Breakfast

Seasonal Fresh fruit platter \$1.95

Assorted Bagels \$.95

Coffee cake \$.95

Fresh Doughnuts\$.95

Southern style Cheese/Herb Biscuits \$.95

(Bagels, coffee Cake, Doughnuts or Biscuits can be substituted for the Muffins on the continental breakfast)

Hot Breakfast

Hot breakfasts include Coffee Tea, and Juices

Plated Scrambled eggs

Freshly scrambled Eggs served with Bacon, Sausage, home fried potatoes and a Southern style Biscuit

Combo Breakfast Platter

Same as above with the addition of your choice of one, French toast or Pancakes

Hot Breakfast Buffet

Freshly scrambled Eggs, Bacon, Sausage, Home Fried Potatoes Fresh Fruit and Southern Style biscuits

Add Pancakes or French Toast to the buffet

Morning and afternoon Breaks

Coffee, Tea, and Sodas

Fresh baked Cookies

Chips Pretzels, Snack Mix, and Nuts

Lunch Menu

\$13.95 Includes Soup, Entrée, Dessert and Beverages

Sesame Soy Salad

A blend of Mesclun Greens with Asparagus, Strawberries, Cantaloupe, Snow Peas, and Scallions tossed in Sesame Soy Vinaigrette served topped with your choice of one Chicken or Salmon

Morningside Chef Salad

Julian strips of Turkey, Ham, Swiss and Cheddar Cheese on a bed of fresh greens topped with Cherry Tomatoes, Cucumber slices, and Black Olives with your choice of two dressings on the table.

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed with our own Caesar Dressing, homemade Croutons, freshly grated Parmesan Cheese and topped with Grilled Boneless Breast of Chicken

Raspberry Chicken Salad

Boneless Breast of Chicken marinated in raspberry marinade grilled and served on a bed of Fresh Spinach topped with Fresh Raspberries, Blue Cheese Crumbles, and Raspberry Vinaigrette

Soup and Sandwich Buffet

An assortment of meats and cheeses including Roast Turkey, Ham, Roast Beef, Cheddar, Swiss and Provolone, beautifully displayed and served with Lettuce, Tomato, Onions, Assorted relish plate, Mayonnaise, whole grain Mustard, Horseradish Cream, assorted breads and your choice of side salad.

An additional side may be added for \$1:00 per person

Build your own Salad Buffet

Fresh Salad Greens served with assorted Seasonal Vegetables, Crumbled Bacon, Grated Cheese, Cherry Tomatoes, Onions, Cucumbers, Homemade Croutons, Dressings, Tuna and Chicken Salad, Rolls and Butter

Soup Selections

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| <i>Chicken and Leek</i> | <i>Cream of Broccoli</i> |
| <i>Cream of Tomato</i> | <i>Beef Vegetable</i> |
| <i>Cream of Mushroom</i> | <i>Mushroom Barley (vegan)</i> |
| <i>Vegetarian Vegetable (vegan)</i> | <i>Hearty Western Beef and Bean</i> |
| <i>Old Fashioned Potato Soup</i> | |

Side Salad Suggestions

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| <i>Greek Pasta Salad</i> | <i>Fresh Fruit Salad</i> |
| <i>Couscous salad</i> | <i>Red Skinned Potato Salad</i> |
| <i>Cole Slaw</i> | <i>Tossed salad</i> |

Buffet Lunch Selections

Southwestern Buffet \$13.95

Fill your large warm flour tortilla with our selection of Beef or Chicken Fajita meat marinated in fresh lime juice and tequila, Black Beans, and Spanish rice then top it with Fresh Pico De Gallo, Guacamole', Lettuce, Jalapeños, Shredded Cheddar Cheese and Sour Cream.

Spaghetti Buffet \$13.95

Spaghetti noodles cooked and tossed in Olive oil with your choice of Meat or Vegetarian Marinara sauces served with freshly grated Parmesan Cheese, Tossed Salad, and Garlic Bread



Build Your Own Buffet

The items listed below are available to groups with greater than 30 attendees.

Luncheon Buffet includes your choice of one entrée and two sides \$16.95

Dinner Buffet includes your choice of two entrée and two sides \$23.95

All buffets come with coffee, tea, rolls, and butter and your choice of dessert

Hot Entrees

Breast of Chicken stuffed with Apple and Raisin Stuffing

Tender breast of Chicken stuffed with Apple and Raisin Stuffing and served with Chicken Cream Sauce

Rosemary Roast Beef

Top Round of Beef marinated with Kosher salt, Fresh Garlic, Fresh Rosemary and Cracked Black Pepper roasted to perfection, sliced and served in delicious Pan Gravy

Stuffed Shells in Marinara

Giant Pasta Shells stuffed with Ricotta Cheese served in Marinara Sauce with freshly grated Parmesan and Mozzarella cheese on top

Ginger Orange glazed Chicken Breast

Tender Boneless breast of Chicken marinated with Orange Zest and Fresh Ginger served in an Orange Glaze

Sliced Ham with Brown sugar Orange glaze

Locally cured Ham baked with Cloves and Dijon Mustard, sliced and served with an Orange Glaze made from the pan drippings.

Penne Pasta with Marinara

Penne Pasta cooked with fresh vegetables served in Marinara Sauce topped with freshly grated Parmesan and Mozzarella Cheese

Sautéed breast of Chicken with Dijon Cream Sauce

Tender Boneless Breast of chicken served in a Chicken Cream Sauce flavored with Dijon Mustard

Hot Side dishes

Herb Roasted Potatoes

Green Beans with Almonds and Red Peppers

Broccoli with Red Peppers

Fresh Vegetable Medley

Roasted Garlic Mashed Potatoes

Rice Pilaf

Peas, Carrots and Pearl Onions

Cold Side Dishes

Cold side dish can be added to any buffet for \$2.00 per person

Tossed Salad

Mesclun Salad

Caesar Salad

Greek Pasta Salad

Couscous salad

Plated Meals

Luncheon *single entrée* \$18.95 *Double entrée* \$20.95

Dinner *single entrée* \$25.95 *Double entrée* \$30.95

Includes salad, two side selectins, and dessert

Breast of Chicken "Cordon Bleu"

Tender breast of chicken stuffed with Ham and Swiss Cheese breaded and baked served topped with Hollandaise Sauce

Chicken Breast "Italiano"

Tender Breast of Chicken stuffed with Roasted Red Peppers, Fresh Mozzarella and Fresh Basil

Breast of Chicken with Brandied Dijon Sauce

Boneless Breast of Chicken sautéed in Butter and served with a Brandied Dijon Cream Sauce

Fresh Filet of Salmon

Fresh Filet of Salmon seasoned with Lemon Pepper and served with Lemon Dill Beurre Blanc

Filet of Flounder "Florentine"

Filet of Flounder seasoned with Fresh Lemon Juice and White Wine, stuffed with a Spinach and Parmesan stuffing and served with Lemon Dill Beurre Blanc

Top Sirloin Steak

Fresh Top Sirloin of Beef cut in house grilled to perfection served topped with our own Steak Butter

Prime Rib of Beef

Boneless Prime Rib of Beef, seasoned with Kosher Salt, Fresh Garlic, Fresh Rosemary, and Cracked Black Pepper, cooked Medium and served with its own Au Jus

Side Selections

Sautéed Summer Squashes

Zucchini Provençal

Steamed Fresh Vegetable Medley

Herb Roasted Potatoes

Rice Pilaf

Wild Rice with Fresh Herbs and Mushrooms

Parsley Boiled Potatoes

Dessert Menu

Chocolate Oblivion

A rich flourless chocolate cake served with Raspberry Coulis

Angel Food Cake with Fresh Fruit

The delicate flavor of Angel food cake served with Sweetened Fresh Fruit

Bread Pudding with Whiskey Sauce

A southern favorite made with French Bread and served topped with sweet Bourbon sauce

Fruits of the Forest Pie

A freshly baked pie filled with Black Berries, Pears, and Strawberries served warm with Vanilla Ice Cream

Fresh Fruit Tartlet

Seasonal Fresh Fruit served in a Shortbread Tart shell lined with Chocolate and filled with our Vanilla Pastry Cream

Chocolate Mousse with Raspberry Coulis

Classic Chocolate mousse made with Dark chocolate and served in a Chocolate cup with Raspberry coulis and Fresh Whipped Cream

Key Lime Pie

Classic Key Lime pie served with Fresh Whipped Cream

Chocolate Cake with Raspberry Buttercream

Layers of Dark Chocolate Cake separated with light Raspberry Buttercream and covered in Ganache

Carrot Cake

Rich Carrot cake layered with Cream Cheese Frosting

Pumpkin Ice Cream Pie

Our own Recipe! Creamy Pumpkin Mousse swirled with Vanilla Ice Cream in a Graham Cracker crust and topped with Real Maple Syrup

Peach Melba Pound Cake

Slices of Pound Cake served with sweetened Peach slices and Vanilla Ice Cream topped with Raspberry sauce and Fresh Whipped Cream

Assorted Mini Pastries

A Delightful assortment of fresh made pastries including Tarts, Éclairs, Chocolate Covered Strawberries, Mini Cakes, and Cream Puffs

Apple Crisp

Freshly baked Apple Crisp served with Vanilla Ice Cream

Self-Made Ice Cream Sundae

Vanilla and Chocolate Ice Cream served with your choice of toppings including Hot Fudge, Mini M&Ms, Sprinkles, Maraschino Cherries, and Freshly Whipped Cream