



Richland

Events Coordinator:

Jennifer Heffelfinger

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Menu

~ Choose Two ~

Golden Breaded Chicken Filets
Chicken Cordon Bleu
Chicken Stuffed with Broccoli and Cheese
Glazed Ham with Pineapple
Traditional Halupki (Pigs in a Blanket)
Italian Meatballs in Tomato Sauce

~ Choose One ~

Buttered Mashed Potatoes w/Gravy
Garlic Mashed Potatoes
Parsley Red Skin Potatoes
Rice Pilaf
Rigatoni Pasta with Tomato Sauce
Baked Ziti

~ Choose One ~

Cut Green Beans
Vegetable Medley
Broccoli and Cheese
Buttered Whole Kernel Corn
French Style Green Beans

Included with menu:

Tossed Salad with House Italian Dressing or
Cole Slaw • Rolls with Butter • Fresh Hot Coffee

\$14.25 per person

Please add 6% Tax.

(Silverware, Disposable Plates & Napkins)

We kindly ask for your cooperation concerning the following guidelines.

- Confetti is not permitted inside or outside of the facility.
- We ask that you do not tape anything to the metal portion of the walls, woodwork or the doors.
- You may use push pins in the carpeted portion of the walls only.
- You are not permitted to disturb the ceiling tiles in anyway.
- If you choose our linen service, we ask that all candles are placed in containers that will not spill the wax onto the tables. **Tapered candles are not permitted.**

We appreciate your consideration of the above guidelines.

