



Banquet & Catering Menu

If there is an item you'd like that is not on our catering menu, our catering staff will work with you to fill your needs.



APPETIZERS

FRESH FRUIT TRAY
A selection of seasonal fresh fruits with yogurt dipping sauce
Party of 50 - \$60.00
Party of 25 - \$40.00

FRESH FRUIT AND CHEESE TRAY
A combination of fresh fruit and cheeses with yogurt dipping sauce and assorted crackers
Party of 50 - \$65.00
Party of 25 - \$45.00

VEGETABLE TRAY AND DIP
A variety of crisp vegetables with Parmesan Peppercorn Ranch Dip
Party of 50 - \$50.00
Party of 25 - \$30.00

CHEESE TRAY
Imported and Domestic cheeses with assorted crackers
Party of 50 - \$65.00
Party of 25 - \$45.00

HICKORY SMOKED RIBS
Specially trimmed St. Louis style ribs, seasoned with our award winning rub
Full Slab (approx 13 ribs) - \$15.95

PEEL & EAT SHRIMP
Jumbo cold spicy boiled shrimp with cocktail sauce
Per Pound - \$20.00

CHEDDAR & BACON POTATO SKINS
Per 50 pieces - \$35.00

STUFFED MUSHROOMS MADEIRA
Mushroom caps filled with crabmeat, cream cheese and chives and baked with a touch of Madeira Wine
Per 25 Pieces - \$30

SMOKED SALMON
Fresh smoked Atlantic salmon with horseradish, capers, onions, lemon and crackers
Per Pound - \$19.00

MOZZARELLA STICKS
Per 50 Pieces - \$35.00

CHICKEN STRIPS
Served with a side a honey mustard and our own BBQ sauce
Per Pound - \$15.00

SILVER DOLLAR SANDWICHES
Multi-grain and sourdough rolls with choice of turkey, ham or beef brisket.
Per Dozen - \$16.00

BACON AND WATER CHESTNUTS
Per 25 Pieces - \$35.00

ITALIAN SALAMI CORONETTES
Served with Cream Cheese
Per 25 Pieces - \$30.00

MEATBALLS
Sweet-n-sour, Swedish or BBQ
Per 50 Pieces - \$35.00

SPINACH & ARTICHOKE DIP
Spinach, artichoke hearts, garlic and spices in a blend of cheeses with tortilla chips
Party of 25 - \$40.00

MESQUITE CHICKEN QUESADILLA
Per 50 Pieces - \$65.00

BREADED MUSHROOMS
Per 50 Pieces - \$30.00

CHICKEN WINGS
Buffalo style or Southern Fried
Per 25 Pieces - \$20.00

CRAB RANGOON ROLLS
Wontons filled with a rich crabmeat and cream cheese mixture with sweet and sour sauce
Per 25 Pieces - \$35.00

TORTILLA CHIPS & PICANTE SALSA
Per Party of 25 - \$25.00

TOASTED BEEF RAVIOLI
Per 50 Pieces - \$75.00

POTATO CHIPS & DIP
Per Party of 25 - \$20.00

SWEETS – CHOCOLATE COVERED STRAWBERRIES
Per Dozen - \$25.00

SWEETS – MINI CHEESE CAKES
Per Dozen - \$15.00

SWEETS – ASSORTED COOKIES
Per Dozen \$15.00

SWEETS – PETIT FOURS
Per Dozen - \$18.00



Banquet & Catering Menu

If there is an item you'd like that is not on our catering menu, our catering staff will work with you to fill your needs.



LUNCHEON BUFFETS

(Minimum of 35 Guests)

All luncheon buffets include Iced Tea and Coffee

Applicable sales tax and 18% service charge will be added to all buffets

DELI BUFFET - \$9.95/person

Cold sliced roast beef, ham and turkey, assorted cheeses, breads, relish and condiment tray, coleslaw, potato salad, cottage cheese, tossed green or Caesar salad

SOUP & SALAD BAR BUFFET - \$8.95/person

Soup of the Day, Chef Salad Bar including cheddar and swiss cheeses, smoked turkey, diced ham, black olives, hard boiled eggs, tomatoes, red onion, cucumbers, carrots, bacon, croutons, marinated vegetable salad, cottage cheese, three-bean salad and rolls.

CLASSIC BBQ BUFFET

2 Entrees: \$9.95/person 3 Entrees: \$11.95/person

Pulled Pork, smoked beef brisket, pork steak, smoked chicken, smoked turkey, Smokehouse beans, coleslaw, homestyle green beans, marinated vegetable salad, three-bean salad, potato salad, relish tray and bread.

ITALIAN BUFFET - \$9.95/person

Lasagna or vegetable lasagna, toasted ravioli with marinara, spaghetti with meat balls, marinated vegetable salad, three-bean salad, tossed green salad and garlic bread.

HOUSE BUFFET - \$11.95/person

Fried chicken, hot sliced roast beef, hot sliced honey glazed ham, mashed potatoes and gravy, whole kernel corn, homestyle green beans, tossed green or Caesar salad, marinated vegetable salad and dinner rolls

DESSERT (choose one) – additional \$1.25/person

Carrot cake, lemon cake, chocolate brownie or fruit cobbler.
Cookies Per dozen - \$12.00

DINNER BUFFETS

(Minimum of 35 Guests)

All dinner buffets include Iced Tea and Coffee

Applicable sales tax and 18% service charge will be added to all buffets

PRIME BUFFET

Hand Carved Prime Rib and choice of

1 Entrees: \$19.95/person 2 Entrees: \$21.95/person

Carved honey glazed ham, baked salmon, chicken Florentine, chicken marsala

HOUSE BUFFET

2 Entrees: \$13.95/person 3 Entrees: \$15.95/person

Fried chicken, carved roast beef, carved honey glazed ham, carved pork loin, carved smoked turkey

ALL BUFFETS INCLUDE:

3 assorted salads, tossed salad with two dressing choices, relish tray and dinner rolls.

All dinner buffets also include a choice of two vegetables and two carbs

Vegetables

Green Beans Almandine - Corn O'Brien
Cauliflower & cheese sauce - Brussels Sprouts
Baby Buttered Carrots - Broccoli with cheese sauce

Carbohydrates

Mashed Potatoes and Gravy
Potatoes Au Gratin - Baked Potato
Wild Rice - Smokehouse Beans

DESSERTS

Add \$1.25/person for

Carrot Cake, Lemon Cake, Chocolate Brownie or Fruit Cobbler

Add \$2.25/person for Homemade Pie by Fulton's own Jessie Glover

Cherry, Apple, Peach, Blackberry, Pecan, Coconut Crème, Chocolate Crème or Lemon Meringue



Banquet & Catering Menu

If there is an item you'd like that is not on our catering menu, our catering staff will work with you to fill your needs.



DINNER ENTRÉE SELECTIONS

- PRIME RIB: Aged Prime rib of beef, slowly roasted with selected seasonings and served au jus. \$21.99.
- FRESH ATLANTIC SALMON: Broiled fresh salmon filet with a citrus Chardonnay butter sauce. \$18.99
- RIBEYE: 12 oz. tender aged beef from the heart of the Prime Rib. \$21.99
- FILET MIGNON: The most tender cut of beef, 8 oz. \$22.99
- SIRLOIN: 10 oz., specially seasoned and flame grilled center cut USDA choice sirloin. \$15.99
- STRIP STEAK: 14 oz USDA choice strip loin. \$22.99
- CHICKEN CORDON BLEU: Boneless breast of chicken stuffed with specially seasoned ham and Swiss cheese, breaded, deep fried and topped with Cheddar sauce. \$15.99
- SMOKEHOUSE STEAK: One full pound of slowly smoked center cut pork steak. \$12.49
- CHICKEN MARSALA: Sautéed chicken breast with mushrooms and scallions in a Marsala wine sauce. \$14.99
- BLUE RIBBON PORK CHOP: One pound center cut loin chop rubbed with our special seasonings and slowly smoked over hickory. \$15.49
- GRILLED LEMON CHICKEN & FETTUCINE: Breast of chicken marinated in lemon juice, white wine and herbs, grilled and served with Fettuccine Alfredo. \$13.99
- FRIED CHICKEN: Four pieces of golden fried chicken. \$12.99

These dinner entrees are served with a house salad and dinner rolls and a choice of baked potato, wild rice blend or vegetable of the day. One side must be chosen for the entire group in advance.

To add a cup of soup - \$1.75/person

To add a second side dish - \$1.25/person

Sales Tax and 18% service charge will be added to the above prices.



Banquet & Catering Menu

If there is an item you'd like that is not on our catering menu, our catering staff will work with you to fill your needs.



SIR WINSTON'S BANQUET & MEETING POLICIES

- All reservations are considered tentative until a deposit is received.
- A minimum of \$100 deposit is required on all functions.
- Deposits will be refunded subject to a charge representing expenses incurred by Sir Winston's, from cancellation of, or losses and damages occurring, during your function.
- Deposits will be refunded in full if cancellation occurs 60 days prior to your function date. After 60 days there will be no deposit refunded.
- Menu selection must be made at least seven (7) days prior to the function.
- To assure proper service and meal preparation, a guarantee guest count must be specified 48 hours prior to your event.
- All charges for meal functions will be based on the guarantee or the actual number served, whichever is greater.
- All food and beverages must be purchased through Sir Winston's with the exception of wedding cakes.
- Menu and prices will be guaranteed 90 days prior to the function date. Menu prices may change without notice prior to 90 days.
- Sir Winston's reserves the right to inspect and control all functions held on our premises.
- A more appropriate room may be substituted at Sir Winston's discretion if the group increases/decreases from the original count, or if Sir Winston's schedules a second event.
- No staples, tacks or adhesive allowed on any point or wallpaper at any time. If you must use -- there will be an extra charge for clean up of confetti, rice, etc. Decorations must have prior approval from Sir Winston's management.
- All federal, state and local laws with regard to food and beverage purchases and consumption will be strictly adhered to. We will not serve, or allow to be served, alcoholic beverages to any one under the legal drinking age or any parties considered under the influence of alcohol.. The sponsor of the function acknowledges this criteria.
- All charges must be paid on the day of the function, prior to the departure, unless credit has been established and authorized two weeks in advance and proper credit applications completed.

LUNCH AND DINNER ENTREE SELECTIONS

Groups of less than 20 may order off the full dinner menu.

Groups of 20-35 may select a limited menu of up to 4 entrees.

Groups over 35 must choose the same plated entree for the entire group or select from one of our dinner buffets.

ROOM RENTAL CHARGES

There is no room charge for either of Sir Winston's banquet rooms if minimum purchases are met. One-half of the food and beverage purchased, except cash bars, will be applied as credit toward the room rental fee. For all-day seminars, the room charges apply.

THE TRUMAN ROOM: Capacity 32 (minimum requirement of 15 people)

Sunday through Thursday	\$50 per day	After 4:00 PM - \$100 per day
Friday and Saturday	\$75 per day	After 4:00 PM - \$150 per day

THE CHURCHILL ROOM: Capacity 200 (minimum requirement of 40 people)

Sunday through Saturday	Evening use requires a minimum of \$1,200	
Friday and Saturday	\$350 per day	After 4:00 PM - \$750



Banquet & Catering Menu

If there is an item you'd like that is not on our catering menu, our catering staff will work with you to fill your needs.



BANQUET BAR FACILITIES

CASH BAR: \$25 for set-up and bartender's first hour
 \$10 per hour per bartender thereafter
 Two bartenders are scheduled for all parties over 75 people.
 Individual drink prices apply.

OPEN BAR: \$25 for set-up and bartender's first hour
 \$10 per hour per bartender thereafter
 18% of bar sales. You are charged by the drink.

CASH BAR PRICING

House Drinks \$3.75

Call Drinks \$4.00/\$4.50

Domestic Bottled Beer \$2.75

Import/Micro Bottled Beer \$3.75

Soft Drinks \$1.75

House Wine - Glass \$3.75/\$4.00

House Wine - Bottle \$14.95

(Chardonnay - Cabernet - Sauvignon - Merlot - White Zinfandel)

CORKAGE FEE: There will be a \$10.00 per bottle corkage fee for all parties that wish to bring their own bottles of wine or champagne. We will supply all glassware and service. All alcoholic beverages except wine or champagne must be purchased from Sir Winston's.