

In House Parties

On parties of 20 or more we recommend a set menu. We will work with you to develop a custom menu for your Party. A great starting point is our breakfast, lunch and dinner menus. Upon your reservation you will be assigned an event planner that will help you through the menu selection and planning. Please contact us at either location for more details. Lafayette (765)474-6618 or West Lafayette (765) 497-3164

Sample Menus

<p>Wayne Tipp Baptist Church Valentines Dinner</p> <p>Salad or Soup Chicken Noodle Beef Barley Or Garden Salad</p> <p>California Cobb Lettuce, mushrooms, bacon bits, diced egg, fire-grilled chicken. Topped with diced tomatoes and shredded cheese</p> <p>Roast Sirloin of Beef Served with peppercorn gravy and mashed potatoes.</p> <p>Ocean Perch Fried to a golden brown and served with our own tartar sauce</p> <p>Chicken Parmigiana A bed of spaghetti with marinara sauce, topped with a chicken breast smothered with mozza- rella cheese. Served with toasted garlic bread and your choice of soup or salad.</p>	<p>Happy Holidays Smith & Jones Farms</p> <p>Salad or Soup Potato Lentil Garden Salad</p> <p>Entrées Garlic Herb Chicken Served with sautéed mushrooms & spinach</p> <p>Roast Sirloin of Beef Served with peppercorn gravy</p> <p>Ribs and Chicken Half a rack of Ribs and Chicken Fingers</p> <p>Pork Loin Steak Served with sautéed green peppers and onions.</p> <p>All Entrees will be served be with a Baked Potato.</p>
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35 Person Minimum - Sales Tax not Included

General Guidelines

Breakfast meetings that include the party ordering breakfast will have one and one half hour free use of party space. (This includes decorating time)

Afternoon or Evening parties that order off the menu or have a buffet will have 2 hours free use of party space. (This includes decorating time)

On parties of 10 or more one check will be presented.

On parties of 10 or more 15% gratuity will be added to the bill.

The rooms are generally not available for the coffee and dessert meetings, but check for availability.

Room Charges once the time has expired

The Dining Room will incur a \$85.00 room charge for the first hour, with each additional half hour charged at \$40.00 an hour.

The Blue Room will incur a \$55.00 room charge for the first hour, with each additional half hour charged at \$30.00.

Minimum Room Charges

To rent out the entire Dining Room, Monday through Thursday the minimum Charge will be \$250 for the first 2 hours. Once the first two hours have expired the room will be charged at the rates detailed above.

To rent out the Blue Room, Monday through Thursday the minimum Charge will be \$120 for the first 2 hours. Once the first two hours have expired the room will be charged at the rates detailed above.

Friday, Saturday, Sunday parties are subject to availability and approval by management.

Bottles of Wine

Chardonnay	\$20.00	White Zinafidel	\$15.00
Merlot	\$16.50	Cabernet	\$15.00



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Catered Breakfast

Continental

Buffet \$4.95

Cinnamon Twists – Baked Fresh in our Store
Cinnamon Rolls
Assorted Yogurts
Fresh Baked Muffins - Blueberry or Banana Walnut
Fresh Fruit - served whole or as a fruit salad

Junior Varsity

Buffet \$6.75

Scrambled Eggs
Smoked Oscar Meyer Bacon
Sausage Patties
Biscuits and Country Sausage Gravy
Red Skin Hash Browns

Varsity

Buffet \$8.25

Scrambled Eggs
Denver Scrambled Eggs with cheddar, green peppers and onions
Oscar Meyer Bacon
Biscuits and Country Sausage Gravy
Fresh Baked Muffins and Cinnamon Twists
Pancakes with fresh Strawberries and Maple Syrup
Red Skin Hash Browns



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Catered Lunch

Black and Gold Lunch

Buffet \$9.75

Roast Beef Panini - Green peppers and caramelized onions on an Italian Roll
Tuscan Chicken - with a roasted red pepper and feta spread on an Italian Roll
Smoked Ham and Mozzarella - tomatoes and pesto mayo on an Italian Roll

Mediterranean Pasta Salad
Fresh Fruit Salad
Red Skin Potato Salad

Assorted Fresh Baked Cookies and Brownies

Philly Cheese Steak Station

Buffet \$12.50

Italian Chop Chop Salad

Crisp Romaine Lettuce, Salami, Cappicola, and Mozzarella cheese, diced tomato and black olives tossed in a Balsamic Vinaigrette

Grilled Steak

Shredded Roast Pork
Garlic Herb Chicken Strips
Roasted Vegetables

Toppings

Caramelized Onions	Red Peppers
Green Peppers	Jalapeños
Assorted Cheeses	Lettuce
Tomato	

Baked Ziti

Roasted Red Skin Potatoes

Dessert

Assorted Fresh Baked Cookies and Brownies



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Catered Dinner

Salad (select one)

Garden Salad
Mixed Field Greens
Greek Village Salad

Entrees (select one, call for price on multiple entrees)

Roast Sirloin of Beef	14.95
Chicken	14.75
Stuffed with Broccoli, Smoked Ham and Hollandaise sauce.	
Prime Rib with Aus Jus	18.75
Apple Brined Roast Pork Loin	16.75
Thick Cut Maple Glazed Pork Chop	16.75

Starch (select one)

Smashed Potatoes
Roasted Red Skin Potatoes
Cheddar and Roasted Garlic Twice Baked Potato

Vegetable (select one)

Glazed Carrots
French Green Beans
Roasted Asparagus

Dessert (add per person)

Individual Molten Chocolate Cake	3.75
Crème Brule with Fresh Berries	2.95
Strawberry Cheesecake	3.25



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