

Hall Rentals

Commander's Ballroom:

Seating	150
Members.....	\$800.00
Non-Members.....	\$1,000.00
Members (Mon-Thurs).....	\$400.00
Non-Members (Mon-Thurs).....	\$600.00

Call Andy for availability

Not Available Wednesdays or Fridays

Unavailable November – January

Upstairs Porch:

Seating.....	38
Members.....	\$100.00
Non-Members.....	\$200.00
Members (Mon-Thurs)	\$50.00
Non-Members (Mon-Thurs)	\$100.00

Not Available Tuesdays or Fridays



- **Rental contract required.**
- **A deposit of 50% of the hall rental is required to reserve your date.**
- **A deposit of 25% is due at the time of your menu selection. An additional 25% is due two weeks prior to your reserved date.**
- **All balances are due the day of your event for the hall rental & dinner / bar menus.**
- **Dinner & bar menus must be confirmed two (2) weeks prior to the date of the event.**
- **Patrons are responsible for any damage or missing items.**
- **6% sales tax will be added to the final bill.**
- **All funeral luncheons are prepared & served by Auxiliary volunteers.**
- **All dinners are served by Auxiliary volunteers.**

Basic Buffet

Meat Choices

Ham, Turkey &/or roast beef sandwiches w/ cheese, baked beans, potato salad, chip, coffee & condiments.

Per Person...\$7.00

Vegetable & relish tray are extra.

Deluxe Buffet

Meat Choices

Ham, turkey, &/or roast beef sandwiches w/ cheese, baked beans, potato salad or hot potato dish & choice of meatballs, cocktail sausages or chicken wings, coffee & condiments.

Per Person...\$8.00

Vegetable & relish tray are extra.

Appetizers

Summer sausage, cheese & crackers	\$1.25
Meatballs & sausages	\$1.75
Chicken wings	\$1.95
Cheese spread, liver pate' & crackers	\$1.55
Salsa & chips	\$1.50
<i>Ask about our different salsas</i>	
Cucumber rounds w/ crab	\$1.55
Fruit & dip	\$1.75
Pinwheels	\$1.50
Shrimp & cocktail sauce	\$6.00
with basil mayo dip	
Mexican shrimp cocktail w/ crackers	\$6.50
Assorted cheese & relishes	\$1.45

Many more upon request

Beer, Wine, Pop & Liquor

Call Drinks.....	\$2.50 - \$5.00
Wine.....	\$2.50
Bottled Beer.....	\$2.00
Can Beer.....	\$1.75
Pop.....	\$1.00
½ Barrel Beer.....	\$175.00

All bar questions are to be discussed w/ Andy VanderHoek # (616)842-5310

Dinners

Entrée Choices

Roast Pork Loin w/ Fruit Chutney
 Glazed Ham w/ Cherry Sauce
 Stuffed Beef or Turkey Rolls
 Oven Roasted Honey Dijon Chicken
 Baked Italian Marinated Chicken Breast
 Chicken Cordon Bleu
 Chicken L'Orange
 Roast Beef Au Jus
 Chicken Lasagna Alfredo
 Pepperonata Pasta w/ Italian Sausage
 Swiss Steak

Starch Choices (select one)

Roasted Redskin Potatoes w/Rosemary & Garlic
 Mashed Potatoes w/ gravy
 Garlic Mashed
 Creamy Parmesan
 Baked w/ Sour Cream
 Au Gratin

Rice Pilaf or Mushroom Rice

Roasted Vegetable Couscous

Vegetable Choices (select one)

California Blend
 Citrus Green Beans
 Green Beans Almondine
 Glazed Carrots
 Italian Style Green Beans
 Oven Roasted Vegetables

Salad Choices (select one)

Tossed Salad w/ two dressings
 Spinach Salad
 Seven Layer Salad
 Italian Rice Salad
 Marinated Vegetables
 Pistachio Salad

All meals include artisan style dinner rolls.

One entrée...\$13.00per person

Two entrée...\$16.00per person

Prime Rib... 10oz \$14.95

Prime Rib... 12oz \$17.95

All meal changes or options & desserts to be discussed w/ Cindy Cagle # (616)844-0193

Many more options upon request