

## Hall Rentals

### Commander's Ballroom:

Seating .....	120
Members.....	\$800.00
Non-Members.....	\$1,000.00
Members (Mon-Thurs) .....	\$400.00
Non-Members (Mon-Thurs) .....	\$600.00

Call Tina Davis for availability  
Not Available Wednesdays or Fridays  
Unavailable November - January



- Rental contract required.
- A deposit of 50% of the hall rental is required to reserve your date.
- After your menu selection a 50% deposit 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 managed by the chef with Auxiliary volunteer support



## 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.....	\$2.50
Can Beer.....	\$2.00
Pop.....	\$1.00
½ Barrel Beer.....	\$175.00

*All bar questions are to be discussed w/ Tina Davis # (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 Scheele # (616)844-0193*

**Many more options upon request**