

BULL/OYSTER ROAST

Three (3) Hours - Food / Four (4) Hours - Beer & Set-Ups

From the Pit

Choice Top Round of Beef
Virginia Baked Honey Ham
Seasoned Turkey Breast

Soup - Your Choice

Vegetable Beef or Maryland Crab

Oysters on the Half Shell

Tangy Cocktail Sauce

Fresh Salad Bar

Greens tossed with Red Cabbage, Carrots, Green Pepper and Radishes with all the toppings you need to include tomatoes, cucumbers, red onions, croutons, bacon bits, shredded cheddar cheese, accompanied by Ranch, French and Italian Dressings.

Taco Bar

Taco shells, spiced ground beef, sour cream, diced tomatoes, chopped lettuce, shredded cheese and salsa

Hot Buffet - Choice of Three (3) From Each Side

Top Round of Beef in Gravy
Shrimp Creole with Rice
Beef Barbeque
Sweet Hot and Mild Sausage
Kielbasa and Sauerkraut
Chili
Hot Dogs and Sauerkraut
Barbeque Chicken
Breaded Chicken

Macaroni and Cheese
String Beans in Onion Gravy
Mashed Potatoes with Gravy
Yellow Corn
Penne Pasta and Meatballs
Sliced Carrots
Garlic Mashed Potatoes
Bacon Cheddar Mashed Potatoes
Barbeque Baked Beans
Cheddar Mashed Potatoes
Wild Rice and Long Grain Rice

Additional Options

Clams on the Half Shell
Oyster Stew
Fried Oysters

FROM THE COLD BUFFET

Sliced Cold Cuts
Virginia Baked Ham
Genoa Salami
Yellow American Cheese
Swiss Cheese

Salads
Creamy Cole Slaw
Potato Salad with Egg
Macaroni

From the Bakery
Rye Bread
Wheat Bread
White Bread
French Dinner Rolls

For Dessert
Assorted Sheet Cakes

Beverages
Coors Light, Miller Lite, Budweiser, Budweiser Light on Tap
and Bottled O'Doul's
Coke, Caffeine Free Diet Coke, Sprite, Diet Sprite, Iced Tea, Pink
Lemonade, Tonic and Ginger Ale