



Corporate Function Menu

Morningside Inn is proud to present this Menu created by Executive Chef Tim Erfourth. Within you will find a wonderful array of tastes and styles uniquely suited to any corporate or social function. Our efforts with this menu have been directed at providing corporate event and meeting planners with meals they will be proud to serve their coworkers or clients. We attempted to include everything necessary for a complete meal with our packages, while offering options that make it easy to customize.

Breakfast

Made-to-order Breakfast

Eggs-Made-to-Order, served with Southern Style Biscuits, Potatoes and Bacon or Sausage
\$10.95 per person

Breakfast Buffet

Scrambled Eggs, Sausage, Bacon, Home fried Potatoes and Southern Style Biscuits
\$9.95 per person

Pancake Breakfast

Assorted Pancakes, served with Maple Syrup or Honey and Bacon or Sausage
\$8.50 per person

French Toast

Home made French Toast served with Maple Syrup or Honey and Bacon or Sausage
\$8.50 per person

Continental Breakfast

Coffee, Tea, Juices, Hot Chocolate and Assorted Muffins
\$3.95 per person

Additional Continental Breakfast Options

<i>Seasonal Fresh Fruit Platter</i>	<i>\$1.95 per person</i>
<i>Assorted Bagels</i>	<i>\$.95 per person</i>
<i>Coffee Cake</i>	<i>\$.95 per person</i>
<i>Fresh Donuts</i>	<i>\$.95 per person</i>
<i>Southern Style Biscuits w/Honey, Jam or Jelly</i>	<i>\$.95 per person</i>

Morning and Afternoon Break

<i>Coffee, Tea and Sodas</i>	<i>\$1.95 per person</i>
<i>Fresh Baked Cookies and Brownies</i>	<i>\$2.75 per person</i>
<i>Chips, Pretzels, Snack Mix and Nuts</i>	<i>\$1.50 per person</i>
<i>Fresh Fruit Platter and Muffins</i>	<i>\$3.00 per person</i>

Casual Lunch Entrees

\$12.95 Includes Soup, Entrée, Dessert and Beverages

Build Your Own Sandwich Buffet

An assortment of Meats and Cheeses including Smoked Turkey, Ham, Roast Beef, Cheddar, Swiss, and Dilled Havarti, beautifully displayed and served with Lettuce, Tomato, Onions, assorted Relish, Shallot Mayonnaise, Dijon Mustard, and Side Pasta Salad

French Country Chicken Salad Sandwich

All white meat Chicken salad made with Shallot, Celery, Dijon Mustard, and Red Seedless Grapes served on a large fresh-baked Croissant with Lettuce, Tomato, and Pickle fan.

Morningside Club Sandwich

A triple-decker club sandwich filled with layers of Smoked Turkey Breast, Lettuce, Tomatoes, Bacon and Shallot Mayonnaise on Sourdough Bread cut in quarters and beautifully displayed. Served with Soup Du Jour.

Fresh Tuna Salad Sandwich

Our Tuna salad is made with white Albacore Tuna, Scallions, fresh Dill and Mayonnaise served on a fresh baked Kaiser roll with Lettuce, Tomato and Pickle fan

Smoked Turkey and Havarti Sandwich

Hickory smoked Turkey Breast sliced thin and served with Havarti Cheese, Alfalfa Sprouts, Lettuce, Tomatoes, and Shallot Mayonnaise on Sourdough Bread with Cherry and Pickle fan

Sesame Soy Salad

A blend of Mesclun Greens with Asparagus, Strawberries, Cantaloupe, Snow peas and Scallions tossed in Sesame Soy Vinaigrette and served topped with either Chicken or Salmon

Morningside Chef Salad

Julian strips of Ham, Turkey, Swiss and Cheddar Cheese on a bed of fresh greens topped with Cherry Tomatoes, Cucumber slices, Black Olives and freshly prepared dressing of your choice

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed with our own Caesar Dressing, homemade Croutons, freshly grated Parmesan and Romano Cheese, topped with julienne strips of grilled Chicken Breast

Raspberry Chicken Salad

Bone-less breast of Chicken marinated in Raspberry Vinegar and fresh Herbs served on a bed of Spinach topped with fresh Raspberries, Blue Cheese crumbles and Raspberry Vinaigrette

Southwestern Beef Fajita Salad

Tender Beef Flank Steak marinated in fresh squeezed Lime Juice and Cilantro, sautéed in its own juices and served on a bed of fresh greens with shredded Cheddar and Monterey Jack Cheeses, Onions, Green Peppers, Pico de Gallo, Sour Cream and Guacamole

Soup Selections

*Chicken Leek Soup, Cream of Broccoli, Cream of Tomato,
Beef Vegetable, Cream of Mushroom, Mushroom Barley,
Vegetarian Vegetable, Hearty Western Beef and Bean,
Old Fashioned Cream of Potato Soup with Cheese and Carrots
Chef's Choice*

Buffets

The items listed below are available to groups with greater than 30 attendees.

Luncheon Buffet includes your choice of one entrée and two sides \$16.95

Dinner Buffet includes your choice of two entrée and two sides \$23.95

All Buffets come with coffee, tea, rolls and butter and your choice of dessert

Hot Entrees

Chicken Breast stuffed with Apple and Raisin Stuffing

Rosemary Roast Beef

Stuffed Shells in Marinara

Herb Crusted Salmon Filet with Lime Cilantro Butter

Boneless Breast of Chicken with Dijon Crème Sauce

London Broil with Mushroom Wine Sauce

Home made Lasagna

Ginger Orange Glazed Chicken Breast

Sliced Ham with Brown Sugar Glaze

Penne Pasta with Marinara Sauce

Hot Side Dishes

Herb Roasted Potatoes

Green Beans with Almonds and Red Peppers

Broccoli with Red Peppers

Fresh Vegetable Medley

Roasted Garlic Mashed Potatoes

Rice Pilaf

Peas, Carrots, Pearl Onions

Cold Side dish can be added to any buffet for \$2.00 per person

Cold Side dishes

Tossed Salad

Mesclun Salad

Greek Pasta Salad

Cous Cous Salad

Formal Plated Luncheon Entrees

Single Entrée \$16.00 Double Entrée \$18.00
Includes House Salad, 2 Side Selections, and Desserts

Chicken Marsala

Tender Breast of Chicken sautéed and served with a Marsala Wine and Mushroom sauce

Curried Flank Steak

Savory Beef Flank Steak marinated in fresh Garlic and Curry marinade, grilled and served with Demi Glaze

Filet of Sole Stuffed with Crab Imperial

Fresh Filet of Sole seasoned with Pescado Butter, stuffed with Crab Imperial, broiled, served over Dill Buere Blanc

Smokey Apple Pork Chops with Dijon Cream Sauce

Apple wood smoked Pork Chops served with Dijon Cream Sauce and sautéed Apples

Tilapia with Lobster Sauce

Fresh Filet of Tilapia seasoned with Butter, White Wine and Fresh Squeezed Lemon Juice, Broiled and served with a rich Lobster Cream Sauce

Apple and Shallot Stuffed Chicken Breast

Boneless Breast of Chicken seasoned and stuffed with a fresh Apple and Shallot stuffing, baked and served with a White Wine Cream Sauce

Rosemary Chicken Breast with Orange Glaze

Tender Breast of Chicken marinated with fresh Rosemary, baked and served with a tangy Orange glaze

Side Selections

Sautéed Summer Squashes

Zucchini Provencal

Steamed fresh Vegetable Medley

Herb Roasted Potatoes

Rice Pilaf

Tarragon Rice

Wild Rice Blend with Fresh Herbs and Mushrooms

Parsley Boiled Potatoes

Twice Baked Potatoes

Formal Plated Dinner Entrees

Single Entrée \$24.95 Double Entrée \$29.95
Includes House Salad, 2 Side Selections, and Dessert

Filet of Sole “Florentine”

Filet of Sole seasoned with fresh Lemon and White Wine stuffed with Spinach and Romano Stuffing, broiled and served with Lemon Cream Sauce

Breast of Chicken Stuffed with Spinach and Dried Cherries

Tender Breast of Chicken filled with a Spinach and Dried Cherry Stuffing, sliced and laid out with a Chicken Cream Sauce

Fresh Filet of Salmon

Filet of Salmon seasoned with fresh Lemon and White Wine broiled and served with Creamy Dill Sauce

Sautéed Breast of Chicken

Boneless and Skinless Breast of Chicken lightly dusted with Flour, sautéed in Butter and served with a Brandied Mustard Cream Sauce

New York Strip Steak

Tender 6 oz. New York Strip broiled on our Char-Broiler and served over sauce Robert

Stuffed Pork Chops

Tender Pork Chops stuffed with Wild Rice and Mushroom Stuffing

Broiled Rainbow Trout with Pecans

Farm raised Rainbow Trout seasoned with White Wine and Lemon Juice, broiled, and served with Cajun Pecans

Dessert Menu

Chocolate Oblivion

A rich and decadent flourless Chocolate Cake served with Raspberry Coulis and fresh Whipped Cream

Bread Pudding with Whiskey Sauce

A southern favorite made with French Bread, Custard, and Raisins topped with a sweet, creamy Bourbon Sauce

Angel Food Cake with Fresh Fruit

The delicate flavor of Angel Food Cake topped with sweetened seasonal Fresh Fruit and Whipped Cream

Harvest Pie

Blackberries, Pears, Strawberries, and Apples backed in a tender flaky crust and served with your choice of fresh Whipped Cream or Vanilla Ice Cream

Assorted Cookies and Brownies

A delightful assortment of freshly baked Cookies and Brownies featuring our own Chocolate Chip Cookies

Brownie Tart

Our own fresh baked Brownie served with seasonal Fresh Fruit in Sweet Apple Glaze topped with freshly Whipped Cream

Fresh Fruit Tartlette

Seasonal Fresh Fruit served over our light Vanilla Pastry Cream in a Shortbread shell lined with Chocolate

Chocolate Mousse with Raspberry Coulis

Classic Chocolate Mousse made with bittersweet Chocolate and served in a Chocolate Cup with Raspberry Coulis and freshly Whipped Cream

Chocolate Chocolate Cake

Rich Black Chocolate Cake layered with Ganache

Key Lime Pie

Light and refreshing pie made with Key Lime Juice in a flaky crust and served with Whipped Cream

Chocolate Cake with Raspberry Butter cream

Layers of Dark Chocolate Cake separated by light Raspberry Butter cream and covered with Ganache

Raspberry Bavarian

Light and tangy Raspberry Bavarian served in a Chocolate Cup with freshly Whipped Cream

Carrot Cake

Rich Carrot Cake layered with Cream Cheese frosting

Pumpkin Ice Cream Pie

Our own recipe! Creamy Pumpkin Mousse swirled with Vanilla Ice Cream in a Graham Cracker Crust topped with real Maple Syrup and Pecans

Peach Melba Pound Cake

Homemade Pound Cake slices served with sugared Peach Wedges and Vanilla Ice Cream topped with Raspberry sauce and freshly Whipped Cream

Assorted Mini Pastries

A delightful assortment of fresh made Pastries including Tarts, Éclairs, Chocolate Covered Strawberries, Mini Cakes and Cream Puffs

English Trifle

This classic dessert is layers of Fresh Strawberries, Pastry Cream, Sherry, Angel Food Cake, and Whipped Cream presented in a wine glass

Apple Crisp

Our homemade Apple Crisp served warm with Vanilla Ice Cream

Caramel Apple Pie

A freshly baked Apple Pie topped with Vanilla Ice Cream and Caramel Sauce

Self-Made Ice Cream Sundae

Chocolate and Vanilla Ice Cream with your choice of toppings, Chocolate, Caramel, Whipped Cream, Sprinkles, Nuts, cherries and M&M's

