

GROW HOLIDAY 2014

LUNCH AND DINNER

We use at least 90 percent local produce and meats, grown and raised in Middle Georgia.

Salads:

Locally grown field greens, glazed Georgia pecans, dried cranberries, and blue cheese crumbles

Organic Spinach Salad with pasture raised bacon, farm eggs, and croutons

Served with our Vidalia onion House Dressing, on the side

Entrees:

Greenway Farms Hamburger Steak with gravy

Greenway Farms Stuffed Peppers

Greenway Farms Lasagna

Sirloin Tips in Gravy

Applewood Roasted Pork Tenderloin

BBQ Ribs

Greenway Farms Herb Roasted Chicken

Boneless Chicken in Herb Sauce

Chicken Parmesan

Fresh Fish of the Day

Eggplant Parmesan (vegetarian)

Farm Fresh Sides:

Medley of Local Vegetables

Squash Casserole

Broccoli Casserole

Zucchini Bake with Tomatoes, Mozzarella, and Parmesan

Green Beans with Roasted Georgia Pecans

Smashed Sweet Potatoes

Sweet Potato Casserole with marshmallows

Smoked Gouda Mashed Potatoes

New Potatoes with fresh herbs

Eggplant Parmesan

Breads: all meals served with an assortment of homemade breads and butter

Desserts:

Banana Pudding

Fresh Fruit Cobbler (peach, blackberry, apple)

Miniatures Assortment

Miniatures Assortment, all chocolate

Beverages: sweet/unsweet tea, lemonade, coffee

DROP-OFF PRICING:

Includes delivery and set up with disposables. Ice by request. A \$15 delivery fee is paid directly to our driver.

Salad, entrée, 2 sides, and bread with beverage and dessert.....16.00pp, with 3 sides: 18.50pp

Add additional entrée: 5.00 per person

FULL SERVICE PRICING:

Includes china, glassware, linens, and dinner service gratuity.

Our restaurant is available for parties up to 55 guests, complimentary rental with 30 guests or more with pricing starting at 25.00pp.

Salad, entrée, 2 sides, and bread with beverage and dessert....32.50pp, with 3 sides...34.50pp

Add additional entrée for 5.00pp.