

# The Four Seasons Banquet House

## Old Fashioned Picnic Packages

*Minimum 90 guests*

**\$39.99 per person**

### BBQ Menu

#### The American Favorite

Homestyle BBQ Chicken with Tangy BBQ Sauce, Juicy Hamburgers, Ball Park Franks and Fixin's, 1 side, 2 salads, Fresh Buns, and Condiments

#### Classic Country Ribs & Chicken

St. Louis Style Pork Ribs mopped with BBQ Sauce, Fresh Cut Garlic Grilled Chicken, 1 side, 2 salads, Cornbread or Rolls

#### Longhorn BBQ

Brisket basted with Chef's Special Sauce, Fresh Cut Homestyle BBQ Chicken, 1 side, 2 salads, Cornbread or Rolls

#### BBQ Sides

Sauteed Zucchini  
Vegetable Blend  
Old Bay Redskin Potatoes  
Orleans Dirty Rice

Rice Pilaf  
Green Beans Almandine  
Smash Garlic Redskins  
Mac & Cheese

Potatoes Au Gratin  
Whipped Potatoes  
Garlic mashed Potatoes

#### BBQ Salads

Potato Salad  
Pasta Salad  
Fresh Fruit Salad

Tossed Salad  
Coleslaw  
Asian Slaw

Macaroni Salad  
Chopped Salad  
Pineapple Slaw

Ginger Slaw with  
Mandarin Oranges

#### EXTRAS

All prices subject to  
7% Sales Tax & 21% Service Charge.

\*All menu prices subject to change\*

\*Pricing based on Minimum Guest Count\*

**\*All deposits are non-refundable\***

# The Four Seasons Banquet House

## Old Fashioned Picnic Packages

*Minimum 90 guests*

**\$39.99 per person**

### Buffet

2 Entrées, 2 Sides, and 2 Salads

*Add another Entrée for \$1.97 per person*

#### *Entrées*

#### Poultry

Chicken Romano  
Chicken Marsala (◇)  
Bruschetta Chicken (◇)  
Chicken Parmesan

Italian Herb Chicken (◇)  
Rosemary Herb Chicken (◇)  
Fried Chicken  
Stuffed Chicken Breast

Sliced Turkey with Gravy  
Pulled Chicken

#### Beef & Pork

Sliced Beef in Mushroom  
Gravy  
Braised Tenderloin Tips (◇)  
Beef Stroganoff

Homestyle Meatloaf  
Meatballs With Tomato Sauce  
Swedish Meatballs  
Black Oak Ham with Au Jus (◇)

Roast Pork with Sauerkraut (◇)  
Sausage with Peppers and  
Onions (◇)  
Pork BBQ (◇)

#### Pasta

Remo's Rigatoni (V)  
Stuffed Shells (V)  
Pasta Alfredo (V)  
Pasta Alla Vodka (V)  
Tomato Basil Cream Pasta (V)

Ziti with Spinach, Feta,  
Tomatoes, Garlic, and Olive Oil  
(V)  
Lasagna  
Pasta Primavera (V)

Eggplant Parmesan (V)  
Haluski (V)  
Pierogi (V)

#### Seafood

*+\$2.95 per person*

Baked English Style Cod with Lemon

Bourbon Glazed Salmon over Wild Rice

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# The Four Seasons Banquet House

## Old Fashioned Picnic Packages

*Minimum 90 guests*

### Buffet (continued)

#### *Sides*

Sauteed Zucchini (V)(◇)  
Vegetable Blend (V)(◇)  
Parsley Potatoes (V)(◇)  
Orleans Dirty Rice  
Rice Pilaf

Green Beans Almandine (V)(◇)  
Smashed Garlic Redskins (V)(◇)  
Buttered Carrots (V)(◇)  
Kevin's Street Corn off the Cob

Grilled Vegetables  
(+\$1.50)(V)(◇)  
Potatoes Au Gratin  
Whipped Potatoes  
Garlic Mashed Potatoes

#### *Salads*

Potato Salad  
Pasta Salad  
Tossed Salad (V) (◇)  
Coleslaw (V)

Asian Slaw  
Macaroni Salad  
Chopped Salad (V)

Orzo and Sundried Tomato  
Salad (V)  
Romaine Salad with Parmesan  
Dressing (+\$1.00 per person)

(◇) Denotes Gluten-Free or GF upon request

(V) Denotes Vegetarian

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# The Four Seasons Banquet House

## Old Fashioned Picnic Packages

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**\$39.99 per person**

### **Pig Roast BBQ Menu**

**+4.00 per person**

#### Chef Carved Bull Roast

USDA Choice Roast Top Round of Beef with Fresh Rolls, Spicy Mustard, Chipotle Mayo, and Horseradish Sauce. Served with Pulled Pork or BBQ Chicken, Boston Baked Beans or Smoked Green Beans, Mac & Cheese, Cajun Rice, or Steamed Old Bay Redskins, Coleslaw or Tossed Salad. Fresh Fruit in Season.

#### Cochon de Lait Louisiana Pig Roast

A Split Pig laid flat to roast, with peeled Garlic beneath the skin. The pig is marinated in our own Louisiana Marinade for 24 hours, then rubbed with Black Pepper and Celery Salt. Served With Roast Beef or Fried Oyster Po Boys, Dirty Rice, French Quarter Salad Verte, Maque Choux (Cajun Corn) or Succotash, and Fresh Bread and Butter.

#### Celebration Lechon

Slow Roasted Pig rubbed with spices and soy and stuffed with lemongrass. Dipping Sauce of Vinegar, Scallions, and Black Pepper on the side. Served with Chicken Adobo, Steamed Rice, Fried Cabbage, and a Garden Salad.

#### North Carolina Pig Pickin'

Butterfly Style Roast Pig seasoned with Cider Vinegar, Crushed Red Pepper, Salt, and Spices— Pulled apart to serve on a tray (No Head or Legs) with Pig Pickin' Sauce. Served with Baked Beans, Coleslaw, Sweet Potato Casserole, Corn on the Cob (in season) or Buttered Corn, Hushpuppies or Cornbread.

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# The Four Seasons Banquet House

## Pig Roast BBQ Menu *(continued)*

### Pig Roast Extravaganza

*Add Chicken for only \$2.00 more*

Roast Pig, Baked Beans, Rolls & Butter, Cornbread, and 2 Salads.

### Luscious Kabobs

Choose 2 Kabobs—Marinated Beef, Cilantro Lime Chicken, Balsamic Glazed Vegetables, Rosemary Grilled Lamb. Served with Dixie Dusted Red Bliss Potatoes, Dutch Oven Baked Beans, Ginger Slaw with Mandarin Oranges, Bread & Butter, and Condiments.

### Hawaiian Pig Roast

Roast Pig, Teriyaki Chicken, Kona Sweet Potatoes, Watermelon Boat with Tropical Fruit Salad, Pineapple Slaw, Bread & Butter.

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# The Four Seasons Banquet House

## Picnic Wedding Package

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### BBQ Menu

**\$68.99 per person**

#### The American Favorite

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#### Longhorn BBQ

Brisket basted with Chef's Special Sauce, Fresh Cut Homestyle BBQ Chicken, 1 side, 2 salads, Cornbread or Rolls

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Roast Pig, Baked Beans, Rolls & Butter, Cornbread, and 2 Salads.

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#### Hawaiian Pig Roast

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

### BBQ Menu

*(continued)*

#### BBQ Sides

Sauteed Zucchini  
Vegetable Blend  
Old Bay Redskin Potatoes  
Orleans Dirty Rice

Rice Pilaf  
Green Beans Almandine  
Smash Garlic Redskins  
Mac & Cheese

Potatoes Au Gratin  
Whipped Potatoes  
Garlic mashed Potatoes

#### BBQ Salads

Potato Salad  
Pasta Salad  
Fresh Fruit Salad

Tossed Salad  
Coleslaw  
Asian Slaw

Macaroni Salad  
Chopped Salad  
Pineapple Slaw

Ginger Slaw with  
Mandarin Oranges

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

**3 Entrées, 2 sides, 1 salad**

**\$68.99 per person**

### *Entrées*

#### Poultry

Chicken Romano  
Chicken Marsala (◇)  
Bruchetta Chicken (◇)  
Chicken Parmesan

Italian Herb Chicken (◇)  
Rosemary Herb Baked  
Chicken (◇)  
Fried Chicken

Stuffed Chicken Breast  
Sliced Turkey with Gravy  
Pulled Chicken

#### Beef and Pork

Sliced Beef in Mushroom  
Gravy  
Braised Tenderloin Tips (◇)  
Beef Stroganoff  
Homestyle Meatloaf

Meatballs with Tomato Sauce  
Swedish Meatballs  
Black Oak Ham with Au Jus (◇)  
Roasted Pork with  
Sauerkraut (◇)

Sausage with Peppers and  
Onions (◇)  
Pork BBQ (◇)

#### Pasta

Remo's Rigatoni (V)  
Ricotta Stuffed Shells (V)  
Pasta Alfredo (V)  
Lasagna  
Pasta Primavera (V)

Pasta Alla Vodka (V)  
Tomato Basil Cream Pasta (V)  
Eggplant Parmesan (V)  
Haluski (V)

Ziti with Spinach, Feta, Garlic,  
and Olive Oil (V)  
Pierogi (V)

#### Seafood

(Can be substituted for 1 Entrée)

*(additional \$2.95 per person)*

Baked Cod-English Style with Lemon

Bourbon Glazed Baked Salmon over Wild Rice

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

**3 Entrées, 2 sides, 1 salad**

**\$68.99 per person**

***(continued)***

### Side Dishes

Sauteed Zucchini (V)(◇)	Green Beans Almondine (V)(◇)	<i>(add \$1.50 per person)</i>
Vegetable Blend (V)(◇)	Smashed Garlic Redskins (V)(◇)	Potatoes Au Gratin (V)
Parsley Potatoes (V)(◇)	Buttered Carrots (V)(◇)	Whipped Potatoes (V)
New Orleans Dirty Rice	Kevin's Street Corn off the Cob	Garlic Mashed Potatoes (V)
Rice Pilaf	Grilled Vegetables(V)(◇)	

### Salads

Potato Salad	Asian Slaw	Romaine Salad with Parmesan
Pasta Salad	Macaroni Salad	Dressing <i>(add \$1.00 per person)</i>
Tossed Salad (V)(◇)	Chopped Salad	
Coleslaw	Orzo & Sundried Tomato Salad	

### Included

Rolls and Butter  
Coffee Service

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