



# Morganton Community House

A TRADITIONAL VENUE FOR THE MODERN EVENT

## The Mimosa

Choice of one or two meats  
Call for Pricing

## Mains

Bone in Chicken Herb Roasted or Rotisserie Seasoning  
Pork Tenderloin Medallions with Gravy or Herb Roasted  
Roast Beef with Onions & au jus or Gravy  
Country Style Steak with Gravy  
Roasted and Sliced Turkey with Gravy  
Herb & Panko Crusted Chicken Breast  
\*\*\*4 oz. Baked Salmon add for upcharge  
\*\*\*Chicken Cordon Bleu add for upcharge

## Sides (1)

White Rice, Brown Rice or Rice Pilaf  
Buttered or Garlic & Herb Mashed Potatoes  
Steamed Red Potato  
Mac and Cheese  
Roasted Potatoes  
Scalloped Potatoes  
Baked Potato or Baked Sweet Potato with Toppings

## Vegetable (1)

Southern Green Beans  
Sweet Yellow Corn  
Steamed Broccoli with Carrots  
Roasted Vegetables  
Steamed Asparagus  
Broccoli Casserole  
Green Bean Almandine  
Fried Okra  
Roasted Brussel Sprouts  
Pinto, Black Beans, or Black Eyed Peas

### **Desserts (1)**

Cake (Yellow, Chocolate, Red Velvet, Carrot)

Chocolate Mousse

Cookies

Brownies

Fruit cobbler (options vary)

Banana Pudding

Pies and Layer Cakes are available for upcharge  
Assorted Dessert Bars (options vary) for upcharge

**Above choices come with rolls, salad and tea**

### **Additional Options for Upcharge**

We also offer prime rib and beef tenderloin, vegetarian, farm to fork and organic options at the current market price.

### **Vegetarian Options**

Stuffed Acorn Squash with Rice, Mixed Mushrooms, Spinach, Cheddar and  
Parmesan \*\*

Penne Pasta with Roasted Zucchini, Tomato, Black Beans and Goat Cheese

Chickpea and Potato Curry with Herbed Rice \*

Cheese tortellini with Cauliflower & Asparagus

\*Vegan and gluten free

\*\*gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*