

DINNER ENTRÉE SELECTIONS

PRIME RIB Aged Prime Rib of beef, slowly roasted with selected seasonings and served with au jus served with a baked potato 21.99

FRESH ATLANTIC SALMON Broiled fresh Salmon filet with a citrus Chardonnay butter sauce served with wild rice blend 18.99

RIBEYE STEAK 12oz of Tender aged beef from the heart of the “Prime Rib” served with a baked potato 21.99

FILET MIGNON The most tender cut of beef, 8 oz served with a baked potato 22.99

SIRLOIN 10 oz, specially seasoned flame grilled center cut USDA choice sirloin served with a baked potato 15.99

CHICKEN CORDON BLEU Boneless breast of chicken stuffed with specially seasoned ham and Swiss cheese, breaded, deep fried and topped with Cheddar sauce served with a wild rice blend 15.99

CHICKEN MARSALA Sauteed chicken breast with mushrooms and scallions in a Marsala wine sauce served with a wild rice blend 14.99

BLUE RIBBON PORK CHOP One pound center cut loin chop rubbed with our special seasoning and slowly smoked with hickory served with a baked potato 15.99

GRILLED LEMON CHICKEN & FETTUCCHINE Breast of chicken marinated in lemon juice, white wine and herbs, grilled and served with fettuccine Alfredo 16.99

VEGETARIAN OPTION:

FETTUCCHINE FLORENTINE Fresh sautéed spinach and Roma tomatoes over fettuccini noodles with a tomato cream sauce 15.99

*The above dinner entrees are served with a Caesar salad or a house salad and dinner rolls.
All entrees include iced tea, coffee and linen service.*

To add a cup of soup 1.75

To add a second side dish 1.25

SALES TAX AND 18% SERVICE CHARGE WILL BE ADDED TO THE ABOVE PRICES

BOONE TAVERN'S BANQUET & MEETING POLICIES

- 1. All reservations are considered tentative until a deposit is received.*
- 2. A minimum of \$100.00 deposit is required on all functions.*
- 3. Deposits will be refunded subject to a charge representing expenses incurred by Boone Tavern, from cancellation of, or losses and damages occurring, during your function.*
- 4. Deposits will be refunded in full if cancellation occurs 60 days prior to your function date. After 60 days there will be no deposit refunded.*
- 5. Menu selection must be made at least seven days prior to the function.*
- 6. To assure proper service and meal preparation, a guarantee guest count must be specified 48 hours prior to your event.*
- 7. All charges for meal functions will be based on the guarantee or the actual number served, whichever is greater.*
- 8. All food and beverage must be purchased through Boone Tavern with the exception of wedding cakes.*
- 9. Menu and prices will be guaranteed 60 days prior to the function date. Menu prices may change without notice prior to 60 days.*
- 10. Boone Tavern reserves the right to inspect and control all functions held on our premises.*
- 11. A more appropriate room may be substituted at Boone Tavern's discretion if the group increases/decreases from the original count, or if Boone Tavern schedules a second event.*
- 12. No staples, tacks or adhesive allowed on any paint or wallpaper at any time. If you must use ~ there will be an extra charge for clean up of confetti, rice, etc. Decorations must have prior approval from Boone Tavern's Management.*
- 13. All federal, state and local laws with regard to food and beverage purchases and consumption will be strictly adhered to. We will not serve, or allow to be served, alcoholic beverages to any one under the legal drinking age or any parties considered under the influence of alcohol. The sponsor of the function acknowledges this criteria.*
- 14. All charges must be paid on the day of the function, prior to departure, unless credit has been established and authorized two weeks in advance and proper credit applications completed.*

LUNCH AND DINNER SELECTIONS

Groups of less than 20 may order off of the full dinner menu.

Groups of 20 – 35 may select a limited menu up to 4 entrees.

Groups over 35 must choose the same plated entrée for the entire group or select from one of our dinner buffets

ROOM RENTAL CHARGES

ROOM CHARGES: There is no room charge for either of Boone Tavern's banquet rooms if minimum attendance is met and a meal is served. For non-meal functions (appetizers) one-half of the food and beverage purchased, except cash bars, will be applied as credit towards the room rental fee. If you are interested in an all day seminar, the room charge will apply.

CITY ROOM ~ Capacity 40 (no room charge for groups of 20 people having a meal)

Meal functions: 16-19 people, \$50.00 room charge; 15 and fewer, \$100.00 room charge

Non-meal function: Sunday thru Thursday \$50.00 day / After 4:00 pm \$150.00

Friday and Saturday \$75.00 day / After 4:00 pm \$250.00

COUNTY ROOM ~ Capacity 200 (No room charge for groups of 40 people having a meal)

Meal functions: 36-39 people, \$50.00 room charge; 35 and fewer, \$100.00 room charge

Non-meal function: Sunday thru Thursday \$300.00 day / After 4:00 pm \$500.00

Friday and Saturday \$500.00 day / After 4:00 pm \$750.00

BANQUET BAR FACILITIES

CASH BAR: \$25.00 for set up and bartender's first hour, \$10.00 per hour – per bartender thereafter. We will schedule 2 bartenders for all parties over 75 people. Individual drink prices apply.

OPEN BAR: \$25.00 for set up and bartender's first hour, \$10.00 per hour – per bartender thereafter, plus 18% of bar sales. You are charged by the drink.

CASH BAR PRICING

HOUSE DRINKS 3.75

CALL DRINKS 4.50/5.50

DOMESTIC BOTTLE BEER 3.25

IMPORT/MICRO BOTTLE BEER 4.25

SOFT DRINKS 1.75

GLASS OF HOUSE WINE 4.00

BOTTLE OF HOUSE WINE 16.95

(Chardonnay ~ Cabernet ~ Sauvignon ~ Merlot ~ White Zinfandel)

Full wine list available upon request

CORKAGE FEE: There will be a \$10.00 per bottle corkage fee for all parties that wish to bring in their own bottles of wine or champagne. We will supply all glassware and service. All alcoholic beverages except wine or champagne must be purchased from Boone Tavern.

DINNER BUFFETS

*Must guarantee a minimum of 35 people
All buffets include Ice Tea, Coffee and water*

GRAND \$25.95

*Carved Roasted Rack of Center Cut Porkloin
Carved Prime Rib of Beef (served with horseradish whip)
Shrimp and Scallop Newburg
Boneless Chicken Breast Florentine
Twice Baked Potato
Wild Rice Blend and Fettuccini Alfredo
Sautéed Green Beans with Toasted Pine-nuts
Honey Glazed Baby Carrots
Tossed Caesar Salad and Tortellini Salad
Fresh Fruit Tray
Fresh Hot Bread Assortment
Choice of Carrot or Chocolate cake, Apple, peach or Cherry Cobbler
(add ice cream for \$1.25 per person)*

HOUSE \$19.95

*Carved Baron of Beef
Carved (bone in) Honey Glazed Ham
Our Famous Fried Chicken
Mashed Potatoes and Brown Gravy
Au-gratin Potatoes
Steamed Broccoli drizzled with Cheddar Cheese Sauce
Corn O'Brien
Marinated Vegetable Salad
Cottage Cheese with Peaches
Tossed Salad with Select Toppings
Hot Fresh Dinner Rolls
Carrot and Chocolate Cake*

TAVERN \$16.95

*Sliced Roast Beef with Mushroom Gravy
Grilled Boneless Chicken Breast Topped with Peppers and Onions
Mashed Potatoes and Brown Gravy
Marinated vegetable salad
Homestyle Green Beans
Tossed Salad with Select Toppings
Hot Fresh Dinner Rolls
Apple Cobbler (add ice cream for \$1.25 per person)*

SALES TAX AND 18% SERVICE CHARGE WILL BE ADDED TO THE ABOVE PRICES

COURTYARD BANQUETS AND RESERVATIONS

We have a beautiful outdoor Courtyard overlooking the Boone County courthouse and square.

We reserve the upper portion of the Courtyard for private parties on any day except Thursdays in June and September and Fridays. The upper Courtyard can accommodate 75 guests.

You may reserve the entire upper portion or just the upper Gazebo. The Gazebo seats 30 people.

COURTYARD RENTAL CHARGES:

The Gazebo can be reserved for any group 15-30 people.

All Gazebo reservations will have 18% service charge added to the check.

The entire upper Courtyard can be reserved for 40-75 guests. Charges will be based on food and beverages ordered. 18% service charge will be added.

INCLEMENT WEATHER: In the event the weather is not suitable for an outdoor function you have two options:

- Move your party into the lounge or raised dining (as available) at no additional expense
- Reserve a banquet room on our lower level as insurance. A flat fee will be charged to use the banquet room as back up.

The City Room \$175.00 Sun-Thurs / \$300.00 Fri-Sat

The County Room \$300.00 Sun-Thurs / \$500.00 Fri-Sat

ASSORTED COLORED TABLE CLOTHES ARE AVAILABLE UPON REQUEST
(Time period required with request)

