

TRADITIONAL SOUTHERN BUFFET PRIVATE DINNERS

Entrée Choices

- Colonial Fried Chicken Marinated Baked Chicken
 - Southern Style Hand-pulled Pork Barbecue
- Country Ham with Raisin Sauce → Baked Tilapia basted with Old Bay → Gluten free entrée →

Entrées served with the following dishes

Black-eye Peas seasoned with country ham, Stewed Tomatoes, Mashed Potatoes with gravy,
Green Beans seasoned with country ham, Cole Slaw, Whole Baby Beets, Homemade Biscuits and Cornbread

Dessert: Hot Peach Cobbler a la mode (served at table with coffee)

Soft drinks, apple cider, milk and freshly brewed tea & coffee are included with dinner House wine: \$20.95 per bottle (premium wine available upon request)

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Social ——				
BAR OPTIONS	<u>Open</u>	<u>Cash</u>	CONSIDERATIONS	
House wine by the glass Traditional lagers and ales Old fashioned sodas Soft drinks/bottled water	\$8.00 \$7.00 \$4.00 \$2.50	\$9.00 \$8.00 \$4.00 \$3.00	Fresh vegetable platter Fresh cheese/cracker/fruit platter Bar snack mix	\$3.00 per person \$3.00 per person \$19.95

Bar setup fee before dinner: \$100.00 (will be waived if bar produces \$150.00) \$100.00 setup fee if bar is open throughout the evening

— Additional Information —

- Minimum billed headcount Friday, Saturday & Sunday: 50 adults (no room fee)
- Minimum headcount Monday Thursday: 25 adults (\$300.00 room fee if less than 50)
- \$500 deposit required to reserve evening
- \$150 per half hour extension fee beyond 9:00 p.m.
- \$200 potential fee for dinners requiring additional services
- Guaranteed guest count required at least 72 hours prior to the event
- PA system available with wireless microphone: \$50 (video equipment not available)
- Special requests will gladly be considered (including special dietary needs)
- 2024 prices are subject to change with prior notice

All food, beverages, additional fees or services are subject to a guaranteed 20% service fee For all services, fees or miscellaneous charges, a 11.3% sales & meals tax is applicable

For additional private dinner information, please visit www.michietavern.com Michie Tavern, 683 Thomas Jefferson Parkway, Charlottesville VA 22902 Contact: Sam M. Morris, (434) 977-1234 ext. 226, sam.morris@michietavern.com