

Lincoln Banquet Packages

FOR PARTIES OF 15+ ADULTS IN THE RESTAURANT*

All samples may be customized. In Banquet style, guests choose entrees from a custom menu--then served plated with sides.

Separate plates for Kids and Special Diets may be added.

All include Corn Muffins or Dinner Rolls & Soft Drinks, Coffee and Tea. Bar Packages, Cash Bar and Tabs are available.



*** For Private Room Bookings, Package Minimums or room charge may apply.**

START
Wishbone Salad
ENTRÉE
Pick Three from "A"
SIDES
Pick Two †

"The Dinner"

\$12.95

Up to 4 Desserts may be added to menu ...

APPETIZER
Pick two from "C"
SALAD
Tossed Vinaigrette or Wishbone Salad
ENTRÉE
Pick Three from "A" and One from "B"
SIDES
Pick Two †

"The Banquet"

\$15.95

... from \$1.75 to \$3.50 package adder

APPETIZER
Pick Two from "C" & "D" & Corn Cakes
SOUP/SALAD
Cup of Soup, Vinaigrette or Wishbone Salad
ENTRÉE
Pick Four (Two must be from "A")
SIDES
Pick Three † (or 2 plus 1 Veg/Pasta salad)

"The Feast"

\$18.50

"A" ENTREES

- Blackened Chicken Breast
- Blackened or Pan Fried Catfish Fillet
- Jambalaya Cajun Stew
- Marinated Chicken with Mango Salsa
- Grilled Ham Steak with honey mustard sauce
- Wishbone Meatloaf with rosemary gravy
- Chicken Etouffee Cajun roux served over rice
- North Carolina Pulled Pork (hickory smoked)
- Salmon Cakes
- Yarbird Chicken with sweet pepper sauce
- North Carolina Crab Cakes (Blue Claw)
- Black Bean Cakes *
- Smothered Chicken
- Crawfish Etouffee
- Stuffed Chicken Breast with ricotta cheese, bacon and spinach
- Grilled or Roast Turkey cranberry sauce
- Savannah Paprika Chicken
- Chicken Fried Steak
- Chicken 'n Biscuits or Turkey Tetrazini
- Stuffed Seasonal Squash*
- Stuffed Acorn Squash* (seasonal)
- Herb Crusted Tilapia

"B" ENTREES for "Banquet" & "Feast":
All of the above plus:

- Holiday Tilapia with fresh Shrimp
- Blackened Bluefish or Mahi Mahi
- Crawfish Cakes
- Grilled, Poached or Blackened Salmon
- Roast Pork Loin (demi glaze-) +\$1
- Roasted N.Y. Strip Loin +\$2
- Pecan Chicken (honey mustard sauce)
- Beef Brisket (horseradish sauce)
- Smothered or Grilled Pork Chops
- Shrimp & Grits or Shrimp Fricassee
- Sautéed Rainbow Trout (Meuniere - pecans)

***Vegetarian**

"C" APPETIZERS

- Mini Salmon Cakes (lemon butter)
- Mini Corn Cakes (red pepper sauce) *
- Mini Bean Cakes (mango salsa) *
- Fried Green Tomatoes (sauce)
- Fried Okra & Hushpuppies
- Cajun Tater Tots with spicy mayo
- Vegetable Stuffed Mushrooms
- Corn or Eggplant Fritters

"D" APPETIZERS

- Mini Crawfish Cakes (red pepper s.) or N.C. Crab Cakes
 - Crab Fritters with spicy mayonnaise
 - Tilapia/Catfish Nuggets with tartar
 - Shrimp & Grits or Hoe Cakes
 - Blackened Chicken Strips
 - Shrimp Fricassee
 - Cajun Meatballs or BBQ Pork Po'Boys
- (See complete list under Cocktail Menu)

Call 773.549.2663 for a proposal or help with choices

Per person prices do not include tax or service (that may be billed as 18% gratuity or hourly fee)

† Some special sides may be restricted to parties of 20 or more or by availability