



Michie
TAVERN

Private Dinners

TRADITIONAL SOUTHERN BUFFET

❖ Colonial Fried Chicken \$26.95

❖ Choice of Two Entrées \$29.50 ❖ Choice of Three Entrées \$30.95

Entrée Choices:

- Colonial Fried Chicken • Marinated Virginia Baked Chicken ♥
- Southern Style Hand-pulled Pork Barbecue ♥
- Virginia Country Ham ♥ with Raisin Sauce • “Old Bay” Basted Baked Tilapia ♥
- Gluten free entrée ♥

Entrées served with the following dishes

Black-eye Peas seasoned with country ham, Stewed Tomatoes, Mashed Potatoes with gravy, Green Beans with ham, Cole Slaw, Whole Baby Beets, Homemade Biscuits and Cornbread
Hot Peach Cobbler a la mode (served at tables with coffee)

House wine: \$14.95 per bottle (*premium wine available upon request*)

Social

BAR OPTIONS	<u>OPEN</u>	<u>CASH</u>	<u>CONSIDERATIONS</u>	
House wine by the glass	\$5.50	\$6.00	Fresh vegetable platter	\$1.95 per person
Traditional lagers and ales	\$4.50	\$5.00	Fresh cheese/cracker/fruit platter	\$1.95 per person
Bud Light	\$3.50	\$4.00	Bar snack mix	\$19.95
Old Fashioned Sodas	\$2.50	\$3.00		
Soft drinks/bottled water	\$1.75	\$2.00		

Bar setup fee before dinner: \$25.00 (*will be waived if bar produces \$150.00*)

Additional Information

- **Minimum headcount: 50 guests**
- \$500.00 deposit required to reserve requested evening
- \$100.00 per half hour extension fee beyond 9:30pm
- \$200.00 potential fee for any dinner requiring additional services
- Guaranteed guest count needed 72 hours prior to the event
- Open House during your social: visit the oldest section of the Tavern with hostess: \$85.00
- PA system available with wireless microphone: \$40.00
- Special requests will gladly be considered
- 2018 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 9.3% tax is applicable

For additional private dinner information, visit www.michietavern.com