



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

YMCA BLUE RIDGE ASSEMBLY SCHEDULE OF MEALS Sample Banquet Menu

The following options are available at a variety of price points to meet your group's needs. Contact [Group Sales & Engagement](#) for more details.

Banquet meals include sweet tea and/or iced water.

Roasted Pork Tenderloin w/Cranberry Orange Glaze
Chargrilled Ribeyes w/Wild Mushroom Burgundy Sauce
Wild Rice Pilaf w/Toasted Almonds
Fresh Roasted Asparagus
Fresh Baked Yeast Rolls
Caramel Apple Cheesecake

Slow-roasted Prime Rib Au Jus w/Horseradish sauce
Roasted Alaskan Salmon Filets w/Lemon Dill Sauce
Parmesan Roasted Trio of Potatoes
Braised Sugar Snaps Peas w/Roasted Red Peppers
Fresh Baked Demi Loaves
Chocolate Confusion Cake

Chicken Cordon Bleu W/White Wine Béchamel Sauce
Grilled Sirloin Steaks
Garlic & Olive Oil Smashed Yukon Potatoes
Whole Green Beans W/Roasted Red Peppers and Almonds
Fresh Baked Assorted Rolls
New York Cheesecake w/Fresh Strawberries

Slow Roasted Prime Rib Au Jus w/Horseradish Sauce
Seared Chicken Breast Marsala
Parmesan Roasted Trio of Potatoes
Braised Whole Green Beans w/Roasted Red Peppers
Fresh Baked Rolls
Chocolate Confusion Cake

Roasted Tom Turkey w/ Homemade Giblet Gravy
Virginia Baked Ham w/Pineapple Glaze
Homemade Sage Dressing
Pecan Encrusted Sweet Potato Casserole
Seasoned Green Beans w/Toasted Almonds
Fresh Baked Rolls
Cranberry Sauce
Georgia Pecan Pie/Pumpkin Pie