



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