

**AVAILABLE AT BURGISS BARN  
MEALS CATERED BY JIFF**

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Baked Ham	Tender and moist
Pork Tenderloin	“The other white meat”
Roast Beef	Carved
Pork Barbeque	Carolina style – Chopped

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London Broil	With a special sauce
Chicken Breast	Tenderized & grilled

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Filet Mignon	Rare, medium-rare, medium, medium-well, or well
Prime Rib	Slow-cooked to perfection

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Each of the meals is served with your choice of garden salad or slaw, two vegetables, bread, and beverage.

**Vegetable Choices:** Potatoes (baked, scalloped, or boiled), baked beans cooked with old-fashioned molasses, baked apples with brown sugar and butter, tomato casserole with Italian herbs, golden corn with pimento, pineapple casserole, baked onion in foil wrap (when available), steamed carrots, broccoli casserole, rice, slaw, sweet potato casserole, potato salad, green beans, & black-eyed peas.

**Beverage Choices:** Iced tea, lemonade, coffee (decaffeinated or regular)

**PLEASE NOTE:** For your added enjoyment, you may choose to have hors d’oeuvres and /or dessert at an additional charge.

**Hors d’oeuvres:** Selection will vary with individual requests

**Desserts:** Fruit cobbler or cake (add \$1.00) and cheesecake (add \$1.25)

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**MAXIMUM 250 - MINIMUM 50**

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Call **336-359-2995** (Tom) / **336-372-4808** (Jimmy) locally or  
Toll Free **1-800-233-1505** for booking

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Nancy & Tom Burgiss, Owners  
Jimmy Bengé, Manager

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Laurel Springs, NC 28644