

HOMECOMING MEALS

Meals listed below are included with ticket price *unless otherwise noted* and are subject to change without notice. Alcoholic beverages are not included.

***Please note that Leatherwood's restaurant, Saddlebrook Bar & Grill, is open as follows for meals/snacks/drinks *on your own**.

- Friday evening - 5:00 PM to 10:00 PM
- Saturday - 8:00 AM to 2:00 PM and 5:00 PM to 10:00 PM
- Sunday - 8:00 AM to 2:00 PM

For more information and a menu, click [HERE](#).

*Items ordered *on your own* from Saddlebrook are not included in ticket price.

Hello The House Reception, Thursday night @ Leatherwood's Saddlebrook Bar & Grill Back Porch & Hemlock Stage

*Cash bar opens at 5:30 PM. Hors d'Oeuvres served at 6:00 PM

- Spinach artichoke dip with crackers
- Sweet potato fries with sauce
- Chicken wings
- Spicy mac-n-cheese bites
- Fruit display with yogurt dip
- Meatballs in sauce
- Coffee, Tea and Water

18th Century Lunch, Friday @ Whippoorwill Academy & Village:

- Oatcakes or barley rolls with goat cheese
- Chicken stew with carrots, cabbage, kale, and onions
- Apple with oatmeal crisp
- Tea and Water

Rosemund Lindsay's Beans & Barbecue Dinner, Friday @ Leatherwood's Saddlebrook Bar & Grill Back Porch & Hemlock Stage:

*Cash bar opens at 6:00 PM. Dinner served at 7:00 PM.

- Pulled BBQ pork
- Slaw

- Baked Beans
- Potato Salad
- Rolls
- Banana Pudding
- Coffee, tea and water

Saturday box lunch (\$10. Not included in ticket price. Four-Day Pass Holders may order at check-in on Thursday.)

*Pick up from Saddlebrook Bar & Grill @ Leatherwood

- Grilled Chicken Caesar Wrap with chips and an apple
- Grape Chicken Salad on Roll with chips and an apple
- Turkey, Bacon & Ranch Wrap with chips and an apple
- Tea, Water, Coke Products

Jamie & Claire's Wilderness Celebration, Saturday Night @ Leatherwood's Covered

Pavilion:

*Cash bar with Outlander-inspired drinks opens at 6:00 PM. Appetizers served at 6:30 PM.

Dinner served at 7:30 PM.

Appetizers:

- Sweet Potato Biscuits with Country Ham, Local Apple Butter
- Local Cheeses with Grapes and Berries, Assorted Crackers
- Carolina Caviar—Black-eyed Pea “salad” with pickled veggies and crackers

Dinner:

- Spinach Salad with Local Apples, Local Bleu Cheese, Toasted Walnuts, Dried Berries—Buttermilk Ranch Dressing and
- Mustard Vinegar Dressing
- Roast Turkey Breast with Blackberry BBQ Sauce
- Prime Rib of Beef, Roasted and served with Horseradish Root Sauce
- Roasted Root Vegetables with Garlic, Olive Oil, Salt and Pepper
- Braised Cabbage with Country Ham and Bacon Drippings
- Corn Bread with Honey Butter, Yeast Rolls with Whipped Butter
- Iced Tea and Ice Water with dinner

Dessert:

- Colonial Style Pumpkin Pie prepared with Apples, Raisins (chutney or in filling to be determined by chef)
- Coffee available with dessert

