

DEER CREEK LODGE

MEETING REFRESHMENTS

ALL DAY PACKAGE

Begin the Day with The Executive Continental
Refresh with a Mid-Morning Coffee and Soda Break
Top off your Day with "The Bakery Break"
\$16.95 per Person

QUICK TIME OUT

Assorted Fresh Baked Cookies
Assorted Sodas
Colombian Coffees and Assorted Teas
\$5.95 per Person

SCARLET & GRAY

Pretzels and House-Made Potato Chips
Caramel Corn
Assorted Sodas and Bottled Water
\$6.95 per Person

BAKERY BREAK

Assorted Fresh Baked Cookies
Chocolate Fudge Brownies
Sliced Fresh Seasonal Fruit
Assorted Sodas
Colombian Coffees and Assorted Teas
\$7.95 per Person

SNACKERS STATION

Kettle Potato Chips with Chipotle Ranch Dip
Tortilla Chips
Tomato Cilantro Salsa
Party Snack Mix
Mixed Nuts
Assorted Soda and Bottled Water
\$8.95 per Person

PICK ME UP

Assorted Monster Drinks
Energy Bars, Mini Candy Bars
Chocolate Covered Espresso Beans
Assorted Sodas and Bottled Waters
\$14.95 per Person

WORKDAY SUNDAE

Vanilla and Chocolate Ice Cream
Assorted Sauces, Sprinkles and Nuts
Whipped Cream Topping and Maraschino Cherries
Assorted Sodas and Bottled Water
\$6.95 per Person

BEVERAGES

Coffee, Decaf Coffee and
Assorted Hot Teas \$ 27.95 per Gallon
Hot Chocolate \$ 18.95 per Gallon
Iced Tea \$18.95 per Gallon
Lemonade \$18.95 per Gallon
Fruit Punch \$18.95 per Gallon
Apple Cider (Seasonal) \$18.95 per Gallon
Assorted Sodas \$ 2.00 per Can
Bottled Water..... \$ 2.00 per Bottle
Assorted Bottled Juices
(Orange, Cranberry and Apple) \$ 2.50 per Bottle

BREAKFAST AND SNACK SELECTIONS

Granola Bars \$ 1.85 Each
Assorted Yogurts \$ 1.95 Each
Whole Fresh Fruit \$ 1.85 Each
Assorted Candy Bars..... \$ 2.00 Each
Assorted Muffins \$ 20.00 per Dozen
Assorted Danish \$ 20.00 per Dozen
Assorted Doughnuts \$20.00 per Dozen
Bagels with Cream Cheese \$ 24.00 per Dozen
Cinnamon Rolls \$ 24.00 per Dozen
Fresh Baked Cookies \$24.00 per Dozen
Assorted Fresh Baked Brownies
with or without Nuts \$24.00 per Dozen

SNACKS

Caramel Popcorn \$ 9.00 per Pound
Fresh Popped Popcorn \$ 1.50 per Person
Party Snack Mix \$9.00 per Pound
House Made Potato Chips with Dip \$ 9.00 per Pound
Mini Pretzels \$ 9.00 per Pound
Mixed Nuts \$ 15.00 per Pound
Table Snack Baskets \$ 4.00 per 8 ounce Basket
Mini Candy Bars \$ 9.50 per Pound
Assorted Candies \$ 7.00 per Pound

CONTINENTAL BREAKFAST BUFFETS

EXECUTIVE CONTINENTAL

Fresh Fruit Display
 Assorted Danish and Muffins
 Assorted Bagels with Cream Cheese
 Selection of Bottled Juices
 Assorted Yogurts
 Colombian Coffees and Assorted Teas
\$9.95 per Person

RESORT CONTINENTAL

Assorted Muffins
 Selection of Bottled Juices
 Colombian Coffees and Assorted Teas
\$7.95 per Person

HEALTHY HEART

Seasonal Fresh Fruit
 Assorted Yogurts
 Bran Muffins
 Granola
 Selection of Bottled Juices
 Colombian Coffee and Assorted Teas
\$8.95 per Person

PLATED BREAKFAST ENTRÉES

ALL AMERICAN

Scrambled Eggs
 Seasoned Breakfast Potatoes
Choice of One Breakfast Meat:
 Bacon, Sausage Link or Ham
Choice of One Side from the Griddle:
 Silver Dollar Pancakes or French Toast
 Selection of Chilled Juices
 Colombian Coffee or Assorted Teas
\$11.95 per Person

HOT OFF THE GRIDDLE

Buttermilk Pancakes or
 Thick Sliced Cinnamon French Toast
Choice of One Breakfast Meat:
 Bacon, Sausage Link or Ham
 Warm Pancake Syrup
 Selection of Chilled Juices
 Colombian Coffee or Assorted Teas
\$9.95 per Person

THE RISE & SHINE

Croissant Filled with Scrambled Eggs
 American Cheese, Ham
 Seasoned Breakfast Potatoes
 Selection of Chilled Juices
 Colombian Coffee or Assorted Teas
\$9.95 per Person

QUICK START

Scrambled Eggs
 Two Strips of Bacon
 Breakfast Potatoes
 Biscuit
 Selection of Chilled Juices
 Coffee or Assorted Teas
\$8.95 per Person

DEER CREEK LODGE

BREAKFAST BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

BUCKEYE

Minimum of 15 Guests

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Bacon or Sausage

Yogurt and Granola

Selection of Bottled Juices

Colombian Coffee and Assorted Teas

\$10.95 per Person

EYE OPENER

Minimum of 25 Guests

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Pancakes or French Toast

Bacon and Sausage

Assorted Oven Baked Breakfast Pastries

Assorted Yogurts and Granola

Selection of Bottled Juices

Colombian Coffee and Assorted Teas

\$13.95 per Person

HORIZON

Minimum of 25 Guests

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Bacon and Sausage

Sausage Gravy and Buttermilk Biscuits

Assorted Oven Baked Breakfast Pastries

Selection of Bottled Juices

Colombian Coffees and Assorted Teas

\$12.95 per Person

BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 50 Guests

Buffet Served with

Selection of Bottle Juices, Fresh-Brewed Coffee and Tea

ENTREE – SELECT ONE

Fluffy Scrambled Eggs

Western Scramble – Peppers, Onions, Jack Cheese

Southern Scramble – Ham, Cheddar Cheese

Southwestern Scramble - Chorizo and Eggs

Northeast Scramble – Spinach, Onion and Cheese

French Toast

Biscuits and Gravy

Vegetable Quiche

MEATS – SELECT TWO

Bacon

Ham

Sausage Links

Sausage Patties

Turkey Sausage

STARCH – SELECT ONE

Grits

Shredded Hash Brown Potatoes

Lyonnais Potatoes – with Caramelized Onions

O'Brien Potatoes – with Peppers and Onions

SIDES – SELECT ONE

Cinnamon Rolls

Doughnuts

Yogurt and Granola

Muffins

Danish

Sliced Fruit

Oatmeal

Cereal and Milk

\$14.95 per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
Guarantees Must be Provided 72 Hours Prior to the Function.

SANDWICHES AND SALADS

All Sandwiches Include Side Salad, and your choice of Creamy Coleslaw, Home-Styled Potato Salad or Potato Chips and Choice of Coffee, Iced Tea or Lemonade

THE CROISSANT-WICH

Choose One of the Following Sandwiches:

Smoked Turkey, Bacon and Pepper Jack
Ham and Swiss,
Beef and Cheddar Cheese
Chicken or Tuna Salad
Garnished with Leaf Lettuce
Sliced Tomato and Onion
\$11.95 per Person

IT'S A WRAP

Choose One of the Following:

Grilled Chicken Caesar, Buffalo Chicken
Southern Chicken, Grilled Vegetable, Deli
Club, BLT, Black Forest Ham
All include Cheese, Lettuce, Tomato
Red Onion and Dill Pickle
\$10.95 per Person

THE DAGWOOD

Smoked Turkey Breast, Black Forest
Ham, Pastrami
with Lettuce, Tomato, Swiss and
American Cheeses, Red Onion
Garlic Kalamata Olive Vinaigrette
Layered Between a French Roll
\$11.95 per Person

WATERLOO CHICKEN SALAD

Grilled Breast of Chicken on top of
Shredded Romaine and Iceberg Lettuce
Bacon Bits, Sweetened Craisins and
Crumbled Bleu Cheese
Tossed in our House Made
Sweet and Sour Dressing
Served with a Breadstick
\$12.95 per Person

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with
Grilled Chicken
Parmesan Cheese and Toasted Croutons
Tossed in a Creamy Caesar Dressing
Served with a Breadstick
\$11.95 per Person

PLATED LUNCHES

Tossed Garden Salad, Rolls and Butter, Chef's Choice of Dessert, Coffee and Iced Tea

CHICKEN PARMESAN

Breast of Chicken Coated with
Parmesan Cheese, Bread Crumbs and Herbs
Sautéed and Served Over Pasta Marinara
\$15.95 per Person

CHICKEN PICCATA

Sautéed Breast of Chicken with
Lemon Caper Butter Sauce
Served with Rice Pilaf
Chef's Vegetable
\$16.95 per Person

BEEF BOURGUIGNON

Minimum of 25 Guests
A True French Classic
Seared Beef Tips Braised with
Onions, Mushrooms, Garlic and Red Wine
Served Over Egg Noodles
\$ 15.95 per Person

BLACKENED CATFISH

Catfish Filets Dusted in Cajun Seasoning and
Sautéed at High Heat
Served with Florentine Rice Pilaf and
Chef's Vegetable Selection
\$16.95 per Person

PRIMAVERA

Sautéed Garden Vegetables with a
Rich Cheese Sauce, Marinara or Lemon Butter Sauce
Served Over Fettuccini Noodles
Served with a Garlic Bread Stick
\$14.95 per Person

MEAT LASAGNA

A Rich Meat Sauce
Layered Between Pasta and Assorted Cheeses
Served with Garlic Toast
\$13.95 per Person

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Guarantees Must be Provided 72 Hours Prior to the Function.

DEER CREEK LODGE

LUNCH BUFFETS

25 Person Minimum. Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

DELI BUFFET

Pasta Salad
Potato Salad and Coleslaw
Shaved Pastrami, Smoked Turkey
Thinly Sliced Ham
Lettuce Tomato Onion
Assorted Sliced Cheeses
Mustard, Mayonnaise
Assorted Breads
Potato Chips
Cookies and Brownies
Coffee, Iced Tea
\$14.95 per Person

SOUP AND SALAD BUFFET

Garden Salad Bar with Assorted Toppings
Served with Dinner Rolls
Salad Dressings and Toppings

Salad Selections – Select Two:

Spinach Salad
Waterloo Salad
Caesar Salad
Sweet and Sour Coleslaw
Pesto Pasta Salad
Potato Salad

Soup Selection-Select Two:

Chili
Meatless Chili
Chicken Noodle
Vegetable (Broth Base)
Baked Potato
Vegetable Beef
Italian Sausage and Cabbage
French Onion
Broccoli Cheese
Beer Cheese
Served with Cookies and Brownies
Coffee, Iced Tea
\$14.50 per Person

HOT SANDWICH BUFFET

Choice of Three Sandwiches:

Reuben Sandwiches
Turkey Reuben Sandwiches
Shredded BBQ Beef Brisket
Pulled Pork
Grilled Chicken Breasts
Hot Italian
Grilled Portabella Mushroom

Choice of Three Salads:

Garden Salad with House Dressings
Waterloo Salad
Sweet and Sour Coleslaw
Pesto Pasta Salad
Tomato and Cucumber Salad
Fresh Fruit Salad

Buffet Accompaniments:

Soup Du Jour
Kettle Potato Chips
Pickle Spears
Cookies and Brownies
Coffee, Iced Tea

\$16.95 per Person

BAKED POTATO AND CHILI BAR

Homemade Chili
Salad Bar
Baked Idaho Potatoes
Bacon Bits and Diced Onions
Shredded Cheddar, Sour Cream
Diced Turkey, Ham
Steamed Broccoli Florets
Rolls and Butter
Cookies and Brownies
Coffee, Iced Tea
\$13.95 per Person

DISCOVER OHIO PICNIC

Creamy Coleslaw
Home-Style Potato Salad
BBQ Baked Beans
Hamburgers and Hot Dogs
Relish Tray
Assorted Buns
Condiments
Potato Chips
Chef's Choice of Dessert
Coffee, Iced Tea
\$13.95 per Person

PIZZA PARLOR BUFFET

Italian Tossed Garden Salad
Assorted Pizzas
Garlic Bread Sticks
Cookies and Brownies
Coffee, Iced Tea
\$14.95 per Person

TACO BAR

Soft and Hard Shells
Seasoned Beef
Fajita Chicken
Shredded Lettuce, Diced Tomatoes
Diced Onions, Shredded Cheese
Sour Cream and Garden Salsa
Sopaipilla
Coffee, Iced Tea
\$13.95 per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
Guarantees Must be Provided 72 Hours Prior to the Function.

BUILD YOUR OWN LUNCH BUFFET

Minimum of 25 Guests

All Lunch Buffets Include Rolls and Butter your choice of Coffee or Iced Tea and Chef's Choice of Dessert

One Entrée, One Salad, Two Sides \$13.95 per Person

Two Entrée, Two Salads, Three Sides \$15.95 per Person

Three entrée, Three Salads, Four Sides \$17.95 per Person

SALADS

Garden Salad
Spinach Salad with
Strawberries and Candied Pecans
Waterloo Salad
Caesar Salad
Sweet and Sour Coleslaw
Pesto Pasta Salad
Fresh Fruit Salad
Potato Salad

ENTREES

Lemon Pepper Fish
BBQ Breast Chicken
Oven Roasted Chicken Breast
Chicken Picatta
Chicken Marsala
Roast Loin of Pork
Sliced Roast Beef Au Jus
Traditional Roast Breast of Turkey
Pasta Primavera
Spaghetti and Meatballs

SIDES

Rice Pilaf
Oven Roasted Red Potatoes
Mashed Potatoes - Traditional or Garlic
Baked Potato
Seasoned Potato Wedges
Fresh Green Beans
Steamed Broccoli
Honey Glazed Carrots
Brussel Sprouts with
Caramelized Onions and Bacon
Buttered Corn

BOX LUNCHES

THE DEER CREEK LUNCH PAIL

Choice of Two:

Smoked Turkey
Ham, Roasted Vegetable
Chicken Salad or Tuna Salad
Assorted Condiments
Bag of Chips
Whole Fresh Fruit
Granola Bar
Soda or Bottled Water
\$11.95 per Person

THE EXECUTIVE BOX LUNCH

Choice of Two:

Pastrami with Swiss on Rye
Grilled Chicken Breast topped with
Balsamic Greens on Ciabatta
Italian Sub, Thinly Sliced Italian Meats with
Tomatoes, Provolone and Banana Peppers
on a Baguette
Vegetable Wrap Fresh Seasonal Vegetables
Tossed in Italian Dressing on a Flour Tortilla
Sun Chips
Whole Fresh Fruit
Fresh Baked Cookie
Soda or Bottled Water
\$13.95 per Person

Dinner Entrees Include: Tossed Garden Salad, Chef's Vegetable of the Day, Choice of Potato, Rolls and Butter, Chef's Choice of Dessert and Coffee, or Iced Tea

STUFFED BREAST OF CHICKEN

Chicken Breast Stuffed with Cornbread,
Ham and Swiss Cheese with Supreme Sauce
\$19.95 per Person

CHICKEN PROVENCAL

Grilled Breast of Chicken topped with
Sautéed Mushrooms, Spinach
Garlic, Olives and Tomato Sauce
\$19.95 per Person

CHICKEN PICCATA

Sautéed Breast of Chicken
Served with Lemon-Caper Sauce
\$19.95 per Person

BLACKENED SALMON

Salmon Seasoned with a Blend of Spices and Herbs
Pan Seared and finished with Remoulade Sauce
\$19.95 per Person

EGGPLANT PARMESAN

Breaded and Deep Fried Slices of Eggplant
Topped with Cheese
Served over Pasta Marinara
\$18.95 per Person

SHRIMP POMODORO

Tender Plump Shrimp
Sautéed with Tomatoes, Garlic and Crushed Red Pepper
Finished with Cream and Parmesan Cheese
Tossed with Penne Pasta
\$20.95 per Person

ROASTED PORK LOIN

Oven Roasted Pork Loin
Served with a Demi-Glace
\$17.95 per Person

PRIME RIB AU JUS

Prime Rib of Beef Slow-Roasted Served Medium Rare
\$26.95 per Person

MESQUITE SMOKED PRIME RIB

Prime Rib of Beef Slow-Smoked Served Medium Rare
\$28.95 per Person

FILET MIGNON

Grilled Filet of Beef
Market Price

We gladly offer two or more entrées at an additional fee of \$2.50 per person for each additional entrée. Some restrictions may apply.

*Please note that all beef entrées are cooked to a medium temperature.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
Guarantees Must be Provided 72 Hours Prior to the Function.

BUILD YOUR OWN DINNER BUFFET

25 Person Minimum

All Dinner Buffets include Rolls and Butter, Chef's Choice of Dessert, Coffee and Iced Tea

One Entrée, One Salad, Two Sides \$21.95 per Person

Two Entrée, Two Salads, Three Sides \$23.95 per Person

Three entrée, Three Salads, Four Sides \$25.95 per Person

SALAD SELECTIONS

Garden Salad
Spinach Salad with Strawberries and Candied Pecans
Waterloo Salad
Caesar Salad
Antipasto Salad
Sweet and Sour Coleslaw
Pesto Pasta Salad
Sliced Fresh Fruits
Home-Style Potato Salad

ENTRÉE SELECTIONS

Chicken Breast Supreme
Chicken Piccata
Pomodoro Florentine Pasta
Tomato Portabella Pasta
Sliced Roast Beef Au Jus
Blackened Salmon
Meat or Vegetable Lasagna
Glazed Ham
Roast Pork Loin
Grilled Chicken Breast
Chicken Marsala
Fish Du Jour
Grilled Salmon
Beef Bourguignon
Pot Roast
Stuffed Chicken Breast
Roast Breast of Turkey and Traditional Stuffing

SIDE SELECTIONS

Rice Pilaf
Wild Rice
Oven Roasted Red Potatoes
Mashed Potatoes - Traditional or Garlic
Baked Potato
Au Gratin Potatoes
Baked Sweet Potatoes
Scalloped Potatoes
Seasoned Potato Wedges
Green Bean Casserole
Fresh Green Beans
Steamed Broccoli
Honey Glazed Carrots
Brussel Sprouts with Caramelized Onions and Bacon
Buttered Corn
Sesame Snow Peas

DEER CREEK LODGE

DINNER THEME BUFFETS

25 Person Minimum. Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

SOUTH OF THE BORDER BUFFET

Southwest Casserole
Tortilla Shell, Taco Shell
Taco Beef
Chipotle Chicken Breast
Spicy Refried Beans
Diced Tomatoes, Diced Onions,
Shredded Lettuce, Sour Cream, Fire Roasted Salsa,
Shredded Cheddar Cheese
Nacho Cheese Sauce
Sopaipilla
Coffee, Iced Tea
\$19.95 per Person

FROM THE ORIENT

Garden Salad
Red Cabbage Slaw
Asian Noodle Salad
Fried Egg Rolls with Sweet and Sour Sauce
Vegetable Fried Rice
Steamed White Rice
Vegetable Stir Fry
Teriyaki Chicken
Ginger Beef
Fortune Cookies
Chef's Choice of Dessert
Coffee, Iced Tea
\$20.95 per Person

TOUR OF ITALY

Served with both Fettuccini and Penne Pasta
Choice Of Two Sauces:
Marinara, Alfredo, Pesto or Bolognese
Choice Of Two Entrees:
Traditional Meat Lasagna
Chicken Marsala
Italian Sausage with Onions and Peppers
Baked Cheese Manicotti with Marinara Sauce
Stuffed Shells with Marinara Sauce
Buffet Accompaniments:
Antipasto Salad
Caesar Salad
Green Beans
Parmesan Cheese
Garlic Breadsticks
Tiramisu
Coffee, Iced Tea
\$24.95 per Person

CARVERS BUFFET

Mesquite Smoked Prime Rib of Beef
Herbed Roasted Pork Loin with
Roasted Sweet Onion Barbecue Sauce
Seasonal Fresh Vegetable
Roasted Redskin Potatoes
Waterloo Salad
Caesar Salad
Dinner Rolls and Butter
Cheesecake
Coffee, Iced Tea
\$24.95 per Person*

*Carving fee of \$50 per 100 applies

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
Guarantees Must be Provided 72 Hours Prior to the Function.

BACK WOODS BBQ

25 Person Minimum. Additional Fees May Apply If Minimum Buffet Numbers Are Not Met
Grill Chef Fee of \$50.00 Required on All Outdoor Cookouts

COOKOUT BUFFETS:

Hot Dogs and Hamburgers	\$16.95 per Person
Hamburgers and Grilled Breast of Chicken	\$18.95 per Person
Beef and Shrimp Shish Kabob	\$21.95 per Person
BBQ Chicken and BBQ Ribs	\$24.95 per Person
Grilled Rib Eye Steak	\$28.95 per Person
New York Strip Steak	\$29.95 per Person
Hog Roast	Market Price (minimum 50 people for Hog Roast)

BUFFET INCLUDES:

Home-Style Potato Salad
Creamy Coleslaw
Marinated Vegetable Salad
BBQ Baked Beans
Potato Wedges
Buttered Corn on the Cob
Watermelon Slices
Chef's Choice of Dessert
Coffee, Iced Tea

Sold in 50 Piece Units

Salami Cornucopias
\$45.00

Tomato and Mozzarella Crostini
\$65.00

Party Spirals
\$55.00

Meatballs
BBQ, Swedish or Sweet and Sour Sauce
\$70.00

Buffalo Wings with Celery and Bleu Cheese
BBQ, Mild or Hot
\$80.00

Quiche Tartlets
\$75.00

Pork and Vegetable Pot Stickers
\$75.00

Vegetable Spring Rolls
Served with a Sweet and Sour Sauce
\$75.00

Smoked Chicken and Cheese
Cornucopias
\$85.00

Sausage Stuffed Mushroom Caps
\$85.00

Crab Stuffed Mushroom Caps
\$95.00

Bacon Wrapped Scallops
\$100.00

Shrimp Cocktail
\$100.00

HORS D'OEUVRES DISPLAY

Serves 25 Guests

CHEESE AND CRACKER DISPLAY

An Assortment of
Selected Domestic Cheeses
Garnished with Fruit and Crackers
\$65

VEGETABLE DISPLAY

An Assortment of Fresh Vegetable and
House-Made Dipping Sauce
\$55

ARTICHOKE AND SPINACH DIP

Creamy Artichoke and Spinach Dip
Served with Fried Pita Bread
\$70

SMOKED SALMON DISPLAY

Smoked Salmon
Served with Red Onion
Hard Boiled Egg
Capers and Toasted Baguettes
\$75

AN ITALIAN DISPLAY

Prosciutto, Salami, Capicola
Pepperoni, Provolone
Pepperoncini, Roasted Red Peppers
Assorted Olives
Served with Sliced Baguette
\$85

CHILDREN'S PLATED MEALS

Available for Children 12 and Under

All Meals are Served with a Choice of:

Applesauce or Tossed Greens

Choice of: Milk, Soda or Lemonade

Choice of One:

2 Large Chicken Tenders Fried Golden Brown

Served with French Fries

Grilled Hamburger or Cheeseburger

Served with French Fries

Spaghetti Topped with a Marinara Sauce

Served with Roll and Butter

Macaroni and Cheese

Served with Roll and Butter

Peanut Butter and Jelly Sandwich

Served with Potato Chips

\$8.95 per Child

BANQUET COCKTAIL OPTIONS

OPTION # 1 HOST BAR

Charged by the Drink to Master Account
Includes Mixers and Garnishes

Choice Of Brand:

House Brands \$4.00

Call Brands \$4.75

Premium Brands \$6.50

Enhance Your Event with Cordials \$5.50

Bar Includes:

House Wines \$4.50

Domestic Beers \$3.25

Imported Beers \$4.50

Assorted Sodas \$2.00

OPTION # 2 CASH BAR

Prices Include Tax
Individual Charged by the Drink
Includes Mixers and Garnishes

Choice Of Brand:

House Brands \$4.00

Call Brands \$5.00

Premium Brands \$6.00—\$8.00

Enhance Your Event with Cordials \$6.00

Bar Includes:

House Wines \$4.50

Domestic Beers \$3.25

Imported Beers \$4.50

Assorted Sodas \$2.00

SPARKLING FRUIT PUNCH

with Sliced Seasonal Fruit (Non-Alcoholic)
\$22.50 per gallon

MIMOSA

Icy Cold Mixture of Champagne and Orange Juice
\$40.00 per gallon

CHAMPAGNE PUNCH

with Sliced Seasonal Fruit
\$45.00 per gallon

Please consult with your Sales Manager for our current list of available wines and prices

BAR FEE: A bartender fee applies on each bar option and for each bar.
Fees are \$30 per bar, per hour for a minimum of 3 hours.

Deer Creek is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises.
Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
Guarantees Must be Provided 72 Hours Prior to the Function.

MAUMEE BAY LODGE

ALL DAY MEETING PACKAGE

Begin the day with *The Executive Continental*
Refresh with a *Mid-Morning Coffee and Soda Break*
Top Off Your Day with *The Quick Time Out*
\$15.95 per Person

ALL DAY BEVERAGE PACKAGE

Assorted Sodas and Bottled Water
100% Colombian Coffees and Assorted Hot Teas
\$13.95 per Person for 8 Hours
\$7.95 per Person for 4 Hours

QUICK TIME OUT

Assorted Fresh Baked Cookies
Assorted Sodas
100% Colombian Coffees and Assorted Hot Teas
\$4.95 per Person

HEALTHY QUICK TIME OUT

Whole Fresh Fruit
Bottled Water
100% Colombian Coffees and Assorted Teas
\$4.95 per Person

THE SWEET & SALTY

Pretzels and Trail Mix
Chocolate Caramel Snack Mix
Assorted Mini Candy Bars
Assorted Sodas and Bottled Water
\$5.95 per Person

THE NATURE TRAIL

Assorted Granola and Nutrigrain Bars
Trail Mix and Salted Peanuts
Whole Fresh Fruit
Bottled Water
100% Colombian Coffees and Assorted Hot Teas
\$7.25 per Person

REFRESHMENTS / SNACKS

THE I SCREAM BREAK

Assorted Ice Cream Novelties and Fruit Bars
Assorted Sodas and Bottled Water
\$5.95 per Person

WORKDAY SUNDAE

Vanilla and Chocolate Ice Cream
Chocolate, Caramel and Strawberry Sauces
Sprinkles and Nuts
Whipped Cream Topping and Maraschino Cherries
Assorted Sodas and Bottled Water
\$6.95 per Person

THE GRAND SLAM

Mini Pretzels
Popcorn and Salted Peanuts
Caramel Corn and Snickers Candy Bars
Assorted Sodas and Bottled Water
\$7.95 per Person

A FRENCH PICNIC

Domestic Cheese Tray
Creamy Boursin Cheese
Warm Brie with Honey Pecans
Sliced Baguette and Assorted Crackers
Grapes and Berries
Lemonade and Iced Tea
\$9.95 per Person



MAUMEE BAY LODGE

REFRESHMENTS / SNACKS

BEVERAGES

100% Colombian Coffee, Assorted Hot Teas, Sodas and Bottled Water	\$ 4.95 per Person
100% Colombian Coffee and Assorted Hot Teas	\$ 1.95 per Person / \$6.95 per Person All Day
Hot Chocolate	\$ 1.95 per Person
Assorted Sodas	\$ 1.95 per Can
Bottled Water	\$ 1.95 per Bottle
Assorted Bottled Juices (Orange, Cranberry and Apple)	\$ 2.50 per Person
Iced Tea	\$18.95 per Gallon
Lemonade	\$18.95 per Gallon
Fruit Punch	\$18.95 per Gallon
Apple Cider (Seasonal)	\$15.95 per Gallon
Champagne Punch	\$28.95 per Gallon
Milk (2% or Skim)	\$ 1.25 per Bottle

BREAKFAST AND SWEET SELECTIONS

Granola Bars or Nutrigrain Bars	\$ 1.75 Each
Assorted Yogurts	\$ 1.95 Each
Cinnamon Rolls	\$ 2.50 Each
Assorted Danish, Muffins and Scones	\$ 2.25 per Person
Bagels with Cream Cheese	\$ 2.25 per Person
Instant Oatmeal Bowls	\$ 2.50 Each
Whole Fresh Fruit	\$ 1.75 per Person
Assorted Candy Bars	\$ 1.75 Each
S'more Fixings	\$ 3.95 per Person
Fresh Baked Cookies	\$18.00 per Dozen
Assorted Fresh Baked Brownies	\$21.00 per Dozen

BAGGED DRY SNACKS

Cheddar Popcorn	\$ 1.75 Each
Fresh Popped Popcorn	\$ 1.50 per Person
Party Snack Mix	\$ 1.75 Each
Chocolate Caramel Snack Mix	\$ 1.75 Each
Specialty Potato Chips with Dip	\$ 8.95 per Pound
Mini Pretzels Twists	\$ 1.25 Each
Salted Peanuts	\$ 1.25 Each
Table Snack Baskets with Mini Candy Bars and Assorted Candies	\$ 3.50 per 8 ounce basket

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

MAUMEE BAY LODGE

CONTINENTAL BREAKFAST

THE EXECUTIVE CONTINENTAL

Fresh Fruit Display
Assorted Danish, Muffins and Scones
Assorted Bagels with Cream Cheese
Assorted Bottled Juices
100% Colombian Coffees and Assorted Hot Teas
\$8.95 per Person

THE BAGEL BAR CONTINENTAL

Plain, Cinnamon Raisin and Blueberry Bagels
Assorted Butters, Fruit Jams
and Flavored Cream Cheese
Assorted Bottled Juices
100% Colombian Coffees and Assorted Hot Teas
\$8.95 per Person

THE HEALTHY CONTINENTAL

Assorted Cold Cereals with Milk
Assorted Instant Oatmeal Bowls
Assorted Yogurts
Fresh Fruit Salad
Assorted Bottled Juices
100% Colombian Coffees and Assorted Hot Teas
\$7.95 per Person

THE SUNRISE CONTINENTAL

Your Choice of Quiche or Casserole:
Ham and Cheese Quiche
Vegetable Quiche
Sweet French Toast Casserole with Maple Syrup
Breakfast Potatoes
Fresh Fruit Display
Assorted Bottled Juices
100% Colombian Coffees and Assorted Hot Teas
\$9.50 per Person

BREAKFAST SANDWICH BAR

Make Your Own With:
Scrambled Egg and Cheese
Choice of One Bread:
English Muffin, Bagels, Croissants, or Tortillas
Choice of One Meat:
Bacon, Sausage Patty or Ham
Fresh Fruit Display
Assorted Bottled Juices
100% Colombian Coffees and Assorted Hot Teas
\$10.25 per Person

See Refreshments / Snacks for Additional Ala Carte Items

Continental Breaks Designed for a 30 Minute Service

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

MAUMEE BAY LODGE

BREAKFAST BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

THE SHAWNEE BUFFET

15 Person Minimum

Scrambled Eggs

Breakfast Potatoes

Choice of One Breakfast Meat:

Bacon, Ham, Sausage Link or Patty
(Turkey Bacon and Sausage Available)

Fresh Fruit Display

Assorted Muffins

Assorted Bottled Juices

100% Colombian Coffees and Assorted Hot Teas

\$12.25 per Person

THE SALT FORK BUFFET

25 Person Minimum

Scrambled Eggs

Breakfast Potatoes

Choice of Two Breakfast Meats:

Bacon, Ham, Sausage Link or Patty
(Turkey Bacon and Sausage Available)

Choice of One from the Griddle:

Buttermilk Pancakes or Texas Style French Toast

Assorted Cold Cereals with Milk

Fresh Fruit Display

Assorted Muffins

Assorted Bottled Juices

100% Colombian Coffees and Assorted Hot Teas

\$13.95 per Person

THE BURR OAK BRUNCH BUFFET

25 Person Minimum

Choice of One Entrée:

Chicken Cordon Bleu

Sliced Roast Beef with Au Jus

Choice of One Breakfast Meat:

Bacon, Ham, Sausage Link or Patty
(Turkey Bacon and Sausage Available)

Choice of One Griddle Item:

Buttermilk Pancakes

Texas Style French Toast

Cream Cheese Blintz with Fruit Topping

Buffet Accompaniments:

Garden Salad with House Dressings

Chef's Selection of Entrée Side Dish and Vegetable

Scrambled Eggs

Breakfast Potatoes

Fresh Fruit Display

Choice of One Dessert:

Bread Pudding or Apple Cobbler

Assorted Rolls with Butter

Assorted Bottled Juices

100% Colombian Coffees and Assorted Hot Teas

\$16.95 per Person

ENHANCE ANY BREAKFAST BUFFET WITH A CHEF'S STATION AT \$50 PER STATION

Omelets Made to Order with a Selection of Bacon, Ham,
Onion, Pepper, Tomatoes, Mushrooms, Spinach, Shrimp or Crab and Topped with Cheese

Malted Waffles Made to Order and Topped with a Selection of
Creamery Butter, Syrup, Fruit Compote or Whipped Cream

\$2.95 Additional per Person, per Station

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

ENTRÉES

Include Garden Salad with House Dressings, 100% Colombian Coffees, Hot and Iced Teas
Dessert Selections Available

CHICKEN FLORENTINE

Tender Chicken Breast with Sautéed Spinach and
Garlic Alfredo Sauce
Served Over a Bed of Garden Rice with
Chef's Seasonal Vegetable Selection
Assorted Rolls with Butter
\$13.25 per Person

CHICKEN PARMESAN

Tender Chicken Breast Coated with
Italian Breadcrumbs and Topped with
Marinara Sauce and Melted Provolone Cheese
Served Over a Bed of Penne Pasta with
Chef's Selection of Seasonal Vegetable
Garlic Breadsticks
\$13.25 per Person

POT ROAST*

Sliced Pot Roast over White Cheddar
Mashed Potatoes with Demi Glace,
Caramelized Onions and Mushrooms
Chef's Seasonal Vegetable Selection
Assorted Rolls with Butter
\$15.95 per Person

LEMON DILL SALMON

Salmon Filet Roasted with
Fresh Lemon and Dill, Served with Garden Rice,
Chef's Seasonal Vegetable Selection
Assorted Rolls with Butter
\$14.95 per Person

PASTA PRIMAVERA

Fresh Seasonal Vegetables Tossed in a
White Wine Garlic Sauce Over Rotini Pasta
Garlic Breadsticks
\$12.25 per Person
\$13.25 per Person with Grilled Chicken

LUNCH SALADS

Includes 100% Colombian Coffees, Hot and Iced Teas
Dessert Selections Available

THE CHICKEN IN THE GARDEN

Cranberry Pecan Chicken Salad
Served Over a Bed of Mixed Greens with
Raspberry Vinaigrette
Cubed Cheese, Grapes and Berries
Grilled Flatbread
\$12.50 per Person

CHEF SALAD

Fresh Lettuce and Spring Greens with Tomatoes, Cucumber,
Red Onion, Green Pepper, Cheddar Cheese, Hard Boiled Egg,
Julienne Turkey and Black Forest Ham
Served with House Dressings
Assorted Rolls with Butter
\$12.95 per Person

SOUTHWESTERN STEAK SALAD*

Thin Sliced Skirt Steak, Marinated in Garlic and Lemon
Served Over a Bed of Fresh Lettuce and Spring Greens with
Red Onion, Grape Tomatoes, Sweet Corn and Cilantro
Served with Avocado Ranch Dressing
Corn Muffins with Butter
\$13.95 per Person

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée. Some restrictions may apply.

*Please note that all beef entrées are cooked to a medium temperature.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

SANDWICHES

Served with 100% Colombian Coffees, Hot and Iced Teas
Dessert Selections Available

PRIME RIB CIABATTA

Slow Roasted Prime Rib, Sliced and Served on
Toasted Ciabatta Bread, Spread with
Creamy Boursin Cheese and Topped with Grilled Onions
Served with Au Jus and Baby Baked Potatoes
\$14.25 per Person

SALMON FOCCACIA

Seared Salmon Fillet, Fresh Lettuce, Tomato, Red Onion and
Lemon Pepper Aioli on Herb Foccacia Bread
Served with Chef's Choice of Pasta or
Potato Salad and Specialty Chips
\$13.25 per Person

CHICKEN BRUSCHETTA

Grilled Chicken Topped with Melted Provolone Cheese and
Fresh Bruschetta Blend with
Pesto Aioli on a Ciabatta Bread
Served with Chef's Choice of Pasta or
Potato Salad and Specialty Chips
\$12.50 per Person

THE CROISSANT-WICH

Choice of One Sandwich:
Smoked Turkey with Monterey Jack Cheese
Black Forest Ham and Swiss Cheese
Roast Beef and Cheddar Cheese
Chicken Salad
Tuna Salad
Roasted Vegetables with Provolone Cheese
Garnished with Lettuce, Tomato and Onion,
Served with Chef's Choice of Pasta or
Potato Salad and Specialty Chips
\$12.25 per Person

THE CROISSANT COMBO

Choice of One Sandwich from Above List
Garden Salad with House Dressings
Cup of Soup Du Jour
\$12.95 per Person

BOX LUNCHES

THE LUNCH PAIL

Packed or Pack Your Own?

Choice of Sandwich on Wheat and White Breads:
Smoked Turkey and Monterey Jack Cheese
Black Forest Ham and Swiss Cheese
Roast Beef and Cheddar Cheese
Roasted Vegetables with Provolone Cheese

Served with Lettuce and Tomato
Mustard and Mayonnaise Packets
Assorted Chip Bags
Apple or Banana
Fresh Baked Cookie
Assorted Soda or Bottled Water
\$12.95 per Person

THE EXECUTIVE BOX LUNCH

Maximum Choice of Two:
Grilled **Chicken** Breast with Romaine Lettuce,
Parmesan Cheese and Caesar Dressing Wrapped
in a Sundried Tomato Tortilla
Sliced **Roast Beef**, Thinly Sliced Red Onion and
Garlic Aioli on Ciabatta Bread
Sliced **Turkey** and Ham with Peppered Bacon,
Lettuce, Tomato and Mayonnaise on a Croissant
Greek Style **Vegetable** Pita with Feta Cheese
and Creamy Cucumber Sauce

Executive Box Lunch Includes:
Chef's Salad Selection
Apple or Banana
Assorted Candy Bars
Assorted Soda or Bottle Water
\$14.95 per Person

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

THE DELICATESSEN BUFFET

15 Person Minimum

Choice of Three Meats:

Smoked Turkey
Black Forest Ham
Roast Beef
Corned Beef
Tuna Salad
Chicken Salad
Egg Salad

Choice of Four Salad or Side Dishes:

Chili
Chef's Broth or Cream Soup of the Day
Garden Green Salad with House Dressings
Garden Vegetable Pasta Salad
Red Skin Potato Salad
Creamy Cole Slaw
Traditional Macaroni Salad
Tomato and Cucumber Salad
Fresh Seasonal Fruit Display
Vegetable Crudite Display with Dip

Buffet Accompaniments:

Assorted Artisan Breads
Sliced Cheese Tray with American, Swiss,
Cheddar and Monterey Jack
Traditional Sandwich Condiments
Specialty Potato Chips
Pickle Spears
100% Colombian Coffees, Assorted Hot and Iced Teas

\$16.95 per Person

THE MINI TOUR OF ITALY

25 Person Minimum

Choice of One Lasagna:

Traditional Sausage, Vegetable or Cheese Lasagna

Buffet Accompaniments:

Penne Pasta with Choice of Marinara or Alfredo Sauce
Caesar Salad with Caesar and Italian Dressings
Green Beans
Garlic Breadsticks
100% Colombian Coffees, Assorted Hot and Iced Teas

\$17.50 per Person

THE AMERICAN HARVEST BUFFET

25 Person Minimum

Choice of Two or Three Entrees:

Chicken Cordon Bleu with Dijon Sauce
Roasted Chicken
Buttermilk Fried Chicken
Roasted Turkey Breast
Sliced Pot Roast with Natural Au Jus
Swedish Meatballs with Egg Noodles
Pork Loin with Spiced Apple Chutney
Glazed Pit Ham
Pecan Crusted Salmon with Maple Sauce
Lemon Pepper Crusted Cod with White Wine Caper Sauce
Pasta Primavera with Seasonal Vegetables

Choice of Two Salads:

Garden Salad with House Dressings
Betty's Salad
Garden Vegetable Pasta Salad
Marinated Cucumber Salad
Broccoli Raisin Salad

Choice of Three Side Dishes:

Oven Roasted Red Skin Potatoes
Roasted Sweet Potatoes with Maple Syrup
White Cheddar Mashed Potatoes with Gravy
Au Gratin Potatoes
Traditional Bread Stuffing with Gravy
Garden Rice
Green Beans
California Blend
Honey Glazed Carrots
Sweet Corn Casserole
Acorn Squash (Seasonal)

Choice of Dessert:

Apple Pie or Carrot Cake
Rolls with Butter
100% Colombian Coffees, Assorted Hot and Iced Teas
\$19.95 per Person for Two Entrees
\$21.95 per Person for Three Entrees

MAUMEE BAY LODGE

LUNCH BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

HOT SANDWICH BUFFET

25 Person Minimum

Choice of Three Sandwiches:

Reuben Sandwiches

Turkey Reuben Sandwiches

Shredded Barbecue Beef Brisket

Hot Shredded Chicken

Grilled Chicken Breasts with Lettuce and Tomato

Italian Submarine

Grilled Cheese

Grilled Portabella Mushroom

Choice of Three Salads:

Garden Salad with House Dressings

Betty's Salad

Creamy Cole Slaw

Pesto Pasta Salad

Tomato and Cucumber Salad

Broccoli Raisin Salad

Fresh Fruit Salad

Buffet Accompaniments:

Soup Du Jour, Specialty Potato Chips, Pickle Spear

100% Colombian Coffees, Assorted Hot and Iced Teas

\$17.95 per Person

SOUP-SALAD-POTATO BAR

15 Person Minimum

Choice of One Soup:

Chili, Chicken Noodle or Cream of Vegetable

Garden Salad with Tomatoes, Cucumbers,

Sliced Red Onion, Green and Black Olives,

Shredded Cheese, Chopped Egg,

Bacon, Bean Sprouts, Croutons, Ranch,

French and Italian Dressings

Baked Potatoes with Butter, Sour Cream, Chives,
Broccoli, Cheese Sauce, Crumbled Bacon and Diced Ham

Buffet Accompaniments:

Cottage Cheese, Coleslaw and Three Cheese Pasta Salad

Assorted Rolls with Butter

100% Colombian Coffees, Assorted Hot and Iced Teas

\$15.95 per Person

STATE PARK PICNIC BUFFET*

15 Person Minimum

Choice of Two or Three Meats:

Hamburgers

Hot Dogs

Bratwurst with Grilled Onions and Peppers

Polish Sausage with Grilled Onions and Peppers

Grilled Chicken Breast

Turkey Burger

Chipotle Black Bean Burger

Veggie Burgers

Choice of Three Salads or Side Dishes:

Garden Salad with House Dressings

Creamy Cole Slaw

Red Skin Potato Salad

Traditional Macaroni Salad

Tomato and Cucumber Salad

Fruit Display

Vegetable Crudites with Dip

Baked Beans

Corn on the Cob (Fresh Seasonal)

Buffet Accompaniments:

Assorted Sandwich Buns

Traditional Sandwich Condiments

Assorted Sliced Cheese Tray with

American, Swiss, Monterey Jack and Cheddar

Specialty Potato Chips, Pickle Spears

100% Colombian Coffees and Assorted Hot and Iced Teas

\$16.95 per Person with 2 Meats

\$17.95 per Person with 3 Meats

***Available After 4:00PM for Additional \$3.00 per Person**

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HOUSE HORS D'OEUVRES

Mini Chicago Style Pizzas	\$150.00 per 100 Pieces
Assorted Petite Quiche	\$140.00 per 100 Pieces
Vegetable Spring Rolls with Sweet and Sour Sauce	\$140.00 per 125 Pieces
Mini Pork Egg Rolls with Sweet and Sour Sauce	\$135.00 per 140 Pieces
Southwest Chicken Egg Rolls with Chipotle Ranch	\$130.00 per 100 Pieces
Buffalo Wings (Breaded, BBQ or Hot) with Bleu Cheese Dip and Celery	\$125.00 per 100 Pieces
Smoked Chicken Quesadilla	\$150.00 per 100 Pieces
BBQ Meatballs	\$125.00 per 100 Pieces
Sweet and Sour Meatballs	\$125.00 per 100 Pieces
Spanikopita	\$140.00 per 100 Pieces
Franks in Puff Pastry with Assorted Mustards	\$120.00 per 100 Pieces
Coconut Shrimp with Mango Dipping Sauce	\$130.00 per 100 Pieces
Jalapeno Poppers with Ranch Dip	\$125.00 per 100 Pieces
Spinach Artichoke Tart	\$140.00 per 80 Pieces

PREMIUM HORS D'OEUVRES**Per 100 Pieces**

Hamburger Sliders	\$150.00
Mini Beef Wellington	\$175.00
Crab Cakes with Chili Lime Aioli	\$190.00
Water Chestnuts Wrapped in Bacon	\$150.00
Crab Rangoon with Sweet and Spicy Sauce	\$175.00
Bacon Wrapped Scallops	\$190.00
Brie with Pears in Phyllo	\$190.00
Crispy Asparagus with Asiago Cheese	\$150.00
Sausage Stuffed Mushroom Caps	\$150.00
Seafood Stuffed Mushroom Caps	\$175.00
Mini Cordon Bleu with Dijon Mustard Dip	\$160.00
Chicken Satay Skewers with Spicy Peanut Sauce	\$150.00

COLD HORS D'OEUVRES

Chocolate Dipped Strawberries	\$ 1.50 Each
Assorted Chocolate Truffles	\$ 1.75 Each
Boursin Stuffed Cherry Tomatoes	\$ 1.00 Each
Caprese Skewers	\$ 140.00 per 100
Party Spirals	\$ 1.00 Each
Deluxe Cold Canapes	\$ 1.60 Each
Hummus with Fresh Vegetables and Pita Chips	\$ 2.75 per Person
Cheese Ball with Crackers (3 lbs)	\$ 75.00 Each
Large Cocktail Shrimp with Cocktail Sauce and Lemons	\$ 1.75 Each
Peel and Eat Shrimp with Cocktail Sauce and Lemons	\$125.00 per 5 lbs
Iced Crab Claws with Cocktail Sauce and Lemons	\$MARKET

RECEPTION PACKAGES**50 Person Minimum**

Each Package Includes 10 Pieces per Person

Choose 5 House Items **\$ 12.95 per Person**Choose 5 Premium Items **\$ 15.95 per Person**

MAUMEE BAY LODGE

HORS D'OEUVRES

SEASONAL FRUIT DISPLAY

Seasonal Melon, Pineapple and Citrus Fruits,
Garnished with Grapes and Berries
Served with *Choice of* Coconut Lime, Strawberry Cream or
Honey Orange Dip
\$3.25 per Person

VEGETABLE CRUDITE DISPLAY

Assortment of Fresh Vegetables Including Baby Carrots,
Broccoli, Cauliflower, Celery Sticks, Cucumber Slices and
Grape Tomatoes Served with
Choice of Ranch, Creamy Caesar or Dill Dip
\$2.50 per Person

CHEESE AND CRACKER DISPLAY

Cubed Cheddar, Swiss, Colby Jack and Pepper Jack Cheeses
Served with an Assortment of Crackers
\$2.50 per Person

Ask About Upgrading to Premium Cheeses

BAKED BRIE EN CROUTE

Large Wheel of Brie Cheese Stuffed with
Raspberry and Almond,
Wrapped in Puff Pastry and Baked Until Golden Brown
Garnished with Grapes and Berries
Served with French Bread
\$3.50 per Person

SMOKED SALMON DISPLAY

Norwegian Smoked Salmon Served with
Red Onion, Hard Boiled Egg, Capers,
Cream Cheese and Bagels
\$4.25 per Person

ITALIAN ANTIPASTO TRAY

Sliced Prosciutto, Capicola, Pepperoni, Salami,
Provolone and Mozzarella Cheeses Garnished with
Roasted Red Peppers, Artichoke Hearts and Grilled Asparagus
Served with an Olive Tapenade and a Sliced Baguette
\$3.75 per Person

SANDWICH BOARD

Submarine Sandwich Stuffed with Smoked Turkey and Ham,
Cheddar Cheese, Lettuce, Sliced Tomato, Onion and
Topped with Mayonnaise
Served with Specialty Chips
\$6.95 per Person

CHOCOLATE FOUNTAIN

100 Person Minimum

Chocolate Fondue with Cookies, Pound Cake, Pretzels,
Maraschino Cherries, Marshmallows,
Fresh Strawberries, Banana and Pineapple
\$4.95 per Person with Catered Meal
\$6.95 per Person without Catered Meal, Plus
\$50 Attendant Fee

CARVING BOARD

50 Person Minimum

Each Item Includes Condiments and Rolls
A Carving Station Fee of
\$50.00 Applies to Each Station

STUFFED CHICKEN BREAST

Stuffed with Spinach and Cheeses
\$3.95 per Person

GLAZED PIT HAM

Glazed with Brown Sugar and Cloves
\$3.95 per Person

WHOLE ROASTED PORK LOIN

Topped with a Honey Thyme Glaze
\$3.95 per Person

ROASTED TURKEY BREAST

Served with Orange Cranberry Chutney
\$4.50 per Person

TOP ROUND OF BEEF

Seasoned and Slow Roasted Until Tender,
Served with Au Jus and Creamy Horseradish
\$4.95 per Person

SLOW ROASTED PRIME RIB

Herb Rubbed and Slow Roasted
Served with Au Jus and Creamy Horseradish
\$6.95 per Person

WHOLE ROASTED TENDERLOIN OF BEEF

Seared with a Hickory Crust, Served with Demi-Glace
\$7.95 per Person

LEG OF LAMB

Mustard Crusted and Served with Mint Pesto Sauce
\$5.95 per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

SPECIALTY SALADS**\$1.95 Additional per Person****BETTY'S SALAD**

Fresh Spinach Greens with Crumbled Bacon
Chopped Egg and Bean Sprouts
Served with a Sweet Russian Dressing

WEDGE SALAD

A Wedge of Crisp Iceberg Lettuce with Bleu Cheese,
Chopped Bacon, Red Onion and Tomato.
Served with Buttermilk Herb Ranch Dressing

BISTRO SALAD

Garden Greens with Goat Cheese,
Sliced Pears, Dried Cranberries and Toasted Pecans
Served with a Raspberry Vinaigrette Dressing

CAPRESE SALAD

Fresh Mozzarella Layered with Tomato Slices and Fresh Basil
Drizzled with a Balsamic Glaze and Olive Oil

DINNER ENTRÉES

Include Garden Salad with House Dressings, Assorted Rolls with Butter and
Pastry Chef's Dessert Selection and 100% Colombian Coffees and Hot and Iced Teas

MIXED GRILL**Choice of Two Entrees*

Chicken Breast Topped with Roasted Tomato Chutney
Salmon Pan Seared with Hollandaise
Shrimp Skewer Seasoned and Grilled
Filet Grilled with Classic Demi-Glace (add \$6.00)
Scallop Pan Seared atop Grilled Polenta (add \$4.00)
Jumbo Lump Crab Cake (add \$5.00)
Lobster Tail Steamed with Herb Butter (add \$Market Price)
Served with Chef's Choice of Side Dish and Vegetable
\$24.95 per Person

PETITE FILET MIGNON*

Tender 6 Oz. Filet Mignon Wrapped in Bacon and Grilled
Served atop a Grilled Portabella Mushroom Cap and
White Cheddar Mashed Potatoes with Classic Demi-Glace and
Chef's Choice of Vegetable
\$28.95 per Person

BLACK & BLEU RIBEYE*

10 oz. Certified Angus Beef Ribeye Seasoned with Garlic
Peppercorn Crust and Topped with Bleu Cheese Crumbles
Served with White Cheddar Mashed Potatoes and
Chef's Choice of Vegetable
\$27.95 per Person

MARINATED SKIRT STEAK*

Marinated, Grilled and Sliced 8 oz. Skirt Steak with
Black Beans, Avocado Cream Sauce and Fire Roasted Peppers
\$24.95 per Person

BEEF WELLINGTON*

Tender Filet Wrapped in Duxelles, Prosciutto and
Puff Pastry, Topped with a Wild Mushroom Ragout
Served over White Cheddar Mashed Potatoes and
Chef's Choice of Vegetable
\$32.95 per Person

CHICKEN MARSALA

Chicken Breast Sautéed and Smothered in
Mushroom Marsala Sauce
Served over Wild Rice and Chef's Choice of Vegetable
\$19.95 per Person

HONEY BALSAMIC CHICKEN

Tender Chicken Breast Pan Seared with
Honey and Balsamic Glaze and Topped with
Warm Apple and Cranberry Chutney, Served with
Goat Cheese and Chive Mashed Potatoes with
Chef's Choice of Vegetable
\$20.95 per Person

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée. Some restrictions may apply.

*Please note that all beef entrées are cooked to a medium temperature.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

DINNER ENTRÉES

Include Garden Salad with House Dressings, Assorted Rolls with Butter and
Pastry Chef's Dessert Selection
100% Colombian Coffees and Hot and Iced Teas

WALNUT CRUSTED CHICKEN

Tender Chicken Breast Coated in Walnuts and Panko
Breadcrumbs, Pan Fried until Golden Brown
Sliced over Smashed Sweet Potatoes and Drizzled with an
Orange Scented Cream Sauce
Served with Chef's Choice of Vegetable Selection
\$20.95 per Person

TUSCAN CHICKEN

Grilled Chicken Breast Coated in Grated
Asiago Cheese and Breadcrumbs,
Served with a Red Pepper Cream Sauce
Tossed with Penne Pasta
Served with Chef's Choice of Vegetable
\$19.95 per Person

BACON WRAPPED PORK TENDERLOIN

A Tender Pork Tenderloin, Bacon Wrapped and
Glazed with Honey and Sage
Served over White Cheddar Mashed Potatoes
with Candied Carrots
\$19.95 Per Person

CAJUN SALMON FILLET

Pan Seared Salmon Filet, Dusted with Cajun Spices and
Topped with Mango Chutney
Served over Wild Rice and
Chef's Choice of Vegetable
\$23.95 Per Person

MAHI MAHI*

Dredged in Mediterranean Seasonings and Pan Seared
Served over Garlic and Red Pepper Gnocchi
Tossed with Olive Oil, Feta Cheese
Sundried Tomatoes and Asparagus
\$24.95 per Person

PORTABELLA LASAGNA**

Grilled Portabella Mushroom Layered with
Pasta, Three Cheeses and Marinara Sauce
\$18.95 per Person

VEGETABLE WELLINGTON**

Fresh Seasonal Vegetables Sautéed in White Wine Garlic
Cream Sauce and Baked in a Puff Pastry
\$18.95 per Person

GRILLED VEGETABLE KABOBS***

Marinated Vegetables Grilled and
Served atop Mushroom Barley Risotto
\$18.95 per Person

We gladly offer two or more entrées at an additional fee of \$1.00 per person
for each additional entrée. Some restrictions may apply.

*Please note that all beef entrées are cooked to a medium temperature

**Vegetarian Option

***Vegetarian Option- Can be made Vegan or Gluten Free Options

MAUMEE BAY LODGE

DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

THE LAKESIDE BUFFET

25 Person Minimum

Choice of Two Salads:

Garden Salad with House Dressings
Betty's Salad
Greek Pasta Salad
Tomato Mozzarella Salad
Parmesan Peppercorn Orzo Salad

Choice of Two or Three Entrees:

Chicken Florentine in White Wine Garlic Alfredo
Foccacia Crusted Chicken with Red Pepper Cream Sauce
Chicken Marsala
Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce*
Tenderloin Medallions with Bordelaise
Pork Tenderloin with Blackberry Pepper Glaze
Braised Short Ribs
Seafood Stuffed Tilapia
Seafood Alfredo with Shrimp and Bay Scallops

Choice of Three Side Dishes:

Oven Roasted Red Skin Potatoes
White Cheddar Mashed Potatoes
Baby Baked Potatoes
Loaded Potato Casserole
Penne Pesto with Fresh Vegetables
Tomato and Basil Infused Rice
Mushroom Orzo Risotto
Roasted Vegetables
Seasoned Green Beans
Honey Glazed Baby Carrots
California Blend
Zucchini and Summer Squash

Buffet Accompaniments:

Assorted Rolls with Butter
Pastry Chef's Dessert Selection
100% Colombian Coffees, Assorted Hot and Iced Teas

\$30.95 per Person for Two Entrees

\$32.95 per Person for Three Entrees

***Items Available As Chef Carving Stations at
\$50.00 per Station**

MAUMEE BAY GRILL

25 Person Minimum

Choice of Two Salads:

Garden Salad with House Dressings
Strawberry Spinach Salad with Raspberry Vinaigrette
Betty's Salad
Creamy Cole Slaw
Marinated Mushrooms
Yukon Dill Potato Salad
Three Cheese Pasta Salad

Choice of Two or Three Entrees:

Roasted Chicken
Grilled Chicken Breast Pesto
Barbeque Chicken
Grilled Strip Steak with Sautéed Onions and Mushrooms
Barbeque Ribs
Andouille Sausage
Grilled Pork Chop
Grilled Seasoned Shrimp Skewers
Cedar Roasted Salmon

Choice of Three Side Dishes:

Oven Roasted Red Skin Potatoes
Baby Baked Potatoes
Loaded Baked Potato Casserole
Western Baked Beans
Macaroni and Cheese
Penne Pesto with Fresh Vegetables
Green Beans with Carrots
Zucchini & Summer Squash
Corn on the Cob (Fresh Seasonal)

Buffet Accompaniments:

Assorted Rolls with Butter
Pastry Chef's Dessert Selection
100% Colombian Coffees, Assorted Hot and Iced Teas

\$26.95 per Person for Two Entrees

\$28.95 per Person for Three Entrees

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

MAUMEE BAY LODGE

DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers are Not Met

GRAZING STATIONS

75 Person Minimum

All Stations served with 100% Colombian Coffees,
Assorted Hot and Iced Teas

STATION #1 – SALAD BAR

Three Cheese Pasta Salad
Spinach, Fresh Iceberg and Romaine Lettuce
Grape Tomatoes, Cucumbers, Red Onion,
Black and Green Olives,
Sliced Mushrooms, Bean Sprouts, Shredded Cheeses,
Chopped Egg, Bacon and Croutons with
Ranch, French, Italian and Raspberry Vinaigrette Dressings

STATION #2 – POTATO BAR

Whipped Mashed Potatoes
Mashed Sweet Potatoes
Macaroni and Cheese
Diced Ham, Crumbled Bacon, Gravy,
Butter, Sour Cream, Chives, Roasted Garlic, Jalapenos,
Shredded Cheese, Toasted Onion
Pecans, Brown Sugar and Maple Syrup

STATION #3 – CARVING BOARD*

Glazed Pit Ham
Prime Rib of Beef with Au Jus and Horseradish
Roasted Turkey Breast
Assorted Sliced Rolls and Condiments

STATION #4 – PASTA BAR*

Penne Pasta and Cheese Tortellini
Alfredo and Marinara Sauces
Assorted Seasonal Vegetables
Parmesan Cheese
Garlic Breadsticks

STATION #5 – SOUTHERN BBQ

BBQ Riblettes
Fried Chicken Drumsticks
Baked Beans
Coleslaw
Corn on the Cob (Fresh Seasonal)
Jalapeno Cornbread

STATION #6 – ALL AMERICAN

Beef Sliders with Assorted Toppings
Hot Dog with Coney Sauce and Assorted Toppings
Soft Pretzels with Cheese Sauce
Chicken Wings with
Bleu Cheese, Ranch Dressing and Celery Sticks

STATION #7 – SOUTH OF THE BORDER*

Fajita Station with Beef, Chicken and Assorted Peppers
Cheese Enchiladas
Spanish Rice
Refried Beans
Flour Tortillas
Salsa, Guacamole and Chili con Queso with Tortilla Chips
Shredded Lettuce, Diced Tomatoes and Onion,
Cheddar Cheese, Black Olives and Jalapenos Peppers

STATION #8 – THE ORIENT*

Stir Fry Station with Beef, Chicken and Assorted Vegetables
Teriyaki, Sweet Chili, Sweet and Sour Sauces
Steamed White Rice
Pork Egg Rolls
Fortune Cookies

STATION #9 – SEAFOOD STOP (\$6.95 additional)

Iced Cocktail Shrimp and Crab Legs with
Cocktail Sauce, Lemon Wedges and Melted Butter
Smoked Salmon Display with Red Onion,
Chopped Egg, Capers, Cream Cheese and Bagels

STATION #10 – Dessert Selections

Pastry Chef's Selection of Cakes, Pies, Mousse and Truffles

\$33.95 per Person for Four Station Choices

\$36.95 per Person for Five Station Choices

\$39.95 per Person for Six Station Choices

***Chef's Stations Available at \$50.00 per Station**

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

MAUMEE BAY LODGE

THEME DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers are Not Met

SOUTH OF THE BORDER BUFFET

25 Person Minimum

Choice of One Salad:

Gazpacho
Corn and Black Bean Salad
Fruit Salad

Choice of Three Entrees:

Grilled Chicken Strips with Peppers and Onions
Grilled Beef Strips with Peppers and Onions
Seasoned Ground Beef
Baked Cheese Enchiladas
Beef Tamales
Beef Burritos
Chicken Chimichangas

Choice of Two Side Dishes:

Spanish Rice, Refried Beans,
Seasoned Black Beans or Corn Soufflé

Buffet Accompaniments:

Tortilla Chips, Taco Shells and Flour Tortillas
Shredded Cheddar Cheese and Lettuce
Diced Onion and Tomato
Sliced Black Olives and Jalapeno Peppers
Sour Cream, Guacamole and Salsa
Cinnamon Churros
100% Colombian Coffees, Assorted Hot and Iced Teas
\$22.95 per Person

**Consult Your Catering Manager
for Lunch Options**

TOUR OF ITALY

25 Person Minimum

Choice of Two Sauces:

Marinara, Alfredo, Meatballs with Marinara
or Bolognese Sauce

Choice of Two Entrees:

Traditional Sausage, Vegetable or Cheese Lasagna
Chicken Parmesan
Chicken Marsala
Italian Sausage with Onions and Peppers
Baked Cheese Manicotti with Marinara Sauce
Florentine Stuffed Shells with Alfredo Sauce

Buffet Accompaniments:

Antipasto Platter
Caesar Salad with Caesar and Italian Dressings
Penne Pasta and Cheese Tortellini
Green Beans
Shaved Parmesan Cheese
Garlic Breadsticks
Tiramisu Cake*
100% Colombian Coffees, Assorted Hot and Iced Teas
\$24.95 per Person

**Consult Your Catering Manager
for Lunch Options**

***Upgrade to Display of Mini Desserts Including
Tiramisu and Cannoli
\$1.95 per Person**

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

MAUMEE BAY LODGE

THEME DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers are Not Met

MAUMEE BAY LUAU

25 Person Minimum

Choice of Two Salads:

Orange Pineapple Cole Slaw
Garden Salad with House Dressings
Ambrosia Salad
Carrot Raisin Salad

Choice of Three Entrees:

Ginger Soy Fire Roasted Chicken
Sweet and Sour Ribs
Spicy Orange Beef
Roasted Kahlua Pork

Buffet Accompaniments:

Roasted Sweet Potatoes
Rice Pilaf
Tropical Fruit Display
Hawaiian Sweet Rolls with Butter

Mango Mousse

100% Colombian Coffees, Assorted Hot and Iced Teas

\$35.95 per Person

**Inquire About Authentic Luau with a
Whole Roasted Pig**

LOBSTER POT CLAMBAKE

25 Person Minimum

Peel and Eat Shrimp with Cocktail Sauce and Lemon
Garden Salad with House Dressings
Creamy Cole Slaw
Steamed Littleneck Clams
Steamed Whole Maine Lobster
Marinated Grilled Chicken Breast
Smoked Adouille Sausage
Boiled Red Skin Potatoes
Corn on the Cob
Garlic Cheddar Biscuits
Lemon Bars and Coconut Bars
100% Colombian Coffees, Assorted Hot and Iced Teas

\$51.95 per Person

\$42.95 per Person without Lobster

\$50 Outdoor Chef's Station

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

DESSERT SELECTIONS

Sorbet
Ice Cream
Apple Pie
Cherry Pie
Lemon Meringue Pie
Double Chocolate Layer Cake
Fruit Cobbler
\$1.95 per Person

Key Lime Pie
Bourbon Pecan Pie
Caramel Apple Pie
Carrot Cake
Apple Dumpling
Strawberry Shortcake (Seasonal)
\$2.95 per Person

Chocolate Mint Pie
Strawberry Sensation Cake
Bailey's Chocolate Mousse
New York Style Cheesecake
Chocolate Truffle Cake
Strawberry Shortcake with Ice Cream (Seasonal)
\$3.95 per Person

CHILDREN'S PLATED MEALS

Available for Children 11 and Under

All Meals are Served with a Choice of:
Applesauce, Garden Salad or Baby Carrots
Milk, Soda or Lemonade

3 Large Chicken Tenders, Fried Golden Brown and Served with Mashed Potato Smile or Macaroni and Cheese
Grilled Hamburger or Cheeseburger Served with Mashed Potato Smiles or Macaroni and Cheese
Corndog Served with Mashed Potato Smiles or Macaroni and Cheese
Personal Cheese or Pepperoni Pizza
Classic Peanut Butter and Jelly Served with Potato Chips
\$7.95 per Person

MAUMEE BAY LODGE

OPTION #1 – HOST DRINK BAR

Charged By the Drink to Master Account

Choice Of Brand:

House Brands **\$4.00 Each**

Call Brands **\$4.25 Each**

Premium Brands **\$4.75 Each**

Bar Includes:

House Wines **\$4.75 Each**

Assorted Domestic Beer **\$3.00 Each**

Assorted Imported Beer **\$3.50 Each**

Assorted Sodas **\$1.95 Each**

Enhance Your Event with Cordials **\$6.00 Each**

OPTION #2 – HOST BOTTLE BAR

Liquor, Cordials, Beer & Wine by the Bottle

All Open Bottles Charged to Master Account

See Brand and Wine List for Prices

OPTION #3 – CASH DRINK BAR

Choice Of Brand:

House Brands **\$4.25 Each**

Call Brands **\$4.50 Each**

Premium Brands **\$5.00 Each**

Bar Includes:

House Wines **\$5.00 Each**

Assorted Domestic Beer **\$3.25 Each**

Assorted Imported Beer **\$3.75 Each**

Assorted Sodas **\$2.25 Each**

Enhance Your Event with Cordials **\$6.25 Each**

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Set up and Mixes are included for all Options at no additional charge. All Options require a bartender.

**BAR FEE:** A bartender fee applies on each bar option and for each bar.

Fees are a minimum of **\$75 per bar** for a maximum of 6 hours; however, fees are waived with \$250 in sales per bar.

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# BANQUET COCKTAIL OPTIONS

## BRAND LIST:

### **HOUSE BRANDS:**

Kamchatka Vodka, Castillo White Rum

Crystal Palace Gin, Black Velvet Whiskey

Early Times Bourbon, Lauders Scotch, Amaretto

**\$95.00 Per Bottle**

### **CALL BRANDS:**

Smirnoff Vodka, Ron Rico and

Captain Morgan Rum

Beefeater Gin, Seagram's 7 Whiskey

Jim Beam Bourbon, J & B Scotch

**\$105.00 Per Bottle**

### **PREMIUM BRANDS:**

Absolut Vodka, Bacardi Rum

Tanqueray Gin, Canadian Club Whiskey

Jack Daniels, Dewars Scotch

**\$120.00 Per Bottle**

### **LIQUEURS:**

DiSaronno Amaretto, Kahlua,

Bailey's Irish Cream

**\$100.00 Bottle**

Courvoisier, Grand Marnier, Crown Royal

**\$135.00 Bottle**

### **DOMESTIC BEERS:**

Budweiser, Bud Light, Miller Lite,

Coors Light and Labatts

**\$3.00 Each / \$225 Half Barrel Keg**

### **IMPORTED BEERS:**

Corona, LaBatts Blue, Samuel Adams

**\$3.50 Each / \$275 Half Barrel Keg**

**WINE LIST SELECTIONS****HOUSE WINES:**

Concannon Vineyards Chardonnay  
Concannon Vineyards White Zinfandel  
Concannon Vineyards Cabernet Sauvignon  
Concannon Vineyards Merlot  
**\$4.75 Glass / \$19.00 Bottle**

**CALL WINES:**

|                            |                       |
|----------------------------|-----------------------|
| Columbia Crest Chardonnay  | <b>\$24.00 Bottle</b> |
| Franciscan Chardonnay      | <b>\$29.00 Bottle</b> |
| Woodbridge Moscato         | <b>\$20.00 Bottle</b> |
| Woodbridge White Zinfandel | <b>\$20.00 Bottle</b> |
| Mainstreet Cabernet        | <b>\$24.00 Bottle</b> |
| Woodbridge Merlot          | <b>\$24.00 Bottle</b> |

**PREMIUM WINES:**

|                           |                       |
|---------------------------|-----------------------|
| Clos du Bois Chardonnay   | <b>\$29.00 Bottle</b> |
| Franciscan Cabernet       | <b>\$50.00 Bottle</b> |
| Robert Mondavi Pinot Noir | <b>\$35.00 Bottle</b> |

**SPARKLING WINES:**

|                                        |                       |
|----------------------------------------|-----------------------|
| Cook's Spumante                        | <b>\$28.00 Bottle</b> |
| Tosti Asti Spumante                    | <b>\$32.00 Bottle</b> |
| Mumm Napa Brut Prestige                | <b>\$45.00 Bottle</b> |
| Meier's Sparkling Spumante Grape Juice | <b>\$12.00 Bottle</b> |

Please consult with your Catering Manager for additional wine selections such as Sauvignon Blanc, Pinot Noir, Shiraz, Pinot Grigio or Riesling

**BAR FEE:** A bartender fee applies on each bar option and for each bar.  
Fees are a minimum of **\$75 per bar** for a maximum of 6 hours; however, fees are waived with \$250 in sales per bar.

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## MOHICAN LODGE

## REFRESHMENT BREAKS

### START TO FINISH BEVERAGE BREAKS

100% Colombian Coffees and Assorted Hot Teas  
8 Hours Service **\$5.95 per Person**  
4 Hours Service **\$3.95 per Person**

100% Colombian Coffees, Assorted Hot Teas and Sodas  
8 Hours Service **\$6.95 per Person**  
4 Hours Service **\$4.95 per Person**

### HUMMUS TIME

Bromfield's Hummus with Pita Wedges  
Assorted Seasonal Vegetables  
Assorted Sodas  
**\$6.95 per Person**

### JOHNNY APPLESEED SNACK

Seasonal Apple Wedges Served with Assorted Dips  
Peanut Butter, Chocolate Cream and Caramel  
Assorted Sodas  
**\$6.95 per Person**

### FITNESS BREAK

Peanuts, Granola Bars, Whole Fresh Fruit  
Iced Tea and Lemonade  
**\$7.50 per Person**

### QUICK TIME OUT

Assorted Fresh Baked Cookies  
Assorted Sodas  
100% Colombian Coffees and Assorted Hot Teas  
**\$5.95 per Person**

### TIME FOR CHOCOLATE

Chocolate Chunk Cookies, S'mores Pizza  
Hot Cocoa, 100% Colombian Coffees, Sodas  
**\$7.95 per Person**

### FUN FIX

Snack Mix, Mini Candy Bars  
Soft Philly Pretzels with Mustard  
Assorted Sodas  
**\$7.95 per Person**

### GARDEN PARTY

Assorted Cheese Cubes and Crackers  
Fresh Vegetables and Dip  
Iced Tea and Lemonade  
**\$7.95 per Person**

### EVERYDAY IS A SUNDAE BAR

**Minimum of 20 guests**  
Premium Vanilla Ice Cream  
Chocolate Syrup, Strawberry Topping, Caramel Syrup  
Whipped Cream, Chopped Nuts  
Maraschino Cherries  
M&Ms, Crushed Candy Bar  
100% Colombian Coffees and Assorted Teas  
**\$8.95 per Person**

Refreshment break designed for a 30 - minute service.  
Additional refills may be purchased if desired.  
Consult your catering representative.

Some restrictions may apply.

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09/2012



**BEVERAGES**

|                                                                   |                    |
|-------------------------------------------------------------------|--------------------|
| 100% Colombian Coffee, Assorted Hot Teas, Sodas and Bottled Water | \$ 4.95 per Person |
| 100% Colombian Coffee and Assorted Hot Teas                       | \$ 1.95 per Person |
| Hot Chocolate                                                     | \$ 1.95 per Person |
| Assorted Sodas                                                    | \$ 1.95 per Can    |
| Bottled Water                                                     | \$ 1.95 per Bottle |
| Assorted Juices (Orange, Cranberry and Apple)                     | \$ 2.50 per Person |
| Iced Tea                                                          | \$18.95 per Gallon |
| Lemonade                                                          | \$18.95 per Gallon |
| Fruit Punch                                                       | \$18.95 per Gallon |
| Apple Cider (Seasonal)                                            | \$15.95 per Gallon |
| Champagne Punch                                                   | \$28.95 per Gallon |
| Milk (2% or Skim)                                                 | \$ 1.25 per Bottle |

**BREAKFAST AND SNACK SELECTIONS**

|                                     |                    |
|-------------------------------------|--------------------|
| Granola Bars or Nutrigrain Bars     | \$ 1.75 Each       |
| Assorted Yogurts                    | \$ 1.95 Each       |
| Assorted Danish, Muffins and Scones | \$ 2.25 per Person |
| Bagels with Cream Cheese            | \$ 2.25 per Person |
| Instant Oatmeal Bowls               | \$ 2.50 Each       |
| Whole Fresh Fruit                   | \$ 1.75 Each       |
| Assorted Candy Bars                 | \$ 1.75 Each       |
| S'more Fixings                      | \$ 3.95 per Person |
| Fresh Baked Cookies                 | \$18.00 per Dozen  |
| Assorted Fresh Baked Brownies       | \$21.00 per Dozen  |

**BAGGED DRY SNACKS**

|                                                               |                            |
|---------------------------------------------------------------|----------------------------|
| Cheddar Popcorn                                               | \$ 1.75 Each               |
| Fresh Popped Popcorn                                          | \$ 1.50 per Person         |
| Party Snack Mix                                               | \$ 1.75 Each               |
| Mini Pretzels Twists                                          | \$ 1.25 Each               |
| Salted Peanuts                                                | \$ 1.25 Each               |
| Table Snack Baskets with Mini Candy Bars and Assorted Candies | \$ 3.50 per 8 ounce Basket |

**DRY SNACKS PER POUND**

|                                 |                  |
|---------------------------------|------------------|
| Pretzels                        | \$5.00 per Pound |
| Cocktail Snack Mix              | \$7.00 per Pound |
| Potato Chips and Dip            | \$9.75 per Pound |
| Tortilla Chips and Chef's Salsa | \$9.75 per Pound |

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## MOHICAN LODGE

### THE EXECUTIVE CONTINENTAL

Fresh Fruit Display  
Assorted Danish, Muffins and Scones  
Assorted Bagels with Cream Cheese  
Assorted Bottled Juices  
100% Colombian Coffees and Assorted Hot Teas  
**\$8.95 per Person**

### THE BAGEL BAR CONTINENTAL

Plain, Cinnamon Raisin and Blueberry Bagels  
Assorted Butters, Fruit Jams  
and Flavored Cream Cheese  
Assorted Bottled Juices  
100% Colombian Coffees and Assorted Hot Teas  
**\$8.95 per Person**

### THE HEALTHY CONTINENTAL

Assorted Cold Cereals with Milk  
Assorted Instant Oatmeal Bowls  
Assorted Yogurts  
Fresh Fruit Salad  
Assorted Bottled Juices  
100% Colombian Coffees and Assorted Hot Teas  
**\$7.95 per Person**

## CONTINENTAL BREAKFAST

### THE SUNRISE CONTINENTAL

*Your Choice of Quiche or Casserole:*  
Ham and Cheese Quiche  
Vegetable Quiche  
Sweet French Toast Casserole with Maple Syrup  
Breakfast Potatoes  
Fresh Fruit Display  
Assorted Bottled Juices  
100% Colombian Coffees and Assorted Hot Teas  
**\$9.95 per Person**

### BREAKFAST SANDWICH BAR

**Make Your Own With:**  
Scrambled Egg and Cheese  
*Choice of One Bread:*  
English Muffin, Bagels, Croissants or Tortillas  
*Choice of One Meat:*  
Bacon, Sausage Patty or Ham  
Fresh Fruit Display  
Assorted Bottled Juices  
100% Colombian Coffees and Assorted Hot Teas  
**\$10.95 per Person**

### SMART START CONTINENTAL

Bran Muffins  
Seasonal Fresh Fruit Bowl  
Bowl of Yogurt  
with Granola Topping on Side  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$7.95 per Person**

**See Refreshments / Snacks for Additional Ala Carte Items**

Continental Breaks Designed for a 30 Minute Service

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## PLATED BREAKFAST ENTRÉES

PLEASANT VALLEY

Scrambled Eggs, Breakfast Potatoes  
Home-Style Biscuit

*Choice of One Meat:*

Bacon - Sausage - Ham  
Glass of Chilled Juice  
100% Colombian Coffees  
and Assorted Teas  
**\$9.00 per Person**

DELAWARE

French Toast ~ OR ~ Pancakes  
with Butter and Syrup  
Fresh Fruit Cup

*Choice of One Meat:*

Bacon - Sausage - Ham  
Glass of Chilled Juice  
100% Colombian Coffees  
and Assorted Teas  
**\$9.25 per Person**

## BREAKFAST BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

MORNING BURRITO BAR

Minimum of 20 guests

**Make Your Own With:**

Flour Tortillas  
Scrambled Eggs, Chorizo Sausage  
Cheddar Cheese, Salsa  
Onions, Peppers, Spinach  
Mushrooms

**Accompanied with:**

Seasonal Fresh Fruit Bowl  
Seasoned Breakfast Potatoes  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$10.95 per Person**

CLASSIC

Minimum of 20 guests

Breakfast Pastries  
Seasonal Fresh Fruit Bowl  
Scrambled Eggs, Bacon, Sausage  
Seasoned Breakfast Potatoes  
100% Colombian Coffees  
Assorted Teas, Chilled Juices  
**\$10.95 per Person**

MOHICAN

Minimum of 20 guests

Breakfast Pastries  
Seasonal Fresh Fruit Bowl  
Scrambled Eggs, Bacon, Sausage  
Seasoned Breakfast Potatoes  
*Choice of One:* French Toast - Pancakes  
Butter and Syrup  
100% Colombian Coffees  
Assorted Teas, Chilled Juices  
**\$11.95 per Person**

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée.  
Some restrictions may apply.

Dessert Available at Additional Charge.

**CAESAR SALAD**

Fresh Romaine Lettuce Tossed with  
Parmesan Cheese, Garlic Croutons and Caesar Dressing  
Served with Breadstick and Beverage  
**\$8.50 per Person**

**Add Grilled Chicken \$10.25 per Person  
~ OR ~**

**Chilled Shrimp \$12.25 per Person**

**CHEF'S SALAD**

Garden Greens with Boiled Egg  
Mesquite Turkey, Country Ham, Cheeses  
Sliced Red Onion, Tomatoes, Cucumbers  
Chef's Choice of Two Dressings  
Served with Breadstick and Beverage  
**\$10.95 per Person**

**CROISSANT-WICH**

*Choice of Two Entrees:*

Mesquite Turkey and Cheese - Country Ham and Cheese  
Chicken Salad - Tuna Salad - Egg Salad - Hummus  
and a Croissant with Lettuce, Tomato, Sliced Onion  
Potato Chips, Beverage

*Choice of One Side:*

Cole Slaw - Potato Salad - Pasta Salad  
**\$12.95 per Person**

**Boxed Option - \$13.95 per Person**

**ADD Fruit Cup ~ OR ~ Soup of the Day - \$2.00 per Person**

**BOXED DELI LUNCH**

*Choice of Two Entrees:*

Mesquite Turkey and Cheese - Slow-Roasted Beef and Cheese  
Country Ham and Cheese  
Sandwich with Lettuce, Tomato, Condiments  
Hummus and Pita Bread (Vegetarian Option)  
Potato Chips, Piece Whole Fruit, Cookie, Soda

*Choice of One Side:*

Coleslaw - Potato Salad - Pasta Salad

**\$11.95 per Person**

**OPEN FACED SANDWICH**

*Choice of One Entree:*

Roast Beef and Noodles - Chicken and Noodles - Meatloaf  
Over Texas Toast

Served with Mashed Potatoes and Gravy  
Chef's Vegetable Selection and Beverage

**\$10.50 per Person**

**GRILLED CHICKEN BREAST**

Served with Roasted Redskin Potatoes  
Chef's Vegetable Selection

House Garden Greens OR Caesar Salad  
Breadstick and Beverage

**\$11.50 per Person**

**MUSHROOM & VEGGIE PASTA BAKE**

Topped with Cheese and Marinara Sauce  
Served with House Garden Greens OR Caesar Salad  
Breadstick and Beverage  
**\$12.95 per Person**

**SAUSAGE & PEPPERS PASTA BAKE**

Topped with Cheese and Marinara Sauce  
Served with House Garden Greens or Caesar Salad  
Breadstick and Beverage  
**\$12.95 per Person**

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

Minimum of 20 guests. If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**SANDWICH**

*Choice of One Side:*

Spicy Slaw - Potato Salad - Pasta Salad  
 Assorted Breads and Rolls  
 Mesquite Turkey, Country Ham  
 Slow-Roasted Beef, Sliced Cheeses  
 Lettuce, Tomato, Onion, Condiments  
 Potato Chips  
 Cookies OR Brownies, Beverage  
**\$13.95 per Person**  
 Add Soup of the Day \$14.95 per Person

**PIZZA**

Caesar Salad Bowl, Breadsticks, Potato Chips  
*Choice of Two Thick Crust Pizzas:*  
 Cheese - Veggie - Pepperoni - Supreme  
 Cookies OR Brownies, Beverage  
**\$13.95 per Person**

**PICNIC**

*Choice of One Side:*

Spicy Slaw - Potato Salad - Baked Beans  
 Assorted Buns, Hamburgers, Hot Dogs, Cheese Tray  
 Lettuce, Tomato, Onion, Condiments  
 Potato Chips  
 Cookies OR Brownies, Beverage  
**\$14.95 per Person**

**BAKED POTATO, SOUP AND SALAD BAR**

Garden Greens, Tomatoes, Peppers, Carrots, Cucumbers  
 Onions, Mushrooms, Diced Boiled Egg, Diced Turkey  
 Ranch and House Dressings  
 Baked Potatoes, Steamed Broccoli  
 Cheese Sauce, Real Bacon Bits, Butter, Sour Cream  
 Soup of the Day, Rolls and Butter  
 Cookies OR Brownies, Beverage  
**\$14.95 per Person**

**TACO BAR**

Tortilla Chips, Flour Tortillas, Taco Shells  
 Fiesta Black Beans, Cheese Sauce  
*Choice of Meat:*

Seasoned Ground Beef - Spicy Ground Chicken  
 Shredded Cheese, Shredded Lettuce, Diced Tomatoes  
 Diced Onions, Jalapeno Peppers, Sour Cream, Salsa  
 Sopapillas, Beverage  
**1 Meat - \$12.95 per Person**  
**2 Meats - \$14.95 per Person**

**EXECUTIVE SANDWICH**

*Choice of One Side:*

Cole Slaw - Potato Salad - Pasta Salad  
*Choice of Two Sandwiches:*  
 BBQ Pulled Pork - Corned Beef Reuben  
 Roast Beef French Dip with Au Jus  
 Potato Chips  
 Crudités and Dip  
 Cookies OR Brownies, Beverage  
**\$15.95 per Person**

**HEALTHY CHOICE**

House Garden Greens Salad Bowl  
 Hummus and Crudités Platter, Pita Bread  
 Wild Rice Pilaf, Steamed Seasonal Garden Vegetables  
 Grilled Marinated Chicken Breast  
 Herbed Sole Fish with a Light Cream Sauce  
 Fresh Fruit Bowl, Beverage  
**\$16.95 per Person**

**CREATE YOUR OWN LUNCH BUFFET**

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**Includes:** House Garden Greens Salad Bowl, Chef's Salad Selection  
Rolls and Butter, Chef's Seasonal Vegetable Selection, Beverage  
Chef's Dessert Selection

|                                              |                           |                        |
|----------------------------------------------|---------------------------|------------------------|
| <b>One Entrée Selection with One Side</b>    | <b>\$15.95 per Person</b> | (Minimum of 20 guests) |
| <b>Two Entrée Selection with One Side</b>    | <b>\$16.95 per Person</b> | (Minimum of 20 guests) |
| <b>Three Entrée Selection with Two Sides</b> | <b>\$17.95 per Person</b> | (Minimum of 50 guests) |

**ENTRÉE SELECTIONS**

Chicken Pot Pie  
BBQ Grilled Chicken Breast  
Home-Style Chicken and Noodles

Traditional Meatloaf  
Home-Style Beef and Noodles  
Beef Stroganoff with Mushrooms over Noodles  
Braised Pot Roast with Onions, Carrots and Celery

BBQ Pulled Pork  
Herbed Sole Fish with Light Cream Sauce

Mushroom and Vegetable Pasta Bake with Marinara  
Sausage and Peppers Pasta Bake with Marinara  
Pasta Prima Vera with Red or White or Pink Sauce

**SIDE SELECTIONS**

Roasted Redskin Potatoes, Mashed Potatoes, German Potato Salad  
Rice Pilaf, Baked Macaroni and Cheese, Seasoned Potato Wedges, Hummus

Dinner Entrees Include: House Salad, Bread with Butter and Beverage. Dessert Available at Additional Charge.

**PASTA FLORENTINE**

Fettuccine with Vegetables and Spinach  
*Choice of Sauce: Red - White - Pink*  
**\$13.95 per Person**

**STIR FRY**

*Choice of: Vegetable OR Chicken Stir Fry*  
 Served over Rice  
**\$15.95 per Person**

**PARMESAN CRUSTED CHICKEN BREAST**

Topped with warm Tomato Chutney  
 Served with Chef's Side and Vegetable Selection  
**\$17.95 per Person**

**CHICKEN CORDON BLEU**

Breaded Chicken Breast  
 Stuffed with Ham and Cheese  
 Served with Chef's Side and Vegetable Selection  
**\$17.95 per Person**

**CHEF'S PULLED PORK**

House-Smoked with House BBQ Sauce  
 Served with Chef's Side and Vegetable Selection  
**\$16.95 per Person**

**PORK FORESTER**

Sautéed with Wild Mushrooms, Tomatoes and Onions  
 Deglazed with Madeira Wine  
 Served with Chef's Side and Vegetable Selection  
**\$17.95 per Person**

**GRILLED SHRIMP SKEWERS**

Two Skewers of Grilled Shrimp  
 Served with Chef's Side and Vegetable Selection  
**\$20.95 per Person**

**PANGA AU GRATIN**

River Catfish baked in a Cheese Sauce with  
 Potato Panko Crumb Topping  
 Served with Chef's Side and Vegetable Selection  
**\$20.95 per Person**

**GRILLED SALMON**

An 8-ounce Filet of Salmon with a  
 Herbed Cream Sauce  
 Served with Chef's Side and Vegetable Selection  
**\$24.95 per Person**

**PRIME RIB OF BEEF\***

A 10-ounce Cut with Au Jus  
 Served with Chef's Side and Vegetable Selection  
**\$Market Price per Person**

**NEW YORK STRIP\***

A 10-ounce Steak Grilled  
 Topped with Onion Straws  
 Served with Chef's Side and Vegetable Selection  
**\$Market Price per Person**

**FILET MIGNON\***

A 6-ounce Steak Grilled  
 Finished with a Roasted Garlic Demi-Glace  
 Served with Chef's Side and Vegetable Selection  
**\$Market Price per Person**

**LAND AND SEA\***

A 4-ounce Filet of Beef and  
*Choice of One:*  
 3 Jumbo Shrimp - 3 Jumbo Scallops - 1 Lobster Tail  
 Served with Chef's Side and Vegetable Selection  
**\$Market Price per Person**

\*Please note that all beef entrées are cooked to a medium temperature.  
 We gladly offer two or more entrées at an additional fee of \$1.00 per person  
 for each additional entrée selected. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**CHOCOLATE CAKE**

Deliciously Decadent!  
\$3.75 per Person

**CARROT CAKE**

With Traditional Cream Cheese Frosting  
\$3.75 per Person

**FRESH BAKED PIE**

Assorted Fruit and Seasonal Selections  
\$3.75 per Person

**ASSORTED MOUSSE**

Milk Chocolate or Strawberry  
Velvety Smooth and Rich  
\$3.75 per Person

**FRESH FRUIT MEDLEY**

Medley of Seasonal Fresh Fruit  
\$3.75 per Person

**BREAD PUDDING**

Old-fashioned Goodness with Crème Anglaise Sauce  
\$3.75 per Person  
Add Ice Cream - \$1.50 per Person

**YOGURT PARFAIT**

With Wild Berry Compote  
\$4.95 per Person

**APPLE DUMPLING**

Flaky Crust with Apple and Cinnamon  
\$4.95 per Person  
Add Ice Cream - \$1.50 per Person

**FRUIT CRISP**

Chef's Seasonal Selection with Traditional Granola Topping  
\$4.95 per Person  
Add Ice Cream - \$1.50 per Person

**FRENCH CREAM CHEESECAKE**

With Wild Berry Compote  
\$5.95 per Person

**ICE CREAM SUNDAE BAR**

Minimum of 20 guests  
Premium Vanilla Ice Cream  
Chocolate Syrup, Strawberry Topping, Caramel Syrup  
Whipped Cream, Chopped Nuts, Maraschino Cherries  
Allsorts, M&Ms, Assorted Crushed Candy Bars  
\$8.00 per Person

Minimum Charge of 20 guests for Buffets

### PIZZARIA

House Garden Green Salads, Pasta Salad  
Garlic Breadsticks, Seasoned Potato Wedges

*Choice of 2 Entrees:*

Cheese Pizza - Veggie Pizza - Pepperoni Pizza  
Sausage and Peppers Pasta Bake -  
Mushroom and Veggie Pasta Bake  
Chocolate Mousse, Beverage

**\$17.95 per Person**

### PASTA - PASTA

Caesar Salad, Antipasto Salad, Garlic Breadsticks  
Ratatouille, Chef's Choice of Pastas

Shaved Three Cheese Blend

*Choice of Two Sauces:*

Marinara - Bolognese - Alfredo - Pesto Cream

*Choice of Two Entrees:*

Italian Sausage with Onions and Peppers - Chicken Marsala  
Parmesan Crusted Chicken - Four Cheese Stuffed Shells

Tiramisu, Beverage

**\$18.95 per Person**

### TROPIC ISLAND

House Garden Greens Salad, Chef's Salad Selection  
Rolls and Butter

Wild Rice Pilaf, Mashed Sweet Potatoes, Roasted Vegetables

*Choice of Two Entrees:*

Sweet and Sour Ribs -

Ginger Roasted Chicken - Pineapple Brown Sugar Ham

Sliced Fresh Fruit, Wild Berry Mousse, Beverage

**\$20.95 per Person**

### MEXICANA

House Garden Greens Salad, Tortilla Chips and Salsa  
Flour Tortillas, Cilantro and Corn Rice, Fiesta Black Beans

*Choice of Two Entrees:*

Chicken Chimichangas - Beef and Vegetables Fajita -

Chicken and Vegetables Fajita

Sopapillas, Beverage

**\$20.95 per Person**

### PRE-GAME PARTY

Cole Slaw, Tortilla Chips and Salsa, Fried Potato Wedges  
Chili Bar with Shredded Cheese, Sour Cream, Onions

*Choice of 2 Sandwich Entrees:*

Pulled Pork - Shredded Chicken - Hamburger - Bratwurst  
Fixings to Compliment Sandwich Selections

Dirt Pudding, Beverage

**\$19.95 per Person**

### FRONTIER BBQ

House Garden Greens Salad, Spicy Cole Slaw  
Cornbread, Calico Beans, German Potato Salad, Corn O'Brien

*Choice of Two Entrees:*

BBQ Pulled Pork - BBQ Pork Ribs

BBQ Chicken Breast - Herbed Chicken Breast

Fruit Crisp or Sliced Watermelon (In Season), Beverage

**\$20.95 per Person**

### UNDER THE SEA

House Garden Greens Salad, Cole Slaw, Rolls and Butter  
Roasted Redskin Potatoes, Wild Rice Pilaf

Seasoned Green Beans, Grilled Chicken Breast

*Choice of Two Seafood Entrees:*

Panga Au Gratin - Steamed Clams -

Steamed Mussels - Fried Shrimp

Cheesecake, Beverage

**\$32.95 per Person**

### PIG ROAST

House Garden Greens Salad, Spicy Cole Slaw, Cornbread  
German Potato Salad, Wild Rice Pilaf, Corn O'Brien

Roasted Suckling Pig, Marinated Grilled Chicken Breast

Fruit Crisp or Watermelon (In Season), Beverage

**\$Market Price per Person**

**NOTE: Requires 3 weeks advance notice to order.**

**CREATE YOUR OWN DINNER BUFFET**

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**Includes:** House Garden Greens Salad Bowl, Chef's Salad Selection  
Rolls and Butter, Chef's Vegetable Selection, Beverage  
Chef's Dessert Selection

|                                       |                    |                        |
|---------------------------------------|--------------------|------------------------|
| One Entrée Selection with One Side    | \$19.95 per Person | (Minimum of 20 guests) |
| Two Entrée Selection with Two Sides   | \$21.95 per Person | (Minimum of 20 guests) |
| Three Entrée Selection with Two Sides | \$23.95 per Person | (Minimum of 50 guests) |

**ENTRÉE SELECTIONS**

Italian Stuffed Chicken Breast with Pesto Cream Sauce  
Chicken Marsala with Traditional Sauce  
Parmesan Crusted Chicken Breast with Dijon Mustard Tarragon Sauce  
Chicken Cordon Bleu with Mustard Cream Sauce  
Grilled Chicken Breast with Black Bean Corn Salsa  
Orange Cilantro Chicken over Rice

Pork Loin with Apple Chutney in Cider Au Jus  
Sausage Pasta Bake with Marinara Sauce  
Pork Forester with Madeira Wine Sauce  
Braised Pot Roast with Onions, Carrots and Celery  
Beef Stroganoff with Mushrooms over Noodles  
Caramelized Slow-Roasted Beef in Au Jus  
Herb Crusted Fish Fillet with Tomato Relish

Alfredo Pasta Prima Vera  
Four Cheese Stuffed Shells with Marinara Sauce  
Wild Mushroom Barley Risotto  
Oriental Vegetable Stir Fry over Rice

**SIDE SELECTIONS**

Roasted Seasoned Redskin Potatoes, Garlic Mashed Potatoes, Baked Potatoes, Scalloped Potatoes  
Flash-Fried Seasoned Potato Wedges, Mashed Sweet Potatoes with Spiced Nut Topping, Wild Rice Pilaf

## MOHICAN LODGE

## HORS D'OEUVRES

### HORS D'OEUVRES

per 50 Pieces and 25 Pieces

Swedish Meatballs\*  
\$55.00 / 50 Pieces Only

Spring Rolls\*  
with Sweet and Sour Sauce  
\$55.00 / 50 Pieces Only

Chef's Bruschetta  
\$65.00 & \$40.00

Chef's Seasonal Veggie Wraps  
with Boursin Cream Spread  
\$60.00 & \$35.00

Smoked Chicken Salad  
with Cranberries atop Bagette  
\$75.00 & \$45.00

Citrus Seafood Salad  
atop Bagette  
\$90.00 / 50 Pieces Only

Buffalo Wings\* - BBQ or Spicy  
\$70.00 & \$40.00

Jerk Chicken Skewers  
with Thai Peanut Sauce  
\$70.00 & \$40.00

Beef Skewers  
with Szechuan Sauce  
\$75.00 & \$45.00

Baked Mushroom Caps  
stuffed with Crabmeat  
\$85.00 & \$45.00

Bacon Wrapped Shrimp  
with BBQ Sauce  
\$90.00 & \$50.00

Chef's Petite Crab Cakes  
with Roasted Red Pepper Aoli  
\$90.00 & \$50.00

Iced Shrimp  
with Cocktail Sauce  
\$115.00 & \$65.00

### PLATTER DISPLAYS

Serves 50 Guests and 25 Guests

Chef's Hummus Tray with  
Tortilla Chips and Veggies  
\$50.00 & \$30.00

Hot Artichoke and Spinach Dip  
with Tortilla & Pita Chips  
\$59.00 / 50 Guests Only

Chef's Cheese Ball  
with Crackers  
\$69.00 / 50 Guests Only

House-Smoked Salmon  
With Chef's Fixings  
\$85.00 / 50 Guests Only

Assorted Cheese Cubes Tray  
with Crackers  
\$85.00 & \$45.00

Fresh Vegetables Tray  
with Dip  
\$79.00 & \$45.00

Seasonal Fresh Fruits Tray  
\$95.00 & \$55.00

\*Additional refills may be purchased if desired.

Some restrictions may apply. Consult your catering representative.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

CHILDREN'S PLATED MEALS

Available for Children 11 and Under

*All Meals are Served with a Choice of:*  
Applesauce, Garden Salad or Baby Carrots  
Milk, Soda or Lemonade

3 Large Chicken Tenders, Fried Golden Brown and Served with Mashed Potato Smile or Macaroni and Cheese

Grilled Hamburger or Cheeseburger Served with Mashed Potato Smile or Macaroni and Cheese

Corndog Served with Mashed Potato Smile or Macaroni and Cheese

Personal Cheese or Pepperoni Pizza

Classic Peanut Butter and Jelly Served with Potato Chips

**\$7.95 per Person**

**PLATED BREAKFAST**

All Breakfasts Served with 100% Columbian Coffee, Assorted Teas and Juice

**CHAGRIN VALLEY**

**CHOICE OF ONE:**

Bacon, Sausage, or Ham

**CHOICE OF ONE:**

Toast, Bagel, or English Muffins with Butter,  
Cream Cheese, Assorted Jellies

**PLATE INCLUDES:**

Scrambled Eggs  
Seasoned Breakfast Potatoes  
**\$7.95 per Person**

**MAPLE FEST**

**CHOICE OF ONE:**

Bacon, Sausage, or Ham

**CHOICE OF ONE:**

French Toast, Short Stack of Pancakes,  
or Belgian Waffles

**PLATE INCLUDES:**

Scrambled Eggs  
Grapefruit Half  
**\$8.95 per Person**

**HUNTING VALLEY**

**CHOICE OF ONE:**

Bacon, Sausage, or Ham

**PLATE INCLUDES:**

Biscuits with Sawmill Gravy  
Scrambled Eggs  
Seasoned Breakfast Potatoes  
**\$8.95 per Person**

**HEALTHY START**

Bran Muffin

Fresh Fruit Cup

Cold Cereal with Low Fat Milk

**\$6.00 per Person**

**ENGLISH MORNING**

Croissant Filled with Scrambled Eggs,  
American Cheese and Grilled Ham  
Served with Sliced Fresh Fruit  
**\$7.95 per Person**

**PLATED BREAKFAST SIDE ITEMS**

(these items can be added to any breakfast at an additional charge per person)

|                             |        |                                |        |
|-----------------------------|--------|--------------------------------|--------|
| Corned Beef Hash            | \$2.95 | Bacon (3 Strips)               | \$2.95 |
| Yogurt Parfait              | \$2.95 | Sausage Link (2)               | \$2.95 |
| Cold Cereal With Milk       | \$2.00 | Maple Ham (2 Slices)           | \$2.95 |
| Seasoned Breakfast Potatoes | \$1.95 | Grapefruit Half                | \$2.95 |
| Short Stack Of Pancakes     | \$3.00 | Bagel With Cream Cheese        | \$1.95 |
| Belgian Waffle              | \$3.00 | Cheese Blintz With Fruit Sauce | \$2.95 |
| French Toast                | \$3.00 |                                |        |

# PUNDERSON MANOR LODGE

# BREAKFAST BUFFETS

All Breakfasts Served with 100% Columbian Coffee, Assorted Teas and Juice  
Minimum of 25 Guests Required

## PUNDERSON CONTINENTAL

Assorted Breakfast Pastries  
Scones with Butter, Jams and Jellies  
**\$7.95 per Person**

## GRAND CONTINENTAL

Assorted Breakfast Pastries  
Scones with Butter, Jams and Jellies  
Bagels with Cream Cheese and Jellies  
Fresh Seasonal Fruit Display  
Orchard Oatmeal  
**\$8.95 per Person**

## CHAGRIN RIVER VALLEY

Scrambled Eggs  
Seasoned Breakfast Potatoes  
Biscuits with Sawmill Gravy  
Bacon and Sausage  
Fresh Seasonal Fruit Display  
Cold Cereal and Milk  
French Toast  
Assorted Pastries  
**\$11.95 per Person**

## MAPLE COUNTRY MORNING

Scrambled Eggs  
Seasoned Breakfast Potatoes  
French Toast  
Bacon  
Assorted Cold Cereal  
Scones with Butter, Jams and Jellies  
**\$9.95 per Person**

## MANOR HOUSE

Scrambled Eggs  
Seasoned Breakfast Potatoes  
Biscuits with Sawmill Gravy  
Bacon, Sausage  
Fresh Seasonal Fruit Display  
Cold Cereal and Milk  
Bagels with Cream Cheese and Jellies  
**\$10.95 per Person**

## ADDITIONAL BREAKFAST BUFFET ITEMS

(these items can be added to any breakfast buffet at an additional charge per person)

|                                |        |
|--------------------------------|--------|
| Corned Beef Hash               | \$2.95 |
| Orchard Oatmeal                | \$1.95 |
| Cheese Blintz with Fruit Sauce | \$2.95 |
| Yogurt Station                 | \$2.95 |

Refreshment Breaks Designed for a 30—Minute Service

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

**BREAK TIME**

**HIGH TEA**

English Tea Sandwiches  
Scones with Butter, Jams and Jellies  
Chocolate Eclairs  
Lemon Bars  
Assortment of Flavored Teas  
100% Columbian Coffee  
**\$8.95 per Person**

**BUSINESS BREAK**

Assorted Mini Candy Bars  
Assorted Granola Bars  
Fresh Baked Cookies  
Fudge Brownies  
Assorted Sodas  
**\$6.95 per Person**

**MEDITERRANEAN**

Assorted Pita's and Flat Bread  
Roasted Red Pepper Hummus  
Pesto  
Sundried Tomato Tapenade  
Assorted Sodas  
**\$6.95 per Person**

**THE FUN FIX**

Snack Mix  
Mini Candy Bars  
Mini Pretzels  
Potato Chips with Dip  
Assorted Sodas  
**\$5.95 per Person**

**POPCORN TIME**

*(15 Person Minimum)*  
Nostalgic Popcorn Machine  
with Fresh Popped Popcorn  
Assorted Sodas  
Assorted Sodas  
**\$4.95 per Person**

**AUTUMN MORNING**

Homemade Maple Cookies  
Freshly Baked Cinnamon and Pumpkin Breads  
Flavored Butter  
Fresh Apple Cider  
Hot Apple Cobbler  
**\$7.95 per Person**

**GEAUGA COUNTY MAPLE FEST**

Homemade Maple Cookies  
Fresh Baked Maple Scones  
Local Maple Fudge  
Maple Spread with Pretzel Sticks  
Maple Candy  
100% Columbian Coffee with Hazel Nut Cream  
**\$8.95 per Person**

**BEVERAGE SERVICE**

Assorted Sodas  
100% Columbian Coffee  
**Full Day: \$9.95 per Person**  
**Half Day: \$6.95 per Person**

**ADDITIONAL BREAK ITEMS**

(per Person)

|                      |               |
|----------------------|---------------|
| Yogurt Station       | <b>\$2.95</b> |
| Seasonal Fresh Fruit | <b>\$2.95</b> |
| Assorted Cookies     | <b>\$2.00</b> |
| Fudge Brownies       | <b>\$2.95</b> |
| Whole Fresh Fruit    | <b>\$2.95</b> |

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

Plated Lunches Includes Freshly Brewed 100% Colombian Coffee, Decaf Coffee, Tea and Iced Tea

**CLUB WRAP**

Ham, Turkey, Swiss, American Cheese, Lettuce,  
Tomato and Bacon  
Served in a Flour Tortilla  
with Potato Chips and Pickle  
**\$8.95 per Person**

**TRIO SALAD**

Chicken Salad, Tuna Salad and  
Cottage Cheese Over Fresh Garden Greens  
with Cucumber Slices, Tomato and Red Onion  
**\$8.95 per Person**

**OPEN FACED SANDWICH**

YOUR CHOICE OF:

Hot Roast Beef

or

Turkey

Over Toast Points Smothered in Home-Style Gravy  
Served with Whipped Potatoes and  
Vegetable Du Jour  
**\$10.25 per Person**

**FRUIT PLATE**

Seasonal Fresh Fruits Accompanied with  
a Yogurt Parfait  
**\$8.95 per Person**

**HALF & HALF**

Half a Chicken Salad

or

Tuna Salad Sandwich  
and a Cup of Soup Du Jour  
Served with Potato Chips  
**\$7.95 per Person**

**SHEPARD'S PIE**

Bread Bowl Filled with our English Stew  
Topped with Mashed Potatoes then  
Baked to a Golden Brown  
**\$9.95 per Person**

**MANOR MELT**

Tuna Salad

or

Chicken Salad

on a Toasted English Muffin  
Topped with Melted Cheese  
Served with French Fries  
**\$7.95 per Person**

**PASTA PRIMA VERA**

Fettuccine and Fresh Sautéed Vegetables  
Tossed in a Rich Cream Sauce  
Served with Garlic Toast  
**\$8.95 per Person**

**TAVERN STYLE FISH & CHIPS**

Beer Battered Cod

Served with English Style Chips,  
Malt Vinegar and Garlic Mayonnaise  
**\$10.95 per Person**

**PORK FILET IN MUSTARD**

**CREAM SAUCE**

Tender Slices of Porkloin in a Mustard Cream Sauce Served  
with Mashed Potatoes and  
Vegetable Du Jour  
**\$10.95 per Person**

**PLATED LUNCH SIDE ITEMS**

These Items Can Be Added To Any Plated Lunch At An Additional Charge per Person

|                          |                                               |
|--------------------------|-----------------------------------------------|
| Mixed Green Salad        | <b>\$3.95</b> <i>with choice of dressings</i> |
| Fresh Fruit Cup          | <b>\$2.95</b>                                 |
| Chef's Dessert Selection | <b>\$4.00</b>                                 |

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

*Minimum of 25 Guests Required*

**THE MANOR HOUSE CLASSIC LUNCHEON**

*Entrée Selection:*

Chicken Marsala  
Grilled Chicken Breast with Garlic Cream Sauce  
Normandy Chicken with Apple Brandy Sauce  
Sliced Roast Beef with Rosemary Au Jus  
Pistachio Crusted Chicken Breast with Rosemary Dijon Cream Sauce  
Beef Stroganoff  
Traditional Lasagna  
Spicy Sweet Salmon with Honey Mustard Sauce  
Roasted Pork Loin with Peach Bourbon Glaze

*Includes:*

Chefs Selection of Starch and Fresh Vegetable  
Green Salad with Assorted Toppings and Dressings  
Warm Rolls and Butter  
Fresh Fruit Cobbler  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee, Tea and Iced Tea

**Two Entrees - \$17.95**

**Three Entrees - \$ 20.95**

**PUNDERSON DELI**

Creamy Cole Slaw  
Homemade Potato Salad  
Assorted Cold Cuts: Top Round of Beef, Black Forest Ham,  
Smoked Turkey Breast and Genoa Salami  
Cheddar, Monterey Jack and Swiss Cheeses  
Relish Display of Tomato, Lettuce, Pickles and Red Onion  
Mayonnaise and Dijon Mustard  
Assorted Breads  
Homemade Brownies and Fresh Baked Cookies  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$14.95 per Person**

**TASTE OF ITALY**

Mixed Green Salad with Tomatoes, Cucumbers, Peppers,  
Olives, Cheese and Croutons  
Fettuccine Alfredo  
Penne Marinara with Meatballs  
Chicken Marsala  
Chef's selection of Fresh Vegetable  
Baked Garlic Bread  
Classic Tuscan Tiramisu  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$15.95 per Person**

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

*Minimum of 25 Guests Required*

**PUNDERSON LAKE PICNIC**

Creamy Cole Slaw  
Homemade Potato Salad  
Char-Grilled Burgers  
Grilled Marinated Chicken Breasts  
Traditional Bratwurst  
Sliced American, Cheddar, Provolone and Swiss Cheese  
Relish Display of Tomato, Lettuce, Red Onion and Pickles  
Ketchup, Mustard and Mayonnaise  
Sandwich Buns  
Potato Wedges and Sweet Corn on the Cob  
Homemade Brownies and Fresh Baked Cookies  
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$16.95 per Person**

**LUNCH ON THE RUN**

Boxed Lunch with Choice of Roast Beef,  
Turkey or Ham Sandwich  
with Assorted Condiments, Potato Chips  
Whole Fresh Fruit  
Freshly Baked Cookie  
Assorted Sodas  
**\$12.95 per Person**

**PUNDERSON SOUP, SALAD AND  
BAKED POTATO BAR**

Beef Garden Vegetable Soup  
Italian Wedding Soup  
Mixed Green Salad with Tomatoes, Cucumbers,  
Peppers, Olives, Cheese and Croutons  
Baked Potatoes with Assorted Toppings  
Butter, Shredded Cheese, Sour Cream,  
Bacon, Broccoli and Salsa  
Fresh Baked Rolls and Butter  
Seasonal Fresh Fruit Display and  
Chef's Selection of Dessert  
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$15.95 per Person**

**ASIAN DELIGHT**

Classic Wonton Soup  
Pork and Shrimp Eggrolls with Sweet Dipping Sauce  
Wild Greens Salad with Sun-Dried Cherries and Toasted  
Almonds in a Sesame Ginger Dressing  
General Tsao's Chicken  
Classic Stir Fry with Crispy Noodles  
Vegetable Fried Rice  
Almond and Fortune Cookies  
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$17.95 per Person**

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

# PUNDERSON MANOR LODGE

# HORS D'OEUVRES

## HOT HORS D'OEUVRES

**CHICKEN DRUMMETTES**  
Served with BBQ & Hot Sauce  
\$60.00 per 50 Pieces

**MINI QUICHE**  
\$55.00 per 50 Pieces

**CHEESE QUESADILLAS**  
Served with Salsa  
\$50.00 per 50 Pieces

**BACON WRAPPED SCALLOPS**  
\$100.00 per 50 Pieces

**SAUSAGE STUFFED MUSHROOMS**  
\$75.00 per 50 Pieces

**CRAB STUFFED MUSHROOMS**  
\$100.00 per 50 Pieces

**EGG ROLLS**  
Served with Sweet-n-Sour Sauce  
\$55.00 per 50 Pieces

**CRAB CAKES**  
Served with Creole Mustard  
\$100.00 per 50 Pieces

**BACON WRAPPED WATER CHESTNUTS**  
\$80.00 per 50 Pieces

**BAKED BRIE**  
Baked French Brie in Phyllo Dough Served with  
Assorted Fresh Fruit  
And Assorted Imported Crackers  
\$80.00 (serves 30 ppl)

## COLD HORS D'OEUVRES

**ICED SHRIMP**  
Served with Cocktail Sauce  
\$125.00 per 50 Pieces

**ENGLISH TEA SANDWICHES**  
Cucumber & Cream Cheese  
and Light Stilton Cheese  
\$90.00 per 50 Pieces

**DISPLAY SERVES 30 PEOPLE**

**ASSORTED CHEESE DISPLAY**  
Domestic and Imported Cheese  
Served with Cracker Assortment  
\$105.00

**FRESH MOZZARELLA DISPLAY**  
Served with Fresh Grilled Vegetables  
\$95.00

**ENGLISH CHEESE DISPLAY**  
Smoked Cheddar, Sage Darby, Red Windsor  
Served with Assorted Imported Cracker  
\$130.00

**VEGETABLE CRUDITE**  
Served with Homemade Ranch Dip  
\$75.00

**SMOKED SALMON ROLLS**  
Filled with Lemon Dill Cream Cheese  
\$100.00

**FRESH SEASONAL FRUIT DISPLAY**  
\$98.00

**CHEESE BALL**  
Served with Cracker Assortment  
\$45.00

**WHOLE POACHED SALMON DISPLAY**  
Served with Cream Cheese and Cucumber  
\$200.00

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

## PUNDERSON MANOR LODGE

## PLATED DINNERS

Served with a Mixed Green Salad with Assorted Dressings, Chef's Choice of Starch and Vegetable,  
Rolls and Butter, Chef's Dessert Selection

### GRILLED PORK CHOPS

Two Porkloin Chops Grilled and  
Topped with a Whiskey Dijon Glaze  
**\$23.00 per Person**

### NORMANDY CHICKEN SAUTÉ

Six-ounce Boneless Chicken Breast in an  
Apple Brandy Glaze Served over Caramelized Apple Rings  
**\$21.00 per Person**

### FILET MIGNON 8 OUNCE

Center Cut Filet Mignon Seasoned  
and Grilled to Perfection with a Port Demi-Glaze  
**\$31.00 per Person**

### RACK OF LAMB

Young New Zealand Lamb Seasoned and  
Roasted with a Demi-Glaze  
**\$29.00 per Person**

### SWEET AND SPICY SALMON

A Fresh Cut of Salmon Dredged in our Special Sweet  
Cajun Seasoning and Drizzled with Honey Mustard  
**\$24.00 per Person**

### PASTA PRIMA VERA

Fresh Sautéed Vegetables Tossed with  
Fettuccine in a Creamy Alfredo Sauce  
**\$18.00 per Person**

### LONDON BROIL

Tender Slices of Marinated Beef  
Atop Grilled Garlic Brioche  
Finished with a Rich Demi-Glaze  
**\$21.00 per Person**

### GARLIC CHICKEN

Six-ounce Marinated Chicken Breast  
Topped with Roasted Garlic Cream Sauce  
**\$20.00 per Person**

### GRILLED MAHI MAHI

Mahi Mahi Grilled and Served with a Fresh Papaya Salsa  
**\$25.00 per Person**

### CHICKEN CORDON BLEÚ

Breaded Breast of Chicken  
Stuffed with Ham and Swiss Cheese  
Served with Dijon Cream Sauce  
**\$22.00 per Person**

### ROAST PRIME RIB DINNER

*(minimum of 20 orders)*  
Twelve-ounce Cut of Slowly Roasted Beef  
Served with Cabernet Au Jus and  
Creamy Horseradish  
**\$28.00 per Person**

### TWIN ENTRÉE PLATE

Center Cut Filet Mignon Seasoned and  
Grilled to Perfection  
with a Fresh Cut of Salmon Dredged  
in our Special Sweet  
Cajun Seasoning and Drizzled with Honey Mustard  
**\$32.00 per Person**

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.*

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

*Serves 25 Persons or More*

**THE MANOR HOUSE CLASSIC**

Chicken Marsala  
Chicken Parmesan  
Pistachio Crusted Chicken Breast  
Roast Beef with a Rosemary Au Jus  
Herb Crusted Pork Loin with a Dijon Mustard Sauce  
Pork Loin with Peach Bourbon Glaze  
Sweet Spicy Salmon with Honey Mustard Sauce  
Normandy Chicken with an Apple Brandy Sauce  
Lamb Chops with a Port Demi-Glaze  
Herb Baked Haddock  
Classic London Broil

In Addition to your Entrée Choices:

Chef Carved Prime Rib of Beef with Au Jus  
An additional \$5.00 per person

Choice of Two Salads:

Mixed Green Salad, Caesar Salad, Orzo Pasta Salad or  
Tomato and Mozzarella Salad  
Chef's selection of Fresh Vegetable and Starch  
Warm Rolls and Butter

Your Choice of one of our Homemade Desserts: Fresh Fruit  
Cobbler, Carrot Cake, Kahlua Cake or Pistachio Cake  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea

**Two Entrée Selections - \$26.95**

**Three Entrée Selections - \$29.95**

**THE GREEN MENU**

Mixed Local Grown Green Salad with Maple Vinaigrette  
(Please Select Two Entrée Choices)  
Ohio Made Pasta with a choice of Marinara or Alfredo  
Great Lakes Beer Battered Walleye  
Ohio Raised Free Range Chicken Breast, Sautéed and Served  
with a Forest Mushroom Sauce  
Chef's Selection of Locally Grown  
Seasonal Vegetables and Starch  
Geauga County Maple Pecan Cheesecake  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$28.95 per Person**

**ISLAND BUFFET**

Macadamia Nut Salad with Pineapple Tahini Dressing  
Fresh Baked Hawaiian Sweet Rolls  
Fresh Tropical Fruit and Pali Punch  
Jerk Chicken  
Chili Rubbed Salmon with a Mango Sauce  
Coconut Rice  
Island Sweet Potato  
Haulpia – Coconut Pudding  
Freshly Brewed Kona Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$27.95 per Person**

**ENGLISH LOW COUNTRY**

Carved Prime Rib of Beef, Lamb Rib Chops,  
Herb Baked Haddock, Boiled Butter Potatoes,  
Chef's Choice of Fresh Seasonal Vegetables,  
and English Trifle  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$30.95 per Person**

**TASTE OF ITALY**

Mixed Green Salad with Tomatoes, Cucumber, Peppers,  
Olives, Cheese and Croutons  
Mozzarella, Tomato and Basil Salad  
Fettuccine Alfredo  
Penne Marinara with Meatballs  
Traditional or Vegetable Lasagna  
Chicken Marsala  
Chef's selection of Fresh Vegetable  
Baked Garlic Bread  
Classic Tuscan Tiramisu  
Assorted Biscotti  
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,  
Tea and Iced Tea  
**\$24.95 per Person**

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shellfish, or eggs may increase your risk of foodborne illness.*

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Quick Time Out

Assorted Fresh Baked Cookies  
 100% Colombian Coffees and Assorted Teas  
 Assorted Sodas, Bottled Water  
**\$6.75 per Person**

It's Pizza Time

Pizza Squares with  
 Assorted Toppings  
 Assorted Sodas, Bottled Water  
**\$9.75 per Person**

The Nature Trail

Fresh Vegetable Tray with Ranch Dip  
 Cubed Fresh Fruit with Yogurt Dip  
 Pretzels and Granola Bars  
 Assorted Juices and Bottled Waters  
 100% Colombian Coffees and Assorted Teas  
**\$9.50 per Person**

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Chocolate Syrup,  
 Strawberry Topping, Caramel Topping,  
 Sprinkles, Oreos, Whipped Cream, Nuts and Cherries  
 Assorted Sodas, Bottled Water  
**\$6.75 per Person**

Nuts About Chocolate Honey Roasted Peanuts

Chocolate Chip Cookies  
 Miniature Candy Bars  
 100% Colombian Coffees and Assorted Teas  
 Assorted Sodas, Bottled Water  
**\$9.25 per Person**

Border Break

Multi-Colored Tortilla Chips  
 Chicken con Queso and Salsa  
 Zesty Guacamole  
 Assorted Sodas, Bottled Water  
**\$9.75 per Person**

The Homerun

Bavarian Pretzel Rolls  
 Honey Roasted Peanuts  
 Fresh Popped Popcorn  
 Chex Mix  
 Bistro Sauce  
 Assorted Sodas, Bottled Water  
**\$7.50 per Person**

A La Carte Items

|                          |                    |
|--------------------------|--------------------|
| Bakery Style Danish      | \$3.00 per Serving |
| Fresh Fruit Plate        | \$4.25 per Serving |
| Natural or Fruit Yogurts | \$2.50 per Serving |
| Bagels with Cream Cheese | \$2.75 per Serving |
| Whole Fresh Fruit        | \$1.50 per Serving |
| Fresh Baked Muffins      | \$2.50 Each        |
| Scones                   | \$2.75 Each        |
| Doughnuts                | \$23.75 per Dozen  |
| Cinnamon Rolls           | \$2.75 per Serving |
| Fresh Baked Cookies      | \$2.75 per Serving |
| Gourmet Brownies         | \$2.00 Each        |
| Granola Bars             | \$2.00 Each        |
| S'mores                  | \$3.75 per Serving |

Additional Snacks

|                                |                    |
|--------------------------------|--------------------|
| Mints                          | \$16.00 per Pound  |
| Mixed Nuts                     | \$19.25 per Pound  |
| Mini Candy Bars                | \$10.75 per Pound  |
| Homemade Potato Chips with Dip | \$2.95 per Serving |

Beverages

|                                                                      |                    |
|----------------------------------------------------------------------|--------------------|
| All Day Beverage Service of<br>Iced Tea, Lemonade, Coffee and Water  | \$7.00 per Person  |
| Half Day Beverage Service of<br>Iced Tea, Lemonade, Coffee and Water | \$3.75 per Person  |
| 100% Colombian Coffees<br>and Assorted Teas                          | \$23.75 per Gallon |
| 100% Colombian Coffees<br>Service (One Hour)                         | \$2.95 per Person  |
| Chilled Juices                                                       | \$2.25 per Serving |
| Carafe of Juice                                                      | \$10.75 Carafe     |
| Carafe of Milk                                                       | \$6.50 Carafe      |
| Assorted Sodas                                                       | \$2.00 Each        |
| Bottled Water                                                        | \$2.00 Each        |
| Mineral Water                                                        | \$2.75 Bottle      |
| Hot Chocolate                                                        | \$2.75 per Serving |
| Fruit Punch                                                          | \$20.50 Gallon     |
| Iced Tea                                                             | \$20.50 Gallon     |
| Herbal Teas                                                          | \$1.25 per Serving |

**THE EXECUTIVE CONTINENTAL**

Fresh Fruit Display  
Bakery Style Danish and Muffins  
Assorted Bagels with Cream Cheese  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.75 per Person**

**THE RESORT CONTINENTAL**

Bakery Style Danish  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$7.00 per Person**

**THE HEALTHY START CONTINENTAL**

Whole Grain Cereal  
Milk  
Assorted Yogurts  
Grapefruit Segments  
Orange Segments  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.25 per Person**

**A PARFAIT DAY CONTINENTAL**

Assorted Yogurts  
Berries, Chocolate Sprinkles and Granola Toppings  
Bagels with Cream Cheese  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.00 per Person**

**THE ALL-DAY PACKAGE**

Begin the day with *The Executive Continental*  
Refresh with a Half-Hour *Mid-Morning Coffee and Soda Break*  
Top Off Your Day with *Quick Time Out*  
**\$18.75 per Person**

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Guarantees Must be Provided 72 Hours Prior to the Function.  
Prices are Subject to Change.

## PLATED BREAKFAST ENTRÉES

THE RISE & SHINE

Croissant Filled with Scrambled Egg,  
American Cheese, Bacon or Grilled Ham  
Home Fries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.25 per Person**

THE MOHICAN

Scrambled Eggs  
Home Fries  
  
*Choice of One Breakfast Meat:*  
Bacon, Sausage Link or Grilled Ham  
  
*Choice of One Side from the Griddle:*  
Buttermilk Pancakes  
French Toast  
  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.00 per Person**

THE PUNDERSON MANOR

Eggs Benedict and Home Fries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.75 per Person**

THE HUESTON WOODS

Buttermilk Pancakes with  
Fresh Apple Cinnamon Compote  
  
*Choice of One Breakfast Meat:*  
Bacon, Sausage Link or Grilled Ham  
  
Pastry Basket with Butter and Preserves  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.75 per Person**

SHAWNEE

Fresh Baked Quiche  
  
*Choice of One Type:*  
Lorraine- French Egg Classic with Bacon and Swiss Cheese  
Ham and Cheese- Black Forest Ham with  
Sharp Cheddar Cheese  
Three-Cheese- Sharp Cheddar, Mozzarella and  
Smoked Provolone  
  
*Includes:*  
Home Fries  
Pastry Basket with Butter and Preserves  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.75 per Person**

## BOXED BREAKFAST CHOICES

THE CONTINENTAL

Fresh Baked Muffin  
Fresh Whole Fruit  
Orange Juice  
**\$7.00 per Person**

THE HEART OF IT ALL

Apple  
Yogurt  
Orange Juice  
Lowfat Muffin  
**\$8.00 per Person**

FRUIT AND CEREAL

Fresh Fruit  
Cereal  
Milk  
Orange Juice  
**\$9.75 per Person**

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## SALT FORK LODGE

## BREAKFAST BUFFETS

### HEALTHY HEART

Cut Fresh Fruit  
Yogurt Parfaits  
Fresh Baked Muffins  
Bagels or English Muffins with Cream Cheese & Jellies  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$10.75 per Person**

### SALT FORK

Cut Fresh Fruit  
Farm Fresh Scrambled Eggs  
Home Fries  
Pancakes or French Toast (choose one)  
Bacon and Sausage  
Oven Baked Breakfast Pastries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$14.00 per Person**

### STONE HOUSE

Cut Fresh Fruit  
Farm Fresh Scrambled Eggs  
Home Fries  
Bacon and Sausage  
Assorted Oven Baked Breakfast Pastries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$13.00 per Person**

### HORIZON

Cut Fresh Fruit  
Farm Fresh Scrambled Eggs  
Bacon and Sausage  
Biscuits and Sausage Gravy  
Home Fries  
Assorted Oven Baked Breakfast Pastries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$14.50 per Person**

### THE BEACHWOOD

Cut Fresh Fruit  
Farm Fresh Scrambled Eggs  
Bacon and Sausage  
Assorted Oven Baked Pastries  
Assorted Bagels with Cream Cheese  
Cheese Blintzes with Berry Sauce  
Home Fries  
Assorted Juices  
100% Colombian Coffees and Assorted Teas  
**\$16.00 per Person**

\$50.00 Surcharge Will be Applied to all Buffets with Less than a 25-Person Guarantee.

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Prices are Subject to Change.

## PLATED LUNCH SANDWICHES AND SALADS

IT'S A WRAP

*Choice of One Stuffed Wrap:*  
 Grilled Chicken Caesar, Buffalo or Southern Chicken,  
 Grilled Vegetable, Deli Club or BLT  
 Served with a Dill Pickle Spear  
*Includes Choice of:* Fruit Cup, Cup of Soup,  
 Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$11.75 per Person**

THE CLASSIC REUBEN

Traditional Corned Beef with Swiss Cheese and Sauerkraut  
 Grilled on Seeded Rye Bread with Dressing  
 Served with a Dill Pickle Spear.  
*Includes Choice of:* Fruit Cup, Cup of Soup,  
 Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$15.00 per Person**

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast with Provolone Cheese  
 on a Kaiser Bun  
 Served with Mango Mustard  
*Includes Choice of:* Fruit Cup, Cup of Soup,  
 Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$15.75 per Person**

OHIO HEARTLAND SALAD

Crisp Romaine Lettuce, Sliced Boiled Egg, Tomato,  
 Cucumber, Onion, Cheddar and Mozzarella Cheeses,  
 Sliced Southern-Fried Chicken Tenders  
 Topped with Toasted Croutons  
 Buttermilk Ranch Dressing  
 Rolls and Butter  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$15.00 per Person**

SMOKEHOUSE

*Choice of our In-House Smoked BBQ Pulled Pork,*  
 Chicken or Beef with Cheese On a Kaiser Roll  
 Served With A Dill Pickle Spear  
*Includes Choice of:* Fruit Cup, Cup of Soup,  
 Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$15.75 per Person**

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Grilled Chicken,  
 Parmesan Cheese and Toasted Croutons  
 Caesar Dressing  
 Rolls and Butter  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$14.00 per Person**

ORIENTAL CASHEW CHICKEN SALAD

Crisp Romaine Lettuce Topped with Grilled Chicken Strips,  
 Dry Roasted Cashew Nuts  
 Fried Won Ton Strips, Toasted Sesame Seeds,  
 Oriental Sesame Dressing  
 Rolls and Butter  
 Chef's Choice of Dessert  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$14.50 per Person**

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**PLATED EXECUTIVE LUNCH ENTRÉES**

*All Lunch Entrees Include* • Tossed Garden Salad • Rolls and Butter  
• Choice of Iced Tea, Lemonade or Coffee

**HERB CHICKEN WITH BALSAMIC HONEY SYRUP**

Pan Seared Boneless Chicken Breast with Ritz Cracker Crust,  
drizzled with Homemade Balsamic Honey Syrup  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$13.50 per Person**

**BRUSCHETTA CHICKEN**

Boneless Chicken Breast Pan Seared with Garlic and Basil,  
Topped with a Fresh Tomato Basil Salsa  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$14.00 per Person**

**CORNBREAD STUFFED CHICKEN BREAST**

Breast of Chicken Stuffed with Bavarian Ham  
and Cornbread Stuffing  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$17.25 per Person**

**CHICKEN SALTIMBOCCA**

Boneless Chicken Breast with Fresh Basil,  
Bell Peppers and Ricotta Cheese  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$15.00 per Person**

**TERIYAKI CHICKEN STIR-FRY**

Chicken Stir Fried with an Oriental Blend of Vegetables  
Served Over Steamed Rice  
**\$14.50 per Person**

**TERIYAKI VEGETARIAN STIR-FRY**

Oriental Blend of Vegetables with Asian Pan Sauce  
Served Over Steamed Rice  
**\$13.00 per Person**

**GREEK PASTA**

Mediterranean Vegetables, Olive Oil, Basil and Garlic  
Over Pasta with White Wine and Greek Seasoning  
**\$13.50 per Person**

**OPEN FACE BEEF SIRLOIN STEAK**

Grilled Sirloin Steak served on Garlic Toast  
with a rich Demi-Glace and topped with Onion Straws  
Served with Chef's Choice Vegetable of the Day  
**\$18.25 per Person**

**MEAT LASAGNA**

Hearty Meat and Cheese Lasagna  
Served with a Garlic Bread Stick and  
Chef's Choice Vegetable of the Day  
**\$13.50 per Person**

**ROASTED PORK LOIN WITH HERBS**

Oven-Roasted and Drizzled with a Rich Demi-Glace  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$18.25 per Person**

**COD AL FORNO**

Broiled Alaskan Cod with White Wine, Lemon and Thyme  
Served with Chef's Choice Vegetable of the Day and Potato  
**\$16.00 per Person**

**GRILLED VEGETABLE LASAGNA**

Eggplant, Squash, Fennel, Roasted Sweet Peppers  
& Portabella Mushrooms with Creamy Alfredo Sauce  
Served with a Garlic Bread Stick and  
Chef's Choice Vegetable of the Day  
**\$13.50 per Person**

**MARINATED GRILLED PORTOBELLO**

Marinated Portobello Mushroom with Roasted Peppers,  
Tomatoes and Mozzarella Cheese.  
Served with Chef's Choice of Potato  
**\$14.50 per Person**

*Dessert is not included in the above Plated Lunch Menu prices.  
Please ask your Sales Associate for prices if you wish to add a  
sweet ending to your meal.*

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*Lunch Buffets Include* • Tossed Garden Salad  
• Chef's Vegetable of the Day • Choice of Side Dish  
Rolls and Butter • Choice of Iced Tea, Lemonade or Coffee  
**One Entrée \$16.00**  
**Two Entrée \$19.25**

**COUNTRY CHICKEN BREAST**

Old Fashioned Buttermilk Fried Chicken Breast  
with Veloute Sauce

**GREEK GRILLED CHICKEN**

Boneless Chicken Breast Grilled with Fresh Lemon  
and Greek Seasoning

**SLICED TURKEY WITH GRAVY**

Roasted Turkey Breast with Pan Gravy

**MEATLOAF**

Italian Seasoned Homestyle Meatloaf with  
Tomato Sauce

**ROAST BEEF AU JUS**

Tender Beef Roast with Flavorful Au Jus

**BEEF STROGANOFF**

Tender Beef Tips Slow Cooked with a Rich Demi-Glace,  
Dill and Sour Cream served over Egg Noodles

**POT ROAST**

Tender Beef Pot Roast served with Carrots, Celery, Onions  
and a Rich Beef Au Jus

**LEMON PEPPER TILAPIA**

Delicate Whitefish Grilled with a  
Lemon Pepper Seasoning

**MEAT LASAGNA**

Hearty Meat and Cheese Lasagna

**GRILLED VEGETABLE LASAGNA**

Creamy Vegetable Lasagna Topped with  
Toasted Bread Crumbs

**SPAGHETTI WITH MARINARA**

Italian Spaghetti with our Zesty Marinara Sauce

**SPAGHETTI WITH BOLOGNESE**

Italian Spaghetti with our Italian Style Meat Sauce

**SPAGHETTI WITH ITALIAN SAUSAGE**

Italian Spaghetti with our Zesty Marinara Sauce  
with Sliced Italian Sausage

**PASTA POMODORA**

Fresh Tomatoes sautéed with Garlic, Basil, Penne Pasta  
and Parmesan Cream Sauce

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Please ask your Sales Associate for prices if you wish to add a sweet ending to your meal.*

\$50.00 Surcharge Will be Applied to all Buffet Functions with Less than a 25-Person Guarantee.

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**SANDWICH BOARD**

Creamy Cole Slaw  
 Tri-Colored Pasta Salad  
 Sun Chips  
 Roast Beef, Turkey Breast, Virginia Ham,  
 Capricola, Corned Beef, Salami and Pepperoni  
 American, Swiss, Provolone and Pepper Jack Cheeses  
 Leaf Lettuce, Sliced Tomato and Onions  
 Condiments  
 Assorted Breads and Sandwich Rolls  
 Fresh Baked Cookies  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$16.00 per Person**

**WRAP IT UP**

Creamy Cole Slaw  
 Tri-Colored Pasta Salad  
 Grilled Chicken Caesar, Grilled Vegetable,  
 And Deli Club Wraps  
 Sun Chips  
 Brownies  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$15.00 per Person**

**THE DISCOVER OHIO PICNIC**

Creamy Cole Slaw  
 Home-Style Potato Salad  
 BBQ Baked Beans  
 Hamburgers and Hot Dogs  
 Relish Tray with Assorted Toppings  
 Condiments  
 Sun Chips  
 Fresh Baked Cookies  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$17.25 per Person**

**PIZZA PARTY**

Traditional Caesar Salad  
 Assorted Freshly Baked Pizzas with Assorted Toppings  
 Breadsticks Brushed with Garlic Butter  
 Mini Ice Cream Sundae  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$17.25 per Person**

**CLASSIC DELI BUFFET**

Home-Style Potato Salad  
 Chilled Macaroni Salad  
 Tossed Salad  
 Assorted Breads and Rolls,  
 Chicken Salad, Tuna Salad  
 Shaved Turkey and Sliced Roast Beef  
 Shredded Romaine, Diced Tomatoes and Black Olives  
 Caramel Oreo Brownies  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$17.25 per Person**

**SOUP, SALAD AND BAKED POTATO BAR**

Homemade Chili  
 Homemade Chicken Noodle Soup  
 Tossed Salad  
 Baked Idaho Potatoes  
 Crumbled Bacon Bits, Diced Ham,  
 Steamed Broccoli Florets  
 Rolls and Butter  
 Fresh Baked Cookies  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$17.75 per Person**

**HEALTHY CHOICE**

Tossed Salad  
 Cottage Cheese  
 Grilled Chicken Breast, Lemon Pepper Tilapia  
 Soup du Jour, Steamed Vegetables,  
 Roasted Redskin Potatoes, Rice Pilaf  
 Rolls and Butter  
 Fresh Fruit  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$19.25 per Person**

\$50.00 Surcharge Will be Applied to all Buffet Functions with Less than a 25-Person Guarantee.

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Prices are Subject to Change.

## SALT FORK LODGE

## BOX LUNCH OPTIONS

### THE LUNCH PAIL

*Choice of:*

Roast Beef, Turkey or Ham Sandwich  
with Assorted Condiments

Sun Chips

Whole Fresh Fruit

Fresh Baked Cookie

Assorted Soda, Bottled Water

(Marinated Roasted Vegetable

Sandwich Available Upon Request)

**\$10.75 per Person**

### CHICKEN IN THE GARDEN

Grilled Chicken Breast Served on a Bed  
of Romaine with Raspberry Vinaigrette Dressing

Cubed Cheese and Fruit Cup

Roll with Butter

Fresh Baked Cookie

Assorted Soda, Bottled Water

**\$15.00 per Person**

### THE EXECUTIVE BOX LUNCH

*Choice of One Sandwich:*

Grilled Marinated Chicken Breast  
Topped with Provolone Cheese  
on a Toasted Wheat Kaiser Bun  
with Lettuce Leaf and Tomato

-or-

Sliced Roast Beef with Beefsteak Tomato,  
with Onion on an Onion Roll

-or-

Italian Style Sub with Salami, Turkey,  
Pepperoni and Mozzarella Topped with Lettuce and Tomato

-or-

Greek Style Vegetable Pita  
with a Creamy Cucumber Sauce

*Lunch Includes:*

Chef's Salad Selection

Whole Fresh Fruit

Fresh Baked Cookie

Assorted Soda, Bottled Water

**\$14.00 per Person**

### DELI FRESH

Croissant Filled with *Choice of One:*

Black Forest Ham and Swiss

Turkey and Provolone

Ham and Havarti Dill

with Assorted Condiments

Sun Chips

Fruit Cup

Fresh Baked Cookie

Assorted Soda, Bottled Water

**\$14.00 per Person**

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Prices are Subject to Change.

## PLATED DINNER ENTRÉES

*Dinner Entrees Include* • Tossed Garden Salad • Chef's Vegetable of the Day  
Choice of Potato • Rolls and Butter • Chef's Choice of Dessert • Choice of Beverage

CORNBREAD STUFFED BREAST OF CHICKEN

Lightly Breaded Breast of Chicken Stuffed  
with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and  
Finished with Veloute Sauce  
\$20.50 per Person

CHICKEN PICATTA

Lightly Breaded Breast of Chicken  
Served with Lemon-Caper Sauce  
\$20.50 per Person

DIJON CHICKEN

Thin Chicken Cutlets in Dijon Cream Sauce  
\$21.50 per Person

HOUSE-SMOKED BREAST OF TURKEY

Mesquite Smoked Breast of Turkey  
Served with Shoestring Onions topped with Demi-Glace  
\$20.50 per Person

BLUE CORNMEAL ENCRUSTED SALMON

Salmon Lightly Dusted with Blue Cornmeal  
Crowned with Balsamic Marinated Kalamata Olives  
and Tomatoes, Drizzled with  
Olive Oil and Balsamic Reduction  
\$25.75 per Person

ORANGE ROUGHY WITH HONEY BOURBON GLAZE

Herb Crusted Orange Roughy with a Honey Bourbon Glaze  
\$23.75 per Person

HERB-CRUSTED TILAPIA

Broiled Filet of Tilapia Seasoned with a Blend  
of Herbs Tossed with  
Panko Bread Crumbs, Drizzled with  
Lemon Sauce  
\$19.25 per Person

ROASTED PORK WITH CORNBREAD STUFFING

Oven Roasted Pork Loin  
Served with Cornbread Stuffing and a Demi-Glace  
Topped with Shoestring Onions  
\$19.25 per Person

SMOKED PORK LOIN

Pork Loin Slow-Smoked in Our House Smoker,  
Rubbed with Chef's Blend of Spices,  
Served with Caramelized Apples  
\$20.50 per Person

CHAR-GRILLED NEW YORK STRIP STEAK

New York Strip Steak Topped  
with Shoestring Onions and Garlic Herb Butter  
\$37.75 per Person

PRIME RIB AU JUS

Prime Rib of Beef Slow-Roasted  
With the Chef's Own Blend of Herbs and Spices  
Topped with Potato Sticks  
Served with a Creamy Horseradish Sauce  
\$34.50 per Person

FILET MIGNON

Grilled Filet of Beef with  
Cracked Peppercorn Demi Glace  
\$43.00 per Person

GRILLED VEGETABLE NAPOLEON

Fresh Seasonal Vegetables Marinated in a  
Balsamic Vinaigrette  
Lightly Grilled and Served with  
Toasted Garlic Pita Points  
\$21.25 per Person

VEGETABLE WELLINGTON

Fresh Seasonal Vegetables Sautéed with  
Garlic, Olive Oil,  
and Chablis, Baked in Puff Pastry  
\$21.25 per Person

BASIL-CITRUS GRILLED VEGETABLE KABOBS

Fresh Seasonal Vegetables Marinated in a  
Basil-Citrus Marinade, Grilled to Perfection  
\$21.00 per Person

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DINNER APPETIZER ADDITIONS

|                                      |                        |
|--------------------------------------|------------------------|
| Cup of Home-Made Soup Du Jour        | \$2.00 per person      |
| Fresh Fruit Cup                      | \$3.25 per person      |
| Cup of French Onion Soup au Grattine | \$4.25 per person      |
| Jumbo Shrimp Cocktail                | \$10.75 per person     |
| Maryland Style Crab Cakes            | \$13.00 per person     |
| Spinach Artichoke Dip                | \$18.00 per table of 8 |

PLATED MEAL SALAD UPGRADES

Enhance your meal by replacing a regular side salad with one of the following:

ALEXANDER SALAD

Baby Field Greens with Mushrooms, Tomatoes and Walnuts, Served with Choice of Dressing  
**\$1.25 Additional per Person**

GREEK SALAD

Tomatoes, Cucumbers, Red Onion, Olives, Mesclun Greens, Asiago Cheese  
 Served with Balsamic Vinaigrette  
**\$1.50 Additional per Person**

HEARTLAND SALAD

Fresh Mixed Greens Tossed with Tomatoes, Hard Boiled Eggs, Red Onion,  
 Cheddar Cheese, Mozzarella Cheese, Ranch Dressing  
 Crowned with Cajun Pecans  
**\$1.50 Additional per Person**

CAESAR SALAD

Chopped Romaine Lettuce Tossed with Croutons,  
 Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing  
**\$1.25 Additional per Person**

PLATED MEAL DESSERT UPGRADES

*Finish your meal with one of the following upgraded and delightful desserts:*

|                                                      |                              |
|------------------------------------------------------|------------------------------|
| Carmel Apple Cheese Cake                             | \$1.25 Additional per Person |
| Hot Apple Dumpling Served with a Brandy Butter Sauce | \$1.25 Additional per Person |

PLATED MEAL ADDITIONS

*Add one of the following favorites to your meal:*

|                                      |                              |
|--------------------------------------|------------------------------|
| Add Vanilla Ice Cream to Any Dessert | \$1.00 Additional per Person |
| Add a Fruit Cup to any Meal          | \$3.00 Additional per Person |

\$50.00 Surcharge Will be Applied to all Buffet Functions with Less than a 25-Person Guarantee.

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*Dinner Buffets Include* • Mini Salad and Fruit Bar • Fresh Seasonal Vegetable,  
• Choice of Side Dish, Rolls & Butter • Chef's Dessert Selection  
• Choice of Iced Tea, Lemonade or Coffee

One Entrée \$23.75

Two Entrée \$28.00

Three Entrée \$32.25

**SEARED CHICKEN WITH  
PARMESAN CREAM SAUCE**

Thin Chicken Cutlets in Parmesan Cream Sauce

**CORNBREAD STUFFED CHICKEN BREAST**

Breast of Chicken Stuffed with  
Bavarian Ham, Cornbread and Swiss Cheese

**CAYMAN CHICKEN**

Lightly Breaded Breast of Chicken with  
Parmesan and Veloute Sauce

**CRANBERRY PEPPERCORN CHICKEN**

Breast of Chicken Sautéed with Cranberries  
And Cracked Black Peppercorns

**CHICKEN OR BEEF STIR-FRY**

Thin Strips of Chicken or Beef Stir-Fried  
with a Combination of  
Fresh Vegetables and Special Sauces

**BRAISED POT ROAST**

Braised Beef with Onions, Carrots and Celery

**ROAST BEEF AU JUS**

Sliced and Roasted Top Round with Peppercorn Sauce

**BEEF STROGANOFF**

Beef Tips in a Rich Sour Cream Sauce  
Served with Egg Noodles

**ROASTED PORK TENDERLOIN**

Sliced Tenderloin of Pork Glazed with  
a Shallot Rosemary Sauce

**HOUSE SMOKED TURKEY**

Sliced Turkey Breast Served with Traditional Bread Stuffing  
Covered with Cream Gravy

**BAKED COD WITH ITALIAN CRUMB**

Cod Baked with a Lemon Butter Wine Sauce

**GRILLED VEGETABLE LASAGNA**

Eggplant, Squash, Fennel, Roasted Sweet Peppers  
& Portabella Mushrooms with Creamy Alfredo Sauce

**VEGETABLE STIR FRY**

A Combination of Colorful Fresh Vegetables  
Stir-Fried in Our Special Sauce and Served with Rice

**PASTA POMODORA**

Fresh Tomatoes Sautéed with Garlic, Basil,  
Penne Pasta and Parmesan Cream Sauce

**CHICKEN ALFREDO**

Penne Pasta Sautéed with Chicken,  
Peas, Mushrooms, Bacon, and Alfredo Sauce

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**THE CARVING BOARD**

*Each Carving Station Serves 50 Guests.*

Each Item Includes Appropriate Condiments and Assorted Rolls.

A Carving Station Fee of \$35.00 Applies to Each Item

Slow Roasted Prime Rib  
of Beef with Au Jus  
**\$405.00**

Whole Roasted Tenderloin of Beef  
with Horseradish Sauce  
**\$430.00**

Smoked Turkey Breast  
**\$260.00**

Maple-Glazed Pit Ham  
**\$240.00**

Whole Roasted Pork Loin  
with Special Seasonings and Rosemary Au Jus  
**\$215.00**

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## SALT FORK LODGE

### SALT FORK LUAU

Tossed Garden Salad with Choice of Dressings  
Tropical Fruit Salad  
Marinated Vegetable Salad  
Chicken Teriyaki, Asian Pork  
Sweet Onion Relish  
White Rice with Pineapple and Walnuts  
Stir Fried Vegetables  
Parsley Buttered Redskin Potatoes  
Rolls with Butter  
Strawberry Mango Parfait  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$25.00 per Person**

### ACROSS THE BORDER

Chili Con Queso  
Sante Fe Shredded Chicken and Crumbled Taco Beef  
Taco Shells, Flour Tortillas and Tortilla Chips  
Spanish Rice and Refried Beans  
Sautéed Onions and Green Peppers  
Shredded Cheddar Cheese and Lettuce  
Diced Onion and Tomato  
Sliced Black Olives and Jalapeno Peppers  
Sour Cream, Guacamole and Salsa  
Caramel Flan  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$25.00 per Person**

## DINNER THEME BUFFETS

### TOUR OF ITALY

Fresh Fruit Salad  
Traditional Caesar Salad  
Roma Tomato and Italian Vegetable Salad  
Creamy Vegetable and Meat Lasagna  
Italian Sausage Sautéed with Onions and Peppers  
Meatballs and Italian Seasoned Grilled Chicken Strips  
Penne Pasta  
Alfredo and Marinara Sauces  
Italian Seasoned Vegetables  
Garlic Breadsticks  
Tiramisu  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$25.75 per person**

### FALL HARVEST

Tossed Garden Salad  
Waldorf Salad  
Honey Glazed Ham and Roast Turkey Breast  
Home Style Gravy  
Garlic Mashed Potatoes  
Cornbread Stuffing  
Buttered Noodles  
Seasoned Green Beans  
Fresh Baked Rolls  
Apple Pie  
*Choice of Iced Tea, Lemonade or Coffee*  
**\$27.00 per Person**

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**BACK WOODS BBQ***Grill Chef Fee of \$50.00 Required on All Outdoor Cookouts****Buffets Include***

- Home-Style Potato Salad • Creamy Coleslaw • Tossed Salad • BBQ Baked Beans
- Roasted Redskin Potatoes • Seasonal Vegetables • Fresh Fruit
- Fresh Baked Cookies • Choice of Iced Tea • Lemonade or Coffee

*(Choice of One per Group)*

|                                       |                           |
|---------------------------------------|---------------------------|
| Quarter Pound Hot Dogs and Hamburgers | <b>\$21.50 per Person</b> |
| BBQ Chicken, Hot Dogs and Hamburgers  | <b>\$23.75 per Person</b> |
| Grilled Marinated Breast of Chicken   | <b>\$22.00 per Person</b> |
| BBQ Chicken and Smoked Ribs           | <b>\$27.00 per Person</b> |
| Charcoal Grilled Rib Eye Steak        | <b>\$30.00 per Person</b> |
| New York Strip Steak                  | <b>\$37.75 per Person</b> |

To Enhance Your Cookout Experience, You May Want to Reserve a Group Bonfire.  
Ask Your Catering Manager for Details.

\*Outdoor Cookout Location Subject to Change, Depending on Anticipated Weather and Temperature.

\$50.00 Surcharge Will be Applied to all Buffet Functions with Less than a 25-Person Guarantee.

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HOT HORS D'OEUVRES

*Sold in 50 Piece Units*

Hand Tossed Pizza with  
Assorted Toppings  
\$110.00

Meatballs  
BBQ, Swedish or Sweet & Sour Sauce  
\$45.00

Chicken Wings with  
Celery & Bleu Cheese  
BBQ, Mild or Zesty Buffalo  
\$115.00

Quiche Tartlets  
\$110.00

Vegetarian Spring Rolls Served with a Sweet  
and Sour Sauce  
\$75.00

Smoked Chicken & Cheese  
Cornucopias  
\$125.00

Sausage Stuffed Mushroom Caps  
\$145.00

Crab Stuffed Mushroom Caps  
\$135.00

Bacon Wrapped Scallops  
\$180.00

Spanikopita  
\$130.00

Bacon Wrapped Water Chestnuts  
\$125.00

Assorted Chicken Satay  
\$125.00

Beef Hibachi Skewers  
\$150.00

COLD HORS D'OEUVRES

*Sold in 50 Piece Units*

Shrimp Served with Cocktail Sauce  
\$90.00

Iced Crab Claws  
\$95.00

Party Spirals  
\$65.00

Mini Croissant Sandwiches  
\$150.00

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**ADDITIONAL SELECTIONS**

*Unless Noted Differently, Each Unit Serves 50 Guests*

**SMOKED SALMON DISPLAY**

Thinly Sliced & Served with Red Onions,  
Capers and Crackers  
**\$350.00**

**FRESH VEGETABLE CRUDITE**

Select Raw Vegetables, Served with  
Your Choice of Dill Dip,  
French Onion or Ranch Dip  
**\$125.00**

**ARTICHOKE AND SPINACH DIP**

Served with Toasted Baguettes  
**\$120.00**

**STUFFED BRIE WHEEL**

Stuffed with Dried Fruits, Almonds &  
Caramel Sauce  
**\$215.00**

**FRESH FRUIT AND CHEESE DISPLAY**

An Assortment of Selected Cheeses,  
Garnished with Fresh Fruit and Crackers  
**\$160.00**

**SMOKED CHEDDAR AND BACON CHEESE BALL**

Served with Crackers  
**\$75.00**

**FRESH FRUIT DISPLAY WITH YOGURT DIP**

An Assortment of Fresh Fruit with Yogurt Dip  
**\$215.00**

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**CHILDRENS PLATED MENU**

(Ages 10 and Under)

*All Meals Include* Choice of Lemonade or Milk  
and Vanilla Ice Cream with a Cookie

|                                                    |         |
|----------------------------------------------------|---------|
| Chicken Tenders with French Fries                  | \$9.75  |
| Hamburger or Cheeseburger with French Fries        | \$9.75  |
| Grilled Chicken with Mashed Potatoes and Vegetable | \$9.75  |
| Macaroni and Cheese with French Fries              | \$9.75  |
| Individual Cheese Pizza with One Side              | \$9.75  |
| Fish Du Jour with Vegetable                        | \$11.75 |

For An Additional \$2.00 per Child:  
Small Dinner Salad  
or  
Fresh Fruit Cup

Ask your Sales Associate about pricing for children 10 and under when your group chooses a buffet.

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Guarantees Must be Provided 72 Hours Prior to the Function.  
Prices are Subject to Change.