



Dinner

"One cannot think well, love well, sleep well, if one has not dined well."

-Virginia Woolfe



PLATED ENTRÉES



Minimum 15 guests

All Plated Entrées include Warm Rolls with Creamy Butter and choice of Salad and Dessert
Beverages include freshly Brewed Regular and Decaffeinated Coffee, Lemonade and Iced Tea

Appetizers

Soup du Jour

Simmered daily and served piping hot with crackers on the side.

Fresh Fruit Cup

Cantaloupe, Honeydew, Grapes, Strawberries, and Blueberries

Shrimp Cocktail

Five Gulf of Mexico Shrimp, served with tangy Cocktail Sauce

Lobster Bisque

Cream based soup with Lobster and Sherry, served with a Garlic Crostini

Coquille St. Jacques

Baby Bay Scallops in a creamy Wine Sauce, served in a Puff Pastry Shell

Lump Crab Cakes

Maryland Lump Crab, Bread Crumbs, and Seasonings, sautéed to a golden brown and served over a Roasted Red Pepper Sauce

Salmon Cakes

Atlantic Salmon, Bread Crumbs, and Seasonings sautéed to perfection and served over a Tarragon Cream Sauce

Salads

Choose one of the following:

Tossed Garden Salad

Fresh Iceberg Lettuce, Crisp Romaine Lettuce and Tossed Mixed Greens with Diced Cucumber, Grape Tomatoes, Shredded Carrots and Garlic Herbed Croutons

Caesar Salad

Crisp Romaine Lettuce with Freshly Grated Parmesan Cheese, Black Olives, Garlic Herbed Croutons and Caesar dressing on the side

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Romaine / Iceberg Salad Parmesan

Fresh Iceberg Lettuce and Crisp Romaine Lettuce with Grape Tomatoes, Scored Cucumbers, Freshly Grated Parmesan Cheese and Chunky Vinaigrette Dressing

Lettuce Wedge

Topped with Diced Tri-colored Bell Peppers, Diced Cucumbers, Chopped Onions, Crumbled Bacon and choice of dressing

Bibb Lettuce Salad

Bibb Lettuce, Artichoke Hearts, Grape Tomato, and Chunky Vinaigrette

Spinach Salad

Fresh Spinach Leaves tossed with Bacon Crumbles, Bean Sprouts, Water Chestnuts, Hard Boiled Egg, and Specialty Dressing

Entrées

Choose one of the following:

(Choice of Two Entrees –surcharge and minimum of 15 orders of each)

Chicken Marsala

Breast of Chicken simmered in a sauce of Marsala Wine, Mushrooms and Seasonings served with Sage and Proscuitto Rice Pilaf and Asparagus Au Buerre

Chicken Piccata

Sautéed Breast of Chicken served with a Lemon and Caper sauce, served with Rice Pilaf and a blend of Mushrooms and Oriental Vegetables

Chicken Forestierre

Tender Breast of Chicken slow cooked in sauce of Wild Mushrooms and Seasonings, served with Roasted Fingerling Potatoes and Key West Blend of Vegetables

Chicken Saltimbocca

Chicken Breast stuffed with Proscuitto Ham and served with a Mozzarella Cheese Sauce paired with Saffron Rice and Seasonal Vegetable du Jour

Homemade Chicken Cordon Bleu (Max. 50 Orders)

Chicken Breast filled with Swiss Cheese and Hickory Smoked Ham and dredged in our specialty breading. Baked to a golden brown and server with Rice Pilaf and Seasonal Vegetable du Jour

New York Sirloin Strip

Twelve ounce Strip Steak with seasoned mushrooms paired with a Twice Baked Sweet Potato Cup and Seasonal Vegetable du Jour

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Roasted Prime Rib of Beef

Twelve ounce Prime Rib of Beef encrusted in Garlic and Herbs, slow roasted and moistened with flavorful au jus accompanied with Baked Potato and Asparagus au buerre

Beef Tenderloin Bordelaise

Choice Tenderloin of Beef cooked to perfection and served with a Rich Bordelaise Sauce, Twice Baked Potato, and Asparagus au buerre

Filet Mignon

Eight ounces of choice Beef Tenderloin served on a Peppercorn Demi Glace and paired with Golden Mashed Potatoes and Asparagus Buerre Noisette

Pork Loin with Pan Gravy

Pork Loin topped with a Pan Gravy served with Roasted Seasoned Redskin Potatoes and Lodge Vegetable Medley

Pork Chop Charcuterie

Center Cut Pork Chop with Julienne Ham, Onion, Dill Pickle and Seasonings served with Roasted Fingerling Potatoes and Parsley Buttered Carrots

Baby Rack of Lamb

New Zealand Lamb herb encrusted and roasted to a perfect medium rare. Finished with a Mint Jelly Demi-Glace, Rice Pilaf and Broccoli Polonaise

Ginger Soy Salmon

Atlantic Salmon marinated in Brown Sugar, Soy, and Fresh Ginger, grilled until flaky and moist paired with Rice Pilaf and Oriental Blend of Vegetables

Caribbean Salsa Mahi Mahi

Pacific Ocean Dolphin baked to perfection and finished with a Sweet and Spicy Tropical Salsa served with Rice Pilaf and Seasonal Vegetable du Jour

Lake Erie Perch

Fresh Perch dredged in our own specialty breading and deep fried to a golden brown served with Roasted Fingerling Potatoes and California Blend of Vegetables

Orange Roughy

Delicate Whitefish seasoned and baked until flaky, topped with our Maitre D'Hotel Butter served with Saffron Rice Pilaf and Parsley Buttered Carrots

Shrimp Gerard and Fettuccini Pasta

Gulf of Mexico Shrimp sautéed in Butter, White Wine, Onions, and Garlic served over Fettuccini Pasta accompanied with a Garlic Crostini

Roasted Filet of Halibut

Pacific Halibut seasoned and slow roasted served with a Roasted Red Pepper Coulis, Roasted Fingerling Potatoes and Green Beans

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Combination Entrées

Choose one of the following:

(Choice of Two Entrees –surcharge and minimum of 15 orders of each)

Chicken Duet

Two 4 oz. Chicken Medallions prepared two ways: with a Marsala Sauce and Picatta Style. Accompanied with Rice Pilaf and Oriental Blend of Vegetables

Filet Mignon and Salmon

Petite Filet Mignon and Atlantic Salmon marinated in Brown Sugar, Soy, And Ginger paired with Twice Baked Potato and Parsley Buttered Carrots

Filet Mignon and Shrimp Gerard

Petite Filet Mignon and Gulf of Mexico Shrimp sautéed in Butter, Garlic, Shallots, Tomatoes and Seasonings served with Rice Pilaf and California Blend of Vegetables

Filet Mignon and Seafood Kabob

Petite Filet Mignon, Sweet Scallops, Gulf of Mexico Shrimp and Swordfish served with Saffron Rice Pilaf and Oriental Blend of Vegetables

Filet Mignon and Lobster Tail

Petite Filet Mignon and 6 oz Cold Water Lobster Tail paired with Twice Baked Potato and Asparagus au Buerre

Filet Mignon and Crab Cake

Petite Filet Mignon and Seasoned Lump Crab Cake served with a Red Pepper Cream Sauce accompanied by Twice Baked Sweet Potato Cup and California Blend of Vegetables

Salmon Duet

Two 4 oz. Atlantic Salmon Filets prepared two ways: with Tarragon Sauce and with Ginger Soy Glaze. Served with Rice Pilaf and California Blend of Vegetables

Vegetarian Entrées Available Upon Request

Desserts

Choose one of the following:

Home Baked Pies

Assortment of Ice Cream

Assortment of Cakes

Ice Cream in Chocolate Cup with Raspberry Melba Sauce

Strawberry Cream Layer Cake

Lemon Shortcake

Tiger Cake

Pipeables

Neopolitan Cake

Cheesecake with Berry Topping

Seasonal Cheesecake

Banana Xango

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DINNER BUFFET



1 ½ Hours of Service/Minimum 50 Guests

All Dinner Buffets include Warm Rolls with Creamy Butter, Relish Tray, Fresh Tossed Garden Salad Bar with Grape Tomatoes, Sliced Cucumber, Croutons, Sliced Onion, Shredded Carrot, Sliced Mushroom, Rotini Pasta Salad, Marinated Cucumber Vinaigrette, Broadway Pea Salad, and Lemon Couscous Salad
Beverages include freshly Brewed Regular and Decaffeinated Coffee, Lemonade and Iced Tea

Two Entrée Buffet

Entrée Choices

Lasagna al Forno with Bread Sticks
Shrimp & Scallop Pasta
Chicken Saltimbocca
Chicken Piccata
Chicken Forestierre
Mandarin Chicken
Chicken Cordon Bleu
Chicken Parmesan with Pasta and Marinara
Roast Top Sirloin of Beef, au Jus
Beef Tenderloin Tips Bordelaise
Yankee Pot Roast
Roasted Pork Loin
Hickory Smoked Ham with Fruit Sauce
Pork Loin with Pan Gravy
Smoked Pork Chop
Turkey and Dressing
Ginger-Soy Salmon
Mahi Mahi with Caribbean Salsa
Baked Cod Almondine
Seafood Creole

Vegetable

Choose one of the following:

The Lodge Vegetable Medley
California Blend
Key West Blend
Oriental Vegetable Blend
Asian Vegetable Medley
Seasonal Vegetable du Jour
Fall Medley of Vegetables

Three Entrée Buffet

Starch

Choose one of the following:

Bowtie Pasta with Herb Sauce
Whipped Potatoes
Garlic Smashed Potatoes
Red Skin Potatoes
Herb Roasted Fingerling Potatoes
Rice Pilaf
Twice Baked Potatoes

Dessert

Choose two of the following:

Home Baked Pies
Walnut Layer Cake
Chocolate Layer Cake
Cheesecake with Topping
Watermelon Basket of Fresh Cut Fruit
Carrot Layer Cake
Strawberry Cream Layer Cake
Lemon Shortcake

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Carving Enhancements*

Maximum 3 Entrées

	<u>As Entrée</u>	<u>Add to Buffet</u>
Top Round of Beef	Included	
Country Style Pit Ham	Included	
Roasted Turkey	Included	
Prime Rib		

*Requires an attendant at \$75.00 each plus tax

THEMED DINNER BUFFET



All Themed Buffets include Warm Rolls with Creamy Butter
Beverages include freshly Brewed Regular and Decaffeinated Coffee, Lemonade and Iced Tea

1 ½ Hours of Service/Minimum 35 Guests

Country Western Barbecue

Relishes and Raw Vegetables
Barbecued Spring Chicken
Barbecued Spareribs
Corn on the Cob (seasonal)
Red Skin Potatoes
Baked Beans
Corn Bread

Tossed Garden Salad Bowl
Cole Slaw
Marinated Cucumbers
Layer Cakes
Home Baked Pies
Sliced Watermelon

Hamburger and Hot Dog Buffet

Hamburger
Red Hots
Marinated Grilled Chicken Breast
Relishes
Sliced Tomato, Onion and Lettuce
Assortment of Sliced Cheeses
Assortment of Buns

Potato Salad
Potato Chips
Cucumber, Tomato and Onion Salad
Tossed Garden Salad Bowl
Watermelon
Home Baked Apple Pie

1 ½ Hours of Service/Minimum 50 Guests

The Fresh Catch

Relishes and Raw Vegetables
Breaded Lake Erie Perch
Baked Lake Erie Walleye
Barbequed Chicken
Red Skin Potatoes
Corn on the Cob (seasonal)

Tossed Garden Salad Bowl
Cole Slaw
Marinated Cucumbers
Sliced Watermelon
Apple Pie

Beach Themed Buffets Available Upon Request

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Polynesian Luau

Potstickers
Egg Rolls
Pineapple Fritters
Seafood Stir Fry
Beef Samoan
Mandarin Chicken Breast
Whole Suckling Pig

Fried Rice
Vegetable Medley
Cut Fresh Fruit
Tropical Jell-O Mold
Pineapple Cole Slaw
Marinated Cucumbers
Hawaiian Trifle

New England Clam Bake

Relishes and Raw Vegetables
Steamed Clams and Clam Broth
Clam Chowder
Barbequed Chicken
Whole Maine Lobster
Corn on the Cob (seasonal)

Red Skin Potatoes
Tossed Garden Salad Bowl
Cole Slaw
Marinated Cucumbers
Layer Cakes
Home baked Cookies

The Lodge Steak Fry

Add Grilled Chicken Breast
Relishes and Raw Vegetables
New York Strip Steak
Baked Potato
Corn on the Cob (seasonal)
Tossed Garden Salad Bowl

Marinated Mushrooms
Marinated Cucumbers
Apple Pie
Sliced Watermelon

Caribbean Cruise

Conch Chowder
Fresh Fruit Display
Fried Calamari
Conch Fritters Lime Aioli
Jamaican Jerk Chicken
Pork Loin with Tropical Fruit Sauce

Coconut Red Curry Mahi Mahi
Yellow Rice and Cuban Black Beans
Oriental Vegetable Blend
Tossed Greens
Three Bean Salad
Key Lime Pie

Creole Kitchen

Chicken and Sausage Gumbo
Tossed Salad with mushrooms, tomatoes, corn kernels,
black olives and cheese with spicy ranch
Potato Salad
Coleslaw
Fresh Fruit Salad
Chicken and Sausage Jambalaya

Blackened Fish with Cajun Remoulade
Rib Roast w/ Bourbon Mushroom Sauce
Sweet Potato Pudding
Dirty rice
Tasso Red Beans
Sweet Cornbread
Pecan Pie

Key West Seafood Display

Raw Seafood Bar (Iced Shrimp, Crab Claws, Poached
Decorated Salmon)
Fresh Tropical Fruit Display
Tossed Garden Salad
Marinated Cucumbers
Marinated Mushrooms
Crab Cakes with Roasted Red Pepper Sauce

Potato Crusted Grouper with Horseradish Sauce
Seafood Newburg
Roast Tenderloin of Beef Carved at Buffet*
Spanish Rice
Stir Fried Vegetables
Key Lime Pie

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