

# Dinner Menu



All prices subject to 19% taxable service charge in addition to applicable state and local taxes. The Catering office must be notified of any reductions in guarantees a minimum of 7 days in advance of the scheduled function or estimated numbers will automatically be prepared and charged for. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order.

# Dinner

## PLATED ENTREES

Minimum 15 people or additional \$150 fee applies.

Plated Entrees include rolls with creamy butter, choice of salad and dessert.

Beverages include freshly brewed Regular & Decaf Douwe Egbert's Coffee, Lemonade and Iced Tea.

## APPETIZERS

### Soup du Jour

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

**\$3.00 per guest**

### Lobster Bisque

Cream based soup with lobster and sherry, served with a garlic crostini.

**\$5.00 per guest**

### Shrimp Cocktail

Five Gulf of Mexico shrimp, served with tangy cocktail sauce.

**\$13.00 per guest**

### Cajun Shrimp w/ Gorgonzola Cream Sauce

Gulf of Mexico shrimp seasoned with Cajun seasonings, sautéed and tossed in a creamy Gorgonzola cream sauce.

**\$11.50 per guest.**

### Lump Crab Cakes

Maryland Lump Crab, bread crumbs and seasoning, hand-prepared and sautéed to a golden brown and served over lemon aioli.

**\$8.50 per guest**

## SALADS

*Choose one of the following.*

### Tossed Garden Salad

Fresh iceberg lettuce, crisp romaine lettuce and tossed mixed greens with diced cucumber, grape tomatoes, red cabbage, shredded carrots, and garlic herbed croutons.

### Romaine/Iceberg Salad Parmesan

Fresh iceberg lettuce and crisp romaine lettuce with grape tomatoes, cucumbers, freshly grated parmesan cheese, and chunky vinaigrette dressing.

### Bibb Lettuce Salad

Bibb lettuce, artichoke hearts, grape tomatoes, and chunky vinaigrette.

**Add \$2.75 per entree**

### Caesar Salad

Crisp romaine lettuce with freshly grated parmesan cheese, garlic herbed croutons and Caesar dressing on the side.

### Lettuce Wedge

A miniature head of iceberg lettuce topped with diced tri-colored bell peppers, cucumbers, tomatoes, onions, crumbled bacon, and ranch dressing.

**Add \$4.00 per entree**

### Spinach Salad

Fresh Spinach leaves tossed with bacon crumbles, bean sprouts, water chestnuts, hard-boiled eggs, and poppy seed dressing.

**Add \$2.75 per entree**

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## ENTREES

Minimum 15 people or additional \$150 fee applies.

Choose one of the following:

With choice of 3 entrees, a \$2.00 per person surcharge will be applied. Minimum 15 orders each.

### Chicken Marsala

Breast of chicken simmered in a sauce of Marsala wine, mushrooms and seasonings on angel hair pasta and served with green beans almondine.

**\$22.00 per guest**

### Chicken Forestier

Meaning "of the forest", this tender breast of chicken is slow cooked in wild mushroom sauce and seasonings.

Served with broccoli au berre and whipped potatoes

**\$23.95 per guest**

### Southwest Chicken

Seasoned chicken breast served over a sweet corn salsa and laced with a chipotle cream sauce. Served with roasted redskin potatoes and asparagus.

**\$23.95 per guest**

### Homemade Chicken Cordon Blue

Chicken breast filled with Swiss cheese and hickory smoked ham, and dredged in our specialty breading. Served with whipped potatoes and green beans amandine.

**\$25.95 per guest**

### Roasted Prime Rib of Beef

Twelve ounce prime rib of beef encrusted in garlic and herbs, slow roasted and moistened with flavorful au jus. Served with baked potato and asparagus.

**\$34.95 per guest**

### Chicken Piccata

Sauteed breast of chicken with a lemon & caper sauce, served with rice pilaf and buttered baby carrots.

**\$22.95 per guest**

### Cranberry Almond Chicken

Chicken breast with a dressing loaded with cranberries and almonds with sauce veloute. Served with rice and California blend vegetables.

**\$23.95 per guest**

### Chicken Saltimbocca

Chicken breast stuffed with prosciutto ham and laced with mozzarella cheese. Served with roasted redskin potatoes and chef's vegetable selection.

**\$25.95 per guest**

### Chicken Florentine

Chicken breast stuffed with spinach, swiss & mozzarella cheeses and light seasonings. Served with rice pilaf and Chef's vegetable choice.

**\$25.95 per guest**

### New York Sirloin Strip

Twelve ounce strip steak prepared to doneness and topped with seasoned mushrooms. Served with broccoli polonaise and twice-baked potato.

**\$36.95 per guest**



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## ENTRÉES (Continued)

### Beef Tenderloin Bordelaise

Choice tenderloin of beef cooked to perfection with a rich bordelaise sauce. Served with twice-baked potato and asparagus.

**\$38.95 per guest**

### Pork Loin with Pan Gravy

Pork Loin topped with Pan Gravy. Served with baked sweet potato and green beans amandine.

**\$20.95 per guest**

### Ginger Soy Salmon

Atlantic Salmon marinated in brown sugar, soy & fresh ginger, and grilled until flaky. Served with rice pilaf and asparagus.

**\$23.95 per guest**

### Cod Newburg

Atlantic cod baked to perfection and topped with a luscious Newburg sauce loaded with shrimp. Served with rice pilaf and California medley.

**\$24.95 per guest**

### Florida Grouper

Fresh grouper baked to perfection and moistened with a lemon buerre blanc. Served with rice pilaf and asparagus.

**Market price per guest**

### Filet Mignon

Eight ounces of choice beef tenderloin with a peppercorn demi-glace. Served with roasted brussels & onions, and twice-baked potatoes.

**\$41.00 per guest**

### Stuffed Pork Chop

Center cut pork chop stuffed with savory sage dressing and laced with pan gravy. Served with whipped potatoes, peas & carrots.

**\$24.95 per guest**

### Brie Salmon

Atlantic Salmon topped with nutty brie cheese and succulent lump crab meat. Served with zucchini, roasted artichoke and tomato, and rice pilaf.

**\$26.95 per guest**

### Lake Erie Perch

Fresh Perch dredged in our own specialty breading and deep fried to a golden brown. Served with lyonnaise potatoes and green beans amandine.

**\$25.95 per guest**

### Lake Erie Walleye

Fresh Walleye baked until flaky, and laced with maitre d' hotel butter. Served with rice pilaf and chef's seasonal vegetables.

**\$25.95 per guest**

## COMBINATION ENTRÉES

*Choose one of the following:*

*With choice of 2 entrees, a \$2.00 per person surcharge will be applied. Minimum 15 orders each.*

### Filet Mignon & Salmon

Petite Filet Mignon and Atlantic Salmon marinated in brown sugar, soy, and ginger. Served with twice-baked potato and asparagus.

**\$42.00 per guest**

### Filet Mignon & Lake Erie Perch

Choice Petite Filet Mignon and fresh Lake Erie Perch. Served with roasted redskin potato and green beans amandine.

**\$42.00 per guest**

### Filet Mignon & Shrimp Gerard

Petite Filet Mignon and Gulf of Mexico Shrimp sautéed in butter, garlic, shallots, and tomatoes. Served with rice pilaf and asparagus.

**\$45.00 per guest**

### Filet Mignon & Lobster Tail

Petite Filet Mignon and 6oz Cold Water Lobster Tail. Served with twice-baked potato and asparagus.

**\$75.00 per guest**

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## DESSERTS

Choose one of the following:

Home Baked Pies  
Assortment of Ice Cream  
Assortment of Cakes  
Ice Cream in Chocolate Cup w/ Raspberry Melba Sauce  
Strawberry Cream Layer Cake  
Lemon Shortcake  
Pipeables

Fruit Crisps  
Fruit Cobblers  
Cream Pies  
Hot Fudge Brownies  
Cheesecake with Berry Topping  
Seasonal Cheesecake.....add \$3.75 per guest  
Banana Xango.....add \$3.75 per guest



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## DINNER BUFFETS

1 ½ hours of service. Minimum 30 guests or additional \$150 fee applies.

All Dinner Buffets include rolls with creamy butter, relish tray, fresh tossed garden salad bar with grape tomatoes, sliced cucumbers, croutons, sliced onions, shredded carrots, sliced mushrooms, rotini pasta salad, marinated cucumber vinaigrette, and Broadway pea salad.

Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

**Two Entrée Buffet \$32.50 per guest**

**Three Entrée Buffet \$34.95 per guest**

### ENTRÉE CHOICES:

Lasagna al Forno with Breadsticks  
Shrimp & Scallop Pasta  
Chicken Saltimbocca  
Chicken Piccata  
Southern Fried Chicken  
Portobella Chicken  
Mandarin Chicken  
Chicken Cordon Bleu  
Chicken Parmesan with Pasta & Marinara  
Roast Top Sirloin of Beef, au Jus  
Beef Tenderloin Tips Bordelaise  
Beef Brisket  
Beef Short Ribs with Horseradish Sauce  
Yankee Pot Roast  
Roasted Pork Loin  
Pork Roulade  
Hickory Smoked Ham with Fruit Sauce  
Pork Loin with Pan Gravy  
Smoked Pork Chop with Sauerkraut  
Roast Turkey Breast with Savory Sage Dressing  
Ginger-Soy Salmon  
Cod with Newburg Sauce  
Beer Battered Cod  
Baked Cod Amantine  
Seafood Creole

### CARVING ENHANCEMENTS\* *Maximum 3 entrees*

Top Round of Beef.....add \$6.95 per guest  
Country Style Pit Ham.....add \$5.95 per guest  
Roasted Turkey.....add \$5.95 per guest  
Prime Rib.....add \$13.50 per guest  
Beef Tenderloin w/ Bordelaise Sauce  
.....add \$15.95 per guest

\*Requires an attendant per 50 guests at \$75.00 each plus tax

### 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

### STARCH:

*Choose one of the following:*

Au Gratin Potatoes  
Bowtie Pasta with Herb Sauce  
Whipped Potatoes  
Garlic Smashed Potatoes  
Herb Roasted Fingerling Potatoes  
Rice Pilaf  
Twice Baked Potatoes.....add \$1.95 per guest

### DESSERT:

*Choose two of the following:*

Home Baked Pies, Fruit Crisps or Cobblers  
Assortment of Ice Cream  
Assortment of Cakes (Carrot, Chocolate, Red Velvet)  
Ice Cream in Chocolate Cup w/ Raspberry Melba Sauce  
Strawberry Cream Layer Cake  
Lemon Shortcake  
Pipeables  
Cream Pies  
Hot Fudge Brownies  
Cheesecake with Berry Topping  
Seasonal Cheesecake.....add \$3.75 per guest  
Banana Xango.....add \$3.75 per guest

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## THEMED DINNER BUFFETS

1 ½ hours of service. Minimum 30 guests or additional \$150 fee applies.

All Themed Buffets include rolls with creamy butter.

Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

### **Hamburger & Hot Dog Buffet**

Hamburgers & 1/4 lb all-beef Chicago Red Hot Dogs  
Relishes, Sliced Tomato, Onion & Lettuce  
Assortment of Sliced Cheeses  
Assortment of Buns  
Potato Salad & Potato Chips  
Cucumber, Tomato & Onion Salad  
Tossed Garden Salad Bowl  
Cubed Watermelon in Watermelon Basket  
Home Baked Apple Pie  
**\$27.95 per guest**

#### Additional Options:

#### **Hot Dog Action Station & Hamburger Condiment Bar:**

Poppy seed hot dog buns, hot Chicago-style peppers, sweet & dill pickle chips, chili, shredded cheddar cheese, sauerkraut, assorted mustards, sautéed mushrooms, crispy bacon, assorted cheese slices including pepper jack, bleu cheese, and jalapeno peppers .....add \$4.00 per guest  
**Bratwurst w/ Onions & Peppers.....add \$4.00 per guest**  
**Italian Sausage w/ onions, tomato, mushroom...add \$5.00 per guest**  
**Marinated Grilled Chicken Breast.....add \$5.00 per guest**

### **Country Western Barbeque**

Barbecued Spring Chicken  
Barbecued St. Louis-style Spareribs  
Corn on the Cob (seasonal)  
Relishes & Raw Vegetables  
Red Skin Potatoes  
Baked Beans  
Corn Bread  
Tossed Salad Garden Bowl  
Cole Slaw  
Marinated Cucumbers  
Layer Cakes  
Home Baked Pies  
Cubed Watermelon in Watermelon Basket  
**\$38.00 per guest**

#### Additional Options:

**Substitute with Baby Back Ribs.....add \$4.00 per guest**  
**Pulled Shoulder of Pork.....add \$4.00 per guest**  
**Smoked BBQ Brisket of Beef.....add \$6.00 per guest**

### **Polynesian Luau**

Potstickers  
Egg Rolls  
Seafood Stir Fry  
Beef Samoan  
Mandarin Chicken Breast  
Whole Suckling Pig  
Fried Rice  
Pineapple Fritters  
Vegetable Medley  
Cut Fresh Fruit  
Polynesian Cole Slaw  
Marinated Cucumbers  
Hawaiian Trifle  
**\$46.50 per guest**

### **Caribbean Cruise**

Conch Chowder  
Fried Calamari  
Red Snapper Veracruz  
Conch Fritters with Lime Aioli  
Jamaican Jerk Chicken  
Pork Loin with Tropical Fruit Sauce  
Fresh Fruit Display  
Yellow Rice & Cuban Black Beans  
Oriental Vegetable Blend  
Tossed Greens  
Three Bean Salad  
Key Lime Pie  
**\$43.50 per guest**

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## THEMED BUFFETS (Continued)

### **New England Clam Bake**

Steamed Clams and Clam Broth  
 New England Clam Chowder  
 Barbequed Chicken  
 Whole Maine Lobster  
 Corn on the Cob (seasonal)  
 Relishes & Raw Vegetables  
 Red Skin Potatoes  
 Tossed Garden Salad Bowl  
 Cole Slaw  
 Marinated Cucumbers  
 Layer Cakes  
 Home Baked Cookies  
**\$70.00 per guest**

Additional Options:

**Full Customized Raw Bar**.....add Market Price per guest  
 (Shrimp, East & West Coast Oysters, Crab Claws, Lobster Medallions)  
**Oysters on the half shell(min 50)**.....add Market Price per guest  
**Snow Crab Legs**.....add Market Price per pound  
**Stone Crab Claws**.....add Market Price per pound

### **The Lodge Steak Fry**

New York Strip Steak  
 Baked Potato  
 Corn on the Cob (seasonal)  
 Relishes & Raw Vegetables  
 Tossed Garden Salad Bowl  
 Marinated Mushrooms  
 Marinated Cucumbers  
 Cubed Watermelon in Watermelon Basket  
 Apple Pie  
**\$39.00 per guest**

Additional Options:

**Grilled Chicken Breast**.....add \$5.00 per guest  
**Boneless Center Cut Pork Chop**.....add \$7.00 per guest  
**Lake Erie Walleye**.....add \$8.00 per guest  
**Lake Erie Perch**.....add \$8.00 per guest  
**Fried Shrimp**.....add \$7.00 per guest  
**5 oz Lobster Tail**.....add \$18.00 per guest  
**Substitute with 18 oz Cowboy Ribeye**....add \$44.95 per guest  
**Substitute with 14 oz T-Bone Steak**.....add \$42.95 per guest

### **The Lake Erie Fresh Catch**

Breaded Lake Erie Perch and Walleye  
 Barbequed Chicken  
 Red Skin Potatoes  
 Corn on the Cob (seasonal)  
 Relishes & Raw Vegetables  
 Tossed Garden Salad Bowl  
 Cole Slaw  
 Marinated Cucumbers  
 Cubed Watermelon in Watermelon Basket  
 Apple Pie  
**\$41.50 per guest**

Additional Options:

**Fried Clam Strips**.....add \$5.00 per guest  
**Mussels Mariniere**.....add \$6.00 per guest  
**Fried Shrimp**.....add \$7.00 per guest



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## PREMIER EVENTS

1 ½ hours of service. Minimum 75 guests or additional \$150 fee applies.  
Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

### The Italian Lover's Feast

#### *Antipasto Platter:*

Columbus Sorpresatta  
Block Cheeses: Piave Vechio (sharp) and Asiago Fresco  
Olive Mix: Castelvetro, Gaetta, Nicoise & Cerignola  
Italian Prosciutto

*Mussels with tomato basil broth and sweet & mild Italian Sausage*

#### *Tossed Garden Salad:*

Romaine Lettuce  
Roma Tomatoes  
Seasoned Croutons  
Pepperoncini Peppers  
Grated Parmigiano Reggiano Cheese  
Italian Dressing

#### *Fettucine Alfredo*

#### *Spaghetti with Marinara Sauce:*

Choose 2 toppers:  
Seasoned Sauteed shrimp, Italian meatballs, Mild Italian Sausage

#### *Chicken Parmesan*

#### *Ciabatta bread*

with first press olive oil, balsamic vinegar and parmigiano reggiano cheese

#### *Tiramisu*

**Market Price per guest**

### The Pacific Rim

#### *Miso or Egg Drop Soup*

#### *Assortment Platter*

California Rolls, Shrimp Nigiri, Salmon Nigiri

#### *Vegetable Egg Rolls*

#### *Pork Potstickers*

#### *Salad Station*

Napa Cabbage  
Romaine Lettuce  
Tomatoes  
Bean Sprouts  
Hard-Boiled Eggs  
Chinese Baby Corn  
Fried Noodles  
Sesame Dressing

#### *Soba Noodle Salad*

#### *Stir Fry Station:*

Chicken, beef, shrimp, bok choy, palm hearts, bean sprouts, celery, onions, Chinese baby corn  
Pork Fried Rice  
Chop Suey  
Sweet & Sour Chicken  
Sticky Rice  
Fried Noodles

#### *Fortune Cookies*

**Market Price per guest**

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