

# Luncheon 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.

# Luncheons

## PLATED LUNCHEONS

Minimum 15 people or additional \$150 fee applies.

Plated Lunches include rolls with creamy butter, house salad and dessert.

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

*\*Items listed with an asterisk do not include a side salad.*

Add Soup du Jour to any Plated Lunch at \$2.50 per guest.

## SIDE SALADS

Choose one of the following:

### Tossed Garden Salad

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

### Caesar Salad

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

### Bibb Lettuce Salad

Bibb lettuce, cherry tomatoes and artichoke hearts ladled with our chef's special vinaigrette recipe.

**Add \$2.25 per entree**

### Lettuce Wedge

Topped with diced red & yellow bell peppers, diced cucumbers, chopped onions, crumbled bacon, diced tomato, and choice of dressing.

**Add \$2.25 per entree**

## ENTRÉE SALADS

Choose one of the following (Minimum 15 people or additional \$150 fee applies).

Entrée salads are served with your choice of fresh baked muffins or rolls, creamy butter, choice of dessert, and beverage.

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

### Caesar Salad

Romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese and garlic herbed croutons.

**\$10.50 per guest**

Add grilled chicken breast.....add \$4.00

Add grilled salmon.....add \$5.00

Add grilled Gulf of Mexico Shrimp.....add \$6.00

### Spinach Salad

Fresh Spinach tossed with poppy seed dressing, strawberries, blueberries, Mandarin oranges, slivered almonds, bacon bits, and Bermuda onion.

**\$12.50 per guest**

Add grilled chicken breast.....add \$4.00

Add grilled salmon.....add \$5.00

Add grilled Gulf of Mexico Shrimp.....add \$6.00

### Southwest Salad

Romaine & Iceberg lettuce, black beans, sweet corn, diced tomato, Bermuda onion, sliced avocado, shredded cheese, fried tortilla strips, and julienne grilled chicken tossed with chipotle ranch dressing.

**\$14.50 per guest**

*No charge to substitute with Fried Chicken Tenders.*

### Salad Trio

A trio of favorites:

Chicken salad, Tuna salad and Egg salad served on fresh iceberg lettuce with tomato wedges, assorted crackers and seasonal fruit.

**\$14.50 per guest**

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## SANDWICHES & WRAPS

Minimum 15 people or additional \$150 fee applies.

Includes choice of coffee, hot tea, lemonade, or iced tea and dessert.

*\*Sandwiches & Wraps do not include a side salad.*

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

### Turkey Croissant \*

Shaved smoked turkey breast & Havarti cheese layered on a flaky croissant with fresh tomatoes and bean sprouts served with pasta salad, seasonal fruit, and a dill pickle.

**\$14.50 per guest**

### Hot Ham & Cheese Croissant \*

Shaved hickory smoked ham and Swiss cheese served on a flaky croissant and baked until warm. Served with creamy potato salad and seasonal fruit.

**\$14.50 per guest**

### Pulled Pork Sandwich \*

Pork shoulder slow cooked until fork tender and laced with our signature BBQ sauce. Served on a Kaiser roll with crispy onion rings and creamy coleslaw.

**\$14.50 per guest**

### Chicken Caesar Wrap \*

Grilled chicken, romaine lettuce, sliced olives, croutons, parmesan cheese, Caesar dressing, and sundried tomato tortilla wrap. Served with potato chips.

**\$14.50 per guest**

### Vegetarian Wrap \*

Grilled asparagus, diced tomato, baby spinach, roasted peppers, grilled Portobello mushrooms, shredded mozzarella cheese, and sundried tomato aioli in a whole wheat wrap.

**\$14.50 per guest**

### All American Hamburger \*

8 Ounces of seasoned ground beef on a Kaiser bun with lettuce, tomato, onion, French fries, and a kosher pickle.

Also available as a Cheeseburger.

**\$14.50 per guest**

### Italian Sub \*

Hickory smoked ham, salami, Capicola, mozzarella cheese, lettuce, tomato, and onion on a hoagie bun.

Served with Italian dressing and pasta salad.

**\$14.50 per guest**



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## ENTRÉES

Minimum 15 people or additional \$150 fee applies.

All entrees include tossed garden salad with a choice of dressing, chef's choice of seasonal vegetable du jour, potato or rice du jour, rolls, creamy butter, choice of dessert, and beverage.

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

### **Southern Fried Chicken**

Three pieces of chicken dredged in our own specialty batter, deep-fried to golden perfection. Served with whipped potatoes and southern-style green beans.  
\$15.50 per guest

### **Apple Cranberry Chicken**

Tender chicken breast stuffed with an apple cranberry dressing and baked to perfection. Accompanied with rice pilaf and green beans.  
\$15.50 per guest

### **BBQ Beef Brisket**

Slow roasted tender beef brisket flavored with our signature BBQ sauce. Served with whipped potatoes and southwest buttered corn.  
\$16.00 per guest

### **Braised Tenderloin Tips**

Beef tenderloin tips simmered in rich demi-glace with mushrooms and seasonings. Served on buttered noodles and Chef's fresh vegetable selection.  
\$16.75 per guest

### **Lake Erie Perch**

Fresh Lake Erie Perch dredged in a delicate breading and deep-fried to a perfect golden brown. Served with lyonnaise potatoes.  
\$19.50 per guest

### **Chicken Piccata**

Boneless breast of chicken sautéed with white wine, lemon and capers. Served with rice pilaf and asparagus burre noisette.  
\$15.50 per guest

### **Swiss Steak**

Cubed steak simmered slowly in our Chef's signature gravy until tender. Served with whipped potatoes and Chef's fresh vegetable selection.  
\$15.75 per guest

### **Yankee Pot Roast**

Top round of beef slow cooked with carrots and onions until fork tender. Served with whipped potatoes and buttered carrots.  
\$16.00 per guest

### **Ginger Glazed Salmon**

Fresh Atlantic salmon marinated in brown sugar, ginger and soy, and char-grilled until caramelized. Served with rice pilaf and California vegetable medley.  
\$17.95 per guest

### **Filet Mignon**

Six ounces of choice beef tenderloin cooked to preference. Served with oven mashed redskin potatoes and asparagus.  
\$34.95 per guest

## DESSERTS

*Choose one of the following:*

Home Baked Apple, Blueberry & Apple Pies ~ Assortment of Ice Cream ~ Assorted Cakes ~ Ice Cream in Chocolate cup with Raspberry Melba Sauce ~ Strawberry & Cream Layer Cake ~ Lemon Shortcake ~ Cheesecake with Berry Topping  
Banana Xango (add \$3.75)

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## BOXED LUNCHES

Minimum 15 people or additional \$150 fee applies.

All Boxed Lunches include potato chips, apple, individually wrapped cookie, dill pickle, and choice of canned soda.

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



### **Sportsman's Boxed Lunch**

Shaved ham and turkey on a hoagie roll with lettuce and tomato.

Served with creamy potato salad.

**\$15.50 per guest**

### **Corner Market**

Grilled chicken breast rubbed with pesto, topped with mozzarella on a Kaiser roll and dressed with garlic infused tomato concasse.

Served with broccoli slaw.

**\$15.50 per guest**

### **Bistro Box**

Shaved roast beef with herbed Boursin cheese, stacked on a fresh onion roll and topped with garlic infused tomato concasse.

Served with pasta salad.

**\$15.50 per guest**

### **The Italian Sub**

Shaved Capicola ham, salami, hickory smoked ham, mozzarella cheese, lettuce, and tomato laced with a zesty Italian dressing and baked until warm. Accompanied with pasta salad.

**\$16.00 per guest**

### **The Vegetarian**

Wrap sandwich with cucumbers, tomato, shredded cheese, bean sprouts, celery, onion, and spinach.

**\$14.50 per guest**

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# Luncheons

## LUNCH BUFFETS

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

All lunch buffets include rolls with creamy butter, relish tray (banana peppers, sweet & dill pickles, carrot & celery sticks, black & green olives), fresh tossed garden salad bowl, homemade potato salad, cole slaw, cottage cheese, pasta salad, and marinated cucumber vinaigrette.

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

**TWO ENTRÉE BUFFET ~ \$22.95 per guest**

**THREE ENTRÉE BUFFET ~ \$24.95 per guest**

### **ENTRÉE CHOICES:**

Lasagna Al Forno with Bread Sticks  
Bowtie Pasta with Alfredo and Marinara Sauce  
Vegetarian Lasagna with Bread Sticks  
Herb Grilled Chicken  
Pasta Carbonara with Bowtie Pasta  
Chicken Breast Marsala  
Southern Fried Chicken  
Chicken Piccata  
Chicken Forestierre  
Meatloaf  
Yankee Pot Roast  
Roast Sirloin of Beef au jus  
Braised Beef Tips with Buttered Noodles  
BBQ Beef Brisket  
Hearth Smoked Ham  
Pork Loin with Pan Gravy  
Ginger-Soy Salmon  
Breaded Shrimp

### **STARCH:**

*Choose one of the following:*

Scalloped Potatoes  
Au Gratin Potatoes  
Red Skin Potatoes  
Whipped Potatoes  
Rice Pilaf  
Herb Flavored Bowtie Pasta

### **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

### **DESSERT:**

*Choose two of the following:*

Home Baked Pies  
Chocolate Layer Cake  
Cheesecake with Topping  
Watermelon Basket with Fresh Cut Fruit  
Carrot Layer Cake  
Strawberry & Cream Layer Cake  
Lemon Shortcake  
Mini Bistro Desserts



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# Luncheons

## THEMED BUFFETS

1 ½ hours of service. Minimum 30 guests or additional \$150 fee applies.  
Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

### Soup & Salad

Cream of Broccoli Soup  
Chicken & Rice Soup  
Tossed Greens (Iceberg, Romaine & Mesclun)  
Condiments (sliced mushroom, sliced cucumber, shredded cheese, diced tomato, hard-boiled egg, bacon bits, cherry tomatoes, and croutons)  
Homemade Potato Salad  
Waldorf Salad  
Taro or Sun Chips  
Breadsticks  
**\$16.95 per guest**

### Baked Potato Buffet

Jumbo Idaho Potatoes  
Sweet Potatoes  
Assorted toppings (bacon, chili, sour cream, butter, shredded cheese, cheese sauce, brown sugar & marshmallow)  
Soup du Jour (Chef's pot of homemade soup w/ crackers)  
Tossed Garden Salad  
Assorted toppings (sliced cucumber, shredded carrot, cherry tomatoes, hard-boiled egg, seasoned croutons, Bermuda onion)  
Pickled Beets, Cottage Cheese, Assorted Cakes  
Fresh Bread & Butter  
**\$16.95 per guest**



### Gourmet Pizza Buffet

Breadsticks with Marinara Sauce  
Caesar Salad Bar (Romaine lettuce, parmesan cheese, croutons, Caesar dressing)  
**OR**  
Traditional Salad Bar (iceberg lettuce, cherry tomatoes, shredded cheese, sliced cucumber, Bermuda onion, bacon bits, sliced mushrooms, assorted dressings)  
Three Cheese Pizza  
Pepperoni Pizza  
Pepperoni & Mushroom Pizza  
Meat Lovers Pizza (sausage, bacon, ham, pepperoni)  
Dessert Pizza  
Optional Vegetarian Pizza  
**\$17.95 per guest**

### Greektown

Gyros  
(seasoned lamb and beef, pita bread, sliced Bermuda onion, shredded lettuce, diced tomato, yogurt cucumber sauce)  
Greek Kabobs  
(tender chicken breast with pineapple, onion and marinated Greek seasonings)  
Greek Salad featuring:  
Assorted greens, julienne strips of seasoned sirloin, crumbled feta cheese, kalamata olives, olive tapenade, olive oil, and balsamic vinaigrette)  
Seasoned Pita Bread  
Baklava  
**\$19.95 per guest**

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## THEMED BUFFETS

1 ½ hours of service. Minimum 30 guests or additional \$150 fee applies.  
Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

### **The New York Deli**

Shaved Turkey Breast, Hickory Smoked Ham & Corned Beef  
Relish Tray  
Soup du Jour  
Tossed Garden Salad  
Creamy Potato Salad  
Coleslaw  
Assortment of Breads  
Assortment of Cheeses  
Sliced Fresh Fruits & Berries  
Potato Chips  
Double Fudge Brownies  
**\$19.95 per guest**

Available substitutions: Chicken salad, Tuna salad, Ham salad, Sliced roast beef, Pastrami, Egg Salad  
**Or add on at \$4.00 each per guest**

**Add Philly Cheesesteak Station for \$6.00 per guest**  
Hoagie style buns, Shaved beef, Hot beef au jus, Sauteed mushrooms, Onion and Pepper mix, Mozzarella cheese

### **The Italian Bistro**

Italian Wedding Soup or Minestrone  
Italian Tossed Salad  
Marinated Mushrooms  
Zucchini Provencal  
Italian Chicken in Tomato Cream Sauce  
Tortellini with Alfredo Sauce  
Italian Sausage with Festival Sauce  
Antipasto Display:  
Mozzarella, Capicola Ham, Salami, and Pepperoni  
Served with Artichoke Hearts, Cherry Tomatoes,  
Pepperoncini Peppers, and Black & Green Olives  
Garlic Breadsticks  
Cannolis  
**\$22.95 per guest**

### **The Chuck Wagon**

Hamburgers and ¼ lb All-beef Hot Dogs  
Relish Tray  
Sliced Tomatoes & Onions  
Assorted Cheeses  
Boston Baked Beans  
Homemade Potato Salad  
Marinated Cucumbers  
Cut Watermelon  
Assortment of Layer Cakes  
**\$20.95 per guest**

Vegetarian Garden Burgers.....add **\$4.00 per guest**

**Hot Dog Station add-on.....add \$6.00 per guest**  
Poppy seed buns, hot Chicago style peppers, sliced kosher dill pickles, sweet gherkin chips, Skyline chili\*, shredded cheddar cheese, sauerkraut, and assorted mustards.  
*\*Please note: Skyline chili contains cinnamon and chocolate*

### **The Mexican Fiesta**

Nachos & Salsa  
Tortilla Soup  
Seasoned Ground Beef  
Marinated & Seasoned Chicken Strips  
Taco Shells & Fajita Wraps  
Hot Nacho Cheese Sauce, Shredded Cheese  
Shredded Lettuce  
Mexican Rice  
Refried Beans  
Diced Onions  
Jalapeno Peppers  
Diced Tomatoes  
Salsa & Sour Cream  
Cinnamon Crisпитos  
**\$21.95 per guest**  
**Add Fajita Beef for \$4.00 per guest**

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# Luncheons

## THEMED BUFFETS (Continued)

1 ½ hours of service. Minimum 30 guests or additional \$150 fee applies.  
Beverages include freshly brewed Regular and Decaf Douwe Egbert's coffee, Lemonade and Iced Tea.

### Tour of Chicago

Tossed Greens (Iceberg, Romaine & Mesclun)  
Condiments (sliced mushroom, sliced cucumber, shredded cheese, diced tomato, hard-boiled egg, bacon bits, cherry tomatoes, and croutons)

Assorted Pizza:

Cheese, Pepperoni, Pepperoni & Mushroom

Hot Dog Station:

¼ lb All-Beef Hot Dogs, Poppy seed buns, hot Chicago style peppers, sliced kosher dill pickles, sweet gherkin chips, Skyline chili\*, shredded cheddar cheese, sauerkraut, and assorted mustards.

*\*Please note: Skyline chili contains cinnamon and chocolate*

Italian Beef:

Served with hoagie style buns, sweet & hot peppers, and mozzarella cheese.

Dessert Bars

**\$22.95 per guest**

### Southern Home Cooking

Southern Fried Chicken

Fried Perch with Tartar Sauce

Smoked Ham served with Whole Grain Mustard Cream

Sweet Cornbread

Mixed Garden Greens with Dressings

Pasta Salad

Homemade Potato Salad

Cole Slaw

Sweet Kernel Corn

Whipped Potatoes

Apple Crisp

**\$26.95 per guest**

### The Lake Erie Fish Fry

Deep Fried Lake Erie Perch

Lake Erie Walleye

Tartar & Cocktail Sauce

Fried Chicken

Mixed Garden Greens with Dressings

Creamy Cole Slaw

Homemade Potato Salad

Onion Rings

Fresh Garden Green Beans

Rolls with Creamy Butter

Assortment of Fruit Pies

**\$30.50 per guest**

Breaded Gulf of Mexico Shrimp.....add\$6.00 per guest



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