

# 2021 BBQ Dinner

## LODGE \$17 - \$19pp

- All Beef Hot Dogs
- 6oz Burgers, & Veggie Burgers  
Served on Brioche Buns
- Lettuce, Tomato, & Red Onion  
Platter
- Sliced Cheese (Cheddar, Swiss &  
American)
- Ketchup, Mustard, Mayo
- Caesar Salad
- Iced Tea, Lemonade & Water

*Plus choice of 3 sides*

## CAMPFIRE \$20 - \$21pp

- Italian Sausage w/Peppers, Onions &  
Sauerkraut
- 6oz Angus Beef Burgers OR Turkey  
Burgers
- Marinated 6oz Chicken Breast, &  
Veggie Burgers Served on Brioche  
Buns
- NY Strip Steak (upcharge market  
price)
- Lettuce, Tomato, & Red Onion  
Platter
- Sliced Cheese (Cabot Cheddar, Swiss  
& American)
- Ketchup, Mustard, Mayo
- Bacon Aioli & Pepper Relish Aioli  
(+\$.50 pp)\*
- Garden Salad (Chef's Choice)
- Iced Tea, Lemonade & Water
- Chocolate Chip Cookies or Fudge  
Brownies

*Plus choice of 4 sides*

## LOOKOUT \$25 - \$27pp

- NY Strip Steak
- 6oz Angus Beef Burgers, BBQ  
Chicken Quarters served on Brioche  
Buns
- Marinated Portobello Mushrooms  
OR Eggplant
- Substitutions: Beef Brisket, Fresh  
Farm Raised Broiled Salmon  
(upcharge market price)
- Lettuce, Tomato, & Red Onion  
Platter
- Sliced Cheeses (Cabot Cheddar,  
Swiss & Smoked Gouda)
- Ketchup, Mustard, Mayo, Bacon  
Aioli & Pepper Relish Aioli
- Mixed Green Salad (Chef's Choice)
- Iced Tea, Lemonade & Water
- Cookies & Cream Cheesecake  
Cookies AND Fudge Brownies OR  
Chocolate Chip Cookies

*Plus choice of 4 sides*

## SIDES

- Coleslaw (Lime Cilantro\*, Apple  
Cider Vinegar or Caribbean)
- Bourbon Baked Beans &  
Cornbread Muffins\*
- House-made Potato Salad
- House-made Macaroni Salad
- Kale & Basil Pesto Pasta Salad
- Tropical Fruit Salad
- Macaroni and Cheese
- House-made Hummus (Roasted  
Red Pepper or Everything Bagel)  
w/Fresh Veggies OR Pita Chips\*
- Fresh Mexican Grilled Corn\*
- House-made Potato Chips  
w/Goat Cheese Ranch

*Choose 3 for Lodge and 4 for  
Campfire or Lookout*

## 2021 Saturday Breakfast / Sunday Brunch

<b>LODGE</b> \$13.50 - \$14.50pp	<b>CAMPFIRE</b> \$17.50 - \$18.50pp	<b>LOOKOUT</b> \$20.50 - \$21.50pp
<ul style="list-style-type: none"> <li>● Parfait - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain</li> <li>● Greek Yogurt, Assorted Yogurt, &amp; Cinnamon Granola</li> <li>● Assorted Bagels, Hearty White &amp; Wheat Breads, English Muffins and Blueberry Muffins</li> <li>● Cream Cheese, Butter, Grape Jelly, Strawberry Jelly, Peanut Butter (optional)</li> <li>● Coffee, Tea, Orange Juice &amp; Water</li> </ul>	<ul style="list-style-type: none"> <li>● Parfait - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain</li> <li>● Greek Yogurt, Assorted Yogurt, &amp; Cinnamon Granola</li> <li>● Assorted Bagels, Hearty White &amp; Wheat Breads, English Muffins and Blueberry Muffins</li> <li>● Scrambled Eggs</li> <li>● Breakfast Sausage</li> <li>● Hash Browns</li> <li>● Applewood Smoked or Hickory Smoked Bacon (+\$1 pp)</li> <li>● Coffee, Tea, Orange Juice &amp; Water</li> </ul>	<ul style="list-style-type: none"> <li>● Parfait - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek</li> <li>● Yogurt, Assorted Yogurt, &amp; Cinnamon Granola</li> <li>● Assorted Bagels, Hearty White &amp; Wheat Breads, English Muffins and Blueberry Muffins</li> <li>● Scrambled Eggs</li> <li>● Applewood Smoked OR Hickory Smoked Bacon</li> <li>● Breakfast Sausage</li> <li>● Hash Browns OR Home Fries w/Caramelized Onions/Peppers*</li> <li>● Choice of Cinnamon French Toast OR Sweet Pancakes (Pick 3 - Plain, Strawberry, Pumpkin, Blueberry or Banana)*</li> <li>● Coffee, Tea, Orange Juice &amp; Water</li> </ul>

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

\* Chef's Signature Dishes

## 2021 Saturday Lunch

<b>LODGE</b> \$13.50 - \$14.50pp	<b>CAMPFIRE</b> \$18.50 - \$19.50pp	<b>LOOKOUT</b> \$21.50 - \$22.50pp	<b>SIDES</b>
<ul style="list-style-type: none"> <li>● Smoked Turkey Breast, Honey Baked Ham</li> <li>● Cheddar, Swiss, Provolone &amp; American</li> <li>● Hearty White &amp; Wheat Breads, &amp; Assorted Wraps</li> <li>● Lettuce, Tomato, &amp; Red Onion Platter</li> <li>● House-made Seasoned Potato Chips*</li> <li>● Caesar Salad</li> <li>● Iced Tea, Lemonade &amp; Water</li> </ul> <p><i>Plus choice of 2 sides</i></p>	<ul style="list-style-type: none"> <li>● Smoked Turkey Breast, Honey Baked Ham AND choice of two (Corned Beef, Roast Beef, Pastrami Brisket, Salami or Oven-gold Turkey)</li> <li>● Cabot Cheddar, Swiss, Provolone &amp; American</li> <li>● Hearty White &amp; Wheat Breads, &amp; Assorted Wraps</li> <li>● Lettuce, Tomato, &amp; Red Onion Platter</li> <li>● Substitution: Assorted Premade Sandwiches (+\$1.50 pp)</li> <li>● House-made Seasoned Potato Chips*</li> <li>● Caesar Salad OR Garden Salad</li> <li>● Iced Tea, Lemonade &amp; Water</li> </ul> <p><i>Plus choice of 3 sides</i></p>	<ul style="list-style-type: none"> <li>● Oven-gold Turkey Breast, Honey Baked Ham, Roast Beef OR Corned Beef, Pastrami Brisket, Salami</li> <li>● Cabot Cheddar, Swiss, Smoked Provolone &amp; Smoked Gouda</li> <li>● Hearty White &amp; Wheat Breads, 8 Grain Bread OR Marble Rye, Ciabatta, &amp; Assorted Wraps</li> <li>● Lettuce, Tomato, &amp; Red Onion Platter</li> <li>● Substitution: Assorted Premade Sandwiches (+\$1.50 pp)</li> <li>● House-made Seasoned Potato Chips w/Goat-Cheese Ranch*</li> <li>● Mixed Green Salad (Chef's Choice)</li> <li>● Iced Tea, Lemonade &amp; Water</li> </ul> <p><i>Plus choice of 4 sides</i></p>	<ul style="list-style-type: none"> <li>● Coleslaw (Lime Cilantro*, Apple Cider Vinegar or Caribbean)</li> <li>● House-made Potato Salad</li> <li>● House-made Macaroni Salad*</li> <li>● Kale &amp; Basil Pesto Pasta Salad</li> <li>● Tropical Fruit Salad</li> <li>● Macaroni &amp; Cheese</li> <li>● House-made Hummus (Roasted Red Pepper or Everything Bagel) w/Fresh Veggies or Pita Chips*</li> <li>● Local Frickle Pickles*</li> <li>● Mexican Street Corn*</li> <li>● Quinoa Salad w/Roasted Sweet Potatoes OR Roasted Summer Squash &amp; Zucchini</li> </ul> <p><i>Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout</i></p>

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges



\* Chef's Signature Dishes

## 2021 Reception Appetizers

- Chicken Wing Bar (Buffalo, BBQ, Jerk, Sweet Chili) w/Goat Cheese Ranch, House-made Blue Cheese, Carrots and Celery
- Caprese (Fresh Basil & Balsamic Glaze)\*
- Avocado Toast\*
- Smoked Gouda Mac & Cheese Balls (Fried)\*
- Mike's Hot Honey Fried Chicken & Waffle Bites\*
- Cream Cheese Stuffed Bacon Wrapped Jalapeño Poppers
- Coconut Shrimp w/House-made Orange Marmalade Pepper Jelly
- Bruschetta on Grilled Crostini\*

- Meatball Sliders OR Pulled Pork Sliders on Brioche Bun\*
- Veggie Platter w/House-made Dip
- Shrimp Cocktail w/House-made Cocktail Sauce
- BBQ Bacon Wrapped Jumbo Shrimp\*
- Oscar's Meat & Cheese Platter
- Wasabi & Sesame Encrusted Ahi Tuna w/Soy & Sesame Ginger Vinaigrette\* (Lookout Only)
- Prosciutto Wrapped Melon (Lookout Only)
- Smoked Fish Dip w/Cuban Crackers (Lookout Only)
- Seared Ahi Tuna Nachos (Lookout Only)
- Maryland Crab Cakes w/Smoked Chipotle Aioli\* (Lookout Only)

**Choose 2 for LODGE, 3 for CAMPFIRE and LOOKOUT**

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\* Chef's Signature Dishes

## 2021 Reception Mains

### LODGE \$67 - \$73pp

**Choose two:**

- Chicken, Beef Tips, & Veggie Kebabs\*
- Salmon - Bourbon Maple OR Honey Glazed\*
- Pork Scaloppini
- Chicken Marsala w/Baby Bella Mushrooms
- Chicken w/Goat Cheese & Fresh Basil w/Balsamic Glaze\*
- Blackened Shrimp w/Cheesy Grits
- Taco Bar (Chicken and Choice of Flank Steak OR Pulled Pork) Black Beans, Rice Pico De Gallo, Lime Jalapeño Guacamole, Cilantro, Pickled Onions, & Radishes
- Eggplant Rollatini

Lodge Salads: **Pick One:** Baja Salad w/Chipotle Dressing, Classic Caesar OR Mixed Green Salad w/Blueberry Vinaigrette

Lodge Starches: **Pick One:** Jasmine Rice, Garlic Mashed Potatoes, Roasted Sweet Potatoes OR Creamy Polenta w/ Parmesan

Lodge Veggie: **Pick One:** Veggie Medley (Chef's Choice), Roasted Rainbow Carrots w/Honey & Garlic\* OR Garlic Butter Mushrooms

### CAMPFIRE \$76 - \$83pp

**Choose Three (any option from Lodge plus below):**

- Chicken, Beef Tips, Shrimp & Veggie Kebabs\*
- Sirloin Steak w/Au Jus & Horseradish Cream Sauce\*
- Cuban Flank Steak
- Fresh Farm Raised Broiled Mojo Salmon\*
- Za'atar Chicken\*
- Coconut Chicken Curry
- Blackened Mahi w/Pineapple & Mango Salsa\*
- Grilled Chimichurri Shrimp
- Gnocchi w/Vodka Sauce
- Ratatouille

Campfire Salads: **Pick One:** Mixed Green w/Goat Cheese, Toasted Walnut & Beet Salad, Mexican Street Corn OR Greek Salad

Campfire Starches: **Pick One:** Parmesan or Mushroom Risotto, Yukon Gold Garlic Mashed Potatoes\*, Maple-Bourbon Roasted Sweet Potatoes, Roasted Garlic & Rosemary Fingerling Potatoes\*, Roasted Tomatoes w/Goat Cheese Polenta

Campfire Veggie: **Pick One:** Veggie Medley (Chef's Choice), Mike's Hot Honey & Bacon Oven Roasted Brussels Sprouts\*, Balsamic Brussel Sprouts or Sauteed Spinach & Swiss Chard

### LOOKOUT \$86 - \$93pp

**Choose Three (any option from Lodge or Campfire plus below):**

- Chicken, Filet, Jumbo Shrimp & Veggie Kebabs\*
- Finest Cut Sirloin Steak w/Au Jus & Horseradish Cream Sauce\*
- Marinated Strip Steak\*
- Filet Mignon (Added Upcharge \$6.00 Per Person)
- Jalapeno Honey Steak
- Fresh Wild or Farm Raised Broiled Salmon\*
- Fresh Wild or Farm Raised Chipotle Bourbon Glazed Salmon
- Wedding Chicken (Garlic, Serrano Chiles, Ginger, Fish Sauce, Thyme)
- Tortellini Pasta (Sun Dried Tomatoes, Spinach, Baby Bella Mushrooms, w/Key Lime Alfredo Sauce)\*
- Roasted Delicata Squash & Farro Salad
- Swiss Chard or Select Roasted Vegetables

Lookout Salads: **Pick One:** Mixed Green Salad w/Candied Pecan, Apple, Goat Cheese w/Apple Cider Vinaigrette\*, Thai Noodles, OR Kale Salad with Cranberries, Almonds & Goat Cheese

Lookout Starches: **Pick One:** Saffron Rice, Garlic and Rosemary Roasted Fingerling Potatoes, Russet & Yukon Gold Garlic Mashed Potatoes\*, Roasted Sweet Potatoes w/Miso-Tahini Sauce OR Smoked Blue Cheese Polenta\*

Lookout Veggie: **Pick One:** Veggie Medley (Chef's Choice), Creamy Garlic Parmesan Brussels Sprouts w/Bacon, Grilled or Sauteed Asparagus, Cider Roasted Acorn Squash with Caramelized Apple Chutney\*, Sauteed Kale and Swiss Chard OR Select Roasted Vegetables

