



Wedding Menu

2024

2024 BBQ Dinner

<p style="text-align: center;">LODGE \$21pp</p> <ul style="list-style-type: none"> ● 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 <p style="text-align: center;"><i>Plus choice of 3 sides</i></p>	<p style="text-align: center;">CAMPFIRE \$25pp</p> <ul style="list-style-type: none"> ● Italian Sausage w/Peppers, Onions & Sauerkraut ● 6 Oz Angus Beef Burgers ● Marinated 6oz Chicken Breast, & Veggie Burgers Served on Brioche Buns ● Lettuce, Tomato, & Red Onion Platter ● Sliced Cheese (Cabot Cheddar, Swiss & American) ● Ketchup, Mustard, Mayo ● Bacon Aioli & Pepper Relish Aioli (+\$.50 pp) ● Garden Salad ● Iced Tea, Lemonade & Water ● CHOOSE ONE: <ul style="list-style-type: none"> ● Chocolate Chip Cookies ● Fudge Brownies <p style="text-align: center;"><i>Plus choice of 4 sides</i></p>	<p style="text-align: center;">LOOKOUT \$29pp</p> <ul style="list-style-type: none"> ● 6oz Angus Beef Burgers, BBQ Chicken Quarters served on Brioche Buns ● New York Strip Steak ● CHOOSE ONE: <ul style="list-style-type: none"> ● Marinated Portobello Mushrooms ● Eggplant ● Lettuce, Tomato, & Red Onion Platter ● Sliced Cheeses (Cabot Cheddar, Swiss & Smoked Gouda) ● Ketchup, Mustard, Mayo, Bacon Aioli & Pepper Relish Aioli ● Mixed Green Salad ● Iced Tea, Lemonade & Water ● CHOOSE ONE: <ul style="list-style-type: none"> ● Chocolate Chip Cookies ● Fudge Brownies <p style="text-align: center;"><i>Plus choice of 4 sides</i></p>	<p style="text-align: center;">SIDES</p> <ul style="list-style-type: none"> ● Coleslaw ● Bourbon Baked Beans & Cornbread Muffins ● House-made Potato Salad ● House-made Macaroni Salad ● Kale & Basil Pesto Pasta Salad ● Fruit Salad ● Macaroni and Cheese ● Roasted Red Pepper Hummus with: (CHOOSE ONE) <ul style="list-style-type: none"> ● Fresh Veggies ● Pita Chips ● Fresh Grilled Corn ● House-made Potato Chips w/Goat Cheese Ranch <p style="text-align: center;"><i>Choose 3 for Lodge and 4 for Campfire or Lookout</i></p>
--	--	---	--

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

2024 Saturday Breakfast / Sunday Brunch

<p style="text-align: center;">LODGE \$16pp</p>	<p style="text-align: center;">CAMPFIRE \$20pp</p>	<p style="text-align: center;">LOOKOUT \$23.50pp</p>
<ul style="list-style-type: none"> ● Parfait: <ul style="list-style-type: none"> ● Fresh Seasonal Berries ● Fresh Tropical Fruit ● Plain Greek Yogurt ● Assorted Yogurt ● Cinnamon Granola ● Assorted Bagels ● Hearty White & Wheat Breads ● English Muffins ● Blueberry Muffins ● Cream Cheese, Butter, Grape Jelly, Strawberry Jelly, Peanut Butter (optional) ● Coffee, Tea, Orange Juice & Water 	<ul style="list-style-type: none"> ● Parfait: <ul style="list-style-type: none"> ● Fresh Seasonal Berries ● Fresh Tropical Fruit ● Plain Greek Yogurt ● Assorted Yogurt ● Cinnamon Granola ● Assorted Bagels ● Hearty White & Wheat Breads ● English Muffins ● Blueberry Muffins ● Scrambled Eggs ● Breakfast Sausage ● Hash Browns ● Smoked Bacon (+\$1 pp) ● Coffee, Tea, Orange Juice & Water 	<ul style="list-style-type: none"> ● Parfait - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, & Cinnamon Granola ● Assorted Bagels, Hearty White & Wheat Breads, English Muffins and Blueberry Muffins ● Scrambled Eggs ● Smoked Bacon ● Breakfast Sausage ● CHOOSE ONE: <ul style="list-style-type: none"> ● Hash Browns ● Home Fries w/Caramelized Onions/Peppers ● CHOOSE ONE: <ul style="list-style-type: none"> ● Cinnamon French Toast ● Sweet Pancakes – Pick 3: <ul style="list-style-type: none"> ○ Plain ○ Strawberry ○ Pumpkin ○ Blueberry ○ Banana) ● Coffee, Tea, Orange Juice & Water

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

2024 Saturday Lunch

LODGE \$16pp

- Smoked Turkey Breast, Honey Baked Ham
- Cheddar, Swiss, Provolone & American
- Hearty White & Wheat Breads, & Assorted Wraps
- Lettuce, Tomato, & Red Onion Platter
- House-made Seasoned Potato Chips
- Caesar Salad
- Iced Tea, Lemonade & Water

Plus choice of 2 sides

CAMPFIRE \$21.50pp

- Smoked Turkey Breast & Honey Baked Ham
- CHOOSE ONE:
 - Corned Beef
 - Roast Beef
 - Pastrami Brisket
 - Salami
 - Oven-gold Turkey
- Cabot Cheddar, Swiss, Provolone & American
- Hearty White & Wheat Breads, & Assorted Wraps
- Lettuce, Tomato, & Red Onion Platter
- House-made Seasoned Potato Chips
- CHOOSE ONE:
 - Caesar Salad
 - Garden Salad
- Iced Tea, Lemonade & Water

Plus choice of 3 sides

LOOKOUT \$24.50pp

- Oven-gold Turkey Breast & Honey Baked Ham
- CHOOSE TWO:
 - Corned Beef
 - Roast Beef
 - Pastrami Brisket
 - Salami
- Cabot Cheddar, Swiss, Smoked Provolone & Smoked Gouda
- Hearty White & Wheat Breads, Marble Rye, Ciabatta, & Assorted Wraps
- Lettuce, Tomato, & Red Onion Platter
- House-made Seasoned Potato Chips w/Goat-Cheese Ranch
- Mixed Green Salad
- Iced Tea, Lemonade & Water

Plus choice of 4 sides

SIDES

- Coleslaw
- House-made Potato Salad
- House-made Macaroni Salad
- Kale & Basil Pesto Pasta Salad
- Fruit Salad
- Macaroni & Cheese
- Roasted Red Pepper Hummus with: (CHOOSE ONE)
 - Fresh Veggies
 - Pita Chips
- Local Fickle Pickles
- Mexican Street Corn
- CHOOSE ONE:
 - Quinoa Salad w/Roasted Sweet Potatoes
 - Roasted Summer Squash & Zucchini

Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout

2024 Reception Appetizers

- | | |
|---|--|
| <ul style="list-style-type: none"> ● Chicken Wing Bar (Buffalo, BBQ, Bourbon) with House-made Blue Cheese, Ranch, Carrots and Celery ● Caprese (Fresh Basil & Balsamic Glaze) ● Smoked Gouda Mac & Cheese Balls ● Hot Honey Fried Chicken & Waffle Bites ● Cream Cheese Stuffed Bacon Wrapped Jalapeno Poppers ● Coconut Shrimp w/House-made Orange Marmalade Pepper Jelly ● Smoked Salmon Board | <ul style="list-style-type: none"> ● Pulled Pork Sliders on Brioche Bun ● Veggie Platter w/House-made Dip ● Buffalo Chicken Dip ● Artichoke Dip ● Oscar's Meat & Cheese Platter ● Spanakopita ● Fried or Steamed Potstickers ● Chicken Quesadillas ● Bruschetta on Grilled Crostini ● Maryland Crab Cakes w/Smoked Chipotle Aioli (Lookout Only) |
|---|--|

Choose 2 for LODGE, 3 for CAMPFIRE and LOOKOUT

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

2024 Reception Mains

LODGE \$80pp

Choose two:

- Chicken Kabobs/Veggie kabobs
- Beef Tip Kabobs/Veggie Kabobs
- Salmon - Bourbon Maple OR Honey Glazed
- Chicken Marsala w/Baby Bella Mushrooms
- Ratatouille
- Taco Bar (Chicken and Choice of Flank Steak OR Pulled Pork) Black Beans, Rice Pico De Gallo, Lime Jalapeño Guacamole, Cilantro, Pickled Onions, & Radishes

Lodge Salads: **Pick One:** 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 \$90pp

Choose Three (any option from Lodge plus below):

- Sirloin Steak w/Au Jus & Horseradish Cream Sauce
- Fresh Farm Raised Broiled Salmon
- Bruschetta Chicken
- Jumbo Shrimp kabobs
- Gnocchi w/Vodka Sauce
- Eggplant Roulades

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 \$100pp

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

- Finest Cut Sirloin Steak w/Au Jus & Horseradish Cream Sauce
- Marinated Strip Steak
- Filet Mignon (Added upcharge \$7 per person)
- Fresh Wild or Farm Raised Chipotle Bourbon Glazed Salmon
- Tortellini Pasta (Sun Dried Tomatoes, Spinach, Baby Bella Mushrooms, w/Key Lime Alfredo Sauce)

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 Swiss chard, Sauteed Kale and Swiss Chard OR Select Roasted Vegetables