



## Sample Wedding Menu



## BBQ Dinner

<h3>LODGE</h3>	<h3>CAMPFIRE</h3>	<h3>LOOKOUT</h3>	<h3>SIDES</h3>
<ul style="list-style-type: none"> <li>• All Beef Hot Dogs</li> <li>• 6oz Burgers, &amp; Veggie Burgers Served on Brioche Buns</li> <li>• Lettuce, Tomato, &amp; Red Onion Platter</li> <li>• Sliced Cheese (Cheddar, Swiss &amp; American)</li> <li>• Ketchup, Mustard, Mayo</li> <li>• Caesar 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>• Italian Sausage w/Peppers, Onions &amp; Sauerkraut</li> <li>• 6 Oz Angus Beef Burgers</li> <li>• Marinated 6oz Chicken Breast, &amp; Veggie Burgers Served on Brioche Buns</li> <li>• Lettuce, Tomato, &amp; Red Onion Platter</li> <li>• Sliced Cheese (Cabot Cheddar, Swiss &amp; American)</li> <li>• Ketchup, Mustard, Mayo</li> <li>• Bacon Aioli &amp; Pepper Relish Aioli</li> <li>• Garden Salad</li> <li>• Iced Tea, Lemonade &amp; Water</li> <li>• CHOOSE ONE:               <ul style="list-style-type: none"> <li>• Chocolate Chip Cookies</li> <li>• Fudge Brownies</li> </ul> </li> </ul> <p><i>Plus choice of 4 sides</i></p>	<ul style="list-style-type: none"> <li>• 6oz Angus Beef Burgers, served on Brioche Buns</li> <li>• BBQ Chicken Quarters</li> <li>• New York Strip Steak</li> <li>• CHOOSE ONE:               <ul style="list-style-type: none"> <li>• Marinated Portobello Mushrooms</li> <li>• Eggplant</li> </ul> </li> <li>• Lettuce, Tomato, &amp; Red Onion Platter</li> <li>• Sliced Cheeses (Cabot Cheddar, Swiss &amp; Smoked Gouda)</li> <li>• Ketchup, Mustard, Mayo, Bacon Aioli &amp; Pepper Relish Aioli</li> <li>• Mixed Green Salad</li> <li>• Iced Tea, Lemonade &amp; Water</li> <li>• CHOOSE ONE:               <ul style="list-style-type: none"> <li>• Chocolate Chip Cookies</li> <li>• Fudge Brownies</li> </ul> </li> </ul> <p><i>Plus choice of 4 sides</i></p>	<ul style="list-style-type: none"> <li>• Coleslaw</li> <li>• Bourbon Baked Beans &amp; Cornbread Muffins</li> <li>• House-made Potato Salad</li> <li>• House-made Macaroni Salad</li> <li>• Kale &amp; Basil Pesto Pasta Salad</li> <li>• Fruit Salad</li> <li>• Macaroni and Cheese</li> <li>• Roasted Red Pepper Hummus with: (CHOOSE ONE)               <ul style="list-style-type: none"> <li>• Fresh Veggies</li> <li>• Pita Chips</li> </ul> </li> <li>• Fresh Grilled Corn</li> <li>• House-made Potato Chips w/Goat Cheese Ranch</li> </ul> <p><i>Choose 3 for Lodge and 4 for Campfire or Lookout</i></p>

Brisket and Ribs available for small upcharge. Also, ask us about our Pig Roast option!  
20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

## Saturday Breakfast / Sunday Brunch

LODGE	CAMPFIRE	LOOKOUT
<ul style="list-style-type: none"> <li>● Parfait: <ul style="list-style-type: none"> <li>● Fresh Seasonal Berries</li> <li>● Fresh Tropical Fruit</li> <li>● Plain Greek Yogurt</li> <li>● Assorted Yogurt</li> <li>● Cinnamon Granola</li> </ul> </li> <li>● Assorted Bagels</li> <li>● Hearty White &amp; Wheat Breads</li> <li>● English Muffins</li> <li>● 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: <ul style="list-style-type: none"> <li>● Fresh Seasonal Berries</li> <li>● Fresh Tropical Fruit</li> <li>● Plain Greek Yogurt</li> <li>● Assorted Yogurt</li> <li>● Cinnamon Granola</li> </ul> </li> <li>● Assorted Bagels</li> <li>● Hearty White &amp; Wheat Breads</li> <li>● English Muffins</li> <li>● Blueberry Muffins</li> <li>● Scrambled Eggs</li> <li>● Breakfast Sausage</li> <li>● Hash Browns</li> <li>● Smoked Bacon</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 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>● Smoked Bacon</li> <li>● Breakfast Sausage</li> <li>● CHOOSE ONE: <ul style="list-style-type: none"> <li>● Hash Browns</li> <li>● Home Fries w/Caramelized Onions/Peppers</li> </ul> </li> <li>● CHOOSE ONE: <ul style="list-style-type: none"> <li>● Cinnamon French Toast</li> <li>● Sweet Pancakes – Pick 3: <ul style="list-style-type: none"> <li>○ Plain</li> <li>○ Strawberry</li> <li>○ Pumpkin</li> <li>○ Blueberry</li> <li>○ Banana)</li> </ul> </li> </ul> </li> <li>● Coffee, Tea, Orange Juice &amp; Water</li> </ul>

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

## Saturday Lunch

<h3>LODGE</h3>	<h3>CAMPFIRE</h3>	<h3>LOOKOUT</h3>	<h3>SIDES</h3>
<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><b>Plus choice of 2 sides</b></p>	<ul style="list-style-type: none"> <li>● Smoked Turkey Breast &amp; Honey Baked Ham</li> <li>● CHOOSE ONE:               <ul style="list-style-type: none"> <li>● Corned Beef</li> <li>● Roast Beef</li> <li>● Pastrami Brisket</li> <li>● Salami</li> <li>● Oven-gold Turkey</li> </ul> </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>● House-made Seasoned Potato Chips</li> <li>● CHOOSE ONE:               <ul style="list-style-type: none"> <li>● Caesar Salad</li> <li>● Garden Salad</li> </ul> </li> <li>● Iced Tea, Lemonade &amp; Water</li> </ul> <p><b>Plus choice of 3 sides</b></p>	<ul style="list-style-type: none"> <li>● Oven-gold Turkey Breast &amp; Honey Baked Ham</li> <li>● CHOOSE TWO:               <ul style="list-style-type: none"> <li>● Corned Beef</li> <li>● Roast Beef</li> <li>● Pastrami Brisket</li> <li>● Salami</li> </ul> </li> <li>● Cabot Cheddar, Swiss, Smoked Provolone &amp; Smoked Gouda</li> <li>● Hearty White &amp; Wheat Breads, Marble Rye, Ciabatta, &amp; Assorted Wraps</li> <li>● Lettuce, Tomato, &amp; Red Onion Platter</li> <li>● House-made Seasoned Potato Chips w/Goat-Cheese Ranch</li> <li>● Mixed Green Salad</li> <li>● Iced Tea, Lemonade &amp; Water</li> </ul> <p><b>Plus choice of 4 sides</b></p>	<ul style="list-style-type: none"> <li>● Coleslaw</li> <li>● House-made Potato Salad</li> <li>● House-made Macaroni Salad</li> <li>● Kale &amp; Basil Pesto Pasta Salad</li> <li>● Fruit Salad</li> <li>● Macaroni &amp; Cheese</li> <li>● Roasted Red Pepper Hummus with: (CHOOSE ONE)               <ul style="list-style-type: none"> <li>● Fresh Veggies</li> <li>● Pita Chips</li> </ul> </li> <li>● Mexican Street Corn</li> <li>● CHOOSE ONE:               <ul style="list-style-type: none"> <li>● Quinoa Salad w/Roasted Sweet Potatoes</li> <li>● Roasted Summer Squash &amp; Zucchini</li> </ul> </li> </ul> <p><b>Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout</b></p>

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

## Reception Appetizers

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>● Chicken Wing Bar (Buffalo, BBQ, Bourbon) with House-made Blue Cheese, Ranch, Carrots and Celery</li> <li>● Caprese (Fresh Basil &amp; Balsamic Glaze)</li> <li>● Smoked Gouda Mac &amp; Cheese Balls</li> <li>● Hot Honey Fried Chicken &amp; Waffle Bites</li> <li>● Coconut Shrimp w/House-made Orange Marmalade Pepper Jelly</li> <li>● Bao Buns gochujang pork, pickled red onion, cucumber</li> <li>● Asparagus Tartlets</li> <li>● Caramelized Onion, Mushroom, and Gruyere Pastry</li> <li>● Mini gyros</li> </ul> | <ul style="list-style-type: none"> <li>● Pulled Pork Sliders on Brioche Bun</li> <li>● Veggie Platter w/House-made Dip</li> <li>● Spanakopita</li> <li>● Fried or Steamed Potstickers</li> <li>● Bruschetta on Grilled Crostini</li> <li>● Bacon Wrapped Scallops</li> <li>● Baba Ghanoush</li> <li>● Grazing Table</li> <li>● Maryland Crab Cakes w/Smoked Chipotle Aioli (Lookout Only)</li> </ul> |
|--|--|

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

20% suggested gratuity not reflected in pricing

*Limited substitutions are available with upcharges*

# Reception Mains

## LODGE

### Choose two:

- Salmon - Bourbon Maple OR Honey Glazed
- Chicken Marsala w/Baby Bella Mushrooms
- 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: Classic Caesar, Garden Salad

Lodge Starches: **Pick One:** Garlic Mashed Potatoes, Cous Cous w/Dried Fruit & Pear Jasmine Rice w/Ginger & Lemon

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

## CAMPFIRE

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

- Sirloin Steak w/Au Jus & Horseradish Cream Sauce
- Fresh Farm Raised Broiled Salmon
- Bruschetta Chicken
- Gnocchi w/Vodka Sauce
- Smoked King Oyster Mushrooms w/ "Hot" Romesco

Campfire Salads: **Pick One:** Mixed Green w/Goat Cheese, Toasted Walnut & Beet Salad, Watermelon, Feta & Mint 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

### 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, Grilled Peach and Burrata Citrus salad

Lookout Starches: **Pick One:** Garlic and Rosemary Roasted Fingerling Potatoes, Russet & Yukon Gold Garlic Mashed Potatoes, Farro W/Shallots, & Dates

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