



Wedding Menu

2024

2024 BBQ Dinner

| <p>LODGE \$23.5pp</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><i>Plus choice of 3 sides</i></p> | <p>CAMPFIRE \$28pp</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><i>Plus choice of 4 sides</i></p> | <p>LOOKOUT \$35pp</p> <ul style="list-style-type: none"> ● 6oz Angus Beef Burgers, served on Brioche Buns ● BBQ Chicken Quarters ● 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><i>Plus choice of 4 sides</i></p> | <p>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><i>Choose 3 for Lodge and 4 for Campfire or Lookout</i></p> |
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*+\$4per person Brisket, +\$3 Per Person Ribs, **make sure to ask us about our pig roast options.**

20% suggested gratuity not reflected in pricing

Limited substitutions are available with upcharges

2024 Saturday Breakfast / Sunday Brunch

| <p style="text-align: center;">LODGE \$18pp</p> | <p style="text-align: center;">CAMPFIRE \$22.5pp</p> | <p style="text-align: center;">LOOKOUT \$28pp</p> |
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| <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 |

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2024 Saturday Lunch

| <p style="text-align: center;">LODGE \$18pp</p> <ul style="list-style-type: none"> ● 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 <p style="text-align: center;">Plus choice of 2 sides</p> | <p style="text-align: center;">CAMPFIRE \$24pp</p> <ul style="list-style-type: none"> ● Smoked Turkey Breast & Honey Baked Ham ● CHOOSE ONE: <ul style="list-style-type: none"> ● 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: <ul style="list-style-type: none"> ● Caesar Salad ● Garden Salad ● Iced Tea, Lemonade & Water <p style="text-align: center;">Plus choice of 3 sides</p> | <p style="text-align: center;">LOOKOUT \$29.5pp</p> <ul style="list-style-type: none"> ● Oven-gold Turkey Breast & Honey Baked Ham ● CHOOSE TWO: <ul style="list-style-type: none"> ● 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 <p style="text-align: center;">Plus choice of 4 sides</p> | <p style="text-align: center;">SIDES</p> <ul style="list-style-type: none"> ● 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) <ul style="list-style-type: none"> ● Fresh Veggies ● Pita Chips ● Mexican Street Corn ● CHOOSE ONE: <ul style="list-style-type: none"> ● Quinoa Salad w/Roasted Sweet Potatoes ● Roasted Summer Squash & Zucchini <p style="text-align: center;">Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout</p> |
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2024 Reception Appetizers

- 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
- Coconut Shrimp w/House-made Orange Marmalade Pepper Jelly (+.50pp)
- Bao Buns gochujang pork, pickled red onion, cucumber
- Asparagus Tartlets
- Caramelized Onion, Mushroom, and Gruyere Pastry
- Mini gyros

- Pulled Pork Sliders on Brioche Bun
- Veggie Platter w/House-made Dip
- Spanakopita
- Fried or Steamed Potstickers
- Bruschetta on Grilled Crostini
- Bacon Wrapped Scallops
- Baba Ghanoush
- Grazing Table

55-100 \$14.40/PP

101-200 \$13.20/PP

- Maryland Crab Cakes w/Smoked Chipotle Aioli (Lookout Only)

Choose 2 for LODGE, 3 for CAMPFIRE and LOOKOUT

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2024 Reception Mains

LODGE \$90pp

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 \$100pp

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 \$120pp

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