



# **Full Service Catering Menu**

# 20 26



# BBQ Dinner

## Lodge

[INQUIRE FOR PRICING](#)

All Beef Hot Dogs, 6 oz. Burgers, Veggie Burgers served on buns, Lettuce, Tomato, Red Onion Platter, Sliced Cheese (Cheddar, American), Ketchup, Mustard, Mayo, Caesar Salad, Iced Tea, Lemonade & Water

**+ Choice of 3 sides**

## Campfire

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Italian Sausage with Peppers, Onions, and Sauerkraut; 6 oz. Angus Beef Burgers; Marinated 6 oz. Chicken Breast; Veggie Burgers served on buns; Lettuce, Tomato, Red Onion Platter; Sliced Cheese (Cheddar & Swiss); Ketchup, Mustard, Mayo; Garden Salad; Iced Tea, Lemonade & Water; Choice of Chocolate Chip Cookies or Fudge Brownies; Homemade Bacon Aioli or Pepper Relish Aioli (+\$0.50 pp)

**+Choice of 4 sides**

## Lookout

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6 oz. Angus Beef Burgers served on brioche buns; BBQ Chicken Quarters; Ribs; Choice of Marinated Portobello Mushrooms or Eggplant; Lettuce, Tomato, Red Onion Platter; Sliced Cheeses (Cabot Cheddar, Swiss); Ketchup, Mustard, Mayo; Bacon Aioli or Pepper Relish Aioli; Mixed Green Salad; Iced Tea, Lemonade & Water; Choice of Chocolate Chip Cookies or Fudge Brownies

**+Choice of 4 sides**

## Sides

- Coleslaw
- Bourbon Baked Beans
- Cornbread Muffins
- House-made Potato Salad
- Kale & Basil Pesto Pasta Salad
- Fruit Salad
- Macaroni and Cheese
- Roasted Red Pepper Hummus with Fresh Veggies
- Fresh Grilled Corn
- House-made Potato Chips with Goat Cheese Ranch
- BLT Pasta with Smoked Bacon and Arugula
- Heirloom Tomato & Cucumber Salad
- Mexican Street Corn



**\*\* Make sure you ask about our Pig Roast options!**

# Saturday/Sunday Breakfast

## Lodge

[INQUIRE FOR PRICING](#)

Parfait (Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, and 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

## Campfire

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Parfait (Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, and Cinnamon Granola); Assorted Bagels; Hearty White & Wheat Breads; English Muffins; Blueberry Muffins; Scrambled Eggs; Breakfast Sausage; Hash Browns; Smoked Bacon (added charge); Coffee, Tea, Orange Juice & Water

## Lookout

[INQUIRE FOR PRICING](#)

Parfait (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; Smoked Bacon; Breakfast Sausage; Choice of: Hash Browns, Home Fries with Caramelized Onions and Peppers, or Sweet Pancakes (Plain and a Choice of: Chocolate Chip, Blueberry, or Banana); Coffee, Tea, Orange Juice & Water



# Saturday Lunch

## Lodge

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Smoked Turkey Breast; Honey Baked Ham; Cheddar, Swiss, Provolone & American; Hearty White & Wheat Breads and Assorted Wraps; Lettuce, Tomato, & Red Onion Platter; Caesar Salad; Iced Tea, Lemonade & Water

**+ Choice of 2 sides**

## Campfire

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Smoked Turkey Breast & Honey Baked Ham; Choice of Chicken Salad, Tuna Salad, Corned Beef, Roast Beef, Pastrami Brisket, or Salami; Cheddar, Swiss, Provolone, & American; Hearty White and Wheat Breads & Kaiser Rolls; Assorted Wraps; Lettuce, Tomato, & Red Onion Platter; Choice of Caesar Salad or Garden Salad; Iced Tea, Lemonade, & Water

**+Choice of 3 sides**

## Lookout

[INQUIRE FOR PRICING](#)

Oven-Gold Turkey Breast & Honey Baked Ham; Choice of Corned Beef, Roast Beef, Pastrami Brisket, Salami, Chicken Salad, or Tuna Salad; Choice of Monte Cristo or Cuban Sandwich; Cheddar, Swiss, Smoked Provolone, & Smoked Gouda; Hearty White & Wheat Breads, Marble Rye, Ciabatta, Assorted Artisan Breads, & Wraps; Lettuce, Arugula, Tomato, & Red Onion Platter; Mixed Green Salad; Iced Tea, Lemonade, & Water

**+Choice of 3 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 Fresh Veggies
- Mexican Street Corn
- House-Made Seasoned Potato Chips
- Mediterranean Couscous Salad

# 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
- Mike's Hot Honey Mini Chicken Biscuit Bites
- Stuffed Mushrooms
- Caramelized Onion, Mushroom, and Gruyère Pastry
- Mini Gyros
- Bang Bang Shrimp
- Pulled Pork Sliders on Brioche Bun
- Veggie Platter with House-Made Dip
- Fried or Steamed Potstickers
- Bruschetta on Grilled Crostini
- Fig, Goat Cheese, Arugula, and Mike's Hot Honey Flatbread
- Cocktail Shrimp
  - added charge
- Grazing Table:
  - 55–100 guests: added charge
  - 101–200 guests: added charge

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



# Reception Mains

## Lodge

INQUIRE FOR PRICING

### PICK TWO

**Mains:** Salmon – Bourbon Maple or Honey Glazed; Chicken Marsala with Baby Bella Mushrooms; Braised Chicken Quarters with Grapes and Fennel; Baked Ziti; Herb-Crusted Pork

### PICK ONE OF EACH

**Salads:** Classic Caesar or Garden Salad

**Starches:** Garlic Mashed Potatoes, Scalloped Potatoes, or Basmati Rice Pilaf

**Lodge Veggie:** Veggie Medley (Chef's Choice); Roasted Rainbow Carrots with Honey and Garlic; Roasted Root Vegetables

## Campfire

INQUIRE FOR PRICING

### PICK THREE (ANY OPTION FROM LODGE PLUS BELOW)

**Mains:** Sirloin Steak with Au Jus and Horseradish Cream Sauce; Fresh Farm-Raised Broiled Salmon; Bruschetta Chicken; Orecchiette with Broccolini and Lemon; Smoked King Oyster Mushrooms with "Hot" Romesco

### PICK ONE OF EACH (ANY OPTION FROM LODGE PLUS BELOW)

**Salads:** Mixed Greens with Goat Cheese; Toasted Walnut, and Beet Salad; Watermelon, Feta, and Mint Salad

**Starches:** Maple-Bourbon Roasted Sweet Potatoes; Roasted Garlic and Rosemary Fingerling Potatoes; Smoked Cheddar Grits

**Lodge Veggie:** Veggie Medley (Chef's Choice); Mike's Hot Honey and Bacon Oven-Roasted Brussels Sprouts; Sautéed Kale and Swiss Chard

## Lookout

INQUIRE FOR PRICING

### PICK THREE (ANY OPTION FROM LODGE AND CAMPFIRE PLUS BELOW)

**Mains:** Pomegranate Braised Short Rib; Pork Osso Bucco; Whole Strip Loin (Choice Grade) (added charge per person for Chef Carving Station); Pan-Seared Cod with Tomato, Basil, and White Wine; Tortellini Pasta (Sun-Dried Tomatoes, Spinach, Baby Bella Mushrooms, with Key Lime Alfredo Sauce)

### PICK ONE OF EACH (ANY OPTION FROM LODGE AND CAMPFIRE PLUS BELOW)

**Salads:** Mixed Green Salad with Candied Pecans, Apple, and Goat Cheese with Apple Cider Vinaigrette; Grilled Peach and Burrata

**Starches:** Russet and Yukon Gold Garlic Mashed Potatoes; Sweet Potato Wedges with Smoked Paprika and Parmesan; Mushroom Risotto

**Lodge Veggie:** Broccolini with Garlic and Toasted Sesame Seeds; Haricot Verts (French Green Beans) with Shallots and Tarragon; Artichoke Hearts with Roasted Cherry Tomatoes and Balsamic Glaze

We can accommodate most dietary restrictions and allergens.

\*20-25% SUGGESTED GRATUITY NOT REFLECTED IN PRICING

\*LIMITED SUBSTITUTIONS ARE AVAILABLE WITH PRICE ADJUSTMENTS

ASK ABOUT OUR LATE NIGHT OPTIONS AND THEMED MENUS