

MEETING REFRESHMENTS

START TO FINISH PACKAGE

Start the Day with The Presidential Continental Refresh followed by a Mid-Morning Coffee and Soda Break.

Finish with "The Bakery Break."

\$18.95 per Person

FUN FIX

Assorted Fresh Baked Cookies

Assorted Sodas

Colombian Coffees, and Assorted Teas

\$6.95 per Person

BAKERY BREAK

Assorted Fresh Baked Cookies, Chocolate Fudge

Brownies, and Sliced Fresh Seasonal Fruit

Assorted Sodas, Colombian Coffees, and Assorted Teas

\$9.95 per Person

BIG DIPPERS

Choice of Three:

Fresh Potato Chips and Dip

Fresh Tortilla Chips and Salsa

Sliced Vegetables and Hummus

Sliced Fruit and Yogurt Dip

Soft Pretzels with Mustard and Cheese Sauce

Assorted Sodas and Bottled Water

\$10.95 per Person

7th INNING STRETCH

Soft Pretzels with Mustard and Cheese Sauce

Freshly Made Popcorn

Cracker Jacks

Variety Pack Peanuts

CheX Mix Packets

Assorted Sodas and Bottled Water

\$10.95 per Person

SIESTA FIESTA

Tri Color Tortilla Chips, Chili Con Queso Sauce,

Salsa and Guacamole Dip

Assorted Soda and Bottled Water

\$10.95 per Person

BEVERAGES

Coffee, Decaf Coffee, Assorted Hot Teas **\$32.95 per Gallon**

Hot Chocolate **\$23.95 per Gallon**

Iced Tea **\$19.95 per Gallon**

Lemonade **\$19.95 per Gallon**

Fruit Punch **\$19.95 per Gallon**

Apple Cider (Seasonal) **\$25.00 per Gallon**

Assorted Sodas **\$2.50 per Can**

Bottled Water **\$2.00 per Bottle**

Assorted Bottled Juices **\$2.75 per Bottle**

(Orange, Cranberry & Apple)

Milk **\$5.95 per Liter**

BREAKFAST AND SNACK SELECTIONS

Granola Bars **\$2.00 Each**

Assorted Yogurts **\$2.00 Each**

Whole Fresh Fruit **\$2.25 Each**

Assorted Candy Bars **\$2.50 Each**

Assorted Muffins **\$24.00 per Dozen**

Assorted Danish **\$24.00 per Dozen**

Bagels with Cream Cheese **\$24.00 per Dozen**

Fresh Baked Cookies **\$24.00 per Dozen**

Brownies with or without Nuts **\$24.00 per Dozen**

SNACKS

Caramel Popcorn **\$2.00 per Person**

Fresh Popped Popcorn **\$1.50 per Person**

Party Snack Mix **\$9.00 per Pound**

House Made Potato Chips with Dip **\$9.00 per Pound**

Soft Pretzels with Sauce **\$20.00 per Dozen**

Mixed Nuts **\$20.00 per Pound**

Table Snack Baskets **\$10.00 per Basket**

Mini Candy Bars **\$12.00 per Pound**

Assorted Candies **\$8.00 per Pound**

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CONTINENTAL BREAKFAST BUFFETS

PRESIDENTIAL CONTINENTAL

Fresh Fruit Display
Assorted Danish and Muffins
Assorted Yogurts
Selection of Bottled Juices, Colombian Coffees,
and Assorted Teas
\$10.95 per Person

JUMP START

Seasonal Fresh Fruit Bowl
Assorted Yogurts and Granola
Bagels and Cream Cheese
Selection of Bottled Juices, Colombian Coffee,
and Assorted Teas
\$9.95 per Person

PLATED BREAKFAST ENTREES

Maximum of 25 Guests

BEST OF THE PARK

Scrambled Eggs
Seasoned Breakfast Potatoes
Choice of One:
Bacon
Sausage Links
Turkey Bacon
Turkey Sausage
Choice of One:
Silver Dollar Pancakes
French Toast
Colombian Coffee and Assorted Teas
\$12.95 per Person

GRANDMA'S GRIDDLE

Choice of One:
Waffles
Thick Sliced French Toast
Pancakes
Choice of One:
Bacon
Sausage Link
Turkey Bacon
Turkey Sausage
Colombian Coffee and Assorted Teas
\$10.95 per Person

STEAK & EGGS

Sirloin Steak
Scrambled Eggs
Hash browns
Buttermilk Biscuits
Colombian Coffee and Assorted Teas
\$19.95 per Person

UP AND AT 'EM

Croissant Filled with Scrambled Eggs, American
Cheese, and Ham
Seasoned Breakfast Potatoes
Colombian Coffee and Assorted Teas
\$10.95 per Person

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BREAKFAST BUFFETS

Additional Fees May Apply if Minimum Buffet Numbers Are Not Met

GREAT BEGINNINGS

Minimum of 15 Guests

Whole Fruit
Scrambled Eggs
Seasoned Breakfast Potatoes

Choice of One:

Bacon, Sausage,
Turkey Bacon or Sausage
Yogurt Parfait with Granola
Orange and Cranberry Juices
Colombian Coffee and Assorted Teas

\$12.95 per Person

THE FARMHOUSE

Minimum of 25 Guests

Fresh Fruit
Scrambled Eggs
Seasoned Breakfast Potatoes
French Toast

Choice of Two:

Bacon, Sausage,
Turkey Bacon or Sausage
Assorted Oven Baked Breakfast Pastries
Yogurt Parfait with Granola
Orange and Cranberry Juices
Colombian Coffee and Assorted Teas

\$14.95 per Person

COUNTRYSIDE

Minimum of 25 Guests

Seasonal Sliced Fresh fruit
Scrambled Eggs
Seasoned Breakfast Potatoes

Choice of Two:

Bacon, Sausage,
Turkey Bacon or Sausage
Sausage Gravy and Buttermilk Biscuits
Yogurt Parfait with Granola
Orange and Cranberry Juices
Colombian Coffees and Assorted Teas

\$14.95 per Person

BREAKFAST YOUR WAY

Minimum of 15 Guests

Choose Two:

Scrambled Eggs
French Toast
Sausage Gravy and Butter Milk Biscuits
Vegetable Quiche
Bacon and Cheddar Cheese Quiche

Choose Two:

Bacon
Turkey Bacon
Sausage Links
Turkey Sausage

Choose One:

Grits
Shredded Hash Brown
Home Fries

Choose Two:

Apple Streusel
Yogurt Parfait with Granola
Muffins
Danish
Sliced Fruit
Oatmeal
Cereal and Milk

Orange and Cranberry Juices, Colombian Coffees
and Assorted Teas

\$15.95 per Person

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SANDWICHES AND SALADS

All Sandwiches Include Side Salad and your choice of Creamy Coleslaw, Home-Style Potato Salad or Potato Chips, Iced Tea and Lemonade

THE CROISSANT-WICH

Choose One:

- Smoked Turkey and Provolone
- Turkey, Bacon and Pepper Jack
- Ham and Swiss
- Beef and Cheddar Cheese
- Chicken or Tuna Salad

Garnished with Leaf Lettuce, Sliced Tomato, and Onion

\$12.95 per Person

WATERLOO CHICKEN SALAD

Grilled Breast of Chicken on top of Chopped Romaine, Bacon Bits, Sweetened Craisins and Crumbled Bleu Cheese Tossed in our House Made Sweet and Sour Dressing Served with a Breadstick

\$12.95 per Person

THE DAGWOOD

Turkey Breast, Ham, and Pastrami with Lettuce, Tomato, Swiss and American Cheeses, Red Onion, Layered on a Hoagie Roll

\$12.95 per Person

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Parmesan Cheese and Croutons Tossed in a Creamy Caesar Dressing and Topped with a Grilled Chicken Breast Served with a Breadstick

\$12.95 per Person

TRIO SALAD PLATE

Made Fresh Daily our Chicken Salad, Tuna Salad, and Egg Salad

Served with Toasted Baguette Slices

\$10.95 Per Person

PLATED LUNCHES

Tossed Garden Salad, Rolls and Butter, Choice of One Dessert, Lemonade, and Iced Tea

FISH & CHIPS

Deep Fried Battered Cod Served with Potato Wedges and Creamy Cole Slaw (in place of salad)

\$15.95 per Person

LASAGNA

Choose One:

Vegetable or Meat Lasagna

- Vegetable
- Garlic Toast

\$15.95 per Person

Minimum of 10 Orders

PRIMAVERA

Sautéed Garden Vegetables with a Garlic infused Olive Oil Served with a Garlic Bread Stick

\$15.95 per Person

CHICKEN PARMESAN

Breast of Chicken Coated with Parmesan Cheese, Bread Crumbs and Herbs Sautéed and Served Over Pasta Marinara

\$16.95 per Person

BLACKENED CHICKEN

Pan-Seared Breast of Chicken with Blackened Seasoning served with Rice Pilaf Choice of One Vegetable

\$16.95 per Person

We gladly offer two or more entrees at an additional fee of \$2.50 per person for each additional entree. Some restrictions may apply. "Please note that all beef entrees are cooked to a medium temperature"

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LUNCH BUFFETS

THEMED LUNCH BUFFETS

Minimum of 25 Guests

All Buffets Include a Choice of Two Beverages: Lemonade, Iced Tea, or Coffee

OH-IO BUFFET

Pasta Salad
Potato Salad
Coleslaw

Choice of Two:

Ham
Turkey
Salami
Roast Beef
Lettuce, Tomato, Onion, Assorted
Sliced Cheeses, Mustard and
Mayonnaise, Assorted Breads,
Potato Chips
Cookies or Brownies

\$14.95 per Person

SOUP & SALAD BUFFET

Garden Salad Bar with Assorted
Toppings Salad Dressings and
toppings

Choice of Two:

Spinach Salad
Waterloo Salad
Caesar Salad
Coleslaw
Pesto Pasta Salad
Potato Salad

Choice of Two:

Meatless Chili
Chicken Noodle
Vegetable (Broth Base)
Baked Potato
Beef Vegetable
Italian Sausage and Cabbage
Garlic Tomato and Onion
Broccoli Cheese

Served with Dinner Rolls
Cookies or Brownies

\$14.50 per Person

SOME LIKE IT HOT

Choice of Two:

1/4 Pound Burger
Shredded BBQ Beef
Pulled Pork
Grilled Chicken Breast
Grilled Portabella Mushroom

Choice of Three:

Garden Salad with House Dressing
Waterloo Salad
Coleslaw
Pesto Pasta Salad
Tomato and Cucumber Salad
Fresh Fruit Salad

Buffet Accompaniments:

Soup Du Jour
Kettle Potato Chips
Pickle Spears
Cookies or Brownies

\$16.95 per Person

BAKED POTATO BAR

Baked Idaho Potatoes
Homemade Chili
Diced Turkey
Ham
Steamed Broccoli Florets
Bacon Bits
Shredded Cheddar
Sour Cream
Diced Onions
Salad Bar
Rolls and Butter
Cookies or Brownies

\$14.95 per Person

HEARTLAND PICNIC

Hamburger
Hot Dogs
Creamy Coleslaw
Home-Style Potato Salad
BBQ Baked Beans
Relish Tray
Assorted Buns
Condiments
Potato Chips
Cookies or Brownies

\$13.95 per Person

PIZZA PARLOR BUFFET

Choice of Three 2-Topping Pizzas
Italian Tossed Garden Salad
Garlic Bread Sticks
Cookies or Brownies

\$14.95 per Person

TACO BAR

Seasoned Beef
Fajita Chicken
Spanish Rice
Black Beans
Soft and Hard Shells
Shredded Lettuce
Diced Tomatoes
Diced Onions
Shredded Cheese
Sour Cream
Garden Salsa
Sopaipilla

\$14.95 per Person

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LUNCH BUFFETS AND BOX LUNCHES

BUILD YOUR OWN LUNCH BUFFET

Minimum of 25 Guests

All Lunch Buffets Include Rolls and Butter your choice of Two: Lemonade, Iced Tea or Coffee and Choice of a Dessert

One Entree, Two Salads, Two Sides **\$15.95 per Person**

Two Entrees, Two Salads, Two Sides **\$17.95 per Person**

Three Entrees, Three Salads, Three Sides **\$21.95 per Person**

SALADS

Garden Salad V, GF
 Spinach Salad with Strawberries
 and Candied Pecans V, GF
 Waterloo Salad
 Caesar Salad V
 Coleslaw V
 Potato Salad GF
 Fruit Salad VG, GF
 Pasta Salad V

ENTREES

Hamburgers
 Lemon Pepper Cod GF
 BBQ Chicken Breast GF
 Oven Roasted Chicken Breast GF
 Roast Beef Au Jus GF
 Roasted Turkey Breast GF
 Spaghetti and Meatballs
 Meatloaf with Brown Sugar Glaze
 Roasted Pork Loin GF
 Portabello Penne Pasta VG, GF

SIDES

Rice Pilaf VG, V, GF
 Oven Roasted Red Potatoes VG, GF
 Garlic Mashed Potatoes V, GF
 Traditional Mashed Potatoes
 with Gravy
 Baked Potato VG, GF
 Seasoned Potato Wedges
 Fresh Green Beans VG, GF
 Steamed Broccoli VG, GF
 Honey Glazed Carrots VG, GF
 Brussel Sprouts with
 Caramelized Onions and Bacon GF
 Buttered Corn V, GF
 Cornbread Stuffing
 Homemade Mac n' Cheese

V=Vegetarian, VG=Vegan, GF=Gluten-Free

BOXED LUNCHES

THE PREMIER BOX LUNCH

Choice of Two:

Pastrami with Swiss on Rye
 Grilled Chicken Breast topped with Balsamic Greens
 on Ciabatta
 Turkey Club on Sourdough Bread
 Italian Sub - Thinly Sliced Italian Meats with
 Tomatoes, Provolone and Banana Peppers
 Vegetable Wrap - Fresh Seasonal Vegetables Tossed
 in Italian Dressing on a Flour Tortilla
 Potato Chips or Sun Chips
 Whole Fresh Fruit
 Fresh Baked Cookie, Brownie, or Granola Bar
 Soda or Bottled Water
\$14.95 per Person

THE LUNCH BOX

Choice of Two:

Turkey
 Ham
 Roasted Vegetable
 Chicken Salad
 Tuna Salad
 Assorted Condiments
 Bag of Chips
 Whole Fresh Fruit
 Granola Bar
 Soda or Bottled Water
\$13.95 per Person

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PLATED DINNER ENTREES

Tossed Garden Salad, Choice of Vegetable, Choice of Potato, Rolls and Butter
Choice of Dessert, Choice of Two: Lemonade, Iced Tea or Coffee

STUFFED BREAST OF CHICKEN

Chicken Breast Stuffed with Cornbread, Ham and Swiss Cheese with Supreme Sauce.

\$20.95 per Person

OVEN ROASTED HALF CHICKEN GF

Oven Roasted Half Chicken Lightly Covered with a Rotisserie Style Seasoning.

\$21.95 per Person

HERB PORK MEDALLIONS GF

Tender Pork Medallions with a Bourbon Peach Relish.

\$21.95 per Person

SEAFOOD PASTA

Shrimp, Salmon, and Scallops in a Creamy Parmesan Cheese Sauce Atop a Bed of Cheese Ravioli.

\$21.95 per Person

ATLANTIC SALMON GF

Seared Salmon with a Bourbon Honey Glaze.

\$23.95 per Person

BOURSIN CHICKEN GF

Pan-Seared Airline Breast Stuffed with Boursin Cheese Sauce.

\$19.95 per Person

SIRLOIN STEAK GF

Tender 10-Ounce Strip Grilled and Seared with Cognac Mushroom Cream.

\$24.95 per Person

LAMB CHOPS GF

Seasoned with Mint and Topped with Raspberry Cabernet Coulis.

\$27.95 per Person

LOBSTER TAIL GF

Served with Butter and a Lemon Wedge.

Market Price

SURF & TURF GF

A marinated 6-ounce filet served with Large Pan-Seared Sea Scallops and a Lemon Beurre Blanc.

\$45.95 per Person

V=Vegetarian, VG=Vegan, GF=Gluten-Free

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BUILD YOUR OWN DINNER BUFFET

Minimum of 25 Guests

All Dinner Buffets Include Rolls and Butter, Choice of Dessert, Choice of Two Beverages: Lemonade, Iced Tea or Coffee

One Entree, One Salad, Two Sides **\$22.95 per Person**

Two Entrees, Two Salads, Two Sides **\$23.95 per Person**

Three Entrees, Three Salads, Three Sides **\$25.95 per Person**

SALADS

Garden Salad VG, GF
Spinach Salad with Strawberries
and Candied Pecans V
Waterloo Salad
Caesar Salad V
Coleslaw V
Pasta Salad V *
Sliced Fresh Fruits VG
Home-Style Potato Salad GF

ENTREES

Chicken Breast Supreme
Chicken Piccata GF
Portabella Penne Pasta VG
Sliced Roast Beef Au Jus GF
Blackened and Grilled Salmon GF
Meat or Vegetable Lasagna
Glazed Ham GF
Herb Roast Pork Loin
Grilled Chicken Breast GF
Chicken Marsala
Pot Roast GF
Stuffed Chicken Breast
Roasted Turkey Breast
with Gravy
Meatloaf with
Brown Sugar Glaze

SIDES

Rice Pilaf VG, GF
Wild Rice VG, GF
Oven Roasted Red Potatoes VG, GF
Garlic Mashed Potatoes
Mashed Potatoes with Gravy
Stuffing
Macaroni and Cheese
Baked Potato VG, GF
Au Gratin Potatoes
Baked Sweet Potatoes
Green Bean Casserole V
Fresh Green Beans VG, GF
Steamed Broccoli VG, GF
Honey Glazed Carrots VG, GF
Brussels Sprouts with
Caramelized Onions and Bacon
Buttered Corn V, GF
Grilled Asparagus VG, GF
Spanish Rice VG, GF

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*Available as Gluten Free

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DINNER THEME BUFFETS

All Buffets Including a Choice of Two Beverages: Lemonade, Iced Tea, or Coffee

MEXICAN FIESTA

Nachos—Choice of Nacho Cheese Sauce, Pico de Gallo, or Bean Dip

Choice of Two:

Tacos
Fajita Chicken
Paella
Beef Enchiladas
Chicken Enchiladas
Tamales

Includes:

Diced Tomatoes, Diced Onions,
Shredded Lettuce, Shredded
Cheese, Sour Cream and Salsa
Spanish Rice
Black Beans
Sopaipilla or Churros
\$21.95 per Person

THE GODFATHER

Penne Pasta with Choice of Alfredo or Marinara

Choice of Two:

Meat Lasagna
Vegetable Lasagna
Stuffed Shells
Chicken Cacciatore
Italian Sausage with Onions
and Peppers
Chicken Marsala

Choice of Two:

Antipasto Salad
Caesar Salad
Gouda Pasta Salad
Italian Salad

Served with Garlic Bread
Choice of One Dessert
\$24.95 per Person

ASIAN BUFFET

Choice of One:

Spring Rolls
Egg Rolls
Choice of Two:
Beef and Broccoli Stir Fry
Sesame Chicken
Pepper Steak
Ginger Beef
Teriyaki Chicken
General Taos's Chicken
Chop Suey

Choice of One:

Fried Rice
Pilaf White Rice

Choice of One:

Mixed Green Salad with Mandarins
and Toasted Almonds
Asian Cabbage
Asian Noodle Salad

Fortune Cookies
Choice of Dessert
\$21.95 per Person

CARVERS BUFFET

Choice of Two:

Herbed Roasted Pork Loin
Top Round of Beef Prime Rib
Oven Roasted Turkey Breast
Honey Glazed Ham
Choice of Two Vegetables
Choice of One Starch
Choice of Two Salads
Choice of One Dessert
Dinner Rolls and Butter

\$26.95 per Person

Carving fee of \$50 per 100 applies

SOUTHERN BELL

Choice of Two:

Country Fried Steak
Fried Chicken
Fish Fry
Oven Roasted Herb Chicken
Shrimp and Grits
BBQ Chicken

Choice of One:

Fried Cabbage
Jambalaya Rice
Black Eyed Peas
Collard Greens
Hopping John
Corn Pudding

Choice of One:

Mashed Potatoes
Sweet Potatoes
Fried Potatoes
Choice of One:
Corn Bread
Corn Muffins
Choice of One Dessert
\$21.95 per Person

Minimum of 25 Guests

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BACK WOODS BBQ

Minimum of 25 Guests

Grill Chef Fee of \$50.00 Required on All Outdoor Cookouts

COOKOUT BUFFETS

Hot Dogs and Hamburgers	\$16.95 per Person
Hamburgers and Grilled Breasts of Chicken	\$19.95 per Person
BBQ Chicken and BBQ Pork Ribs	\$25.95 per Person
Grilled Rib Eye Steak	\$31.95 per Person
New York Strip Steak	\$31.95 per Person
Hog Roast <i>(Minimum 50 people for Hog Roast)</i>	Market Price

BUFFET INCLUDES

Home-Style Potato Salad
Creamy Coleslaw
Marinated Vegetable Salad
BBQ Baked Beans
Potato Wedges
Buttered Corn on the Cob
Watermelon Slices
Cookies or Brownies

Choice of Two: Lemonade, Iced Tea or Coffee

Location Subject to Change at Lodge's Discretion Based on Anticipated Weather and Temperature Forecast.

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BANQUET OPTIONS

SALADS

Garden Salad
Caesar Salad
Cole Slaw
Waterloo Salad
Spinach Salad
Fruit Salad
Potato Salad

SOUPS

Tomato Basil
Chicken Noodle
Broccoli Cheddar
Vegetable Beef
Chili
Meatless Chili
French Onion
Italian Sausage and
Cabbage
Beer Cheese
Baked Potato
Vegetable (Broth Base)
Ham and Bean

VEGETABLES

Green Bean Casserole
Fresh Green Beans
Steamed Broccoli
Honey Glazed Carrots
Brussel Sprouts with
Carmelized Onions
and Bacon
Buttered Corn

STARCHES

Rice Pilaf
Oven Roasted Red
Potatoes
Baked Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Baked Sweet Potatoes
Scalloped Potatoes
Seasoned Potato Wedges
Wild Rice
Traditional Mashed
Potatoes with Gravy
Homemade Mac n' Cheese
Cornbread Stuffing

DESSERTS

Tiramisu
Chocolate Cake
German Chocolate Cake
Carrot Cake
Red Velvet Cake
Petite Fours
Cheese Cake
Apple Pie
Cherry Pie
Pecan Pie

Apple Cobbler
Cherry Cobbler
Pumpkin Pie
Coconut Cream Pie
Lemon meringue Pie
Chocolate Cream Pie
Chocolate or Vanilla Ice Cream
Assorted Cookies
Brownies
Churros

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BANQUET OPTIONS

The following options are to help you with special diets.
Please choose one option for each category for your group.

In an effort to bring everyone together, the options below will be included with the main course minus the meat, gluten, etc.

VEGETARIAN OPTIONS

Loaded Baked Potato
Grilled Vegetable Wrap
Small Veggie Pizza
Black Bean Burger
Beans and Rice
Pasta Primavera
Cheese & Spinach Stuffed Portabella
Black Bean Chili (10 person Minimum)
Vegetable Stir Fry

VEGAN OPTIONS

Veggie Wrap
Zucchini Pasta Primavera
Choice of Salad from the Salad List
Spinach Stuffed Portabella
Vegetable Stir Fry

GLUTEN FREE

Pasta Marinara
Cheese & Spinach Stuffed Portabella
Chicken Breast with a White Wine Butter Sauce
Vegetable Stir Fry

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HORS D'OEUVRES

Sold in 50 Piece Units

Tomato and Bruschetta Crostini V
\$80.00

Party Spirals
\$80.00

Meatballs GF
BBQ, Swedish or Sweet and Sour Sauce
\$80.00

Buffalo Wings with Celery and Bleu Cheese
BBQ, Mild, Hot or Teriyaki
\$120.00

Quiche Tartlets V
\$80.00

Pork and Vegetable Pot Stickers
\$85.00

Vegetable Spring Rolls
Served with a Sweet and Sour Sauce
\$85.00

Sausage Stuffed Mushroom Caps GF
\$175.00

Crab Stuffed Mushroom Caps V
\$140.00

Bacon Wrapped Scallops GF
\$150.00

Shrimp Cocktail GF
\$150.00

HORS D'OEUVRES DISPLAY

Serves 25 Guests

CHEESE AND CRACKER DISPLAY

An Assortment of Selected Domestic Cheeses Garnished with Fruit and Crackers
\$75.00

VEGETABLE DISPLAY

An Assortment of Fresh Vegetable and House-Made Dipping Sauce
\$75.00

ARTICHOKE AND SPINACH DIP

Creamy Artichoke and Spinach Dip Served with Toasted Pita Bread
\$75.00

SMOKED SALMON DISPLAY

Smoked Salmon Served with Red Onion, Hard Cooked Egg, Capers and Toasted Baguettes
\$100.00

AN ITALIAN DISPLAY

Prosciutto, Salami, Capicola Pepperoni, Provolone Pepperoncini, Roasted Red Peppers with Assorted Olives Served with Toasted Baguette
\$85.00

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CHILDREN'S PLATED MEALS

Available for Children 12 and Under

Choice of:

Applesauce or Tossed Greens

Choice of:

Milk, Soda, or Lemonade

Choice of One:

2 Large Chicken Tenders Fried Golden Brown. Served with French Fries

Grilled Hamburger or Cheeseburger. Served with French fries

Spaghetti Topped with a Marinara Sauce. Served with Roll and Butter

Macaroni and Cheese. Served with Roll and Butter

\$9.95 per Child

Served with a Popsicle for Dessert

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BANQUET BEVERAGE OPTIONS

OPTION # 1 HOST BAR

Charged by the Drink to Master Account
 Includes Mixers and Garnishes

Choice Of Brand:

House Brands	\$4.75
Call Brands	\$5.50
Premium Brands	\$6.50 - 12.00
Enhance Your Event with Cordials	\$5.50

Bar Includes:

House Wines	\$5.00
Domestic Beers	\$3.25 - \$5.00
Imported Beers	\$5.00 - \$9.00
Assorted Sodas	\$2.50

OPTION # 2 CASH BAR

Prices Include Tax
 Charged by the Drink
 Includes Mixers and Garnishes

Choice of Brand:

House Brands	\$5.00
Call Brands	\$6.50
Premium Brands	\$6.50 - \$12.00
Enhance Your Event with Cordials	\$6.00

Bar Includes:

House Wines	\$5.25
Domestic Beers	\$3.25 - \$5.00
Imported Beers	\$5.00 - \$6.00
Assorted Sodas	\$2.50

SPARKLING FRUIT PUNCH

With Sliced Seasonal Fruit (Non-Alcoholic)
\$35.00 per Gallon

MIMOSA

Icy Cold Mixture of Champagne and Orange Juice
\$65.00 per Gallon

CHAMPAGNE PUNCH

With Sliced Seasonal Fruit
\$50.00 per Gallon

Please consult with your Sales Manager for our current list of available wines and prices

BAR FEE: A bartender fee applies on each bar option and for each bar. Fees are \$30 per bar, per hour for a minimum of 3 hours.

Deer Creek is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.
 Guarantees Must be Provided 72 Hours Prior to the Function.