



## **Banquet Menus**

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*Printed menu pricing is subject to change up to 30 days prior to event date without notice; however, all contracted pricing will be honored.*



## Beverages and Snacks

### Beverage Selections

Hot Chocolate	\$24.95 per gallon
Hot Cider	\$24.95 per gallon
Regular and Decaffeinated Coffee	\$24.95 per gallon
Fruit Juice Punch	\$24.95 per gallon
Arbor Day Farm Apple Cider	\$19.95 per gallon
Arbor Day Farm Cherry Cider	\$19.95 per gallon
Brewed Iced Tea with Lemon	\$18.95 per gallon
Freshly Brewed Lemonade	\$18.95 per gallon
Assorted Fruit Juice	\$9.95 per carafe
Milk	\$9.95 per carafe
Bottled Water	\$1.75 per bottle
Soda	\$1.75 per can
Hot Tea Assortment	\$1.50 per tea bag

### Snacks

Assorted Pastries	\$20.95 per dozen
Bagels	
with Cream Cheese, Butter & Preserves	\$24.95 per dozen
Assorted Jumbo Muffins	\$20.95 per dozen
Assorted Cookies	\$14.95 per dozen
Brownies	\$20.95 per dozen
Gourmet Dessert Bars	\$20.95 per dozen
S'mores	\$4.95 per person
S'mores with Bottled Water	\$6.95 per person
Caramel Apples without Nuts	\$3.00 each
Caramel Apples with Nuts	\$3.95 each
Diced Seasonal Fruit	\$3.50 per person
Candy/Granola Bars	\$1.25 each
Packaged Snacks	\$1.25 each



*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*

## **Cash /Host Bar Prices**

Call Brands	\$ 3.75
Premium Brands	\$ 4.75
Top Shelf Brands	\$ 5.75
Domestic Beer	\$ 2.75
Imported Beer	\$ 3.75
Wine Coolers	\$ 3.75
House Wine by Glass	\$ 5.00
Soft Drinks by Glass	\$ 1.75
Juice by Glass (apple cider)	\$ 1.95

### **KEGS OF BEER**

Budweiser, Bud Light, Miller Lite, Michelob Light, Coors Light	\$ 200.00
Sam Adams, Boulevard Wheat, Fat Tire	\$ 250.00

Kegs are 15.5 gallon. Will serve 115 16oz. glasses.

Kegs sold as whole units only.

### **Cash/Host Bar**

\$250.00 per bar cash/host bar minimum (excluding service charge and applicable taxes); includes the service of one bartender.

Self-serve Beer and Wine Bar; Set-up fee is \$45.00 per bar plus applicable tax.

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*

*Host Bar(s) are subject to an 18% service charge and applicable sales tax.*

*Cash Bar(s) are subject to applicable sales tax.*

*If the minimum of a cash/host bar is not met, the organization will be responsible for the difference.*



## Wine List

### White Wines of Arbor Day Farm

*Made with the finest grapes from our orchard*

Arbor Day Farm Vignoles \$6/glass \$30/bottle

Arbor Day Farm LaCross \$6/glass \$30/bottle

Arbor Day Farm Reserve \$6/glass \$30/bottle

### White Wines by the Bottle

Delicato Family, Chardonnay \$19.00

*Lush tropical fruit with buttery undertones*

Napa Ridge, Chardonnay \$27.00

*Rich body with pineapple, fig, and a hint of vanilla*

Chateau Ste. Michelle, Riesling \$27.00

*Ripe peach, crisp apple, and zesty grapefruit*

Forest Glen, Pinot Grigio \$26.00

*Apricot and pear with hints of honey*

Delicato Family, White Zinfandel \$17.00

*Light and crisp with strawberry-kivi flavors*

Kendall-Jackson, Sauvignon Blanc \$28.00

*Melon, fig and pear balanced with soft herbal nuances*

Rosemont Diamond, Chardonnay \$23.00

*Fig, pear and pineapple flavors with a shading of spice*

B&G, Vouvray \$25.00

*Mellow fruit flavors with floral aromas*

Beringer, White Zinfandel \$20.00

*Vibrant fruit flavors with a silky, creamy texture*

Michelsberg, Riesling \$21.00

*Sweet, with intense honey flavors and green apples*

### White Wines by the Glass

Rosemont Diamond, Chardonnay \$7.00

House Chardonnay \$5.00

B&G, Vouvray \$7.00

Forest Glen, Pinot Grigio \$6.00

Delicato Family, White Zinfandel \$4.00

### Red Wines of Arbor Day Farm

*Made with the finest grapes from our orchard*

Arbor Day Farm DeChaunac \$6/glass \$30/bottle

Arbor Day Farm Chambourcin \$6/glass \$30/bottle

### Red Wines by the Bottle

Robert Mondavi, Merlot \$25.00

*Cherry and blackberry with warm, fragrant spices*

Napa Ridge, Pinot Noir \$29.00

*Cherries, raspberries and a touch of spice*

Beringer Stone, Carbernet Sauvignon \$25.00

*Layers of currant, blueberry, clove and tobacco*

Indigo Hills, Merlot \$37.00

*Bursting with rich blackberry and sweet vanilla*

Gallo of Sonoma, Cabernet Sauvignon \$39.00

*Oak-aged with flavors of black cherries, currant and spices*

Rosemont Diamond, Shiraz \$28.00

*Black cherry flavors, warm, spicy, vanilla-scented oak*

Franciscan Oakville, Cabernet Sauvignon \$57.00

*Toasty oak with ripe cherry and a soft texture*

Clos du Bois, Merlot \$40.00

*Spice flavors with a dose of toasty, buttery oak*

Concha y Toro, Merlot \$21.00

*Spicy with currant and raspberry aromas*

William Hill, Merlot \$44.00

*Lively currant, black cherry and herb flavors*

### Red Wines by the Glass

Napa Ridge, Pinot Noir \$7.25

Rosemont Diamond, Shiraz \$7.00

House Cabernet Sauvignon \$5.00

Concha y Toro, Merlot \$6.00

Clos du Bois, Merlot \$11.00

House Merlot \$5.00

St. Francis, Red Zinfandel \$7.50



**LIED LODGE**  
& CONFERENCE CENTER  
**Arbor Day Farm**

**Plated Breakfast**

**Silver Maple** \$7.95++  
Scrambled eggs, breakfast potatoes, warm mini croissant and choice of bacon, sausage links or ham.

**Honey Locust** \$6.95++  
Four thick slices of Texas toast, warm maple syrup, cup of fresh seasonal fruit, choice of bacon, sausage links, or ham.

**Ponderosa Pine** \$7.95++  
Egg and potato casserole served with broccoli, bell peppers, tomatoes, mushrooms, and cheddar cheese along with a warm mini croissant.

**Red Oak** \$6.95++  
A warm flaky croissant stuffed with scrambled eggs, cheddar cheese and a slice of country ham. Served with a cup of fresh seasonal fruit.

*All plated breakfast menus come with a pot of coffee and carafe of orange juice per table.  
Additional beverages, with pricing, are found on the beverage and snacks menu.  
There will be a charge of \$50.00 for each additional entrée to groups ordering more than one entrée.  
All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**LIED LODGE**  
& CONFERENCE CENTER  
**Arbor Day Farm**  
**Breakfast Buffet**

**Sequoia** \$10.95++

Diced fresh fruit, cereals, yogurt, Danishes, scrambled eggs, breakfast potatoes, biscuits and country gravy, French toast and warm maple syrup, and choice of bacon, sausage links or ham.

**Cedar** \$12.95++

Scrambled eggs, breakfast potatoes, ham and sausage links, Belgian waffles and French toast with warm maple syrup, diced fresh fruit, cereals, yogurt, and Danishes.

**Continental** \$6.95++

Assorted muffins, Danishes, diced fresh fruit, yogurt, cereals, bagels and English muffins, jellies and cream cheese.

*A minimum of 25 people is required for buffet.*

*All Buffets replenished for 1 hour, additional charge for each additional 30 minutes.*

*All plated breakfast menus come with a pot of coffee and carafe of orange juice per table.*

*Additional beverages, with pricing, are found on the beverage and snacks menu.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**LIED LODGE**  
CONFERENCE CENTER  
**Arbor Day Farm**

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**Plated Light Lunch**

**Heart Healthy Chicken**

\$9.95++

A grilled boneless marinated breast of chicken served with wild rice and steamed vegetable medley.

**Apple Chicken Croissant**

\$8.95++

An Arbor Day Farm favorite, a blend of diced chicken, apples, ginger, onions, and mayonnaise served with chips and a pickle spear.

**Grilled Chicken Caesar Salad**

\$9.95++

A classic mix of romaine lettuce, croutons, Romano cheese, and tangy Caesar dressing topped with a grilled breast of chicken.

*Meals include dinner roll, coffee and tea*

*There will be a charge of \$50.00 for each additional entrée to groups ordering more than one entrée.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*

**Deli Box Lunch**

\$9.95++

Ham, roast beef, turkey & Swiss cheese on whole wheat bread served with chips, apple, pasta salad, and cookie.

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**Plated Lunch  
Vegetarian Choices**

**Tortellini Primavera** \$11.95++

Cheese filled tortellini topped with steamed vegetable medley in a roasted red pepper sauce.

**Vegetable Lasagna** \$10.95++

Eggplant, zucchini, carrots, and broccoli layered with pasta and a creamy Alfredo sauce served with a garlic breadstick.

**Baked Eggplant** \$9.95++

Grilled slices of fresh eggplant smothered in roasted red pepper sauce and Romano cheese served with wild rice.

**Grilled Portabella Mushroom** \$9.95++

A marinated and grilled portabella mushroom accompanied by steamed vegetable medley.

*Entrees include garden salad, Chef's choice vegetable, dessert, dinner roll, coffee and tea  
There will be a charge of \$50.00 for each additional entrée to groups ordering more than one entrée.  
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**LIED LODGE**  
CONFERENCE CENTER  
**Arbor Day Farm**

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**Plated Lunch**

**Chicken Cordon Bleu** \$13.95++

A 4 oz. boneless breast of chicken stuffed with ham and Swiss cheese. Breaded and topped with a Dijon cream sauce served with wild rice.

**Baked Lasagna** \$11.95++

Lasagna baked with a zesty marinara sauce, topped with mozzarella cheese served with a garlic breadstick.

**Slow Roasted Pork Loin** \$13.95++

Tender slices of pork loin, cornbread stuffing and mushrooms au vin rouge.

**Beef Stroganoff** \$11.95++

Tender pieces of beef in a hearty brown sauce with sour cream and mushrooms served over herbed pasta.

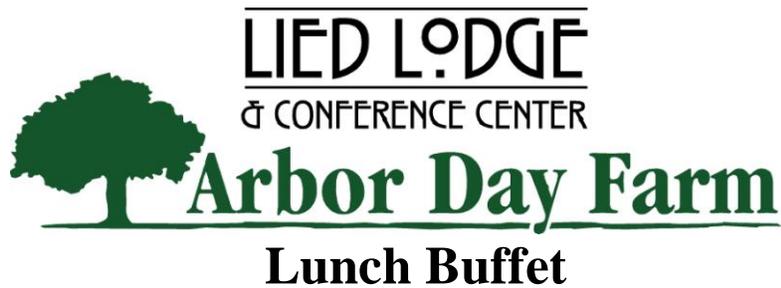
**Grilled Breast of Chicken** \$13.95++

A 6 oz. boneless breast of chicken topped with your choice of one sauce: Honey pecan, marsala cream, honey mustard, or chasseur sauce served with parsley red potatoes.

**Grilled Chicken Alfredo** \$12.95++

Fettuccine tossed with creamy Alfredo sauce and topped with a grilled breast of chicken.

*Entrees include garden salad, Chef's choice vegetable, dessert, dinner roll, coffee and tea.  
There will be a charge of \$50.00 for each additional entrée to groups ordering more than one entrée.  
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**LIED LODGE**  
CONFERENCE CENTER  
**Arbor Day Farm**  
**Lunch Buffet**

**The Classic Sandwich**

\$12.95++

Sliced roast beef, ham and turkey. Assorted breads, sliced cheeses. Pasta salad, chilled pea salad, and potato chips. Lettuce and tomato tray with pickle spears and slices red onions with mayonnaise and mustard.

Served with chocolate éclairs and mini cheesecake.

**The Executive**

\$14.95++

Mixed greens salad bar with 3-dressings, croutons, black olives, and sunflower seeds. Beef stroganoff with herb seasoned pasta, grilled chicken breast with honey pecan sauce served with Napoli vegetables, dinner rolls.

Strawberry shortcake and New York Style cheesecake.

**The Italian**

\$13.95++

Pasta salad and three bean salad. Linguini and penne past with Alfredo and marinara sauce served with Italian sausage, sautéed vegetable medley and garlic breadsticks.

Served with sticky pecan cheesecake and chocolate éclairs.

**The Tex Mex**

\$13.95++

Spanish rice, refried beans, fiesta corn. Chicken fajitas, cheese enchiladas, flour tortillas, salsa, guacamole, sour cream.

Cinnamon tortilla apple crisp.

**The Home Style**

\$12.95++

Mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds.

Chicken fried steak and meatloaf severed with whipped potatoes with white gravy, O'Brien corn and dinner roll.

Served with apple pie and strawberry shortcake.

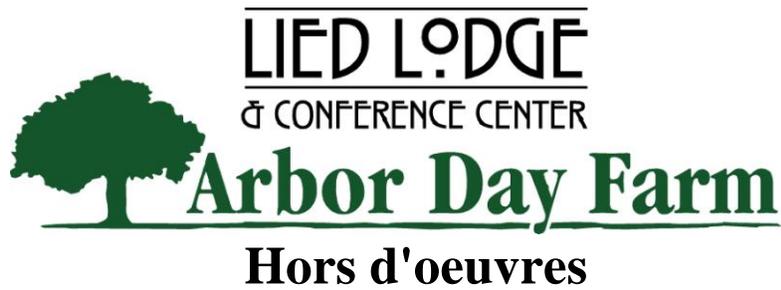
*A minimum of 25 people is required for buffet.*

*All Buffets replenished for 1 hour, additional charge for each additional 30 minutes.*

*All buffet menus come with a pot of coffee and a carafe of iced tea per table.*

*Additional beverages, with pricing, are found on the beverage and snacks menu.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax*



**LIED LODGE**  
 & CONFERENCE CENTER  
**Arbor Day Farm**  
**Hors d'oeuvres**

**Hot Hors d'oeuvres**

(Priced per 50 pieces)

Grilled Chicken Quesadillas with Pico de Gillo, Guacamole & Sour Cream	\$ 75.00
Miniature Beef Wellingtons with Mushroom Ragout	\$100.00
Curried Chicken Satay with Spicy Peanut Dressing	\$ 75.00
Swedish Meatballs	\$ 45.00
Coconut Shrimp with Honey Mustard Dip	\$ 85.00
Buffalo Wings with Celery and Bleu Cheese Dip	\$ 70.00
Breaded Mushrooms with Honey Mustard Dip	\$ 40.00
Egg Rolls with Sweet and Sour Sauce	\$ 50.00
Barbequed Meatballs	\$ 45.00
Chicken Drummettes	\$ 70.00
Stuffed Jalapeno Peppers	\$ 40.00
Mini Quiche (assorted) with Hollandaise Sauce	\$ 55.00
Bacon Wrapped Scallops	\$ 90.00
Rumaki	\$ 60.00
Cheese and Bacon Stuffed Potato Skins with Sour Cream	\$ 65.00
Crab Cakes with Roasted Red Pepper Sauce	\$115.00
Sweet and Sour Meatballs	\$ 45.00
Mini Reuben's	\$ 50.00

**Carving Station**

Carving Station is served with fresh silver dollar rolls, assorted mustards and mayonnaise.

Carved Inside Round of Beef (serves 75 people)	\$150.00 (plus carver fee)
Sliced New York Strip (serves 50 people)	\$110.00 (no carver fee)

*Carver Fee \$35.00 per carving station plus applicable tax..*  
*One order of the Hors d'oeuvres should serve up to 15 people unless specified.*  
*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## Hors d'oeuvres

### Cold Hors d'oeuvres

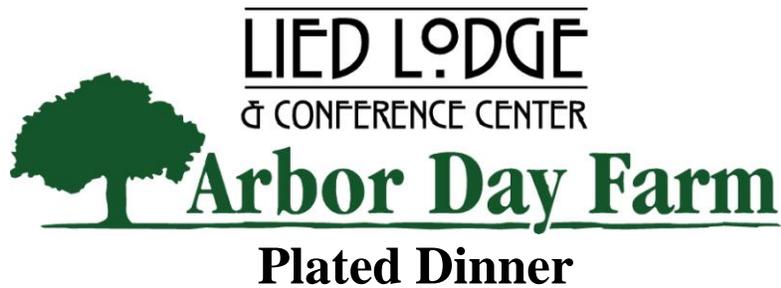
Cilantro Lime Marinated Shrimp and Scallop Martinis (50 pieces)	\$250.00
Grilled Tomato and Sweet Onion Bruschetta (50 pieces)	\$ 50.00
Drunken Fruit Kabobs with Melon Liquor and Fresh Mint (50 pieces)	\$ 75.00
Iced Cocktail Shrimp with Cocktail Sauce (50 pieces)	\$125.00
Chilled Snow Crab Claws with Cocktail Sauce (50 pieces)	\$225.00
Gravlox	\$175.00
Served with Capers, Chopped Egg, Diced Red Onion, Crackers (1 side Salmon)	
Smoked Salmon	\$175.00
Severed with Capers, Chopped Egg, Diced Red Onion, Crackers (1 side Salmon)	
Mini Apple Chicken Croissants (50 pieces)	\$ 75.00
Small Domestic Cheese Tray (Serves up to 25 people)	\$ 55.00
Large Domestic Cheese Tray (Serves up to 50 people)	\$ 95.00
Small Vegetable Crudite Tray with Dip (Serves up to 25 people)	\$ 45.00
Large Vegetable Crudite Tray with Dip (Serves up to 50 people)	\$ 80.00
Small Seasonal Fruit Tray (Serves up to 25 people)	\$ 50.00
Large Seasonal Fruit Tray (Serves up to 50 people)	\$ 85.00
Cracker Tray (Serves up to 25 people)	\$ 15.00

### Dry Snacks

(Serves up to 25 people)

Chips and Salsa	\$18.00
Chex Mix	\$18.00
Peanuts/Mixed Nuts	\$12.50
Pretzels	\$10.00

*One order of the Hors d'oeuvres should serve up to 15 people unless specified.  
All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**LIED LODGE**  
& CONFERENCE CENTER  
**Arbor Day Farm**  
**Plated Dinner**

**Prime Rib of Beef** \$20.95++

Grain fed Midwestern prime rib, ten ounces, slow roasted, served with baked potato.

**New York Strip** \$25.95++

A tender 12 oz. cut of New York strip steak, char-broiled and served with oven roasted potatoes.

**Sliced Roast Strip Loin** (Minimum of 10 people) \$22.95++

Slow roasted and carved. Served with a cognac mushroom sauce and bacon horseradish duchess potatoes.

**Slow Roasted Pork Loin** \$17.95++

Tender slices of pork loin topped with apple chutney and served with cornbread stuffing.

**Chicken Princess** \$19.95++

Char-broiled 8 oz. boneless breast of chicken topped with fresh asparagus and a Chablis cream sauce served with wild rice.

**Chicken Chasseur** \$17.95++

Char-broiled 8 oz. boneless breast of chicken topped with a sauce of au vin rouge, mushrooms, tomatoes and brandy served with parsley red potatoes.

**Chicken Cordon Bleu** \$17.95++

A 7 oz. boneless breast of chicken stuffed with ham and Swiss cheese. Breaded and topped with a Dijon cream sauce served with wild rice.

**Spicy Sweet Salmon** \$19.95++

Fresh Atlantic salmon filet crusted and sautéed with spicy sweet seasoning finished with honey mustard and served with haricot trio.

*Entrees include garden salad, dinner roll, Chef's choice vegetable, dessert, coffee and iced tea  
There will be a charge of \$50.00 for each additional entree to groups ordering more than one entrée.  
All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**LIED LODGE**  
& CONFERENCE CENTER  
**Arbor Day Farm**  
**Plated Vegetarian Dinner**

**Grilled Portabella Mushroom and Potato Cakes** \$12.95++

A grilled portabella mushroom marinated in balsamic vinegar, ale and herbs.  
Served atop crispy potato cakes with cream.

**Spinach and Grilled Harvest Vegetable Fettuccine** \$13.95++

Fresh spinach and grilled vegetables sautéed in olive oil with garlic and fresh basil  
served with roasted red pepper sauce on a bed of fettuccine pasta.

**Tortellini Primavera** \$13.95++

Cheese filled tortellini topped with steamed vegetable medley in a roasted red  
pepper sauce.

**Baked Eggplant** \$11.95++

Grilled slices of fresh eggplant smothered in roasted red pepper sauce and Romano  
cheese.

**Pesto Shrimp & Portabella Scampi** \$17.95++

Shrimp sautéed with portabella mushrooms, garlic, tomatoes, pesto and white  
wine tossed with penne pasta and Romano.

*Entrees include garden salad, dinner roll, Chef's choice vegetable, dessert, coffee and tea.  
There will be a charge of \$50 for each additional entree to groups ordering more than one entrée.  
All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## **Children Plated Dinner**

**Ages 4 – 11**

**All entrees are \$9.95++**

Grilled Chicken Breast with Wild Rice

Macaroni and Cheese with Vegetable (same as adults)

Chicken Strips with French Fries

Hamburger and French Fries

Cheeseburger and French Fries

*All above items will start with applesauce (during the salad course)*

*All children will receive the same dessert as the adults.*

*Children's beverage choice is included in menu price.*

*There will be a charge for each additional entree to groups ordering more than one children's entrée.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## Prime Rib Dinner Buffet

(A minimum of 25 people is required for buffets)

### **The Prime Buffet #1** \$21.95++

Carved slow roasted prime rib, chicken marsala, baked potatoes with butter and sour cream, and napoli vegetables. Served with strawberry shortcake.

### **The Prime Buffet #2** \$21.95++

Carved slow roasted prime rib, roasted pork loin with au vin rouge and cornbread stuffing. Served with garlic dill red potatoes, green beans amandine. Served with lemon meringue pie.

### **The Prime Buffet #3** \$23.95++

Carved slow roasted prime rib, chicken cacciatori, baked ham, rice pilaf, and honey glazed carrots. Served with apple pie.

### **The Prime Buffet #4** \$25.95++

Carved slow roasted prime rib, chicken estragon, seafood newburg, tomato basic fettuccine, wild rice, and broccoli a la polonaise. Served with caramel apple cheesecake.

*Buffet include mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds, dinner roll, Chef's choice vegetable, dessert, coffee and tea.*

*All buffets have a carver fee \$35.00*

*Substitutes for Slow Roasted Prime Rib: Roasted Strip Loin, add \$3.00 per person or Beef Tenderloin, add \$5.00 per person*

*All buffets replenished for 1 hour, additional charge of \$30.00 for each additional 30 minutes.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## **Dinner Buffet**

(A minimum of 25 people is required for buffets)

### **The Italian**

\$18.95++

Mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds, and roll with butter. Pasta salad and three bean salad. Linguini and penne pastas, Alfredo sauce along with marinara sauce. Italian sausage and chicken parmesan, sautéed vegetables and garlic breadsticks.

Served with sticky pecan cheesecake and chocolate éclairs.

### **The Tex Mex**

\$18.95++

Spanish rice, refried beans, fiesta corn. Chicken and beef fajitas, and cheese enchiladas, flour tortillas, chips, salsa, guacamole, sour cream.

Served with cinnamon tortilla apple crisp.

### **The Western**

\$18.95++

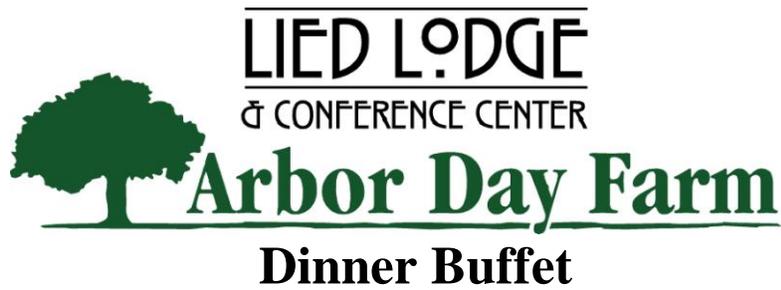
Cole slaw, potato salad, baked beans, new potatoes, corn on the cob, cornbread, fried chicken, barbecue ribs.

Served with hot apple cobbler.

*All Buffets include coffee and tea.*

*All buffets replenished for 1 hour additional charge of \$30.00 for each additional 30 minutes.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



**LIED LODGE**  
& CONFERENCE CENTER  
**Arbor Day Farm**

**Dinner Buffet**

(A minimum of 25 people is required for buffets)

**The Chairman** \$19.95++

Tossed Caesar salad, fresh spinach salad along with hot bacon dressing, and dinner rolls. Slow roasted pork loin with au vin rouge and wild mushroom white bean ragout. Grilled boneless breast of chicken with a Belgian sauce of Dijon cream, artichoke hearts and mushrooms. Served with broccoli 'a la polonaise, Served with caramel apple cheese cake, and strawberry shortcake.

**The Home Style** \$17.95++

Mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds. Chicken fried steak and barbeque brisket, baked beans, whipped potatoes with brown gravy, O'Brien corn and rolls with butter. Served with apple pie and strawberry shortcake.

**The Traditional** \$17.95++

Mixed Greens salad bar with 3-dressings, croutons, black olives, sunflower seeds, dinner rolls. Baked ham and oven roasted chicken served with parsley red potatoes along with green bean amandine. Served with strawberry shortcake and mini cheesecake.

*All Buffets include coffee and tea.*

*All buffets replenished for 1 hour, additional charge of \$30.00 for each additional 30 minutes.  
All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## Grill Out Menu

(Minimum of 25 people is required for our grill out menu)

- The Home Style** \$17.95++  
Mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds, and rolls. Fried chicken, barbeque brisket, baked beans, whipped potatoes, brown gravy, and O'Brien corn. Served with apple pie.
- The Western** \$18.95++  
Cole slaw, potato salad, baked beans, new potatoes, corn on the cob, Corn bread, fried chicken, and barbequed ribs. Served with apple pie.
- Grilled Burgers and Brats** \$15.95++  
Potato salad, cole slaw, baked beans, potato chips, and relish tray with dip. Grilled hamburgers and bratwurst. Swiss and American cheese, lettuce, tomato and sliced red onion tray, condiments. Served with strawberry shortcake.
- Grilled Chicken and Portabella Mushrooms** \$17.95++  
Pasta salad, cottage cheese, corn on the cob, potato chips, and relish tray with dip. Grilled boneless breast of chicken and marinated portabella mushrooms. Swiss and American Cheese, lettuce, tomato and sliced red onion tray. Served with lemon meringue pie.
- Steak and Chicken Grill** \$24.95++  
Tossed Caesar salad, cole slaw, rolls, corn on the cob, green beans, parsley red potatoes. Grilled 10 oz. ribeye steak and a 4 oz. marinated boneless breast of chicken. Served with apple pie.
- Filet and Seafood Grill** \$31.95++  
Tossed Caesar salad, pasta salad, rolls. Marinated stir fry vegetables, garlic dill red potatoes and wild rice. Grilled 5 oz. filet and shrimp kabobs. Shrimp is served with teriyaki glaze. Served with sticky pecan cheesecake with melba sauce.

*If you wish to add grilled portabella mushrooms to a grill out menu,  
there will be an additional charge of \$3.00 per person.*

*Grill charges: \$75.00 per grill. One grill will handle 50 people.*

*All Grill Out menus include coffee and tea.*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*



## **Dessert Receptions**

### **Cheesecake Indulgence**

Candy Bar  
Caramel Apple  
Espresso  
Hot Fudge  
Pumpkin  
Black Forest  
Raspberry Swirl  
New York Style

*Select any 4 flavors to create your own cheesecake bar  
Includes – strawberry sauce, chocolate sauce, whip topping, and pecans.  
\$6.50 per person*

### **Cheesecake Mini Bar**

New York Style  
Raspberry Swirl  
Silk Tuxedo  
Chocolate Chip

*Includes all 4 flavors and whipped topping.  
\$6.50 per person*

### **Sweet Rewards**

Caramel Fudge Pecan Cake  
Carrot Cake  
White Macadamia Nut Decadence  
Tiramisu  
White Chocolate Mousse Cake  
Homemade Apple Pie

*Select any 4 flavors to build your own dessert table,  
including any cheesecake flavor from cheesecake indulgence.  
\$7.00 per person*

*All food and beverage prices are subject to an 18% service charge and applicable sales tax.*