



## Banquet and Catering Menu

# Breakfast Offerings

## Continental Breakfast \$13

Freshly Brewed Columbian Dark Roast Coffee and Assorted Harney & Son's Herbal Teas  
Assorted Chilled Fruit Juices and Fresh Sliced Seasonal Fruit

### Choice of Two:

- Assorted Biscotti
- Fresh Baked Scones
- Fresh Seasonal Favorite Muffins
- House Made Fruit Breads
- Puffed Pastry Cinnamon Twists
- Variety of Bagels with Cream Cheese

Replenished for One Hour

*Below Served only as an Addition to a Continental Breakfast or Breakfast Table*

## Chef Prepared Omelets \$8

### Selections:

Chorizo, Cured Ham, Sugar Cured Bacon, Spinach, Onions, Bell Peppers, Mushrooms, Tomato, Cheddar and Mozzarella Cheese

## From the Griddles \$8

### Choice of One:

Belgium Waffles or Old Fashioned Buttermilk Pancakes

### Toppings:

Blueberries, Strawberries, Chocolate Chips, Pecans and Fresh Whipped Cream

## Chef Prepared Crepes \$8

### Selections:

Wild Blueberry, Pear Hazelnut, Ricotta, Parmesan Herb, Sausage, Onion and Mushroom

## Cold Breakfast Enhancements

Flavored Cream Cheese	\$1 Per Person
Strawberry, Honey Walnut and Garden Vegetable	
Nutella Chocolate Hazelnut Spread	\$1 Per Person
Whole Fresh Fruit	\$1 Per Person
House Made Fresh Granola with Flaxseed	\$2 Per Person
Fresh Fruit and Berry Compote	\$2 Per Person
Assorted Boxed Cereals	\$2 Per Person
Assorted Fruit Yogurts	\$2 Per Person
Norwegian Smoked Salmon with Traditional Condiments	\$3 Per Person

## Hot Breakfast Enhancement

Old Fashioned Irish Oatmeal with Toppings:	
Cinnamon Glazed Granny Smith Apples, Brown Sugar, Raisins and Pecans	\$2 Per Person
Ham, Cheese and Egg Croissants	\$5 Per Person
Fresh Baked Blintzes with Fruit Topping	\$4 Per Person
Buttermilk Biscuits with Country Sausage Gravy	\$4 Per Person
Sugar Cured Bacon, Country Sausage Links or Virginia Sliced Ham	\$5 Per Person
Cinnamon Swirl French Toast	\$5 Per Person
Southwest Sausage and Egg Skillet	\$6 Per Person
Garden Fresh Vegetarian-Egg Skillet	\$4 Per Person

All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.

# Breakfast Offerings: Tables

## *Ely Parker Tables* \$22

Assorted Chilled Fruit Juices and Ice Cold Skim Milk  
Fresh Sliced Seasonal Fruit  
Old Fashioned Irish Oatmeal with Assorted Toppings including: Brown Sugar, Raisins and Walnuts  
House Made Fresh Granola with Flaxseed  
Egg White Casserole with Spinach and Tomato  
Whole Wheat Pancakes with Natural Honey  
Turkey Bacon

## *Jasper Maltby Tables* \$20

Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit  
Assorted Home Baked Goods  
Eagle Ridge Breakfast Potatoes  
Scrambled Eggs

### *Choice of Two:*

- Cheddar or Mozzarella Cheese
- Chives
- Bell Peppers
- Onions
- Cured Ham

### *Choice of One:*

- Cinnamon Swirl French Toast
- Old Fashioned Buttermilk Pancakes

### *Choice of One:*

- Sugar Cured Bacon
- Country Sausage Links
- Virginia Sliced Ham

*Both Replenished for One Hour - Minimum 20 People*

## *General Grant's Brunch* \$28

Assorted Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit  
Fresh Baked Fruit Breads, Muffins and Coffee Cakes  
Selection of Artisanal Cheeses and Assorted Mixed Greens with House Dressing  
Sugar Cured Bacon  
Country Sausage Links

### *Choice of One:*

- Eggs Benedict
- Scrambled Eggs with Cheddar Cheese and Chives

### *Choice of One:*

- Cinnamon Swirl French Toast
- Old Fashioned Buttermilk Pancakes

### *Chef's Carving Station - Add Choice of Two:*

- Oven Roasted Turkey Breast with Cranberry Sauce
- Sea Salt Crusted Black Angus Top Sirloin with Rosemary Au Jus
- Maple Glazed Ham with Gourmet Mustards

*Replenished for One Hour - Minimum of 30 people*

All Tables include Freshly Brewed Columbian Dark Roast Coffee, Assorted Harney & Son's Master Tea Blends and Barb's Farm Locally Produced Jams

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# Breakfast Offerings: On the Go

## *The Red Eyes* \$15

Bottled Orange Juice  
Fresh Sliced Seasonal Fruit  
Fruit Flavored Yogurt  
House Baked Trail Mix Bar  
*Minimum of 10 People*

## *Steak and Eggs Focaccia* \$17

Bottled V8 Juice  
Cluster of Fresh Grapes  
Coffee Rubbed Flank Steak, Thinly Sliced with Farm Fresh Eggs and Sweet Onion Jam, Served on Focaccia  
*Minimum of 10 People*

## *Wrap it Up* \$16

Bottled Apple Juice  
Freshly Made Crêpes filled with Thinly Sliced Lox, Cucumber, Red Onion and Whipped Cream Cheese,  
Served over a Petite Field Green Salad with a Caper Egg Vinaigrette  
*Minimum of 10 People*

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# Break Offerings

## High Octane \$12

Freshly Brewed STARBUCKS Coffee  
Flavored Syrups and Toppings  
Assorted Ice Cold Frappuccinos  
Fresh Baked Three Berry and Trail Mix Bars

## Sweet and Salty \$9

White and Dark Chocolate Dipped Pretzel Sticks  
with Sea Salt  
Fresh Popcorn with Flavored Salts  
Roasted Dark Chocolate Covered Almonds  
House Made Butterscotch Bars  
Bottled Water with Assorted Fruit Flavors

## Milk and Cookies \$10

Assorted Fresh Baked Large Cookies Including:

- Dark Chocolate Chunk
- Cinnamon Snicker Doodle Cookies
- Double Chocolate Chunk
- Oatmeal Raisin
- White Chocolate Macadamia Nut
- Old Fashioned Creamy Peanut Butter

Ice Cold Prairie Farms Fresh Milk

All Themed Breaks are Priced Per Person  
Replenished for One Hour  
Minimum of 15 People

## The Lighter Sides \$9

House Made Sesame Seed Lavosh with Roasted  
Red Pepper Hummus  
Cucumber Sandwiches  
Red Quinoa Stuffed Cherry Tomatoes  
Crudité Shots  
Pitchers of Cucumber Infused Water

## Fresh Baked Ala Modes \$11

Dutch Caramel Apple Pie  
Warm Michigan Sour Cherry Crisp  
Vanilla Bean Ice Cream  
Freshly Brewed Columbian Dark Roast Coffee

## Johnny Apple Seed \$9

Selection of Red Delicious and Granny Smith Apples  
Gram's Apple Bread with Barb's Farm Apple Butter  
Apple Ginger Cookies  
Orchard Fresh Apple Cider

## Healthy Refresh \$10

Assorted Fruit Yogurts  
House Made Fresh Granola With Flaxseed  
Dried Seasonal Assorted Fruits  
Fresh Seasonal Berries  
Pomegranate-Berry Juice  
Pitchers of Lime and Mint Infused Water

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# A La Carte

## Bakery Selections

\$2.25 Item/\$25 Bakers Dozen

Bagels and Cream Cheese  
Fresh Baked Muffins  
Cinnamon Rolls  
Sugar Dusted Meyer Lemon Bars  
Old Fashioned Creamy Peanut Butter Cookies  
Chocolate Chunk Cookies  
Oatmeal Raisin Cookies  
White Chocolate Macadamia Nut Cookies  
Cinnamon Snickerdoodle Cookies  
House Baked Chocolate Brownies  
Freshly Brewed Columbian Dark Roast Coffee  
Assorted Harney and Son's Master Tea Blends  
Bottled Water  
Assorted Sodas

## Fruit Fantasia \$4 Per Person

Display of Seasonal Sliced Fruit and Berries  
Served with Sweet Yogurt Dip

*Minimum of 10 People*

## Fruit Basket \$2 Per Person

Selection of Red Delicious and Granny Smith Apples,  
Oranges, Bananas and Fresh Berries  
Old Fashioned Creamy Peanut Butter  
Ice Cold Prairie Farms Fresh Milk

## Snacks

*Sold per Item*

Assorted Candy Bars	\$2
Assorted Energy Bars	\$2
Box of Fresh Popcorn	\$1.5
Assorted Hot or Cold Cereal	\$2
Assorted Fruit Yogurts	\$2.5
House Made Fresh Granola with Flaxseed and Fruit Yogurt Parfait	\$4
Bar Snacks	\$10
Eagle Ridge Trail Mix	\$18
Mixed Nuts	\$18

## Snacks for 10

Mini Salted Pretzels	\$8
Potato Chips with Onion Dip	\$20
Corn Tortilla Chips with House Made Salsa	\$20
12-inch Dessert Pizza Sugar Cookie Crust, Strawberry Cream Cheese, Fresh Sliced Seasonal Fruit and Berries	\$20

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# A La Carte

## Beverages

### *Sold per Item*

Assorted Soft Drinks	\$2.5
Bottled Water	\$2.5
Assorted Bottled Juices	\$3.5
Orange, Apple, Cranberry, Grapefruit, V-8, Tomato	
Assorted Powerade Sports Drinks	\$4

## Beverages Packages

### *Sold per Gallon*

Old Fashion Lemonade	\$18
Fresh Brewed Iced Tea	\$18
Ice Cold Prairie Farms Milk	\$20
Tropical Fruit Punch with Sliced Oranges	\$18
Hot or Cold Apple Cider	\$20
Creamy Hot Chocolate with Whipped Cream	\$25
Columbian Dark Roast Coffee	\$25
Includes Harney & Son's Master Tea Blends	

## Beverages Packages

*5 Hour Service - \$8 Per Person*

*8 Hour Service - \$10 Per Person*

Freshly Brewed Columbian Dark Roast Coffee

Harney and Son's Master Tea Blends

Bottled Water

Assorted Sodas

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# Lunch Offerings: Boxed Lunches & Salads

## *The Resort Trio* \$18

### *Three Varieties to Include:*

- Slow Roasted Beef, Herb Horseradish Cream and Pickled Sweet Red Onions on French Bread
- Mesquite Turkey Breast, Shaved Sweet Red Onions and Butter Lettuce with Cranberry Aioli on Thick Sliced Wheatberry Bread
- Smoked Virginia Ham, Muenster Cheese, Sweet Gherkins and Pimento Relish on a Caramelized Onion Roll

### *Served With:*

- Kettle Cooked Potato Chips
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

## *Caprese Sandwich* \$17

Buffalo Mozzarella, Beef Steak Tomato, Fresh Basil and Spinach with a Roasted Garlic and Red Wine Aioli on Grilled Focaccia Bread

### *Served With:*

- Kettle Cooked Potato Chips
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

## *Classic American* \$18

2 Pieces of Buttermilk Fried Chicken, Fresh Baked Corn Muffin with Whipped Butter and Honey Shredded Broccoli-Carrot Slaw, Grapes, House Baked Brownie and Bottled Water

## *Buffalo Chicken Club* \$19

Buffalo Style Chicken Breast, Mindoro Bleu Cheese, Sugar Cured Bacon, Lettuce and Tomato on a Ciabatta Roll

### *Served With:*

- Smoked Red Potato Salad
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

## *Traditional Chicken Caesar* \$18

Marinated Grilled Chicken Breast, Crisp Romaine Lettuce, Herb Toasted Croutons, Aged Parmesan Cheese Tossed in House Made Caesar Dressing

### *Served With:*

- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

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# Lunch Offerings: Tables

## *Yucatan Fiesta* \$22

Texas Caviar

Black Bean & Tomato Chipotle Salsa  
with Corn Tortilla Chips

Citrus Marinated Spicy Chicken Strips  
Served Chilled with Flour Tortillas

Guajillo Marinated Char Grilled Flank Steak,  
Caramelized Onions, Bell Peppers and Monterey  
Jack Cheese with Jalapeño Rolls

Spicy Ground Taco Beef

Chicken-Corn Tortilla Soup with Chopped Fresh Cilantro

Spicy Vegetable Chili with Mexican Spoon Bread  
and Fire Roasted Tomatoes

Southwestern Style Beans & Rice with Vine Ripened  
Tomatoes, Chilies and Roasted Corn

Cinnamon and Sugar Dusted Churros with Warm  
Dark Chocolate Sauce and Pecan Pie with  
Kahlua Whipped Cream

## *Lake Galena Cookout* \$23

Smoked Red Potato Salad with Sweet Peppers, Leeks and  
Stone Ground Mustard Garden Vegetable Slaw with  
Celery Seed-Cider Vinaigrette Kettle Cooked Potato Chips

### *Choice of Two:*

- Black Angus Burger - Foraged Mushrooms with Spanish Sweet Red Onions, Sliced Aged Wisconsin Cheddar, Baby Swiss Cheese and Traditional Condiments with Sourdough Rolls
- Buffalo Chicken Breast - Warm Celery Root-Bleu Cheese Slaw, Shaved Carrots and Lettuce with Ciabatta Rolls
- Coffee Rubbed Iowa Pork Loin - Roasted Sweet Corn-Pepper Relish with Caramelized Onion Kaiser Rolls
- Wild Mushroom Vegetable Burger - Black Mission Fig Aioli, Organic Field Greens and Goat Cheese Mousse with Sourdough Rolls
- Beer Poached German Bratwurst - Wisconsin Onion White Cheddar Fondue, Fresh Sauerkraut and Dusseldorf Mustard with Brat Rolls

Fresh Sliced Seedless Watermelon

House Made Southern Style Berry Cobbler with Orange Scented Whipped Cream

*Grill on Location \$125 per 75 people - Outdoor Venues Only*

Add Soup to Any Lunch Table  
for \$4.00 Per Person.

All Tables Include Freshly Brewed Iced Tea and  
Old Fashioned Lemonade.

All Tables Require a  
Minimum of 20 People.

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# Lunch Offerings: Tables

## Garden Produce Tables \$27

### Choice of Soup:

- Signature Smoked Corn and Sausage Chowder
- Soup Du Jour (Broth Based)

### Greens:

- Baby Organic Greens, Crisp Romaine Lettuce, Baby Organic Spinach, Spicy Organic Arugula and Watercress

### Toppings:

- Cured Ham, Mesquite Smoked Turkey, Sugar Cured Bacon Bits
- Wisconsin Aged Yellow Cheddar, Bleu Cheese, Baby Swiss Cheese, Crumbled Bleu Cheese
- Broccoli Florets, Mediterranean Black Olives, Chopped Farm Fresh Eggs, Shaved Red Onion, Bell Peppers, Sliced Forest Mushrooms and Roasted Soy Nuts

### Breads and Spreads:

- Smoked Tomato Jam, Red Onion and Rosemary Marmalade, Herbed Boursin Cheese, Goat Cheese with Herbs De Provence, Wisconsin Aged Cheddar and Caramelized Shallots, Roasted Garlic and Balsamic Butter
- House Baked Lavosh, Sliced Baguettes and Sourdough Rolls

### Accompaniments:

- Ripe Tomatoes with Olive Oil and Herbs, Hot House Cucumbers and Sweet Spanish Red Onions

### Dessert:

- Wild Strawberry Shortcake with Fresh Whipped Cream

## Northwoods Cavery Tables \$24

Assorted Field Greens and Garden Vegetables with House Made Apple River Honey Mustard Seed Dressing

Macerated Sliced Fruit and Berries with Fresh Mint

Gemellini Pasta Salad with Julienne Vegetables, Marinated Mushrooms, Olives and Fresh Herb Vinaigrette

Smoked Red Potato Salad with Sweet Peppers, Leeks and Stone Ground Mustard

### Choice of Two Meats (Carved on Location):

- Sea Salt Crusted Top Round of Angus Beef - Herbed Boursin Cheese Mousse and Horseradish Cream Accompanied by Soft Kaiser Rolls
- Hickory Smoked Turkey Breast - Cranberry Aioli, Sugar Cured Bacon, Organic Baby Spinach and Sliced Muenster Cheese Accompanied by Thick Cut Wheat Berry Bread
- House Made Double Steamed Pastrami - Russian Dressing, Fresh Sauerkraut and Dusseldorf Mustard Accompanied by Seeded Rye Bread
- Hickory Cured Ham - Red Onion and Rosemary Marmalade, Organic Arugula and Shaved Fennel Accompanied by Three Cheese Focaccia Rolls

### Dessert:

- House Baked Brownies

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for \$4.00 Per Person.

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Old Fashioned Lemonade.

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# Lunch Offerings: Tables

## American Deli Tables \$22

Assorted Field Greens with Garden Vegetables and House Made Apple River Honey Mustard Dressing  
Macerated Fruit and Berries with Fresh Mint  
Gemellini Pasta Salad with Julienne Vegetables  
Marinated Mushrooms and Olives with a Fresh Herb Vinaigrette, Smoked Red Potato Salad with Sweet Peppers, Leeks and Stone Ground Mustard

### *Deli Platter - Choice of Three:*

- Mesquite Smoked Turkey
- Slow Roasted Roast Beef
- Hickory Smoked Ham
- Corned Beef
- Italian Hard Salami
- Sugar Cured Bacon
- Spicy Capicola
- Mortadella
- Pastrami
- Marinated Grilled Vegetables

### *Choice of Two:*

- Curried Chicken Salad with Raisins with Niçoise Olives, Cherry Tomatoes and Fresh Herbs
- Tuna Salad
- Farmers Egg Salad with Red Beets and Horseradish
- Chicken Salad with Grapes and Almonds
- Shredded Vegetables with Vegan Green Goddess Dressing
- Baby Shrimp Salad with Eggs, Radish and Watercress with Creamy Herb Dressing

### *Accompaniments:*

- Garden Ripe Sliced Tomatoes
- Sweet Spanish Red Onion
- Leaf Lettuce
- Dill Pickle Spears
- Specialty Mustards
- Herb Mayonnaise
- Sliced Assorted Fresh Baked Breads and Rolls

### *Dessert:*

- Sugar Dusted Meyer Lemon Bars

## Hot Sandwich Tables \$27

Crisp Green Salad with Chef Specialty Dressing  
Gemellini Pasta Salad with Julienne Vegetables  
Marinated Mushrooms and Olives with a Fresh Herb Vinaigrette  
Orchard Apple Salad with Shaved Fennel and Hot House Cucumbers tossed in a Mint Yogurt Dressing  
Kettle Cooked Potato Chips

### *Sandwich Selections - Choice of Two:*

- Shaved Italian Beef Au Jus
- Pulled Coffee Rubbed BBQ Pork
- Ground Turkey Sloppy Joe

Accompanied by Fresh Baked White and Wheat Silver Dollar Rolls

### *Dessert:*

- Fresh Baked Chocolate Butterscotch Bars

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for \$4.00 Per Person.

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Old Fashioned Lemonade.

All Tables Require a  
Minimum of 20 People.

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# Lunch Offerings: Chilled Plates

## Specialty Soups

Smoked Corn & Sausage Chowder  
House Specialty

Chicken Noodle Soup  
Rich, Savory Chicken Broth with Thick Egg Noodles

Soup Du Jour  
A Cup of the Chef's Daily Creation (Broth Based)

## Specialty Salads

Traditional Caesar  
with Herb Toasted Croutons

Crisp Green Salad  
with Tomatoes, Cucumbers and House Dressing

Spinach Salad  
with Oranges, Almonds and Lemon-Fig Vinaigrette

## Seared Tuna Niçoise Salad \$22

A Traditional Salad of Seared Tuna Loin with Niçoise Olives, French Green Beans, Fingerling Potatoes, Oven Roasted Tomatoes, Hard Boiled Eggs and Field Greens with Fresh Herbs Tossed in a Roasted Garlic Vinaigrette

## La Glovis Salad \$18

Mixed Greens with Grilled Marinated Chicken Breast, Roasted Corn, Sugar Cured Bacon, Fresh Avocado, Cheddar Cheese, Crumbled Bleu Cheese, Tomatoes, Scallions and Hard Boiled Eggs with Fresh Cilantro Vinaigrette

## Parisian Charcuterie \$23

Batonae Cured Ham, Mesquite Smoked Turkey, House Made Paté, Brie Wedge, Cornichon Pickles, Crostinis and French Country Mustard

## Hearts of Romaine Chicken Caesar \$19

Roulade of Poached Chicken Breast Stuffed with Lemon and American Grana Cheese "Parmesan Style" over Romaine Hearts with Herb Toasted Croutons and Classic House Made Caesar Dressing

## Coastal Mediterranean Sandwich \$19

Herb Marinated Grilled Eggplant Steak, Zucchini, Yellow Squash, Carrots, White Bean Balsamic Spread, Chiffonade of Mustard Greens and Radicchio on a Focaccia Roll Served with Toasted Pita Chips and Salsa Verde

All Plated Luncheons include Fresh Baked Rolls,  
Choice of Soup or Salad and Freshly Brewed Iced Tea  
and Old Fashioned Lemonade

*If More Than One Entrée Choice is Selected, the Highest Price Entrée Will Apply to All Entrées.  
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# Lunch Offerings: Hot Plates

## Pompeii Chicken \$23

Crispy Stuffed Chicken Breast Filled with House Made Pesto and Fresh Buffalo Mozzarella with a Basil Wine Sauce, Grilled Polenta Cake and Garden Fresh Vegetables

## Salmon Picatta \$26

Fresh Salmon Fillet Sautéed with Capers, Lemon and Garlic Butter Served on a Bed of Cucumber Ribbons with Jasmine Rice and Garden Fresh Vegetables

## Cinnamon and Apples Brined Heartland Pork Chop \$24

Maple Honey Glazed Iowa Pork Loin Chop with Stone Ground Mustard, Mashed Potatoes and Garden Fresh Vegetables

## Char Crusted Angus Flank Steak \$25

Seasoned, Grilled Steak with Lemon Herb Roasted Red Potatoes and Garden Fresh Vegetables

## Greek Style Vegetarian Pasta \$21

Kalamata Olives, Bell Peppers, Red Onions, Sun Dried Tomatoes, Artichokes and Feta Cheese Tossed with Angel Hair Pasta, Fresh Garlic, Extra Virgin Olive Oil and White Wine

All Plated Luncheons include Fresh Baked Rolls, Choice of Soup or Salad and Freshly Brewed Iced Tea and Old Fashioned Lemonade

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# Lunch Offerings: Delectable Desserts

## Wild Strawberry Shortcake

House Made Short Bread Biscuit Filled with Macerated Berries Topped with Fresh Whipped Cream

## Deep Dish Crumb Crusted Caramel Apples Pies

Served with Fresh Whipped Cream

## Amaretto Cheesecake

Almond Flavored Italian Style Cheesecake with Macerated Berries

## Mountain Berry Flan

A Cookie Crust Tart Filled with Custard Cream, Topped with Fresh Berries and Powdered Sugar

## Chocolate Chocolate Gateau

A Four Layer Dark Chocolate Cake Filled and Iced with Rich Chocolate Ganache

## Lemon Shortcake

Lemon Curd Layered White Spongecake Topped with Fresh Whipped Cream

Add any Dessert to a Luncheon Entrée for \$6 per person

All Plated Luncheons include Fresh Baked Rolls, Choice of Soup or Salad

Freshly Brewed Iced Tea and Old Fashioned Lemonade

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# Reception: Hors D'oeuvres

## Hot Hors D'oeuvres \$3 Per Piece

Served in 25 piece increments

- Buffalo Chicken Wings with Bleu Cheese Dressing
- Artichoke Fritters with Pepper Aioli
- Chicken Satay with Peanut Thai Sauce
- Lena Cheese Stuffed Mushrooms
- Miniature Quiche
- Tempura Chicken Skewers

## Hot Hors D'oeuvres \$4 Per Piece

Served in 25 piece increments

- Blue Crab Cakes with Cajun Remoulade
- Pot Stickers with Soy Dipping Sauce
- Jalapeno Poppers
- Shrimp Rumaki
- Miniature Beef Wellington
- Sirloin Beef Satay with Teriyaki Glaze
- Almond Fried Brie

## Cold Hors D'oeuvres \$3 Per Piece

Served in 25 piece increments

- Smoked Ham wrapped Melon
- Antipasto Kabob
- Grilled Vegetable Bruschetta
- Salami, Herb Cream and Ricotta Cheese Coronets
- Smoked Salmon Mousse and Herb Toast Points
- Tomato, Fresh Mozzarella and Basil Skewer
- Asparagus and Sesame Maki Roll with Asian Bean Dip

## Cold Hors D'oeuvres \$4 Per Piece

Served in 25 piece increments

- Tuna Tartar on Sesame Wonton with Coconut
- Wasabi Oysters on the Half Shell Mignonette
- California Rolls with Wasabi Dip
- Asparagus with Prosciutto and Sundried Tomato Aioli
- Caviar Canapés
- Shrimp Ceviche with Black Bean Tart
- Chimichurri Beef Roulade on a Masa Crisp

## Unlimited Packages

One Hour \$25 per person, Two Hour \$32 per person  
Minimum of 20 people - Includes the following

## Mix n Match

Three Assorted Hot and Three Assorted Cold Hors D'oeuvres

## Crudites with Dip

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers,  
Green Onions, Cherry Peppers and Cherry Tomatoes  
Served with Dill Dip

## Artisan Cheese Board

An Array of Our Finest Local Cheeses,  
Gourmet Crackers, Sliced Baguettes and Condiments

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# Reception: Galena Platters

## Artisan Cheeses Boards

Small (15 people) \$85 - Medium (25 people) \$110  
Large (40 people) \$135

An Array of our Finest Local Cheeses Served with Gourmet Crackers, Sliced Baguettes and Condiments

## Charcuterie Platters

Small (15 people) \$85 - Medium (25 people) \$110  
Large (40 people) \$135

An Array of Cured Meats, Gourmet Sausage and Pates Served with Gourmet Crackers, Crusty French Bread and Condiments

## Grilled Vegetables Balsamico \$110

Serves 25

Zucchini, Yellow Squash Carrots, Portabella Mushrooms, Red Peppers, Cherry Tomatoes, Fresh Chevre and Balsamic Vinegar Reduction

## Antipasto Platter \$160

Serves 25

Marinated Artichoke Hearts, Roasted Garlic, Pickled Asparagus, Mushrooms, Roasted Red Peppers, Olives, Marinated Pepperoni, Genoa Salami, Provolone Cheese and Pepperoncini

## Baked Brie in Puff Pastry \$85

Serves 25

Wisconsin Cheese with Apricot Jam  
Served with Sliced Baguettes

## Pineapple Trees \$110

Serves 25

Fruit Kabobs and Chocolate Dipped Strawberries from the Trunk of our Pineapple Tree

## Fruit Fantasia \$85

Serves 25

Display of Seasonal Sliced Fruit, Berries and Sweet Yogurt Dip

## Crudites with Dip \$50

Serves 25

Celery, Carrots, Broccoli, Radishes, Cauliflower, Cucumbers, Green Onions, Cherry Peppers, Cherry Tomatoes and Dill Dip

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# Reception: Galena Platters

## Feta and Artichoke Dip \$60

Serves 25

California Artichoke Hearts Baked with Roasted Red Peppers, Feta Cheese in a Rich Sauce with Pita Chips and Lavosh

## Whole Smoked Salmon \$185

Serves 25

A Whole Slow Smoked Atlantic Salmon Garnished with Cucumbers, Capers, Diced Eggs, Red Onions and Party Rye

## Neptune's Treasures \$285

Serves 25

Jumbo Gulf Shrimp, Oysters on the Half Shell, Little Neck Clams and Snow Crab Claws  
Served on Ice with Lemon and Condiments

## Jumbo Shrimp Cocktail Bowl \$185

50 Piece Increments

Served in an Ice Bowl with Cocktail Sauce and Lemons

## Cold Smoked Seafood Platter

\$185

Serves 25

Cold Smoked Salmon, Trout and Scallops Garnished with Capers, Diced Eggs and Red Onion

## Sushi and Sashimi \$160

50 Piece Increments

Assorted Sushi Rolls and Scattered Sashimi  
Garnished with Wasabi, Soy Sauce and Pickled Ginger

Custom Ice Carvings \$400

Let Us Showcase Your special Event  
with an Ice Carving, Designed Just for  
Your Special Occasion

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# Reception: Culinary Action Stations

## Culinary Action Stations

Enhance Your Reception Package or Dinner Buffet. Silver Dollar Rolls Accompany Carving Stations.

Tenderloin of Beef with  
Horseradish Cream \$375  
Serves Approximately 25

Maple Glazed Ham  
with Peach Picante \$350  
Serves Approximately 50

Roast Leg of Lamb  
with Mint Jelly \$350  
Serves Approximately 40

Baron of Beef with Stones  
Ground Mustard \$495  
Serves Approximately 75

Oven Roasted Breast of  
Turkey with Cranberry Jelly  
\$325  
Serves Approximately 30

Prime Rib of Beef Au Jus \$500  
Serves Approximately 50

Shellfish Sambal \$12 Per Person  
Shrimp and Scallops Sautéed in Spicy Cream Sauce

Stir Crazy \$12 Per Person  
Chicken and Shrimp Stir Fried with Vegetables, Jasmine  
Rice Curry Sauce, Teriyaki Glaze and Sweet & Sour Dip

Pasta Bowl \$10 Per Person  
Angel Hair and Penne Pasta with Italian Sausage,  
Shrimp, Fresh Vegetables, Herbs, Marinara and  
Alfredo Sauce

Crêpes Galore \$9 Per Person  
Thin Pancakes Filled with Creamed Chicken,  
Mushrooms and Shrimp in Tomato Cream

All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.

# Dinner Offerings: Starters

*Dinner Includes Choice of Starter, Rolls, Butter, Entrée Selection, Starch, Vegetable, Dessert Selection, Columbian Dark Roast Coffee and Specialty Teas.  
For Multiple Choice Entrées, Please Refer to Signature Menus.*

## *Smoked Corn and Sausage Chowder*

Eagle Ridge Signature Soup

## *Bundled Lettuces Vinaigrette*

Belgium Endive and Swiss Chard with Roasted Peppers and Fried Shiitake Mushrooms with Rhubarb and Balsamic Dressing

## *The Silo Salad*

Delicate Greens, Pears, Dried Cranberries, Sundried Tomatoes, Avocados, Sliced Almonds and Chevre Honey Mustard Dressing

## *Illinois Mushroom Strudel*

A Variety of Mushrooms and Boursin Cheese Wrapped in Phyllo Dough Laced with Roasted Sweet Pepper Sauce

## *Shellfish Platter*

Shrimp, Snow Crab Claws, Smoked Salmon Rosette with Roma Tomatoes and Frisse Lettuce, Louis Sauce, Cucumber Salad and Mustard Vinaigrette

## *Shrimp Cocktail with Baby Romaine*

Jumbo Gulf Shrimp Bundled in Romaine Leaves with Asparagus and Raspberry Vinaigrette

*All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Entrées

## *New York Café de Paris* \$36

Grilled 10 oz Angus Sirloin Steak With a Fresh Herb and Garlic Compound Butter

## *Ravioli Champignon* \$26

Ravioli Stuffed with Mushrooms Drizzled with a Walnut Cream

## *Filet Mignon Forestière* \$39

Grilled 6 oz Center Cut Tenderloin with Wild Mushroom Ragout and Béarnaise

## *Prosciutto Pork* \$30

Italian Ham Wrapped Tenderloin Sliced with a Port and Pear Reduction

## *Salmon Steak Vert Pre* \$30

Grilled Atlantic Salmon, Watercress Salad and Tarragon Cream Sauce

## *Lemon Caper Chicken* \$26

Scallopini of Chicken Sautéed with Lemon and Capers

## *Chicken Pimento* \$26

Lightly Breaded Chicken Breast Filled with Leeks, Roasted Pepper Cream and Potato Straws

## *Portobello Balsamico* \$26

Grilled Mushroom Stuffed with Spinach, Leeks, Roasted Red Peppers and Grilled Squash

*If More Than One Entrée Choice is Selected, the Highest Price Entrée Will Apply to All Entrées.  
All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Dual Entrées

## *Filet Mignon and Walleye* \$42

Petite Tenderloin with Wild Morel Ragout and Pepper Coulis, Great Lakes Walleye with Asparagus and Tomato Chive Cream

## *Chateaubriand and Chicken Forestière* \$39

Sliced Tenderloin with Green Peppercorn Sauce, Chicken Breast Stuffed with Mushrooms Wrapped in Phyllo Dough

## *Prosciutto Pork and Salmon* \$40

Italian Ham Wrapped Tenderloin with a Port and Pear Reduction, Lemon Pepper Crusted Salmon and Parmesan Butter

## *Chateaubriand and Stuffed Shrimp* \$44

Sliced Tenderloin with Mushroom Bordelaise, Jumbo Shrimp Stuffed with Blue Crab Meat

*If More Than One Entrée Choice is Selected, the Highest Price Entrée Will Apply to All Entrées.  
All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Delectable Desserts

## Sweets Table \$9

Your Choice of Any Three Featured Desserts Along with Gourmet Cookies. Dipped Fruit and Delicate Pastries. Includes Coffee Station with Sugar Cubes, Whipped Cream, Cream, Cocoa, Cinnamon and Chocolate Curls

## Sorbet

Crisp Green Apple

## Strawberry Shortcakes

White Sponge Cake Layered with Fresh Strawberries and Whipped Cream

## Mountain Berry Flan

A Cookie Crust Filled with Vanilla Cream Topped with Fresh Berries

## Florentine Cup

Praline Cup Filled with White Chocolate Mousse and Topped with Fresh Seasonal Berries

## Tiramisu

Espresso Soaked Sponge Cake Layered with Italian Cream Cheese

## Chocolates Chocolates Gateau

A Four Layer Dark Chocolate Cake Filled and Iced with Rich Chocolate Ganache

## Dutch Apples Pies

Deep Dish Apple Pie Topped with Crumb Crust and Served with Vanilla Ice Cream

## Vanilla Ice Cream Sundaes

Vanilla Ice Cream Served with Rich Chocolate Syrup, Whipped Cream, Nuts and a Cherry

## Kentucky Bourbon Pecan Pies

A Cookie Crust Filled with Pecans and a Hint of Kentucky Bourbon

## Amaretto Cheesecake

Almond Flavor Italian Style Cheesecake with Macerated Strawberries

## Lemon Shortcakes

White Sponge Cake Layered with Lemon Filling and Whipped Cream

*All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Childrens Menu

*Childrens Four Course Meal - For Children 12 and Under \$15*

## *Jello*

Fruit Filled Flavored Jello

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## *Sorbet*

Crisp Green Apple

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## *Macaroni and Cheese Bake*

Served with Buttered Vegetables

## *Chicken Tenders*

Served with Buttered Pasta and Chef's Choice of Vegetables

## *Filet Mignon*

Grilled 4 oz Petite Filet with Mushroom Demi Glaze Served with Chef's Choice of Starch and Vegetables

## *Salmon*

Baked Filet of Atlantic Salmon with Lemon Butter Served with Chef's Choice of Starch and Vegetables

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## *Dessert*

The Dessert Chosen for the Adults will Be Served for the Children

*All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Signature Menu Selection

## Lake View \$50

Smoked Corn and Sausage Chowder  
Eagle Ridge Signature Soup

### Caesar Salad

Crisp Romaine Lettuce, Croutons Seasoned with Parmesan Cheese and Tossed in Classic Caesar Dressing and Parmesan Cheese Crisps

### Territory Sorbet

Crisp Green Apple

### Choice of Entree:

- Northern Walleye Pike - Oven Broiled with a Lemon Peel Bread Crust and Chef's Herb Garden Butter
- New York Steak Café de Paris - Grilled 10 oz Angus Steak with a Fresh Herb and Garlic Compound Butter
- Chicken Pimento - Lightly Breaded Chicken Breast Stuffed with Leeks, Roasted Pepper Cream and Potato Straws

### Amaretto Cheesecake

Almond Flavor Italian Style Cheesecake with Macerated Strawberries

## Forest View \$54

Chilled Seafood Plate  
Shrimp, Crab Claw and Mussels Cocktail with Louis Sauce

### Illinois Mushroom Soup

A Savory Stock with Local Forest Mushrooms

### Territory Sorbet

Crisp Green Apple

### Choice of Entree:

- Salmon Vert Pre - Grilled Atlantic Salmon, Watercress Salad and Tarragon Cream Sauce
- Filet Mignon Forestiere - Grilled 6 oz Center Cut Tenderloin with Wild Mushroom Ragout and Béarnaise
- Double Rosemary Lamb - Twin Double Chops Broiled with Garlic Rosemary Mint Jus Lie'

### Florentine Cup

Praline Cup Filled with White Chocolate Mousse Topped with Fresh Seasonal Berries

Dinner Includes Bread Service, Starch and Vegetables.  
Includes Columbian Dark Roast Coffee and Specialty Teas.  
Please Allow Two Hours Dining Time.

These Menus are Available for Groups of Less than 200 People. Inside Venues Only.



# Dinner Offerings: Signature Menu Selection

## *Edgewood* \$49

### Artichoke Fritters

Crispy Golden Brown Fritters Served with a Duo of Roasted Red Pepper Puree and Cilantro Lime Aioli

### Eagle Ridge Salad

Baby Greens Topped with Pears, Dried Cranberries, Pine Nuts and Gorgonzola Cheese with Balsamic Dressing

### Territory Sorbet

Crisp Green Apple

### *Choice of Entree:*

- Rib Eye - Grilled 10 oz Rib Eye Steak Served with Bordelaise Sauce
- Greek Style Chicken Pasta - Angel Hair Pasta Tossed with Chicken Kalamata Olives, Sun Dried Tomatoes, Artichokes, Peppers, Onions and Feta Cheese
- Ahi Tuna - Pan Seared Tuna with Sun Dried Tomato Wasabi Vinaigrette

### Chocolate Chocolate Gateau

A Four Layer Dark Chocolate Cake Filled and Iced with Rich Chocolate Ganache

## *Palisades* \$46

### Smoked Corn and Sausage Chowder

Eagle Ridge Signature Soup

### Salad

Mixed Garden Greens with Choice of Dressing

### Territory Sorbet

Crisp Green Apple

### *Choice of Entree:*

- Filet Mignon - Grilled 6 oz Petite Filet Served with Béarnaise
- Lemon Caper Chicken - Scaloppini of Chicken Sautéed with Lemon and Capers
- Chamomile Salmon - Jasmine and Chamomile Seared Salmon, Sweet Corn, Asparagus and Tomato Stew Riesling and Cream Reduction

### Fruit Crisp à la Mode

Warmed Seasonal Fruit Topped with Spiced Streusel  
Vanilla Ice Cream

Dinner Includes Bread Service, Starch and Vegetables.  
Includes Columbian Dark Roast Coffee and Specialty Teas.  
Please Allow Two Hours Dining Time.

These Menus are Available for Groups of Less than 200 People. Inside Venues Only.

# Dinner Offerings: Tables

## *Hors D'oeuvres Dinner Buffet* \$48 Per Person

Selection of Hot and Cold Hors D'oeuvres

Three Assorted Hot and Three Assorted Cold Hors D'oeuvres

### **Crudités with Dip**

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions, Cherry Peppers and Cherry Tomatoes Served with Dill Dip

### **Artisan Cheese Board**

An Array of our Finest Local Cheeses, Gourmet Crackers, Sliced Baguettes and Condiments

### **Eagle Ridge Salad**

Baby Greens Topped with Pears, Dried Cranberries, Pine Nuts and Gorgonzola Cheese with Balsamic Vinaigrette

### **Idaho's Finest**

Mashed Sweet Potatoes and Mashed Idaho Potatoes, Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream, Cheddar Cheese, Brown Sugar, Nutmeg and Cinnamon

Carved Top Sirloin of Beef and Oven Roasted Turkey

A Selection of Mini Assorted Desserts and Coffee Station

### *Choice of One of the Following Culinary Stations:*

- Stir-Fry Station - Wok Fried Pork and Chicken, Carrots, Bok Choy, Onions, Celery, Bean Sprouts, Peanuts, Baby Corn, Pea Pods, Fried Rice, Honey Soy Glaze and Thai Peanut Sauce
- Fajita Sizzler - Skillet Prepared Spiced Beef & Chicken, Red and Green Peppers, Onions, Refried Beans, Spanish Rice, Flour Tortillas, Sour Cream, Salsa, Guacamole, Cheese, Lettuce, Tomatoes, Olives and Jalapeños
- Simply Sicily - Bow Tie and Linguini Pastas with Vegetables, Condiments and Bread Sticks  
*Choice of two:* Shrimp, Chicken, Tenderloin Tips or Italian Sausage  
*Choice of two:* Alfredo, Marinara or Pesto
- Neptune's Table (\$6 Additional) - Jumbo Gulf Shrimp, Oysters on the Half Shell, Little Neck Clams, and Snow Crab Claws Served on Ice with Lemon and Condiments

*50 person minimum*

All Dinner Tables Include Columbian Dark Roast  
Coffee and Specialty Teas

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Tables

## *Good Neighbor* \$37

Mixed Baby Greens with Toasted Walnuts, Goat Cheese, Craisins and Balsamic Vinaigrette

Foraged Mushroom Salad

Jackson County Iowa Herb Marinated Pork Loin Chops

Leinenkugel Honey Weiss Chicken with Natural Jus

Sautéed Great Lakes Walleye with Lemon Brown Butter Sauce

Mashed Potatoes with Wisconsin Cheddar and Sugar Cured Bacon

Buttered Iowa Sweet Corn on the Cob with Garlic and Cheddar Buttermilk Biscuits

Galena Style Apple Cobbler with Crumb Topping and Seasonal Fruit Tartlet with Apricot Glaze

## *Down Home* \$36

Seasonal Fruit Salad with Toasted Coconut

Tossed Field Greens with Honey Mustard Dressing

Grandma's Meatloaf with a Brown Sugar Ketchup Glaze

Rosemary Chicken with Roasted Whole Garlic Cloves

Vegetarian Penne Pasta Casserole with Crispy Portobello Mushrooms and Roma Tomatoes with Fresh Herbs

Red Skin Smashed Potatoes

Fresh Baked, House Made Rolls

Bourbon Creamed Corn and Roasted Red Pepper Bake

Three Layer White and Dark Chocolate Cake Covered with Dark Chocolate Ganache and Strawberry Shortbread Biscuits with Fresh Whipped Cream

## *Galena Country Classic* \$36

Mixed Field Green Salad with House Made Dressings

Marinated Beef Steak Tomatoes with Hot House Cucumbers and Fresh Dill with Extra Virgin Olive Oil and Cider Vinegar

Sliced Seasonal Ripe Fruits and Berries

Crispy Fried Chicken with Bourbon Chicken Jus

Slow Roasted Baby Back Ribs with a Coffee BBQ Glaze

Eagle Ridge Signature Grilled Flank Steak Marinated in Clover Honey, Garlic and Dijon Mustard

Idaho Baked Potatoes

Seasonal Blend of Botticelli Garden Fresh Vegetables

Wisconsin Cheddar and Garlic Biscuits

Locally Produced Strawberry-Rhubarb Pie, White Chocolate Cherry Bread Pudding with Vanilla Bean Crème Anglaise

*Above Tables Have 30 Person Minimum*

All Dinner Tables Include Columbian Dark Roast Coffee and Specialty Teas

*All prices subject to current applicable sales tax and 22% service charge. A \$50 service fee applies to all menus if below the minimum number of guests. There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Tables

## *The Phoenician* \$42

Roasted Garlic Hummus with House Made Lavosh

Mediterranean Marinated Olive Medley, Cous-Cous with Baby Field Greens

Sweet Red Onions, Bell Peppers and Garden Fresh Tomatoes with Oregano Vinaigrette

Lebanese Salad with Spinach, Lettuce, Sliced Cucumber, Tomatoes, Onions and Peppers with a Mint-Olive Oil Dressing

Tabbouli Salad with Cracked Wheat, Tomatoes, Chopped Parsley and Extra Virgin Olive Oil with Lemon Juice

Marinated Char Grilled Flank Bisteka Served over White Bean Cassoulet with Red Wine Demi Glaze and Braised Greens

Pollo Piccata Served with Lemon-Caper Cream and Fresh Thyme

Fettuccini Marco Pollo with Shrimp, Garlic, Spinach and Fresh Tomato in a Light Curry Cream

Roasted Coriander Red Potato Wedges and Sautéed Fresh Green Beans with Sweet Onions, Mushrooms, Garlic and Feta Cheese

Fresh Fruit Napoleon  
House Made Baklava

## *Mighty Mississippi* \$36

Garden Vegetable Slaw with Celery Seed-Cider Vinaigrette

Forest Mushroom Salad with Asparagus and Sweet Yellow Onions

Coffee Rubbed Pork Loin Cornbread Battered Mississippi River Catfish with Cajun Remoulade

Slow Braised Homestyle Pot Roast with Heirloom Carrots and Pearl Onions

Minnesota Wild Rice with Walnuts and Craisins

Roasted Cauliflower and Sweet Red Peppers

Jalapeño & Cornbread Skillet

Dark Chocolate Cherry Crumb Crisp and Southern Style Bourbon Pecan Pie

All Dinner Tables Include Columbian Dark Roast  
Coffee and Specialty Teas

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
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# Dinner Offerings: Tables

## Grill Tables

*Minimum of 20 people. \$100 service fee applied if below minimum. Food grilled on location \$100 Per 75 People. Outside venues only*

### Each Grill Table Includes:

- Eagle Ridge Salad
- Fresh Fruit Mélange Baked Beans
- Grilled Summer Vegetables and Broiled Potatoes with Mesquite Butter
- Cornbread Muffins
- Strawberry Shortcake

### Choice of one:

- Steak Burgers with Onions and Mushrooms, German Bratwurst with Sauerkraut and Grilled Chicken Breasts \$33
- BBQ Ribs and Turkey Steaks \$34
- 6 oz New York Strip Steak and Marinated Grilled Chicken Breast \$39
- Choice 10 oz New York Strip Steak and Turkey Steaks \$42

### Grilled Buffet Add-Ons:

- Salmon Filet \$6
- Shrimp Kabobs \$8
- Marinated Chicken Breast \$5
- Vegetable Kabobs \$4

## Carvery Table

*Minimum of 40 people  
A Chef to carve and serve (two-hour serving time)  
Groups less than 40 people - \$150 surcharge*

### Table Includes:

- Crisp Mixed Green Salad with Two Dressings
- Tomato Cucumber Salad
- Fresh Fruit Mélange
- Whole Roasted Red Potatoes
- Fresh Vegetable Medley
- A Variety of Cakes, Pies and Sweets, Bread and Rolls

### Choice of one:

- Top Sirloin of Beef with Horseradish Honey Glazed Ham \$39
- Prime Rib with Horseradish Turkey Breast with Cranberry \$45

All Dinner Tables Include Columbian Dark Roast Coffee and Specialty Teas

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Theme Parties

## *Wine Country* \$90 Per Person

### *Including Wine*

*No passports needed this night. Your guests will be able to freely travel within four regions to sample the cuisine and wines of the selected stops. Tonight's tour includes Spain, Italy, France and California. Each venue will be themed to represent the culture of that area. Your senses are sure to be stimulated as you tour the featured regions and enjoy the sights. Candlelight, wines, good friends and good food will equal a great time.*

Minimum of 50 people

Our Sommelier Will Suggest Pairings from the Current Wine List

### *Spain:*

- Beef Empanadas, Gazpacho, Chicken Paella and Crusted Almond Tart with Raspberries

### *Italy:*

- Antipasto Tray, Paisanos Salad, Italian Parmesan Bread Sticks, Chicken Penne Vino Rojo and Spumoni

### *France:*

- Brie en Croute, Shrimp Provencal, French Bread with Infused Dipping Oil, Chocolate Éclairs and Cream Puffs

### *California:*

- Artisan Cheese with Sliced and Whole Fruits, Cobb Salad Grilled Flank Steak with Horseradish and Watercress Cream, Carrot and California Raisin Cake

Ask About Our Extras:  
DJ or Band  
Logo Wine Glasses

## *Surfs Up* \$65 Per Person

*Take the time to relax in our sunny paradise and we guarantee you'll come away refreshed. Palm trees, gentle breezes and some great tunes are all part of a night that spells "Relax" Of course, what's fun in the sun without great food and drinks? Our chefs will provide your guests with great dishes and our bartender will be on hand to offer dynamite drink specials.*

Minimum of 50 people

### *Salads:*

- Fruit Kabobs from the Pineapple Tree
- Spinach and Strawberry Salad
- Citrus Jicama Salad

### *Entrees:*

- Steak, Pineapple and Pepper Skewers Over Rice
- Roasted Suckling Pig
- Grilled Mahi-Mahi with Fruit Salsa
- Mashed Sweet Potatoes with Candied Pecans

### *Desserts:*

- Key Lime Tarts
- Blackbeard's Butterscotch Mousse

Ask About Our Extras:  
Sunglasses, Hats, Backwater Band Pontoon Cruises,  
Surfing Eagle Ridge

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Dinner Offerings: Theme Parties

## *Oscar Night* \$65 Per Person

*Make your guests feel like stars as they walk the red carpet into a night of glamour and glitz. "Lights, camera, action" will be the mood for the night. You'll want to walk the Red Carpet, give some autographs and dodge the Paparazzi. Our vote is that your entire group will feel like they've won as they enjoy a fabulous four-course dinner.*

Minimum of 50 people

### *Star Studded Dining:*

- Riesling Onion Soup with Herbed Croutons
- Eagle Ridge Salad with Balsamic Vinaigrette
- Chicken Breast Stuffed with Baby Spinach and Boursin Cheese
- Sliced Sirloin with Pinot Noir Morel Reduction

White Chocolate Bread Pudding with a Red Wine Cherry Sauce

Add Sirloin and Shrimp Scampi - \$10 Per Person

**\*\* Ask Your Conference Manager \*\***  
**About Creating Your Own**  
**Customized Theme Party**

### Ask About Our Extras:

DJ or Band

Videographer Taping the Red Carpet Walk Roses for the Ladies

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

# Bar Service

*Our Standard Pour Amount is 1-1/4 oz of Liquor, 6 oz of Wine and 12 oz of Beer and Soda:  
Drinks Requiring Two Shots or Doubles will be Assessed as Two Drinks. Minimum One Hour Hosted Bar Required.  
Hosted Bar for Fewer than 25 Guests will be Assessed a \$50 Bartender Fee.  
Multiple Location Bars and/or Less than One Hour a \$100 Fee per Bar will be Applied*

## Hosted Bar Packages

*Unlimited Bar Service for Selected Amount of Time*

	House	Premium	Super Premium	Beer/Wine/Soda
One Hour	\$16	\$18	\$20	\$14 Per Person
Two Hours	\$22	\$24	\$26	\$20 Per Person
Three Hours	\$28	\$30	\$32	\$25 Per Person
Four Hours	\$30	\$32	\$34	\$28 Per person

## Hosted Bar

*Charges Based upon Consumption*

Super Premium	\$7.25
Premium Brand	\$6.75
House Brand	\$5.50
Domestic Beer	\$3.25
Imported Beer	\$4.25
House Wine	\$7.00
Bottled Water	\$2.50
Soft Drink	\$2.00

## Snacks

Popcorn	\$1.50 per box
Trail Mix	\$18 - Serves 10
Mixed Nuts	\$18 - Serves 10
Pretzels	\$8 - Serves 10
Bar Snacks	\$10 - Serves 10
Crackers with Cheese Spread	\$20 - Serves 10
Potato Chips with Onion Dip	\$20 - Serves 10
Tortilla Chips with Homemade Salsa	\$20 - Serves 10

## Cash Bar

*Cash Bar Prices Include Applicable Tax and Service Charge.*

Super Premium Brands	\$8.50
Super Premium Rocks	\$9.50
Premium Brand	\$8.00
Premium Brand Rocks	\$9.00
House Brand	\$6.75
House Brand Rocks	\$7.75
Cordials	\$9.25
Domestic Beer	\$4.25
Imported Beer	\$5.25
House Wine	\$7.75
Bottled Water	\$3.25
Soft Drink	\$2.00

## Cash Bar Labor Services

1-75 People	\$25 per hour
76-150 People	\$50 per hour
151-250 People	\$75 per hour
Over 250 People	\$100 per hour

*All prices subject to current applicable sales tax and 22% service charge.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*



# General Information

## Convention Services and Catering General Information

### Menu Selections

Thank you for selecting Eagle Ridge Resort & Spa for your event. We welcome the opportunity to create special menus in addition to our printed suggestions.

### Meal Guarantees

Guarantees are required for the number of persons attending your function prior to noon at least 72 hours in advance. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed.

### Food and Beverages

All federal, state and local laws, with regard to food and beverage purchase and consumption, will be strictly adhered to throughout the property. Eagle Ridge Resort & Spa will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. It is therefore Eagle Ridge Resort & Spa policy that no liquor, beer or wine may be brought in from outside sources for service within Eagle Ridge Resort & Spa. All food and beverage consumed on Eagle Ridge Resort & Spa premises MUST be purchased through Eagle Ridge Resort & Spa. NO REMAINING FOOD is allowed to be taken from the premises. Prices are subject to change. All restaurants and banquet facilities of Eagle Ridge Resort & Spa are smoke free areas.

### Services Charges

All food and beverage is subject to a 22% service charge and state sales tax (currently 7.25%). Groups requesting tax exemption must complete the tax form prior to scheduled function.

### Billing

All charges will be handled by a master bill directed to you and to be paid at the front desk upon departure unless credit has been authorized in advance by Eagle Ridge Resort & Spa.

### Theme Parties

Cancellation within 21 days of the event will result in payment of \$5.00/per person based on the contracted number of guests for the event. Please note that if theme parties or recreation programs are booked within 21 days of the event, this cancellation policy is still in effect.

### Function Spaces Policies

The group will conduct its function(s) in an orderly manner and in full compliance with the policies of Eagle Ridge Resort & Spa and with all applicable laws, ordinances and regulations. The group agrees to have the individuals of the group vacate the designated function space at the ending time indicated. Function space is reserved based on the contracted number of attendees. Management reserves the right to alter function space. Should there be any extraordinary changes in your requirements as outlined, appropriate rental charges may be assessed.

*All prices subject to current applicable sales tax and 22% service charge.  
A \$50 service fee applies to all menus if below the minimum number of guests.  
There is a \$3 per person delivery fee to locations outside of the Main Lodge.*