



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
Crudit  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 (cold) 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

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

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

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: 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

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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

Sorbet

Crisp Green Apple

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

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

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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

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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

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There is a \$3 per person delivery fee to locations outside of the Main Lodge.*

Dinner Offerings: Theme Parties

Wines & 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 Jícama 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

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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.
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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.*