Elk’s Lodge

Menu

All buffet menu requests for guest counts less than 20, will have a $25.00 below minimum fee applied.
Hot Hor d’ Oeuvres
(No Half Orders)

Assorted Mini Quiche
1 Platter serves 100 pieces - $100.00

Italian Sausage Stuffed Mushroom Caps with Parmesan Cheese
1 Platter serves 50 pieces - $100.00

Chicken Fingers with Honey Mustard and Barbeque Sauce
1 Platter serves 50 pieces - $75.00

Mini Baked Red Potato Bar with Gourmet Topping to Include Sour Cream, Shredded Cheese, Chives, Bacon Bits and Black Bean Salsa
Serves 50 Guests - $125.00

Taquitos with Sour Cream and Salsa
1 Platter serves 50 pieces - $100.00

Jalapeno Poppers with Ranch Dressing
1 Platter serves 100 pieces - $110.00

Crab Rangoon with Hot Honey Mustard Sauce
1 Platter serves 100 pieces - $125.00

Mini Pork Egg Rolls with Sweet & Sour Sauce
1 Platter serves 100 pieces - $125.00

Buffalo Wings with Ranch and Bleu Cheese Dressings
1 Platter serves 100 pieces - $125.00

Barbecued Meatballs
1 Platter serves 100 pieces - $110.00
**Cold Hor d’Oeuvres**
(No Half Orders)

Fresh Seasonal Fruit Display
1 Platter serves 50 Guests - $150.00

Fresh Vegetables Display with Ranch Dip
1 Platter serves 50 Guests - $150.00

International & Domestic Cheese Tray with Gourmet Crackers
1 Platter serves 50 Guests - $175.00

Shrimp Cocktail (3 Shrimp per Guest) with Spicy Cocktail Sauce
1 Platter serves 50 Guests - $350.00

Sliced Meat and Cheese Tray to include Sliced Ham, Sliced Turkey, Sliced Roast Beef, Sliced Salami, Sliced Cheddar, Sliced Swiss and Sliced Provolone served with Mustard and Mayonnaise, Freshly Baked Silver Dollar Rolls and Gourmet Crackers
1 Platter serves 50 Guests - $200.00

**Dips**
(No Half Orders)

Warm Smoked Chicken and Chorizo Sausage Dip with Tortilla Chips
1 Platter serves 50 Guests - $150.00

Warm Spinach & Artichoke Dip with Croustades and Tortilla Chips
1 Platter serves 50 Guests - $150.00

Mexican Layer Dip with Tortilla Chips
1 Platter serves 50 Guests - $120.00

Homemade Potato Chips and French Onion Dip
1 Platter serves 50 Guests - $125.00

Salsa and Tortilla Chips
1 Platter serves 50 Guests - $100.00
Breakfast Buffets
(Minimum of 20 Guests)

Breakfast Buffet I
$11.50 per guest

Choose 5 of the Following Items
◊ Scrambled Eggs
◊ Three Cheese Scrambled Eggs
◊ Sausage, Egg and Cheese Casserole
◊ Buttermilk Pancakes with Whipped Butter and Warm Maple Syrup
◊ Belgium Waffles with Whipped Butter and Warm Maple Syrup
◊ Bacon Strips
◊ Sausage Links
◊ Hash browns
◊ Potatoes O’Brian with Bell Peppers and Onions
◊ Basket of Whole Fresh Fruits
◊ Sliced Fresh Seasonal Fruit Display
◊ Country Biscuits and Sausage Gravy
◊ Assorted Yogurt Cups
◊ Assorted Flavored Oatmeal Cups
◊ Bagels with Plain and Fruited Cream Cheese
◊ Assorted Large Muffins with Butter and Fruit Preserves

Breakfast Buffet II
$14.50 per guest

Choose 5 of the Below Items
◊ Scrambled Eggs
◊ Three Cheese Scrambled Eggs
◊ Eggs Benedict
◊ Assorted Quiches (some Vegetarian)
◊ Egg, Cheese and Mushroom Stuffed Crepes laced with a Champagne Chive Cream Sauce
◊ Country Fried Steak with Country Gravy
◊ Bacon Strips
◊ Sausage Links
◊ Hash Browns
◊ Hash Brown Casserole with Cheese, Bell Peppers and Onions
◊ Home Fries
◊ Country Biscuits and Sausage Gravy
◊ Bagels with Plain and Fruited Cream Cheese
◊ Assorted Large Muffins with Butter and Fruit Preserves
◊ Blueberry Pancakes with Whipped Butter and Warm Blueberry Syrup
◊ Strawberry Stuffed French Toast with Warm Strawberry Syrups
◊ Assorted Flavored Oatmeal Cups
◊ Yogurt and Granola Parfaits
◊ Whole Fresh Fruits
◊ Sliced Fresh Seasonal Fruit Display
◊ Fresh Fruit Display
Lunch & Dinner Buffets
(Minimum of 20 Guests)

Buffet I
Includes Assorted Gourmet Rolls with Butter

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<thead>
<tr>
<th>Lunch Buffet</th>
<th>Dinner Buffet</th>
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<tbody>
<tr>
<td>1 Entrée Selection- $12.95</td>
<td>1 Entrée Selection- $14.95</td>
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<td>2 Entrée Selections- $14.95</td>
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Entrees
- Sliced Herb Roasted Turkey with Shallot Gravy
- Sliced Baked Sugar-Cured Ham with Maple Glaze
- Sliced Beef Marsala
- Sliced Beef with Au Jus
- Grilled Breast of Chicken with Fresh Herb Butter
- Baked Vegetable Lasagna
- Chicken Pot Pie with Golden Baked Topping
- Beef Stroganoff
- Chicken Enchilada Casserole
- Baked Vegetarian Ziti
- Pan-Fried Trout with Pecan Butter

Choose One
- Roasted Garlic Mashed Potatoes
- Oven Roasted Red Potatoes with Herbs
- Macaroni and Cheese Au Gratin
- Wild Rice with Pecans
- Garden Blend Wild Rice

Choose One
- Country Style Green Beans with Bacon and Onion
- Bouquet of Fresh Mixed vegetables
- Green Beans Almandine
- Steamed baby Carrots with Fresh Orange, Brown Sugar and Nutmeg Butter
- Sautéed Tuscany Vegetables

Choose One
- Pasta Salad
- Garden Salad with Two Dressings
- Potato Salad
- Cole Slaw
- Fresh Fruit Salad
- Fruit Cocktail

Choose One
- Warm Apple Cobbler
- Warm Cherry Cobbler
- Warm Peach Cobbler
- Frosted Brownies
- Lemon Bars
- Large assorted Gourmet Cookies
- Chocolate Mousse
- Key Lime Pie
- Lemon Meringue Pie
**Buffet II**
Includes Assorted Gourmet Rolls with Butter

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<td>1 Entrée Selection- $12.95</td>
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<tr>
<td><strong>Entrees</strong></td>
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<tr>
<td>Sliced Roast Turkey with Sherry Sauce</td>
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<td>Roasted Garlic Mashed Potatoes</td>
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<td>Sliced Pork with Country Mustard Cream Sauce</td>
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<td>Oven Roasted Red Potatoes with Herbs</td>
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<td>Flat Iron Steak with Tomato Relish and Fried Straw Onions</td>
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<td>Macaroni and Cheese Au Gratin</td>
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<td>Sliced Ham with Cherry Brandy Sauce</td>
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<td>Wild Rice with Pecans</td>
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<td>Baked Cod with Lemon Basil Butter</td>
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<td>Garden Blend Wild Rice</td>
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<td>Baked Penne and Italian Vegetable Casserole</td>
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<td>Au Gratin Potatoes</td>
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<td>Baked Vegetable Lasagna</td>
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<td>Herbed Stuffing</td>
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<td>Classic Meat Lasagna</td>
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<td>Maple Mashed Sweet Potatoes</td>
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<td>Chicken Cacciatore with White Rice</td>
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<td>Grilled Breast of Chicken with Lemon Caper Butter Sauce</td>
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<td>Beef Burgundy with Parsleyed Egg</td>
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<td>Primavera Pasta Salad</td>
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<td>Bouquet of Fresh Mixed Vegetables</td>
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<td>Garden Salad with Two Dressings</td>
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<td>Green Beans Amandine</td>
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<td>Classic Caesar Salad</td>
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<td>Sautéed Tuscan Vegetables</td>
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<td>Three Bean Salad</td>
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<td>Country Style Green Beans with Bacon and Onion</td>
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<td>Gelatin Salad Fresh Fruit Salad</td>
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<td>Streamed Baby Carrots with Fresh Orange, Brown Sugar and Nutmeg</td>
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<td>Tomato Cucumber Salad</td>
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<td>American Potato Salad</td>
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<td>Fruit Cocktail</td>
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Choose One

- Warm Apple Cobbler
- Lemon Meringue Pie
- Key Lime Pie
- Warm Peach Cobbler
- Warm Cherry Cobbler
- Large assorted Gourmet Cookies
- Topping and Whip Cream
- Triple Chocolate Cake
- Chocolate Mousse
- Frosted Brownies
- Lemon Bars
- Warm New Orleans Bread Pudding with Whiskey Sauce
Spaghetti Buffett

**Lunch Buffet** $10.25 per guest  
**Dinner Buffet** $12.25 per guest

- Gourmet Rolls with Butter
- Garden Tossed Salad with Ranch Salad Dressing and Italian Salad Dressing
- Spaghetti Tossed with Fresh Marinara and Homemade Meatballs
- Traditional Meat Lasagna OR Baked Vegetable Lasagna
- Assorted Large Gourmet Cookies

Deli Buffett

**Lunch Buffet** $9.50 per guest  
**Dinner Buffet** $10.50 per guest

- Assorted Breads and Rolls
- Assorted Sliced Domestic Deli Meats
- Assorted Sliced Domestic Cheeses
- Mustard, Mayonnaise and Tiger Sauce
- Lettuce, Tomato, and Sliced Onion
- Dill Pickle Spears
- Potato Chips
- Garden Tossed Salad with Ranch Dressing and Italian Dressing

**Add one of the following soups to your buffet for an additional $1.00 per guest:** Classic Meat Chili, Chicken Tortilla, French Onion, Broccoli Cheddar, Three Bean Vegetarian Soup

Southern Buffett

**Lunch Buffet** $12.95 per guest  
**Dinner Buffet** $14.25 per guest

- Garden Tossed Salad with Ranch Dressing and Italian Dressing
- Macaroni Salad
- Southern Fried Chicken
- Country Style Green Beans with Bacon and Onion
- Whipped Potatoes with Gravy
- Buttermilk Biscuits with Whipped Honey Butter
- Display of Chocolate Cream Pie and Banana Cream Pie OR Large Gourmet Cookies and Frosted Brownies
Fajita Buffet

**Lunch Buffet** $11.95 per guest  
**Dinner Buffet** $13.25 per guest

- Seasoned Beef Fajita Meat
- Seasoned Chicken Fajita Meat
- Sautéed Bell Peppers and Red Onions
- Flour Tortillas
- Guacamole, Salsa, Sour Cream, Shredded Cheese
- Mexican Rice and Black Beans
- Tortilla Chips
- Display of Key Lime Squares, Lemon Bars and Frosted Brownies

Hot Open-Faced Sandwich Bar

**Lunch Buffet** $11.95 per guest  
**Dinner Buffet** $13.95 per guest

- *Your Choice of either:* Hot Sliced Roasted Turkey *OR* Sliced Roasted Beef
- Texas Toast
- Homemade Gravy
- Whipped Potatoes
- Seasoned Green Beans
- *Your Choice of either:* Warm Apple, Cherry or Peach Cobbler
Served Entrees
(Minimum of 50 Guests)

Unless otherwise specified, all entrée selections are accompanied by a University Catering Garden Salad, gourmet rolls & butter, and your choice of vegetable and starch selection.

Please add an additional $2.00 per guest for multiple entrée service.
All vegetable, starch and dessert selections must be the same.

Beef Entrees

Duo Entrée of 5 oz. Petite Filet Mignon with Your Choice of One:
3 oz. Grilled Salmon Filet with Herbed Butter $29.95
Grilled Shrimp Scampi Brochette – 3 Shrimp $29.95
3 oz. Marinated Grilled Chicken Breast $26.95
5 oz. Roasted Lobster Tail $47.95

Roasted Prime Rib of Beef, Au Jus
A 10 oz. Cut prepared medium rare to medium and served with horseradish cream sauce
Lunch: $23.95 per guest Dinner: $25.95 per guest

Southwestern Flat Iron Steak
Served with Fried Straw Onions and your choice of Smoked Tomato Relish or Pico de Gallo
Lunch: $21.95 per guest Dinner: $23.95 per guest

Sliced Top Sirloin of Beef with Choice of Sauce
Bordelaise, Wild Mushroom or Au Jus
Lunch: $19.95 per guest Dinner: $21.95 per guest

Kansas City Strip Steak Au Poivre
10 oz. Pan-Fried Steak encrusted with Cracked Black Pepper, flamed with Brandy and a Mushroom Demi-Glace
Lunch: $26.95 per guest Dinner: $28.95 per guest

Grilled Porterhouse Steak
18 oz. Certified Angus Mid-Western Beef grilled and topped with Morel Mushrooms and Roasted Shallots laced with a Port Wine Sauce
Lunch: $29.95 per guest Dinner: $31.95 per guest
Pork Entrees

Sliced Roasted Pork Loin with Your Choice of Sauce
Apple Brandy, Country Mustard or Rosemary Garlic Au Jus
Lunch: $19.95 per guest Dinner: $21.95 per guest

Grilled Pork Chop with Your Choice of Sauce
Maple Bourbon Butter or Chasseur Sauce
Lunch: $20.95 per guest Dinner: $23.95 per guest

Pork Tenderloin Medallions with Your Choice of Sauce
Roasted Corn Salsa or Pork Jus
Lunch: $23.95 per guest Dinner: $25.95 per guest

Chicken Entrees

Chicken Dijon
Mustard garlic marinade, grilled and finished with julienne vegetables on a Mustard shallot sauce
Lunch: $18.95 per guest Dinner: $20.95 per guest

Stuffed Chicken Florentine
Baked breast of chicken with sautéed spinach and herbed cheese, finished with a Chardonnay wine sauce
Lunch $18.95 per guest Dinner: $20.95 per guest

Pan-Fried Chicken Piccata
Egg battered and sautéed, topped with lemon caper butter sauce
Lunch: $18.95 per guest Dinner: $20.95 per guest

Grilled Breast of Chicken with Your Choice of Sauce
Herbed Butter, Wild Mushroom or Basil Tomato
Lunch: $17.95 per guest Dinner: $19.95 per guest

Roasted Stuffed Organic Chicken
Filled with Morel Mushrooms, Country Bacon, Spinach & Smoked Gouda finished with a Rosemary Garlic Sauce
Lunch: $21.95 per guest Dinner: $24.95 per guest

Chicken Milano
Egg-Battered and Pan-Fried, topped with Pesto, Prosciutto Ham and Mozzarella Cheese served on a Roma Tomato Sauce
Lunch: $18.95 per guest Dinner: $20.95 per guest
Seafood Entrees

Grilled Norwegian Salmon with Your Choice of Sauce
6 Herbed Butter, Cilantro Lime Butter, Lemon Beurre Blanc or Balsamic Vinaigrette
Lunch: $20.95 per guest Dinner: $23.95 per guest

Six Sautéed Jumbo Shrimp in a Garlic, Parsley & Wine Butter
Served over a bed of Rice Pilaf (starch included)
Lunch: $23.95 per guest Dinner: $26.95 per guest

Marinated Grilled Tuna Filet with Your Choice of Sauce
Cilantro Lime Butter, Herbed Butter or Carrot Ginger Coulis
Lunch: $24.95 per guest Dinner: $26.95 per guest

Pan-Fried Red Snapper
Topped with Lobster, Roasted Tomatoes, Shallots, Capers and Basil with a Roma Tomato Coulis and Saffron Cream
Lunch: $27.95 per guest Dinner: $29.95 per guest

Baked Stuffed Lobster
1 lb Maine Lobster filled with Scallops, Mushrooms and Maryland Style Crab glazed with a classic Béarnaise Sauce
Lunch: $50.95 per guest Dinner: $53.95 per guest

Pasta and Vegetable Entrees

Pasta and Vegetable entrees are inclusive of starch and vegetable – no selection required

Eggplant Parmesan
Baked and topped with our Marinara Sauce, Parmesan and Mozzarella Cheeses
Lunch: $18.95 per guest Dinner: $20.95 per guest

Vegetable Napoleon
Spinach, Mushrooms, Mashed Potatoes, and Tomato Sauce layered with Crisp Potato Disks and Garnished with Asparagus Tips
Lunch: $19.95 per guest Dinner: $21.95 per guest

Spinach, Mushroom, Pine Nut and Ricotta Ravioli with Saffron Oil
Lunch: $17.95 per guest Dinner: $19.95 per guest
Vegetable Selections for Served Menus

Choose One
- Bouquet of Fresh Mixed Vegetables
- Green Beans Amandine
- Sautéed Tuscany Vegetables
- Country Style Green Beans with Bacon and Onion
- Steamed Baby Carrots with Fresh Dill Butter
- Squash Provencal

Starch Selections for Served Menus

Choose One
- Roasted Garlic Mashed Potatoes,
- Oven Roasted Red Potatoes with Herbs
- Wild Rice with Pecans
- Garden Blend Wild Rice
- Steamed New Potatoes with Parsley Butter
- Herbed Garlic Cous Cous

Dessert Selections for Served Menus

Choose One
- French Chocolate Tart
- French Lemon Tart
- New York Style Cheese Cake with Fresh Berries and Whipped Cream
- Classic Apple Pie
- Black Forest Cake
- Pecan Pie with Chocolate Sauce
- Angel Food Cake with Fresh Berries and Whipped Cream
- $6.50