

SALT FORK LODGE

MEETING REFRESHMENTS



Quick Time Out

Assorted Fresh Baked Cookies
100% Colombian Coffees and Assorted Teas
Assorted Sodas, Bottled Water

It's Pizza Time

Pizza Squares with
Assorted Toppings
Assorted Sodas, Bottled Water

The Nature Trail

Fresh Vegetable Tray with Ranch Dip
Cubed Fresh Fruit with Yogurt Dip
Pretzels and Granola Bars
Assorted Juices and Bottled Waters
100% Colombian Coffees and Assorted Teas

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Chocolate Syrup,
Strawberry topping, Caramel topping,
Sprinkles, Oreos, Whipped Cream, Nuts and Cherries
Assorted Sodas, Bottled Water

Nuts About Chocolate

Honey Roasted Peanuts
Chocolate Chip Cookies
Miniature Candy Bars
100% Colombian Coffees and Assorted Teas
Assorted Sodas, Bottled Water

Border Break

Multi-Colored Tortilla Chips
Chicken con Queso and Salsa
Zesty Guacamole
Assorted Sodas, Bottled Water

The Homerun

Bavarian Pretzel Rolls
Honey Roasted Peanuts
Fresh Popped Popcorn
Chex Mix
Bistro Sauce
Assorted Sodas, Bottled Water

MEETING REFRESHMENTS

A La Carte Items

Bakery Style Danish
Fresh Fruit Plate
Natural or Fruit Yogurts
Bagels with Cream Cheese
Whole Fresh Fruit
Fresh Baked Muffins
Scones
Doughnuts
Cinnamon Rolls
Fresh Baked Cookies
Gourmet Brownies
Granola Bars
S'mores

Additional Snacks

Mints
Mixed Nuts
Mini Candy Bars
Homemade Potato Chips with Dip

Beverages

All Day Beverage Service
(Iced Tea, Lemonade, Coffee and Water)
Half Day Beverage Service of
(Iced Tea, Lemonade, Coffee and Water)
Half Day Beverage Service
100% Colombian Coffees and Assorted Teas
100% Colombian Coffees Service (One Hour)
Chilled Juices
Carafe of Juice
Carafe of Milk
Assorted Sodas
Bottled Water
Mineral Water
Hot Chocolate
Fruit Punch
Iced Tea
Herbal Teas

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Menus

SALT FORK LODGE

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST MENUS

THE EXECUTIVE CONTINENTAL

Fresh Fruit Display
Bakery Style Danish and Muffins
Assorted Bagels with Cream Cheese
Assorted Juices
100% Colombian Coffees and Assorted Teas

THE RESORT CONTINENTAL

Bakery Style Danish
Assorted Juices
100% Colombian Coffees and Assorted Teas

THE HEALTHY START CONTINENTAL

Whole Grain Cereal
Milk
Assorted Yogurts
Grapefruit Segments
Orange Segments
Assorted Juices
100% Colombian Coffees and Assorted Teas

A PARFAIT DAY CONTINENTAL

Assorted Yogurts
Berries, Chocolate Sprinkles and Granola Toppings
Bagels with Cream Cheese
Assorted Juices
100% Colombian Coffees and Assorted Teas

THE ALL-DAY PACKAGE

Begin the day with *The Executive Continental*
Refresh with a Half-Hour *Mid-Morning Coffee and Soda Break*
Top Off Your Day with *Quick Time Out*

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SALT FORK LODGE

BREAKFAST

PLATED BREAKFAST ENTREES

THE MOHICAN

Scrambled Eggs
Home Fries

Choice of One Breakfast Meat:
Bacon, Sausage Link or Grilled Ham

Choice of One Side from the Griddle:
Buttermilk Pancakes
French Toast

Assorted Juices
100% Colombian Coffees and Assorted Teas

THE PUNDERSON MANOR

Eggs Benedict and Home Fries

Assorted Juices
100% Colombian Coffees and Assorted Teas

THE HUESTON WOODS

Buttermilk Pancakes with
Fresh Apple Cinnamon Compote

Choice of One Breakfast Meat:
Bacon, Sausage Link or Grilled Ham

Pastry Basket with Butter and Preserves
Assorted Juices
100% Colombian Coffees and Assorted Teas

SHAWNEE

Fresh Baked Quiche

Choice of One Type:

Lorraine - French Egg Classic with Bacon and Swiss Cheese

Ham and Cheese - Black Forest Ham with
Sharp Cheddar Cheese

Three-Cheese - Sharp Cheddar, Mozzarella and
Smoked Provolone

Includes:

Home Fries

Pastry Basket with Butter and Preserves

Assorted Juices

100% Colombian Coffees and Assorted Teas

BOXED BREAKFAST CHOICES

THE CONTINENTAL

Fresh Baked Muffin
Fresh Whole Fruit
Orange Juice

THE HEART OF IT ALL

Lowfat Muffin
Apple
Yogurt
Orange Juice

FRUIT AND CEREAL

Fresh Fruit
Cereal
Milk
Orange Juice

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SALT FORK LODGE

BREAKFASTS

BREAKFAST BUFFETS

THE RISE & SHINE

Croissant Filled with Scrambled Egg,
American Cheese, Bacon or Grilled Ham
Home Fries
Assorted Juices
100% Colombian Coffees and Assorted Teas

HEALTHY HEART

Cut Fresh Fruit
Yogurt Parfaits
Fresh Baked Muffins
Bagels or English Muffins with Cream Cheese & Jellies
Assorted Juices
100% Colombian Coffees and Assorted Teas

STONE HOUSE

Cut Fresh Fruit
Farm Fresh Scrambled Eggs
Home Fries
Bacon and Sausage
Assorted Oven Baked Breakfast Pastries
Assorted Juices
100% Colombian Coffees and Assorted Teas

THE BEACHWOOD

Cut Fresh Fruit
Farm Fresh Scrambled Eggs
Bacon and Sausage
Assorted Oven Baked Pastries
Assorted Bagels with Cream Cheese
Cheese Blintzes with Berry Sauce
Home Fries
Assorted Juices
100% Colombian Coffees and Assorted Teas

SALT FORK

Cut Fresh Fruit
Farm Fresh Scrambled Eggs
Home Fries
Pancakes or French Toast (choose one)
Bacon and Sausage
Oven Baked Breakfast Pastries
Assorted Juices
100% Colombian Coffees and Assorted Teas

HORIZON

Cut Fresh Fruit
Farm Fresh Scrambled Eggs
Bacon and Sausage
Biscuits and Sausage Gravy
Home Fries
Assorted Oven Baked Breakfast Pastries
Assorted Juices
100% Colombian Coffees and Assorted Teas

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SALT FORK LODGE

LUNCH

PLATED LUNCH SANDWICHES AND SALADS

IT'S A WRAP

Choice of One Stuffed Wrap:
Grilled Chicken Caesar, Buffalo or Southern Chicken,
Grilled Vegetable, Deli Club or BLT
Served with a Dill Pickle Spear
Includes Choice of: Fruit Cup, Cup of Soup,
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

THE CLASSIC REUBEN

Traditional Corned Beef with Swiss Cheese and Sauerkraut
Grilled on Seeded Rye Bread with Dressing
Served with a Dill Pickle Spear.
Includes Choice of: Fruit Cup, Cup of Soup,
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast with Provolone Cheese
on a Kaiser Bun
Served with Mango Mustard
Includes Choice of: Fruit Cup, Cup of Soup,
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

OHIO HEARTLAND SALAD

Crisp Romaine Lettuce, Sliced Boiled Egg, Tomato,
Cucumber, Onion, Cheddar and Mozzarella Cheeses,
Sliced Southern-Fried Chicken Tenders
Topped with Toasted Croutons
Buttermilk Ranch Dressing
Rolls and Butter
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

SMOKEHOUSE

Choice of our In-House Smoked BBQ Pulled Pork,
Chicken or Beef with Cheese On a Kaiser Roll
Served With A Dill Pickle Spear
Includes Choice of: Fruit Cup, Cup of Soup,
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Grilled Chicken,
Parmesan Cheese and Toasted Croutons
Caesar Dressing
Rolls and Butter
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

ORIENTAL CASHEW CHICKEN SALAD

Crisp Romaine Lettuce Topped with Grilled Chicken Strips,
Dry Roasted Cashew Nuts
Fried Won Ton Strips, Toasted Sesame Seeds,
Oriental Sesame Dressing
Rolls and Butter
Chef's Choice of Dessert
Choice of Iced Tea, Lemonade or Coffee

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SALT FORK LODGE

LUNCH

PLATED EXECUTIVE LUNCH ENTREES

All Lunch Entrees Include • Tossed Garden Salad • Rolls and Butter
• Choice of Iced Tea, Lemonade or Coffee

CHICKEN SALTIMBOCCA

Boneless Chicken Breast with Fresh Basil, Bell Peppers and Ricotta Cheese. Served with Chef's Choice Vegetable of the Day and Potato

TERIYAKI CHICKEN STIR-FRY

Chicken Stir Fried with an Oriental Blend of Vegetables
Served Over Steamed Rice

TERIYAKI VEGETARIAN STIR-FRY

Oriental Blend of Vegetables with Asian Pan Sauce
Served Over Steamed Rice

CORNBREAD STUFFED CHICKEN BREAST

Breast of Chicken Stuffed with Bavarian Ham
and Cornbread Stuffing
Served with Chef's Choice Vegetable of the Day and Potato

OPEN FACE BEEF SIRLOIN STEAK

Grilled Sirloin Steak served on Garlic Toast
with a rich Demi-Glace and topped with Onion Straws
Served with Chef's Choice Vegetable of the Day

COD AL FORNO

Broiled Alaskan Cod with White Wine, Lemon and Thyme
Served with Chef's Choice Vegetable of the Day and Potato

GREEK PASTA

Mediterranean Vegetables, Olive Oil, Basil and Garlic
over Pasta with White Wine and Greek Seasoning

ROASTED PORK LOIN WITH HERBS

Oven-Roasted and Drizzled with a Rich Demi-Glace
Served with Chef's Choice Vegetable of the Day and Potato

MEAT LASAGNA

Hearty Meat and Cheese Lasagna
Served with a Garlic Bread Stick and Chef's Choice
Vegetable of the Day

BRUSCHETTA CHICKEN

Boneless Chicken Breast pan seared with garlic and basil, topped with
a fresh tomato basil salsa. Served with
Chef's Choice Vegetable of the Day and Potato

GRILLED VEGETABLE LASAGNA

Eggplant, Squash, Fennel, Roasted Sweet Peppers
& Portabella Mushrooms with Creamy Alfredo Sauce
Served with a Garlic Bread Stick and Chef's Choice
Vegetable of the Day

MARINATED GRILLED PORTOBELLO

Marinated Portobello Mushroom with Roasted Peppers,
Tomatoes and Mozzarella Cheese. Served with
Chef's Choice of Potato

HERB CHICKEN WITH BALSAMIC HONEY SYRUP

Pan Seared Boneless Chicken Breast with Ritz Cracker Crust, drizzled
with Homemade Balsamic Honey Syrup. Served with Chef's Choice
Vegetable of the Day and Potato

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Please ask your Sales Associate for prices if you wish to add a sweet ending to your meal.*

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SALT FORK LODGE

LUNCH BUFFETS

LUNCH BUFFETS

Lunch Buffets Include • Tossed Garden Salad
• Chef's Vegetable of the Day • Choice of Side Dish
Rolls and Butter • Choice of Iced Tea, Lemonade or Coffee

COUNTRY CHICKEN BREAST

Old Fashioned Buttermilk Fried Chicken Breast with
Veloute Sauce

GREEK GRILLED CHICKEN

Boneless Chicken Breast Grilled with Fresh Lemon and
Greek Seasoning

SLICED TURKEY WITH GRAVY

Roasted Turkey Breast with Pan Gravy

MEATLOAF

Italian Seasoned Homestyle Meatloaf with
Tomato Sauce

ROAST BEEF AU JUS

Tender Beef Roast with Flavorful Au Jus

BEEF STROGANOFF

Tender Beef Tips Slow Cooked with a Rich Demi Glace,
Dill and Sour Cream served over Egg Noodles

POT ROAST

Tender Beef Pot Roast served with Carrots, Celery,
Onions and a Rich Beef Au Jus

LEMON PEPPER TILAPIA

Delicate Whitefish Grilled with a
Lemon Pepper Seasoning

MEAT LASAGNA

Hearty Meat and Cheese Lasagna

GRILLED VEGETABLE LASAGNA

Creamy Vegetable Lasagna Topped with
Toasted Bread Crumbs

SPAGHETTI WITH MARINARA

Italian Spaghetti with our Zesty Marinara Sauce

SPAGHETTI WITH BOLOGNESE

Italian Spaghetti with our Italian Style Meat Sauce

SPAGHETTI WITH ITALIAN SAUSAGE

Italian Spaghetti with our Zesty Marinara Sauce with
Sliced Italian Sausage

PASTA POMODORA

Fresh Tomatoes sautéed with Garlic, Basil, Penne Pasta
and Parmesan Cream Sauce

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SALT FORK LODGE

LUNCH BUFFET

SOUP, SALAD AND BAKED POTATO BAR

Homemade Chili
Homemade Chicken Noodle Soup
Tossed Salad
Baked Idaho Potatoes
Crumbled Bacon Bits, Diced Ham,
Steamed Broccoli Florets
Rolls and Butter
Fresh Baked Cookies
Choice of Iced Tea, Lemonade or Coffee

WRAP IT UP

Creamy Cole Slaw
Tri-Colored Pasta Salad
Grilled Chicken Caesar, Grilled Vegetable,
And Deli Club Wraps
Sun Chips
Brownies
Choice of Iced Tea, Lemonade or Coffee

THE DISCOVER OHIO PICNIC

Creamy Cole Slaw
Home-Style Potato Salad
BBQ Baked Beans
Hamburgers and Hot Dogs
Relish Tray with Assorted Toppings
Condiments
Sun Chips
Fresh Baked Cookies
Choice of Iced Tea, Lemonade or Coffee

PIZZA PARTY

Traditional Caesar Salad
Assorted Freshly Baked Pizzas with Assorted Toppings
Breadsticks Brushed with Garlic Butter
Mini Ice Cream Sundae
Choice of Iced Tea, Lemonade or Coffee

SANDWICH BOARD

Creamy Cole Slaw
Tri-Colored Pasta Salad
Sun Chips
Roast Beef, Turkey Breast, Virginia Ham,
Capricola, Corned Beef, Salami and Pepperoni
American, Swiss, Provolone and Pepper Jack Cheeses
Leaf Lettuce, Sliced Tomato and Onions
Condiments
Assorted Breads and Sandwich Rolls
Fresh Baked Cookies
Choice of Iced Tea, Lemonade or Coffee

CLASSIC DELI BUFFET

Home-Style Potato Salad
Chilled Macaroni Salad
Tossed Salad
Assorted Breads and Rolls, Chicken Salad, Tuna Salad
Shaved Turkey and Sliced Roast Beef
Shredded Romaine, Diced Tomatoes and Black Olives
Caramel Oreo Brownies
Choice of Iced Tea, Lemonade or Coffee

HEALTHY CHOICE

Tossed Salad
Cottage Cheese
Grilled Chicken Breast, Lemon Pepper Tilapia
Soup du Jour, Steamed Vegetables,
Roasted Redskin Potatoes, Rice Pilaf
Rolls and Butter
Fresh Fruit
Choice of Iced Tea, Lemonade or Coffee

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SALT FORK LODGE

BOX LUNCH OPTIONS

BOX LUNCHES

THE LUNCH PAIL

Choice of:
Roast Beef, Turkey or Ham Sandwich
with Assorted Condiments
Sun Chips
Whole Fresh Fruit
Fresh Baked Cookie
Assorted Soda, Bottled Water
(Marinated Roasted Vegetable
Sandwich Available Upon Request)

CHICKEN IN THE GARDEN

Grilled Chicken Breast Served on a Bed
of Romaine with Raspberry Vinaigrette Dressing
Cubed Cheese and Fruit Cup
Roll with Butter
Fresh Baked Cookie
Assorted Soda, Bottled Water

THE EXECUTIVE BOX LUNCH

Choice of One Sandwich:
Grilled Marinated Chicken Breast
Topped with Provolone Cheese
on a Toasted Wheat Kaiser Bun
with Lettuce Leaf and Tomato
-or-
Sliced Roast Beef with Beefsteak Tomato,
with Onion on an Onion Roll
-or-
Italian Style Sub with Salami, Turkey,
Pepperoni and Mozzarella Topped with Lettuce and Tomato
-or-
Greek Style Vegetable Pita
with a Creamy Cucumber Sauce

Lunch Includes:

Chef's Salad Selection
Whole Fresh Fruit
Fresh Baked Cookie
Assorted Soda, Bottled Water

DELI FRESH

Croissant Filled with Choice of One:
Black Forest Ham and Swiss
Turkey and Provolone
Ham and Havarti Dill
with Assorted Condiments
Sun Chips
Fruit Cup
Fresh Baked Cookie
Assorted Soda, Bottled Water

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SALT FORK LODGE

DINNER ENTREES

PLATED DINNER ENTREES

Dinner Entrees Include • Tossed Garden Salad • Chef's Vegetable of the Day
Choice of Potato • Rolls and Butter • Chef's Choice of Dessert • Choice of Beverage

CORNBREAD STUFFED BREAST OF CHICKEN

Lightly Breaded Breast of Chicken Stuffed
with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and
Finished with Veloute Sauce

HOUSE-SMOKED BREAST OF TURKEY

Mesquite Smoked Breast of Turkey
Served with Shoestring Onions topped with Demi Glace

CHICKEN PICATTA

Lightly Breaded Breast of Chicken
Served with Lemon-Caper Sauce

DIJON CHICKEN

Thin Chicken Cutlets in Dijon Cream Sauce

BLUE CORNMEAL ENCRUSTED SALMON

Salmon Lightly Dusted with Blue Cornmeal
Crowned with Balsamic Marinated Kalamata Olives
and Tomatoes, Drizzled with
Olive Oil and Balsamic Reduction

ORANGE ROUGHY WITH HONEY BOURBON GLAZE

Herb Crusted Orange Roughy with a Honey Bourbon Glaze

HERB-CRUSTED TILAPIA

Broiled Filet of Tilapia Seasoned with a Blend
of Herbs Tossed with
Panko Bread Crumbs, Drizzled with
Lemon Sauce

ROASTED PORK WITH CORNBREAD STUFFING

Oven Roasted Pork Loin
Served with Cornbread Stuffing and a Demi Glace
Topped with Shoestring Onions

SMOKED PORK LOIN

Pork Loin Slow-Smoked in Our House Smoker,
Rubbed with Chef's Blend of Spices,
Served with Caramelized Apples

CHAR-GRILLED NEW YORK STRIP STEAK

New York Strip Steak Topped
with Shoestring Onions and Garlic Herb Butter

PRIME RIB AU JUS

Prime Rib of Beef Slow-Roasted
With the Chef's Own Blend of Herbs and Spices
Topped with Potato Sticks
Served with a Creamy Horseradish Sauce

FILET MIGNON

Grilled Filet of Beef with
Cracked Peppercorn Demi Glace

GRILLED VEGETABLE NAPOLEON

Fresh Seasonal Vegetables Marinated in a
Balsamic Vinaigrette
Lightly Grilled and Served with
Toasted Garlic Pita Points

VEGETABLE WELLINGTON

Fresh Seasonal Vegetables Sautéed with
Garlic, Olive Oil,
and Chablis, Baked in Puff Pastry

BASIL-CITRUS GRILLED VEGETABLE KABOBS

Fresh Seasonal Vegetables Marinated in a
Basil-Citrus Marinade, Grilled to Perfection

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SALT FORK LODGE

DINNER ENHANCEMENTS

DINNER APPETIZER ADDITIONS

Cup of Home-Made Soup Du Jour
Fresh Fruit Cup
Cup of French Onion Soup au Grattine
Jumbo Shrimp Cocktail
Maryland Style Crab Cakes
Spinach Artichoke Dip

PLATED MEAL SALAD UPGRADES

Enhance your meal by replacing a regular side salad with one of the following:

Alexander Salad

Baby Field Greens with Mushrooms, Tomatoes and Walnuts, Served with Choice of Dressing

Greek Salad

Tomatoes, Cucumbers, Red Onion, Olives, Mesclun Greens, Asiago Cheese
Served with Balsamic Vinaigrette

Heartland Salad

Fresh Mixed Greens Tossed with Tomatoes, Hard Boiled Eggs, Red Onion,
Cheddar Cheese, Mozzarella Cheese, Ranch Dressing
Crowned with Cajun Pecans

Caesar Salad

Chopped Romaine Lettuce Tossed with Croutons,
Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing

PLATED MEAL DESSERT UPGRADES

Finish your meal with one of the following upgraded and delightful desserts:

Carmel Apple Cheese Cake
Hot Apple Dumpling Served with a Brandy Butter Sauce

PLATED MEAL ADDITIONS

Add one of the following favorites to your meal:

Add Vanilla Ice Cream to Any Dessert
Add a Fruit Cup to any Meal

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DINNER BUFFETS

DINNER BUFFETS

- Dinner Buffets Include* • Mini Salad and Fruit Bar • Fresh Seasonal Vegetable,
• Choice of Side Dish, Rolls & Butter • Chef's Dessert Selection
• Choice of Iced Tea, Lemonade or Coffee

SEARED CHICKEN WITH PARMESAN CREAM SAUCE

Thin Chicken Cutlets in Parmesan Cream Sauce

CORNBREAD STUFFED CHICKEN BREAST

Breast of Chicken Stuffed with
Bavarian Ham, Cornbread and Swiss Cheese

CAYMAN CHICKEN

Lightly Breaded Breast of Chicken with Parmesan and
Veloute Sauce

CRANBERRY PEPPERCORN CHICKEN

Breast of Chicken Sautéed with Cranberries
And Cracked Black Peppercorns

CHICKEN OR BEEF STIR-FRY

Thin Strips of Chicken or Beef Stir-Fried
with a Combination of
Fresh Vegetables and Special Sauces

BRAISED POT ROAST

Braised Beef with Onions, Carrots and Celery

ROAST BEEF AU JUS

Sliced and Roasted Top Round with Peppercorn Sauce

BEEF STROGANOFF

Beef Tips in a Rich Sour Cream Sauce
Served with Egg Noodles

ROASTED PORK TENDERLOIN

Sliced Tenderloin of Pork Glazed with a Shallot
Rosemary Sauce

HOUSE SMOKED TURKEY

Sliced Turkey Breast Served with Traditional Bread Stuffing
Covered with Cream Gravy

BAKED COD WITH ITALIAN CRUMB

Cod Baked with a Lemon Butter Wine Sauce

GRILLED VEGETABLE LASAGNA

Eggplant, Squash, Fennel, Roasted Sweet Peppers
& Portabella Mushrooms with Creamy Alfredo Sauce.

VEGETABLE STIR FRY

A Combination of Colorful Fresh Vegetables
Stir-Fried in Our Special Sauce and Served with Rice

PASTA POMODORA

Fresh Tomatoes Sautéed with Garlic, Basil,
Penne Pasta and Parmesan Cream Sauce

CHICKEN ALFREDO

Penne Pasta Sautéed with Chicken,
Peas, Mushrooms, Bacon, and Alfredo Sauce

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DINNER BUFFETS

THE CARVING BOARD

Each Carving Station Serves 50 Guests.
Each Item Includes Appropriate Condiments and Assorted Rolls.

A Carving Station Fee Applies to Each Item

Slow Roasted Prime Rib
of Beef with Au Jus

Whole Roasted Tenderloin of Beef
with Horseradish Sauce

Smoked Turkey Breast

Maple-Glazed Pit Ham

Whole Roasted Pork Loin
with Special Seasonings and Rosemary Au Jus

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SALT FORK LODGE

SALT FORK LUAU

Tossed Garden Salad with Choice of Dressings
Tropical Fruit Salad
Marinated Vegetable Salad
Chicken Teriyaki, Asian Pork
Sweet Onion Relish
White Rice with Pineapple and Walnuts
Stir Fried Vegetables
Parsley Buttered Redskin Potatoes
Rolls with Butter
Strawberry Mango Parfait
Choice of Iced Tea, Lemonade or Coffee

ACROSS THE BORDER

Chili Con Queso
Sante Fe Shredded Chicken and Crumbled Taco Beef
Taco Shells, Flour Tortillas and Tortilla Chips
Spanish Rice and Refried Beans
Sautéed Onions and Green Peppers
Shredded Cheddar Cheese and Lettuce
Diced Onion and Tomato
Sliced Black Olives and Jalapeno Peppers
Sour Cream, Guacamole and Salsa
Caramel Flan
Choice of Iced Tea, Lemonade or Coffee

DINNER THEME BUFFETS

TOUR OF ITALY

Fresh Fruit Salad
Traditional Caesar Salad
Roma Tomato and Italian Vegetable Salad
Creamy Vegetable and Meat Lasagna
Italian Sausage Sautéed with Onions and Peppers
Meatballs and Italian Seasoned Grilled Chicken Strips
Penne Pasta
Alfredo and Marinara Sauces
Italian Seasoned Vegetables
Garlic Breadsticks
Tiramisu
Choice of Iced Tea, Lemonade or Coffee

FALL HARVEST

Tossed Garden Salad
Waldorf Salad
Honey Glazed Ham and Roast Turkey Breast
Home Style Gravy
Garlic Mashed Potatoes
Cornbread Stuffing
Buttered Noodles
Seasoned Green Beans
Fresh Baked Rolls
Apple Pie
Choice of Iced Tea, Lemonade or Coffee

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SALT FORK LODGE

COOKOUT BUFFETS

BACK WOODS BBQ

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

Buffets Include

- Home-Style Potato Salad • Creamy Coleslaw • Tossed Salad • BBQ Baked Beans
 - Roasted Redskin Potatoes • Seasonal Vegetables • Fresh Fruit
- Fresh Baked Cookies • Choice of Iced Tea • Lemonade or Coffee

(Choice of One)

Quarter Pound Hot Dogs and Hamburgers
BBQ Chicken, Hot Dogs and Hamburgers
Grilled Marinated Breast of Chicken
BBQ Chicken and Smoked Ribs
Charcoal Grilled Rib Eye Steak
New York Strip Steak

To Enhance Your Cookout Experience, You May Want to Reserve a Group Bonfire.
Ask Your Catering Manager for Details.

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SALT FORK LODGE

HORS D'OEUVRES

HOT HORS D'OEUVRES

Sold in 50 Piece Units

Hand Tossed Pizza with
Assorted Toppings

Vegetarian Spring Rolls Served with a
Sweet and Sour Sauce

Spanikopita

Meatballs
BBQ, Swedish or Sweet & Sour Sauce

Smoked Chicken & Cheese
Cornucopias

Bacon Wrapped Water Chestnuts

Chicken Wings with Celery & Bleu Cheese
BBQ, Mild or Zesty Buffalo

Sausage Stuffed Mushroom Caps

Assorted Chicken Satay

Quiche Tartlets

Crab Stuffed Mushroom Caps

Beef Hibachi Skewers

Bacon Wrapped Scallops

COLD HORS D'OEUVRES

Sold in 50 Piece Units

Shrimp Served with Cocktail Sauce

Iced Crab Claws

Party Spirals

Mini Croissant Sandwiches

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

Menus

SALT FORK LODGE

HORS D'OEUVRES

ADDITIONAL SELECTIONS

Unless Noted Differently, Each Unit Serves 50 Guests

SMOKED SALMON DISPLAY

Thinly Sliced & Served with Red Onions,
Capers and Crackers

FRESH VEGETABLE CRUDITE

Select Raw Vegetables, Served with
Your Choice of Dill Dip,
French Onion or Ranch Dip

ARTICHOKE AND SPINACH DIP

Served with Toasted Baguettes

STUFFED BRIE WHEEL

Stuffed with Dried Fruits, Almonds &
Caramel Sauce

FRESH FRUIT AND CHEESE DISPLAY

An Assortment of Selected Cheeses,
Garnished with Fresh Fruit and Crackers

SMOKED CHEDDAR AND BACON CHEESE BALL

Served with Crackers

FRESH FRUIT DISPLAY WITH YOGURT DIP

An Assortment of Fresh Fruit with Yogurt Dip

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Menus

SALT FORK LODGE

CHILDRENS MENU

CHILDRENS PLATED MENU

(Ages 10 and Under)

All Meals Include Choice of Lemonade or Milk
and Vanilla Ice Cream with a Cookie

Chicken Tenders with French Fries
Hamburger or Cheeseburger with French Fries
Grilled Chicken with Mashed Potatoes and Vegetable
Macaroni and Cheese with French Fries
Individual Cheese Pizza with One Side
Fish Du Jour with Vegetable

For An Additional Cost Per Child:

Small Dinner Salad

or

Fresh Fruit Cup

Ask your Sales Associate about pricing for children 10 and under when your group chooses a buffet.

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Menus

SALT FORK LODGE

BANQUET BEVERAGE OPTIONS

BANQUET BEVERAGE OPTIONS

Salt Fork Lodge is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.
A Bartender Fee of \$50.00 will be Applied to Any Bar that has Sales Under \$300.00

OPTION # 1 HOST BAR

Charged by the Drink to Master Account
Includes Mixers & Garnishes

CHOICE OF BRANDS

House Brands
Call Brands
Premium Brands
Enhance Your Event with Cordials

BAR INCLUDES

House Wines
Domestic Beers
Imported Beers
Assorted Sodas

OPTION # 2 CASH BAR

Prices Include Tax
Individual Charged by the Drink
Includes Mixers & Garnishes

CHOICE OF BRANDS

House Brands
Call Brands
Premium Brands
Enhance Your Event with Cordials

BAR INCLUDES

House Wines
Domestic Beers
Imported Beers
Assorted Sodas

PUNCH BOWLS

Sparkling Fruit Punch
with Sliced Seasonal Fruit
(Non-Alcoholic)

Mimosa
Icy Cold Mixture of
Champagne & Orange Juice

Champagne Punch
with Sliced Seasonal Fruit

Bloody Mary
A Popular Cocktail Made with
Tomato Juice, Vodka, Worcestershire Sauce,
Tabasco and Other Seasonings

ASK YOUR CATERING MANAGER ABOUT CURRENT WINE SELECTIONS AND PRICES.

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