



~ The Lodge Dinner Package ~

Salad Choices *(served table side)*

Lodge Mixed Salad OR Caesar Salad

Lodge Roll Basket and Butter

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Buffet or Dinner Entrée Selections *(see below for selection choices)*

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Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

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Dessert, Freshly Brewed Coffee, Tea, Decaf Served After Dinner

~ Executive Dinner Package ~

Salad Choices *(served table side)*

Lodge Mixed Salad OR Caesar Salad

Lodge Roll Basket and Butter

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Buffet or Dinner Entrée Selections *(see Dinner Entrée/Buffet selection page)*

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Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

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Dessert, Freshly Brewed Coffee, Tea, Decaf Served After Dinner

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Pricing Available Upon Request

Bar not included on above packages

You may upgrade your dinner selection and/or include a Chef attended carving Station and/or Hors d' Oeuvres or Bar.

Our Chef will gladly prepare any specialty dietary needs.



Buffet or Dinner Entrée Selections

~ *The Lodge Dinner Package* ~

Poultry

Chicken Kiev
Chicken Francaise
Chicken Parmesan
Chicken Coq Au Vin
Chicken Marsala
Chicken Picatta
Chicken Forrester
Chicken Cordon Bleu
Cornish Game Hen with Herb stuffing
Roast Turkey w/Sage dressing & Gravy

Meat

Roast Prime Ribs of Beef Au Jus
Steak Au Poivre
Sliced Tenderloin with Champignon
Beef Stroganoff with Imported Noodles
Stir Fry Oriental Beef & Broccoli
Pot Roast aux Herbs
Tenderloin of Beef Kebobs on Rice Pilaf
Flank Steak (Western Style or Bordelaise Sauce)
Ham with Hawaiian Champagne Sauce
Boneless Roast Loin of Pork Tenderloin
Veal Francaise

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Seafood

Broiled Salmon en Herbs and a Light Hollandaise
Broiled Lemon Scrod
Seafood Newburg with Rice Pilaf
Shrimp Scampi on a bed of Rice
Broiled or Fried Scallops
Baked Stuffed Shrimp with Seafood Stuffing
Broiled Trout Almondine
Sole Almondine

Pasta

Tortellini Primavera Alfredo
Stuffed Shells with Ricotta
Baked Manicotti
Fettuccine Alfredo
Lobster Stuffed Ravioli
Baked Ziti Parmesan
Penne in a Vodka Marinara Sauce
Vegetarian or Regular Lasagna



Buffet or Dinner Entrée Selections

~ The Executive ~

Veal Oscar

Sole Veronique

Filet Mignon with Mushroom Caps

Herb Encrusted Sea Bass

Veal Saltimbocca

Crab a Ronney (*Filet Mignon topped with Crabmeat and Sause Béarnaise*)

Lobster Tail (*Stuffed with Seafood Stuffing and Herbs*)

Twin Lobster Tails

Surf and Turf

Rack of Lamb

Mixed Grill (*Chicken Francaise, Baked Stuffed Shrimp, and Sliced Tenderloin of Beef*)

King Crab Legs

OR any entree from The Lodge Dinner Package