

# Menus

## DEER CREEK LODGE

### MEETING REFRESHMENTS

#### QUICK TIME OUT

Assorted Fresh Baked Cookies  
Assorted Sodas  
100% Colombian Coffees and Assorted Teas  
**\$5.95 Per Person**

#### SCARLET & GRAY

Pretzels and Specialty Potato Chips  
Caramel Corn and Freshly Popped Popcorn  
Assorted Sodas and Bottled Water  
**\$6.95 Per Person**

#### BAKERY BREAK

Assorted Fresh Baked Cookies  
Chocolate Fudge Brownies  
Sliced Fresh Seasonal Fruit  
Assorted Sodas  
100% Colombian Coffees and Assorted Teas  
**\$7.25 Per Person**

#### NUTS ABOUT CHOCOLATE

Honey Roasted Peanuts  
Chocolate Chunk Cookies  
Chocolate Fudge Brownies  
Miniature Candy Bars  
Assorted Soft Drinks and Bottled Waters  
100% Colombian Coffees and Assorted Teas  
**\$8.25 Per Person**

#### THE I SCREAM BREAK

Assorted Ice Cream Novelties  
Fruit Bars and Popsicles  
Assorted Sodas and Bottled Water  
**\$6.95 Per Person**

#### SNACKERS STATION

Specialty Potato Chips with Dip  
Tortilla Chips with  
Tomato Cilantro Salsa and Guacamole  
Party Snack Mix  
Fresh Baked Sugar Cookies  
Lemonade and Flavored Waters  
100% Colombian Coffees and Assorted Teas  
**\$7.95 Per Person**

## MEETING REFRESHMENTS

#### THE NATURE TRAIL

Fresh Vegetable Tray with Dip  
Cubed Fresh Fruit with Yogurt Dip  
Pretzels and Granola Bars  
Assorted Juices and Bottled Waters  
100% Colombian Coffees and Assorted Teas  
**\$8.50 Per Person**

#### ALL DAY PACKAGE

Begin the day with The Executive Continental  
Refresh with a Mid-Morning Coffee and Soda Break  
Top Off Your Day with "The Bakery Break"  
**\$16.95 Per Person**

#### A LA CARTE ITEMS

Oven Baked Breakfast Pastries .....\$2.75 Per Serving  
Sliced Seasonal Fruit .....\$3.00 Per Serving  
Natural or Fruit Yogurts .....\$2.25 Per Serving  
Assorted Bagels and Cream Cheese .....\$2.25 Per Serving  
Whole Fresh Fruit .....\$1.50 Per Serving  
Jumbo Muffins .....\$2.25 Per Serving  
Large Home-Style Cookies .....\$1.50 /Two  
Double-Fudge Brownies ..... \$1.75 Each  
Lemon Bars ..... \$1.75 Each  
Granola Bars ..... \$1.75 Each  
Energy Bars ..... \$1.75 Each  
Novelty Ice Cream Bars..... \$2.25 Each  
S'Mores .....\$3.50 Per Person  
(Graham Crackers, Marshmallow, Chocolate)

#### ADDITIONAL SNACKS

Mints ..... \$13.50 Per Pound  
Mixed Nuts ..... \$15.75 Per Pound  
Mini Candy Bars ..... \$8.95 Per Pound

#### BEVERAGES

100% Colombian Coffees  
and Assorted Teas .....\$2.50 Per Person  
Chilled Juices .....\$2.75 Per Person  
Assorted Sodas .....\$2.00 Per Person  
Mineral Water .....\$2.75 Per Person  
Bottled Water .....\$2.25 Per Person  
Hot Chocolate .....\$2.50 Per Person

SEE REVERSE SIDE FOR CONTINENTAL BREAKFASTS MENU

All Prices are Subject to a 20% Service Charge and Sales Tax

Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

#### THE EXECUTIVE CONTINENTAL

Fresh Fruit Display  
Assorted Danish and Muffins  
Assorted Bagels with Cream Cheese  
Selection of Chilled Juices  
Assorted Yogurts  
100% Colombian Coffees and Assorted Teas  
**\$8.95 Per Person**

#### THE RESORT CONTINENTAL

Assorted Breakfast Pastries  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$6.95 Per Person**

#### THE RISE & SHINE CONTINENTAL

Croissant Filled with Scrambled Eggs,  
American Cheese, Bacon or Grilled Ham  
Seasonal Sliced Fresh Fruit or  
Seasoned Breakfast Potatoes  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.50 Per Person**

### CONTINENTAL BREAKFAST MENUS

#### A PARFAIT DAY

Assorted Yogurts  
Berries, Nuts, Raisins  
Chocolate Sprinkles, Granola  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$8.75 Per Person**

#### HEALTHY HEART

Seasonal Fresh Fruit  
Assorted Yogurts  
Assorted Muffins  
Granola  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$7.95 Per Person**

SEE REVERSE SIDE FOR MEETING REFRESHMENTS  
All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change  
Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

#### THE MOHICAN

Scrambled Eggs  
Seasoned Breakfast Potatoes  
*Choice of One Breakfast Meat:*  
Bacon, Sausage Link or Grilled Ham  
*Choice of One Side from the Griddle:*  
Buttermilk Pancakes  
French Toast  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.25 Per Person ~ OR ~**  
**Substitute Grilled Bistro Steak for**  
**Breakfast Meat at an**  
**Additional \$2.25 Per Person**

#### THE SHAWNEE

Cinnamon French Toast with Warm Maple Syrup  
*Choice of One Breakfast Meat:*  
Bacon, Sausage Link or Grilled Ham  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$8.95 Per Person**

### PLATED BREAKFAST ENTREES

#### 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  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.95 Per Person**

#### THE RISE & SHINE

Croissant Filled with Scrambled Eggs,  
American Cheese, Bacon or Grilled Ham  
Seasonal Sliced Fresh Fruit or  
Seasoned Breakfast Potatoes  
Selection of Chilled Juices  
100% Colombian Coffees and Assorted Teas  
**\$9.50 Per Person**

SEE REVERSE SIDE FOR BREAKFAST BUFFET

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

## Menus

### DEER CREEK LODGE

### BREAKFAST BUFFETS

#### BREAKFAST BUFFETS

##### THE PUNDERSON

*Minimum of 15 Guests*

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

*Choice of One Breakfast Meat:*

Bacon, Sausage Link or Grilled Ham

Cold Cereal and Milk

Assorted Muffins

Selection of Chilled Juices

100% Colombian Coffees and Assorted Teas

**\$10.95 Per Person**

##### THE SALT FORK

*Minimum of 25 Guests*

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Pancakes

Bacon and Sausage

Assorted Oven Baked Breakfast Pastries

Assorted Yogurts

Selection of Chilled Juices

100% Colombian Coffees and Assorted Teas

**\$13.95 Per Person**

##### THE BUCKEYE

*Minimum of 25 Guests*

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Bacon and Sausage

Assorted Oven Baked Breakfast Pastries

Selection of Chilled Juices

100% Colombian Coffees and Assorted Teas

**\$9.95 Per Person**

##### HORIZON

*Minimum of 25 Guests*

Seasonal Sliced Fresh Fruit

Scrambled Eggs

Seasoned Breakfast Potatoes

Bacon and Sausage

Sausage Gravy and Buttermilk Biscuits

Assorted Oven Baked Breakfast Pastries

Selection of Chilled Juices

100% Colombian Coffees and Assorted Teas

**\$11.95 Per Person**

#### BREAKFAST ACTION STATIONS

Enhance your breakfast buffet with a chef's station.

Fresh Squeezed Orange Juice Station

**\$2.00 Additional Per Person**

Omelets and Waffles

**\$4.95 Additional Per Person**

Carving Board with Choice of Glazed Pit Ham

or Roasted Beef Tenderloin

**\$3.95 Additional Per Person**

Smoked Salmon Panini Station

**\$4.95 Additional Per Person**

Breakfast Panini Station

**\$4.95 Additional Per Person**

If Minimum Buffet Numbers are Not Met; Additional Fees May Apply.

SEE REVERSE SIDE FOR PLATED BREAKFAST ENTREES

All Prices are Subject to a 20% Service Charge and Sales Tax

Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

DEER CREEK LODGE

LUNCH

### LUNCH ENTREES

#### Lunch Entrees Include:

Tossed Garden Salad, Chef's Vegetable of the Day,  
Rolls and Butter, Chef's Choice of Dessert, Choice of Beverage

#### CHICKEN FRANCAISE

Breast of Chicken Lightly Sautéed with  
a Parmesan Egg Batter  
Finished Baked and topped with Sliced Lemon  
Served with Rice Pilaf  
**\$15.75 Per Person**

#### CHICKEN PICCATA

Sautéed Breast of Chicken with  
Lemon Caper Butter Sauce  
Served with Rice Pilaf  
**\$14.50 Per Person**

#### BEEF BURGUNDY WITH SAUTÉED MUSHROOMS

Sautéed Beef Tips and Mushrooms  
Served in a Rich Mushroom Gravy  
Over Buttered Noodles  
**\$ 15.75 Per Person**

#### HERB CRUSTED FISH OF THE DAY

Broiled Fillet Crowned with a Blend Of Herbs  
Tossed with Panko Bread Crumbs,  
Drizzled with Honey Bourbon Glaze  
Served with Chef's Choice of Potatoes  
**\$17.95 Per Person**

#### ROASTED PORK LOIN WITH HERBS

Oven-Roasted and Drizzled with a Rich Demi-Glace  
Served with Garlic Smashed Potatoes  
**\$15.75 Per Person**

#### PRIMAVERA

Sautéed Garden Vegetables with a Rich Cheese Sauce  
Served Over Fettuccini Noodles  
Served with a Garlic Bread Stick  
**\$14.50 Per Person**

#### MEAT OR GARDEN VEGETABLE LASAGNA

*Your Choice of a Hearty Meat and Cheese Lasagna  
or a Creamy Vegetable Lasagna*  
Served with a Garlic Bread Stick  
**\$13.50 Per Person**

#### GRILLED CHICKEN PASTA

Grilled Chicken Breast with Fresh Tomato and Mushrooms  
Tossed in a White Wine Garlic Sauce Over Fusilli Pasta  
**\$13.75 Per Person ~ OR ~  
\$12.75 Per Person without Chicken**

We gladly offer two or more entree's at an additional fee of \$1.00 per person for each additional entrée.  
Some restrictions may apply.

SEE REVERSE SIDE FOR LUNCH BUFFETS  
All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change  
Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### LUNCH BUFFETS

#### LUNCH BUFFETS

##### THE SANDWICH BOARD

*25 Person Minimum*

Creamy Cole Slaw  
Tri-Colored Pasta Salad  
Potato Chips  
Roast Beef, Turkey Breast,  
Virginia Ham and Salami  
American, Swiss and Pepper Jack Cheeses  
Leaf Lettuce, Sliced Tomato and Onions  
Condiments  
Assorted Breads and Sandwich Rolls  
Jumbo Cookies and Brownies  
Choice of Beverage  
**\$13.50 Per Person**

##### ITALIAN DELI BUFFET

*15 Person Minimum*

Italian Pasta Salad  
Relish Tray, Antipasti Tray  
Shaved Prosciutto, Salami, Capicola & Pepperoni  
Soft Sourdough and Ciabatta Bread  
Jumbo Cookies and Brownies  
Choice of Beverage  
**\$15.95 Per Person**

##### HOT SANDWICH BUFFET

*25 Person Minimum*

Soup Du Jour  
Sweet and Sour Cole Slaw  
Mediterranean Pasta Salad  
Marinated Grilled Chicken Sandwich Halves with  
Provolone Cheese  
Reuben Sandwich Halves  
Barbecue Beef Brisket with Kaiser Rolls  
Traditional Sandwich Condiments  
Pickle Spears  
Specialty Potato Chips  
Jumbo Cookies and Brownies  
Choice of Beverage  
**\$16.95 Per Person**

##### BAKED POTATO AND CHILI BAR

*25 Person Minimum*

Homemade Chili  
Mini Salad Bar  
Baked Idaho Potatoes  
Crumbled Bacon Bits and Diced Chives  
Shredded Cheddar and Mozzarella Cheeses, Sour Cream  
Diced Turkey, Ham  
Steamed Broccoli Florets  
Rolls and Butter  
Chef's Choice of Dessert  
Choice of Beverage  
**\$14.50 Per Person**

##### THE DISCOVER OHIO PICNIC

*25 Person Minimum*

Creamy Cole Slaw  
Home-Style Potato Salad  
BBQ Baked Beans  
Hamburgers and Hot Dogs  
Relish Tray  
Assorted Buns  
Condiments  
Potato Chips  
Chef's Choice of Dessert  
Choice of Beverage  
**\$13.50 Per Person**

##### PIZZA PARLOR BUFFET

*25 Person Minimum*

Italian Tossed Garden Salad  
Assorted Pizzas  
Cheesy Bread Sticks  
Fresh Baked Cookies  
Choice of Beverage  
Jumbo Cookies and Brownies  
**\$15.75 Per Person**

If Minimum Buffet Numbers are Not Met; Additional Fees May Apply.

SEE REVERSE SIDE FOR LUNCH ENTREES

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

## Menus

### DEER CREEK LODGE

### LUNCH

#### SANDWICHES AND SALADS

*All Sandwiches Include Salad, Side Dish and Beverage*

##### GRILLED CHICKEN SANDWICH

Grilled Chicken Breast with Provolone  
on a Kaiser Bun  
Served with Mango Mustard  
Choice of Beverage  
**\$13.75 Per Person**

##### THE CROISSANT-WICH

*Choose One of the Following Sandwiches:*  
Grilled Vegetables, Feta Cheese and Cucumber Sauce  
Smoked Turkey, Peppered Bacon and Monterey Jack  
Ham and Swiss or Beef and Cheddar Cheese  
Chicken or Tuna Salad  
Garnished with Leaf Lettuce, Sliced Tomato and Onion  
Choice of Beverage  
**\$11.95 Per Person**

##### IT'S A WRAP

Choice of Grilled Chicken Caesar, Buffalo or  
Southern Chicken, Grilled Vegetable, Deli Club, BLT or Cajun  
Ham Wrap with Cheese, Lettuce, Tomato,  
Red Onion and Dill Pickle.  
Includes Choice of: Fruit Cup, French Fries, Cup of Soup,  
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips.  
Choice of Beverage  
**\$10.95 Per Person**

##### THE CLASSIC REUBEN

Choice of Traditional Corned Beef or Roasted Turkey  
Breast with Swiss Cheese and Sauerkraut  
Grilled on Seeded Rye Bread  
Served with a Dill Pickle Spear.  
Includes Choice of: Fruit Cup, French Fries, Cup of Soup,  
Creamy Cole Slaw, Home-Style Potato Salad or Potato Chips.  
Choice of Beverage  
**\$11.25 Per Person**

##### CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Grilled Chicken,  
Parmesan Cheese  
Toasted Croutons  
Caesar Dressing  
Choice of Beverage  
**\$11.25 Per Person**

##### OHIO HEARTLAND SALAD

Fresh Mixed Greens, Sliced Boiled Egg, Tomato,  
Cheddar and Mozzarella Cheeses,  
Sliced Southern- Fried Chicken Tenders.  
Topped with Toasted Croutons  
Buttermilk Ranch Dressing  
Rolls and Butter  
Choice of Beverage  
**\$13.50 Per Person**

##### TROPICAL CHICKEN SALAD

Grilled Chicken Breast on a Bed of Greens, Served with  
Tropical Fruit and a Raspberry and Mango Vinaigrette  
Choice of Beverage  
**\$13.50 Per Person**

##### BLACK & BLEU SALAD

Blackened Sirloin Steak Laced with a  
Creamy Bleu Cheese and Caramelized Onions,  
Over Steamed Red Skin Potatoes  
on a Bed of Mixed Greens with  
Black Pepper Ranch Dressing  
Choice of Beverage  
**\$13.75 Per Person**

SEE REVERSE SIDE FOR BOX LUNCHES

All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### BOX LUNCH OPTIONS

#### BOX LUNCHES

##### THE DEER CREEK LUNCH PAIL

*Choice of:*

Roast Beef, Turkey and  
Ham Sandwich (1 Type Per Box)  
with Assorted Condiments  
Bag of Chips  
Whole Fresh Fruit  
Fresh Baked Cookie  
Assorted Soda  
(Marinated Roasted Vegetable  
Sandwich Available Upon Request)

**\$11.95 Per Person**

##### CHICKEN ON THE RUN

Two Pieces of Southern Buttermilk  
Fried Chicken, Served Cold  
Cubed Cheese  
Cole Slaw  
Bag of Chips  
Whole Fresh Fruit  
Fresh Baked Cookie  
Assorted Soda  
**\$12.95 Per Person**

##### THE EXECUTIVE BOX LUNCH

*Choice of One or Two:*

Grilled Marinated Chicken Breast  
Topped with Smoked Gouda Cheese  
on a Toasted Wheat Kaiser Bun  
with Lettuce Leaf and Tomato  
Sliced Roast Beef with Beefsteak Tomato,  
Maui Onion on an Onion Roll  
Sliced Turkey with Stone Ground Mustard,  
Sprouts and Tomato on a Croissant  
Italian Style Sub with Salami, Mortadella,  
Pepperoni, Topped with Lettuce and Tomato  
Greek Style Vegetable Pita  
with a Creamy Cucumber Sauce

*Lunch Includes:*

Chef's Salad Selection  
Whole Fresh Fruit  
Fresh Baked Cookie  
Assorted Soda  
**\$13.95 Per Person**

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

## Menus

### DEER CREEK 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 and Choice of Beverage

#### STUFFED BREAST OF CHICKEN

Lightly Breaded Breast of Chicken Stuffed  
with Bavarian Ham  
Ricotta Cheese, Spinach, Garlic and Basil  
**\$19.25 Per Person**

#### CHICKEN PROVENCAL

Grilled Breast of Chicken Crowned  
with Sauté of Mushrooms, Spinach,  
Garlic, Tomatoes, Olives and Tomato Sauce  
**\$19.25 Per Person**

#### CHICKEN PICATTA

Lightly Breaded Breast of Chicken  
Served with Lemon-Caper Sauce  
**\$19.25 Per Person**

#### CHIPOTLE CHICKEN

Grilled Chipotle Marinated Chicken Breast served with  
Smoked Gouda and Roasted Poblano Macaroni & Cheese  
**\$19.25 Per Person**

#### BLACKENED SALMON

Salmon Seasoned with a Blend of Spices and Herbs, Pan  
Seared and finished with a  
Bayou Remoulade and Capers  
**\$19.25 Per Person**

#### PISTACHIO CRUSTED TILAPIA

Lightly crusted Tilapia Filet oven baked  
**\$19.95 Per Person**

#### ROASTED PORK LOIN

Oven Roasted Pork Loin  
Served with a Demi Glace  
**\$17.95 Per Person**

#### MUSHROOM RAVIOLI

Oven Roasted Vegetables with Mushroom Ravioli in a  
Garlic Fume Sauce Served with Garlic Bread  
**\$17.95 Per Person**  
Add Grilled or Blackened Chicken Strips for \$2.00  
Additional Per Person

#### MIXED GRILL

*Choice of:*

6 Oz. Petit Filet Mignon with a  
4 Oz. Grilled Breast of Chicken

~ OR ~

4 Oz. Petit Filet Mignon with a  
4 Oz. Grilled Breast of Chicken and  
Two Grilled Jumbo Shrimp Prawns or Lump Crab Cake  
**\$29.95 Per Person**

**\$27.95 Per Person** Substituting Bacon Wrapped Sirloin  
Enhance Your Mixed Grill  
with a Maine Lobster Tail (Market Price)

#### CHAR-GRILLED NEW YORK STRIP STEAK

New York Strip Steak Topped  
with Caramelized Onions and Bleu Cheese Butter  
Market Price

#### PRIME RIB AU JUS

Prim Rib of Beef Slow-Roasted  
with the Chef's Own  
Blend of Herbs and Spices Served  
with Creamed Horseradish  
Market Price

#### FILET MIGNON

Grilled Filet of Beef with  
Cracked Peppercorn Demi Glace  
Market Price

#### GRILLED VEGETABLE NAPOLEON

Fresh Seasonal Vegetables Marinated in a  
Balsamic Vinaigrette  
Lightly Grilled and Served with  
Toasted Garlic Pita Points  
**\$17.95 Per Person**

#### VEGETABLE WELLINGTON

Fresh Seasonal Vegetables Sautéed with  
Garlic, Olive Oil,  
and Chablis Wine, Baked in Puff Pastry  
**\$17.95 Per Person**

Please note that all beef entree's are cooked to a medium temperature.

We gladly offer two or more entree's at an additional fee of \$1.00 per person for each additional entree. Some restrictions may apply.

SEE REVERSE SIDE FOR DINNER BUFFETS

All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

# Menus

## DEER CREEK LODGE

## DINNER BUFFETS

### DINNER BUFFETS

*(25 Person Minimum)*

All Dinner Buffets Include a Mini Salad and Fruit Bar, Fresh Seasonal Vegetable, Choice of Side Dish, Rolls & Butter, Chef's Dessert Selection and Choice of Beverage

One Entrée Selection with One Side	<b>\$19.95 Per Person</b>
Two Entrée with Two Sides	<b>\$21.95 Per Person</b>
Three Entrée with Two Sides	<b>\$23.95 Per Person</b>

#### **Deer Creek Chicken**

Thin Chicken Cutlets in Walnut Apple Cream Sauce

#### **Stuffed Chicken Breast**

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

#### **Chicken Piccata**

Lightly Breaded Breast of Chicken with Lemon Caper Sauce

#### **Cranberry Peppercorn Chicken**

Breast of Chicken Sautéed with Cranberries And Cracked Black Peppercorns

#### **Braised Pot Roast**

Braised Beef with Onions, Carrots, Potatoes & Turnips

#### **Beef Bourguignon**

Braised Beef and Mushrooms Simmered in Red Wine Served with Egg Noodles

#### **Beef Stroganoff**

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

#### **Pork Tenderloin**

Sliced Tenderloin of Pork Glazed with Rosemary and Honey

#### **Traditional Roast Breast of Turkey**

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

#### **Blackened Salmon**

Salmon Seasoned with a Blend of Spices, Pan-Seared and Finished with a Bayou Remoulade and Capers

#### **Lemon-Pepper Scrod**

Scrod Baked with a Lemon Pepper Seasoning

#### **Grilled Vegetable Lasagna**

Eggplant, Squash, Fennel, Roasted Sweet Peppers & Portabella Mushrooms Served with Braised Spinach and Herb-Baked Focaccia

#### **Marinated Grilled Portobello**

Grilled Portobello topped Roasted Peppers, Tomatoes and Fresh Mozzarella

#### **Pasta Pomodoro**

Penne Pasta Sautéed with Tomatoes, Garlic, Basil, and Alfredo Sauce

#### **Chicken Alfredo**

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

### SIDE SELECTIONS

Parsley Buttered Redskin Potatoes, Garlic Mashed Potatoes, Baked Potatoes Scalloped Potatoes, Baked Sweet Potatoes, Wild Rice Pilaf, Buttered Noodles

If Minimum Buffet Numbers are Not Met; Additional Fees May Apply

SEE REVERSE SIDE FOR DINNER ENTREES

All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

#### ACROSS THE BORDER

*25 Person Minimum*

Zesty Chilled Gazpacho Soup  
Avocado Citrus Salad  
Cheesy Mexican Lasagna  
Fajitas Bar with  
Marinated and Grilled Chicken and Beef Strips  
Sautéed Peppers and Onions  
Warm Flour and Corn Tortillas  
Salsa, Sour Cream, Guacamole  
Lettuce, Onions, Shredded Cheese  
Mayan Chocolate Cake and Crispy Cinnamon Sopapilla  
Choice of Beverage  
**\$24.95 per person**

#### CARIBBEAN CARNIVAL

*25 Person Minimum*

Tossed Garden Salad with Choice of Dressings  
Tropical Fruit Display  
Marinated Vegetable Salad  
Chicken Teriyaki, Roast Pork Loin,  
Jerk Glazed Mahi Mahi and Pineapple Salsa  
Sweet Onion-Ginger Relish  
White Rice with Pineapple and Walnuts  
Parsley Buttered Redskin Potatoes  
Stir Fried Vegetables  
Rolls with Butter  
Strawberry Mango Parfait  
Choice of Beverage  
**\$26.95 Per Person**

#### TOUR OF ITALY

*25 Person Minimum*

Fresh Fruit Salad  
Traditional Caesar Salad  
Roma Tomato and Italian Vegetable Salad  
Vegetarian and Meat Lasagna  
Italian Sausage Sautéed with Onions and Peppers  
Meatballs and Grilled Chicken Strips  
Fettuccini Noodles  
Alfredo and Marinara Sauce  
Italian Seasoned Vegetables  
Garlic Breadsticks  
Tiramisu  
Choice of Beverage  
**\$21.95 per person**

### DINNER THEME BUFFETS

#### FALL HARVEST

*25 Person Minimum*

Tossed Garden Salad  
Waldorf Salad  
Honey Glazed Ham, Roast Turkey Breast  
Home Style Gravy  
Garlic Mashed Potatoes  
Cornbread Stuffing  
Buttered Noodles  
Seasoned Green Beans  
Fresh Baked Bread  
Apple Pie  
Choice of Beverage  
**\$22.95 Per Person**

#### THE GOD FATHER

*25 Person Minimum*

Antipasto Display  
Italian Tossed Salad  
Italian Wedding Soup  
Three Meat and Four Cheese Lasagna  
Grilled Chicken Breast in Pesto Cream Sauce  
Cheese Tortellini with Marinara and Alfredo Sauce  
Herb Roasted Vegetables  
Garlic Bread Sticks  
New York Cheese Cake  
Choice of Beverage  
**\$27.95 Per Person**

#### LOBSTER POT CLAMBAKE

*25 Person Minimum*

New England Clam Chowder  
Garden Salad and House Dressings  
Creamy Cole Slaw  
Steamed Clams  
Steamed Whole Maine Lobster  
Marinated Grilled Chicken Breast  
Smoked Andouille Sausage  
Boiled Red Skin Potatoes  
Corn on the Cob  
Cheddar Biscuits  
Assorted Cobblers  
Choice of Beverage  
**\$51.95 Per Person**  
**\$42.95 Per Person without Lobster**

If Minimum Buffet Numbers are Not Met; Additional Fees May Apply

SEE REVERSE SIDE FOR DINNER THEME BUFFETS

All Prices are Subject to a 20% Service Charge and Sales Tax

Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### DINNER THEME BUFFETS

#### NATION STATIONS

*75 Person Minimum*

##### STATION #1 - WESTERN\*

Carved Glazed Ham  
Prime Rib of Beef with Au Jus  
BBQ Riblettes  
Sliced Rolls and Jalapeno Corn Bread  
Assorted Condiments

##### STATION #2 - ITALIAN

Pasta Bar with Tortellini and Farfalle Pasta  
Alfredo and Marinara Sauce  
Garlic Bread

##### STATION #3 - MEXICAN

Seasoned Ground Beef  
Spanish Rice and Refried Beans  
Shredded Cheddar Cheese and Lettuce  
Diced Onion and Tomato  
Sliced Black Olives and Jalapeno Pepper  
Sour Cream, Guacamole and Salsa  
Tortilla Chips, Corn and Flour Tortillas

##### STATION #4 - ORIENTAL\*

Beef, Chicken, Shrimp and Vegetable Stir Fry  
Steamed White Rice and Chow Mein Noodles  
Mini Egg Rolls with Sweet and Sour Sauce  
Fortune Cookies

##### STATION #5 - DESSERT AND BEVERAGE

Assorted Cakes, Truffles, Pies and Mousse  
100% Colombian Coffees and Assorted Teas

##### STATION #6 - SEAFOOD

Iced Shrimp and Iced Crab Claws  
Smoked Seafood and Salmon Display  
Mini Bagels  
Cream Cheese and Cocktail Sauce  
Capers, Diced Onions and Lemon Wedges

\$35.95 Per Person for Stations #1-5

\$46.95 Per Person for Stations #1-6

\*Chef's Stations Available at

\$50.00 Per Station

If Minimum Buffet Numbers are Not Met; Additional Fees May Apply

SEE REVERSE SIDE FOR DINNER THEME BUFFETS

All Prices are Subject to a 20% Service Charge and Sales Tax

Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### COOKOUT BUFFETS

#### GRILLSIDE PAVILION

*Minimum of 25 Guests*

#### BUFFETS INCLUDES:

Home-Style Potato Salad, Creamy Coleslaw  
Marinated Vegetable Salad, BBQ Baked Beans, Potato Wedges, Buttered Corn on The Cob  
Watermelon Slices, Chef's Choice of Assorted Desserts, Choice of Beverage

#### COOKOUT BUFFETS:

Quarter Pound Hot Dogs and Hamburgers	\$16.95 Per Person
Grilled Marinated Breast of Chicken	\$20.25 Per Person
BBQ Chicken and Smoked Ribs	\$23.50 Per Person
Steak & Shrimp Shish Kabob	\$25.95 Per Person
Charcoal Grilled Rib Eye Steak	\$32.95 Per Person
New York Strip Steak	Market Price
Hog Roast	Market Price (minimum 100 people for Hog Roast)

Enhance Your Cookout with a Group Bonfire. Ask your Catering Sales Manager for more details!

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

SEE REVERSE SIDE FOR CHILDREN'S MENU

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

## Menus

DEER CREEK LODGE

CHILDREN'S MENU

### CHILDREN'S PLATED MEALS

(Available for Children 12 and Under)

*All Meals Served with Choice of: Applesauce or Tossed Greens*  
*Choice of: Milk, Soda or Lemonade*  
Vanilla Ice Cream with Cookie

*(Choice of 1)*

3 Large Chicken Tenders Fried Golden Brown Served with French Fries

Grilled Hamburger or Cheeseburger Served with French Fries

Spaghetti Topped with a Marina Sauce Served with Garlic Bread

Individual Cheese Pizza

Classic Peanut Butter and Jelly Sandwich Served with Potato Chips

**\$8.95 Per Child**

SEE REVERSE SIDE FOR COOKOUT BUFFETS

All Prices are Subject to a 20% Service Charge and Sales Tax  
Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### HORS D'OEUVRES

#### HORS D'OEUVRE DISPLAYS

##### TROPICAL FRUIT DISPLAY

A Variety of Seasonal Melon, Pineapple and Citrus.  
Garnished with Grapes and Berries with  
*Choice of:* Coconut Lime, Strawberry Cream or  
Honey Orange Dip  
**\$3.25 Per Person**

##### FRESH FRUIT AND CHEESE DISPLAY

An Assortment of Selected Domestic or Imported Cheeses,  
Garnished with Fresh Fruit and Crackers  
Domestic Cheese Display **\$2.25 Per Person**  
Imported Cheese Display **\$2.75 Per Person**

##### VEGETABLE DISPLAY

*Choice of:* Fresh Vegetable Crudite or  
Seasonal Grilled Vegetable  
Served Chilled  
*Choice of:* French Onion, Dill or Hummus Dip  
with Fresh Display  
**\$2.50 Per Person Fresh Display**  
**\$2.75 Per Person Grilled Display**

##### ARTICHOKE AND SPINACH DIP

Creamy Artichoke and Spinach Dip served with  
Toasted Baguettes  
**\$2.25 Per Person**

##### BAKED BRIE EN CROUTE

Large Wheel of Brie Cheese Stuffed with Fresh Fruit  
Wrapped in Puff Pastry and Served with French Bread,  
Garnished with Grapes and Berries  
**\$3.50 Per Person**

##### SMOKED SALMON DISPLAY

Norwegian Smoked Salmon Displayed on a Mirror,  
Served with Red Onion, Hard Boiled Egg,  
Capers and Cocktail Rye Bread Rounds  
**\$4.25 Per Person**

##### PACIFIC RIM PLATTER

California Rolls, Poached Shrimp Stacks on Nori,  
Sushi Rice, Grilled Pineapples, Wasabi,  
Pickled Ginger and Japanese Salad  
**\$4.25 Per Person**

##### AN ITALIAN DISPLAY

Prosciutto, Capicola, Pepperoni, Provolone, Anchovies,  
Pepperoncini, Cherry Peppers and Roasted Red Peppers  
with Grilled Zucchini, Squash and  
Served with Assorted Cheeses and Sliced Baguette  
**\$3.50 Per Person**

##### THE GRAND DISPLAY

Hand Cut Garden Vegetables, Assorted Cubed Cheeses,  
Imported Cheese Board and Crackers and  
Seasonal Fresh Fruit Platter  
**\$4.95 Per Person**

SEE REVERSE SIDE FOR COLD AND HOT HORS D'OEUVRES

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

## Menus

### DEER CREEK LODGE

### HORS D'OEUVRES

#### COLD HORS D'OEUVRES

Unless Noted Differently, Sold in 100 Piece Units

- Salami Cornucopias  
\$85.00
- Tomato & Mozzarella Crustini  
\$125.00
- Deviled Crab Filled Eggs  
\$140.00
- Ham & Brie Biscuit  
\$140.00
- Party Spirals  
\$115.00
- Mini Croissant Sandwiches  
\$115.00

- Iced Shrimp Prawns Served with  
Cocktail Sauce  
\$280.00
- Peeled Iced Cocktail Shrimp  
Approx. 5 Lbs  
\$140.00
- Iced Crab Claws  
\$280.00
- California Roll  
\$175.00

#### HOT HORS D'OEUVRES

Sold in 100 Piece Units

- Hand Tossed Pizza Slices with  
Assorted Toppings  
\$200.00
- Meatballs  
BBQ, Swedish or Sweet & Sour Sauce  
\$115.00
- Buffalo Wings with Celery & Bleu Cheese  
BBQ, Mild or Spicy  
\$115.00
- Quiche Tartlets  
\$140.00
- Pork and Vegetable Pot Stickers  
\$140.00
- Vegetarian Spring Rolls Served with a  
Sweet and Sour Sauce  
\$140.00
- Miniature Baked Brie Encroute  
\$150.00

- Miniature Crab Cakes Remoulade  
\$150.00
- Vegetable Tempura  
With Dipping Sauce  
\$150.00
- Smoked Chicken & Cheese  
Cornucopias  
\$175.00
- Sausage Stuffed Mushroom Caps  
\$175.00
- Crab Stuffed Mushroom Caps  
\$225.00
- Bacon Wrapped Scallops  
\$200.00
- Chicken & Pineapple Kabobs  
\$200.00

SEE REVERSE SIDE FOR DISPLAY HORS D'OEUVRES

All Prices are Subject to a 20% Service Charge and Sales Tax

Prices are Subject to Change

Guarantees Must be Provided 72 Hours Prior to the Function

## Menus

### DEER CREEK LODGE

### BANQUET BEVERAGE OPTIONS

#### BANQUET COCKTAIL OPTIONS

##### OPTION # 1 HOST BAR

Charged by the Drink to Master Account  
Includes Mixers and Garnishes

##### CHOICE OF BRANDS

House Brands \$3.75

Call Brands \$4.50

Premium Brands \$5.00

Enhance Your Event with Cordials \$5.50

##### BAR INCLUDES

House Wines \$4.50

Domestic Beers \$3.25

Imported Beers \$4.50

Assorted Sodas \$1.75

##### OPTION # 2 CASH BAR

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

##### CHOICE OF BRANDS

House Brands \$4.00

Call Brands \$4.75

Premium Brands \$5.25

Enhance Your Event with Cordials \$5.50

##### BAR INCLUDES

House Wines \$4.50

Domestic Beers \$3.25

Imported Beers \$4.50

Assorted Sodas \$1.75

**BAR FEE:** A bartender fee applies on each bar option and for each bar.  
Fees are a minimum of \$60 per bar for a maximum of 6 hours; however,  
fees are waived with \$250 in sales per bar.

Deer Creek 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.

#### SEE REVERSE SIDE FOR BEVERAGE OPTIONS

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

##### PUNCH BOWLS

##### SPARKLING FRUIT PUNCH

with Sliced Seasonal Fruit  
(Non-Alcoholic)

\$22.50 per gallon

##### MIMOSA

Icy Cold Mixture of  
Champagne and Orange Juice  
\$39.00 per gallon

##### CHAMPAGNE PUNCH

with Sliced Seasonal Fruit  
\$42.75 per gallon

##### BLOODY MARY

A Popular Cocktail Made with  
Tomato Juice, Vodka, Worcestershire Sauce,  
Tabasco and Other Seasonings  
\$50.00 per gallon

## Menus

### DEER CREEK LODGE

### BANQUET BEVERAGE OPTIONS

#### WINE LIST SELECTIONS

##### HOUSE WINES:

Glen Ellen Chardonnay  
Glen Ellen White Zinfandel  
Glen Ellen Cabernet Sauvignon  
Walnut Crest Merlot  
\$4.25 Glass  
\$18.00 Bottle

##### CALL WINES:

Columbia Crest Chardonnay  
\$24.00 Bottle  
  
Chateau Ste. Michelle Johannisberg Riesling  
\$24.00 Bottle  
  
Beringer White Zinfandel  
\$19.00 Bottle  
  
Beringer Stone Cellars Cabernet  
\$22.00 Bottle  
  
Woodbridge Merlot  
\$24.00 Bottle  
  
Harlow Ridge Pinot Noir  
\$24.00 Bottle

##### PREMIUM WINES:

Kendall Jackson Chardonnay  
\$30.00 Bottle  
  
Trincherro Cabernet Napa  
\$32.00 Bottle  
  
Red Rock Merlot  
\$28.00 Bottle

##### SPARKLING WINES:

Andre Spumante  
\$18.00 Bottle  
  
Tosti Asti Spumante  
\$24.00 Bottle  
  
Moet & Chandon White Star  
\$65.00 Bottle  
  
Meier's Sparkling Spumante Grape Juice  
\$10.00 Bottle

Please consult with your Catering Manager for additional wine selections such as Sauvignon Blanc, Pinot Noir, Shiraz, or Pinot Grigio

**BAR FEE:** A bartender fee applies on each bar option and for each bar. Fees are a minimum of **\$60 per bar** for a maximum of 6 hours; however, fees are waived with \$250 in sales per bar.

Deer Creek 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.

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