



BANQUET MENU

Maumee Bay
LODGE & CONFERENCE CENTER

1750 State Park Road #2
Oregon OH 43616
419-836-1466
MaumeeBayLodge.com

REFRESHMENTS / SNACKS

ALL DAY PACKAGES

- ~ MEETING
Begin the day with the Executive Continental refresh with mid-morning coffee and soda.
Top off your day with the Quick Time-Out
18.95 / person
- ~ BEVERAGE
Assorted sodas, 100% Columbian coffees and hot teas
8 Hours: 13.95 / person
4 Hours: 7.95 / person

HEALTHY QUICK TIME OUT

Granola bars, whole fresh fruit and 100% Colombian coffees and hot teas.....4.95

QUICK TIME OUT

Fresh baked cookies, assorted sodas and 100% Colombian coffees and hot teas5.95

THE SWEET AND SALTY

Pretzels, trail mix, granola bars, mini candy bars and assorted sodas6.50

THE BIG DIPPER

Specialty chips with dip, hummus with fresh vegetables, tortilla chips with salsa and assorted sodas6.95

WORKDAY SUNDAE

Vanilla ice cream with chocolate, caramel and strawberry sauces, whipped cream topping, sprinkles, nuts, maraschino cherries and assorted sodas.....6.95

BEVERAGES

- 100% Colombian Coffees and Hot Teas.... 2.25/person
- All Day Coffee (8-hour) 8.95/person
- Assorted Soft Drinks 1.95/can
- Bottled Water 2.25/bottle
- Assorted Juices 2.50/bottle

BREAKFAST A LA CARTE

- Cereal with Milk..... 2.95/person
- Granola Bars 1.75 each
- Vanilla Yogurt w/Assorted Toppings..... 2.95/person
- Danish, Muffins and
Mini Cinnamon Buns 2.50/person
- Bagels with Cream Cheese 3.00/person
- Whole Fresh Fruit 2.00/person
- Hard Boiled Eggs 1.95 each

A LA CARTE

- Assorted Candy Bars2.00 each
- Assorted Fresh Baked Cookies.....21.00/dozen
- Fresh Baked Brownies..... 24.00/dozen
- Lemon Bars 24.00/dozen
- S'more Fixings.....3.95/person
- Fresh Popped Popcorn.....1.75/person
- Assorted Sun Chips 2.00/bag
- Snack Mix 2.00/bag
- Trail Mix 2.00/bag
- Mini Pretzel Twists 1.50/bag
- Salted Peanuts..... 1.50/bag

*See Hors D'oeuvres Menu
For Additional Options*

Refreshment Breaks Are Designed For A 30 Minute Service

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BREAKFAST

THE EXECUTIVE CONTINENTAL

8.95 / person

- ~ Assorted Danish, muffins and mini cinnamon buns
- ~ Bagels with cream cheese
- ~ Fresh fruit display
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE SUNRISE

9.95 / person

- ~ **Choice of One Quiche:**
 - ≈ Quiche Lorraine
 - ≈ Peppers and Ham Quiche
 - ≈ Spinach and Mushroom Quiche
 - ≈ Seafood Quiche 1.95 / person extra
- ~ Breakfast potatoes
- ~ Fresh fruit display
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE HEALTHY CONTINENTAL

7.95 / person

- ~ Assorted cold cereals with milk
- ~ Granola
- ~ Vanilla yogurt with assorted toppings
- ~ Fresh fruit salad
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

BREAKFAST SANDWICH

11.95 / person (50 people maximum)

- ~ Scrambled Egg and Cheese on Choice of Bread: Croissant or Tortilla
- ~ **Choice of One Meat:**
 - ≈ Bacon
 - ≈ Ham
 - ≈ Chorizo
- ~ Breakfast potatoes
- ~ Fresh fruit display
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

See Refreshments / Snacks for Additional Ala Carte Items

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BREAKFAST

BUFFETS

THE BAYSIDE

12.95 / person (15 person minimum)

- ~ Scrambled eggs
- ~ Breakfast potatoes
- ~ **Choice of One Breakfast Meat:**
 - ≈ Bacon
 - ≈ Ham
 - ≈ Sausage Link
- ~ Fresh fruit display
- ~ Assorted muffins
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE OHIOAN

14.95 / person (25 person minimum)

- ~ Scrambled eggs
- ~ Breakfast potatoes
- ~ **Choice of Two Breakfast Meats:**
 - ≈ Bacon
 - ≈ Ham
 - ≈ Sausage Link
- ~ **Choice of One Griddle Item:**
 - ≈ Buttermilk Pancakes
 - ≈ French Toast
- ~ Fresh fruit display
- ~ Assorted muffins
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE GREAT LAKES BRUNCH

17.95 / person (25 person minimum)

- ~ **Choice of One Entrée:**
 - ≈ Chicken Cordon Bleu
 - ≈ Sliced Ham with Cognac Mustard Sauce
 - ≈ Pot Roast with Root Vegetables
- ~ **Choice of One Breakfast Meat:**
 - ≈ Bacon
 - ≈ Ham
 - ≈ Sausage Link
- ~ **Choice of One Griddle Item:**
 - ≈ Buttermilk Pancakes
 - ≈ French Toast
 - ≈ Blueberry French Toast Strata
- Buffet Accompaniments:**
 - ~ Garden salad with house dressings
 - ~ Chef's selection of entrée side dish and vegetable
 - ~ Scrambled eggs
 - ~ Breakfast potatoes
 - ~ Fresh fruit display
 - ~ Choice of One Dessert: Bread Pudding or Fruit Cobbler
 - ~ Assorted rolls with butter
 - ~ Assorted juices
 - ~ 100% Colombian coffees and hot teas

The perfect addition to any of our Breakfast Buffets:

MADE-TO-ORDER OMELET STATION

with a selection of bacon, ham, onion, peppers, tomato, mushrooms, spinach, shrimp or surimi and topped with cheese

2.95 / person / station extra

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LUNCH

PLATED ENTRÉES

All plated Lunch Entrees include:

- ~ Garden salad with house dressing
- ~ Chef's vegetable selection (unless noted on menu)
- ~ Rolls with butter
- ~ 100% Colombian coffees, hot and iced teas

PAN-ROASTED SALMON

Salmon fillet roasted with lemon dill butter and served with wild rice pilaf
15.95 / person

BLACKENED CHICKEN

Blackened chicken with mango salsa and served with wild rice pilaf
13.95 / person

POT ROAST*

Pot roast with root vegetables in au jus and served over sour cream and chive mashed potatoes
15.25 / person

CHICKEN FLORENTINE

Breast of chicken with sautéed spinach and garlic Alfredo sauce and served with sour cream and chive mashed potatoes
13.95 / person

PASTA PRIMAVERA

Fresh seasonal vegetables in a white wine garlic sauce and tossed with penne pasta and garlic breadsticks
12.95 / person
Served with grilled chicken: 13.95 / person

SALADS

All Lunch Salads include 100% Colombian coffees, hot and iced teas

CHICKEN IN THE GARDEN

Cranberry almond chicken salad served over a bed of mixed greens with a raspberry vinaigrette and garnished with grapes and berries, served with grilled flatbread
12.95 / person

GRILLED STEAK OR CHICKEN SALAD*

Sliced bistro steak or grilled chicken breast served over a bed of fresh mixed greens, gorgonzola, red onions and cherry tomatoes served with a red wine vinaigrette
assorted rolls with butter
14.95 / person

Dessert Selections Available on Dessert Menu or Refreshment/Snack Menu

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

**Please note that all beef entrées are cooked to a medium temperature.*

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LUNCH

SANDWICHES

All Lunch Sandwiches include 100% Colombian coffees, hot and iced teas

PRIME RIB CIABATTA

Thinly sliced prime rib on toasted ciabatta bread, spread with creamy boursin cheese and topped with grilled onions and served with au jus and specialty chips

14.95 / person

CHICKEN BRUSCHETTA

Grilled chicken topped with melted provolone cheese and a fresh bruschetta blend with pesto aioli on a ciabatta bread and served with specialty chips

12.95 / person

THE CROISSANT-WICH

Sandwiches are garnished with lettuce, tomato and red onion and served with specialty chips

Choice of One Sandwich:

- ~ Smoked Turkey and Provolone Cheese
- ~ Sugar Cured Ham and Swiss Cheese
- ~ Roast Beef and Cheddar Cheese
- ~ Chicken Salad
- ~ Tuna Salad
- ~ Chilled Hummus Plate with Vegetables and Naan Bread

12.95 / person

BOXED LUNCHES

THE LUNCH PAIL

Sandwiches served on white or wheat buns with lettuce, tomato, and red onion

Maximum Choice of Three:

- ~ Smoked Turkey and Provolone Cheese
- ~ Sugar Cured Ham and Swiss Cheese
- ~ Roast Beef and Cheddar Cheese
- ~ Hummus with Vegetables and Naan Bread

Mustard and mayonnaise packets

Assorted sun chip bags

Choice of whole fresh fruit

Fresh baked cookie

Assorted soda or bottled water

13.95 / person

THE EXECUTIVE BOX LUNCH

Maximum Choice of Two:

- ~ Grilled Chicken Wrap with Romaine Lettuce, Parmesan Cheese and Caesar Dressing
- ~ Roast Beef and Cheddar Wrap with Red Onion and a Garlic Aioli
- ~ Turkey Wrap with Peppered Bacon, Swiss Cheese, Lettuce, Tomato and a Red Pepper Aioli
- ~ Greek Style Vegetable Wrap with Feta Cheese and Creamy Cucumber Sauce

Assorted sun chip bags

Choice of whole fresh fruit

Assorted candy bars

Assorted soda or bottle water

14.95 / person

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LUNCH

BUFFETS

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THE DELICATESSEN

16.95 / person (15 person minimum)

Choice of Any Three Meats:

- ~ Smoked Turkey, Ham or Roast Beef
- ~ Chicken, Tuna or Egg Salad

Choice of Four Salads or Side Dishes:

- ~ Chili
- ~ Chef's Broth Soup of the Day
- ~ Chef's Cream Soup of the Day
- ~ Garden Salad with House Dressings
- ~ Creamy Cole Slaw
- ~ Three Bean Salad
- ~ Vegetable Crudit  Display with Dip
- ~ Fresh Seasonal Fruit Display
- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Traditional Macaroni Salad
- ~ Chef's Potato Salad

Buffet Accompaniments:

- ~ Assorted artisan breads
- ~ Sliced cheese tray with American, Swiss, cheddar and provolone
- ~ Traditional sandwich condiments
- ~ Specialty potato chips
- ~ Pickle spears
- ~ 100% Colombian coffees, hot and iced teas

THE MINI TOUR OF ITALY

17.50 / person (25 person minimum)

Choice of One Entree:

- ~ Sausage and Pepper Bake
- ~ Pasta Primavera

Buffet Accompaniments:

- ~ Penne Pasta
- ~ **Choice of:** Marinara or Alfredo Sauce
- ~ Caesar salad with Caesar and Italian dressings
- ~ Green beans
- ~ Garlic breadsticks
- ~ 100% Colombian coffees, hot and iced teas

THE AMERICAN HARVEST

Two Entrees: 19.95 / person

Three Entrees: 21.95 / person

(25 person minimum)

Choice of Two or Three Entrees:

- ~ Chicken Cordon Bleu with Dijon Sauce
- ~ Roasted Chicken
- ~ Fried Chicken
- ~ Roasted Turkey Breast with Gravy
- ~ Pot Roast with Root Vegetables
- ~ Swedish Meatballs with Noodles
- ~ Pineapple Brown Sugar Glazed Pit Ham
- ~ Panko Crusted Cod with a Caper and Sun-dried Tomato Sauce
- ~ Lemon Roasted Salmon with Dill Butter
- ~ Creamy Mushroom Spinach Barley Risotto Style

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Creamy Cucumber Salad
- ~ Broccoli Raisin Salad
- ~ Pesto White Bean and Tomato Pasta Salad

Choice of Three Side Dishes:

- ~ Oven Roasted Red Skin Potatoes
- ~ Sour Cream and Chive Mashed Potatoes with Gravy
- ~ Au Gratin Potatoes
- ~ Mashed Sweet Potatoes with Maple Syrup
- ~ Traditional Bread Stuffing with Gravy
- ~ Rice Pilaf
- ~ Green Beans with Red Peppers
- ~ California Blend (broccoli, cauliflower and carrots)
- ~ Honey and Dill Glazed Carrots
- ~ Zucchini and Squash Medley
- ~ Corn O'Brien

Choice of One Dessert:

- ~ Apple Pie
- ~ Carrot Cake
- ~ Chocolate Cake
- Assorted rolls with butter
- 100% Colombian coffees, hot and iced teas

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BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

HOT SANDWICH

17.95 / person (25 person minimum)

Choice of Three Sandwiches:

- ~ Reuben Sandwich
- ~ Turkey Reuben Sandwich
- ~ Cuban Sandwich
- ~ Roast Beef and Cheddar Melt on Rye
- ~ Shredded BBQ Brisket
- ~ BBQ Pulled Pork
- ~ Grilled Chicken Breast with Lettuce and Tomato
- ~ Italian Submarine
- ~ Grilled Three Cheese Sandwich

Choice of Three Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Creamy Cole Slaw
- ~ Creamy Cucumber Salad
- ~ Broccoli Raisin Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Chef's Potato Salad

Buffet Accompaniments:

- Soup du jour
- Specialty potato chips
- Pickle spear
- 100% Colombian coffees, hot and iced teas

SOUP-SALAD-POTATO BAR

15.95 / person

(15 person minimum and maximum # may apply)

Choice of One:

- ~ Soup Du Jour
- ~ Chili

Choice of One:

- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Garden Pasta Salad

Buffet Accompaniments:

- Garden Salad with tomatoes, sliced cucumbers, red onion, shredded carrots, black olives, cheddar cheese, chopped egg, bacon, croutons, ranch, French and Italian dressings
- Baked Potatoes with butter, sour cream, green onions, broccoli, cheese sauce and crumbled bacon
- Creamy cole slaw
- Assorted rolls with butter
- 100% Colombian coffees, hot and iced teas

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LUNCH

BUFFETS

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STATE PARK PICNIC**

Two Meats: 16.95 / person

Three Meats: 17.95 / person

(15 person minimum)

Choice of Two or Three Meats:

- ~ Quarter Pound Hamburgers*
- ~ Hot Dogs
- ~ Bratwurst with Grilled Onions and Peppers
- ~ Grilled Chicken Breast
- ~ Chipotle Black Bean Burger

Choice of Three Salads or Side Dishes:

- ~ Garden Salad with House Dressings
- ~ Creamy Cole Slaw
- ~ Creamy Cucumber Salad
- ~ Vegetable Crudit  with Dip
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Traditional Macaroni Salad
- ~ Chef's Potato Salad
- ~ Amish Style Baked Beans
- ~ Corn on the Cob (Seasonal)

Buffet Accompaniments:

Assorted sandwich buns
Traditional sandwich condiments
Assorted sliced cheese tray with American, Swiss, provolone and cheddar
Specialty potato chips
Pickle spears
100% Colombian coffees and hot and iced teas

*Half Pound Hamburger Available for \$3.00/person

**Available After 4:00 pm for additional \$4.00/person

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HORS D'OEUVRES

HOT - HOUSE

Per 100 Piece Order

Jalapeno Poppers with Ranch Dip	125
Macaroni and Cheese Bites.....	140
Vegetable Spring Rolls with Sweet and Sour Sauce	150
Assorted Petite Quiche.....	150
Mini Pizza Cups	150
Southwest Chicken Egg Rolls with Chipotle Ranch Dip	175
Pretzel Chicken Bites with HoneyMustard Sauce.....	140
Buffalo Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip and Celery	140
BBQ or Swedish Meatballs.....	130
Coconut Shrimp with Mango Dipping Sauce.....	150

HOT - PREMIUM

Per 100 Piece Order

Crispy Asparagus with Asiago Cheese	175
Ginger Chicken Meatballs.....	175
Smoked Chicken Quesadilla	175
Sausage Stuffed Mushroom Caps.....	175
Seafood Stuffed Mushroom Caps	200
Crab Rangoon with Sweet and Spicy Sauce.....	200

COLD

Chocolate Dipped Strawberries.....	24.00/dozen
Assorted Chocolate Truffles	30.00/dozen
Party Spirals.....	1.50 each
Deluxe Cold Canapés	2.25 each
Hummus with Vegetables & Tortilla Chips	2.75/person
Cheese Ball with Crackers (3 lbs.) Choice of Spicy Cheddar & Bacon or Green Onion & Garlic Herb	75.00 each
Cocktail Shrimp with Cocktail Sauce and Lemons	175.00/125 pcs.

DRY SNACKS

Per One Pound

Specialty Chips and Dip.....	8.95
Tortilla Chips and Salsa	9.95

Per Two Pounds

Mini Pretzel Twists	6.95
Party Snack Mix.....	9.95
Peanuts.....	16.95
Mixed Nuts.....	32.95

RECEPTION PACKAGES

(50 person minimum)

Each Package Includes 10 Pieces per Person

Choose 5 House Items.....	14.95 / person
Choose 5 Premium Items.....	17.95 / person

Hot and Cold Package

(25 person increments only)

~ Cheese and Cracker Display	
~ Vegetable Crudité with Dip	
~ One Hot Hors d'oeuvre Item	
House	7.95 / person
Premium.....	9.95 / person

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HORS D'OEUVRES

DISPLAYS

prices are per a 25 person display

SEASONAL FRUIT

93.75

- ~ Seasonal melon
- ~ Pineapple
- ~ Citrus fruits
- ~ Garnished with grapes and berries
- ~ Served with strawberry crème dip

VEGETABLE CRUDITE

75.00

- ~ Assortment of fresh vegetables including baby carrots, broccoli, cauliflower, celery sticks, cucumber slices and grape tomatoes
- ~ Served with a parmesan herb dip

Add hummus and tortilla chips for \$1.00 / person

CHEESE AND CRACKER

75.00

- ~ Cubed cheddar, Swiss, colby jack and pepper jack cheeses
- ~ Served with an assortment of crackers

Ask About Premium Cheese Selections

SPINACH AND RED PEPPER ARTICHOKE DIP

60.00

- ~ Creamy spinach and artichokes with a hint of fire roasted red peppers
- ~ Served warm with tortilla chips

BAKED BRIE EN CROUTE

100.00

- ~ Large wheel of brie cheese stuffed with raspberry and almonds, wrapped in puff pastry and baked until golden brown
- ~ Served warm with french bread

ITALIAN ANTIPASTO

110.00

- ~ Sliced capicola, pepperoni, salami, provolone and mozzarella cheeses garnished with roasted red peppers, pepperoncini, mushroom salad and kalamata olives
- ~ Served with a red onion jam and sliced baguette

SANDWICH BOARDS

SUBMARINE

8.95 / person

Stuffed with smoked turkey and ham, cheddar cheese, lettuce, sliced tomato, red onion and topped with mayonnaise and served with specialty chips

CARVING

(50 person minimum)

Each item includes condiments and rolls. A carving station fee of \$50 applies to each station

GLAZED PIT HAM glazed with brown sugar and cloves 3.95 / person

ROASTED TURKEY BREAST served with orange cranberry chutney 4.50 / person

SMOKED TOP ROUND OF BEEF served with au jus and creamy horseradish 6.95 / person

SLOW ROASTED PRIME RIB served with au jus and creamy horseradish..... 7.95 / person

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DINNER

SPECIALTY SALADS

\$1.95 / person additional

BETTY'S

Fresh spinach and romaine greens with crumbled bacon, chopped egg and bean sprouts and served with a sweet Russian dressing

WEDGE

A wedge of crisp iceberg lettuce with bleu cheese, chopped bacon, red onion and tomato and served with buttermilk herb ranch dressing

BISTRO

Garden greens with gorgonzola cheese, dried cranberries and toasted almonds and served with a raspberry vinaigrette dressing

BERRY SPINACH (Seasonal)

Baby spinach with seasonal berries, toasted almonds and red onion and served with sweet poppy seed dressing

PLATED ENTRÉES

All plated Dinner Entrees include:

- ~ Garden salad with house dressing
- ~ Chef's vegetable selection (unless noted on menu)
- ~ Assorted rolls with butter
- ~ Pastry chef's dessert selection
- ~ 100% Colombian coffees, hot and iced teas

PLATED DUET*

With Choice of Two Entrees on Plate:

- ~ Breaded Chicken Breast with Roasted Tomato and a Boursin Cheese Cream Sauce
- ~ Pan Seared Chicken Piccata with a Lemon Caper Sauce
- ~ Beef Medallions with a Classic Demi-Glace
- ~ Pan Seared Salmon with Lemon Herbed Butter
- ~ Shrimp Skewer Seasoned with Citrus Butter
- ~ Grilled Filet with a Mushroom Demi-Glace (add \$6.95)
- ~ Lump Crab Cake (add \$6.00)
- ~ Steamed Lobster Tail with Herb Butter (\$Market Price)

Served with Chef's Choice of Side Dish

25.95 / person

PETITE FILET MIGNON*

6-oz. filet pan seared with a peppercorn sauce served with Boursin potatoes

32.95 / person

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée.

Some restrictions may apply.

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DINNER

PLATED ENTRÉES (continued)

BACON-WRAPPED BISTRO STEAK*

6-oz. beef teres major wrapped in bacon and topped with a mushroom cream sauce served with Chef's side dish selection
29.95 / person

CHICKEN MARSALA

Chicken breast sautéed and smothered in mushroom marsala sauce served over fettuccine
20.95 / person

BOURSIN CHICKEN

Breaded chicken breast with roasted tomato and a Boursin cheese cream sauce served with sour cream and chive mashed potatoes
20.95 / person

HERB CHICKEN

Seared chicken breast with an herb pan gravy served with wild rice pilaf
20.95 / person

TUSCAN CHICKEN

Chicken breast coated in parmesan cheese and breadcrumbs served with a penne pasta tossed in a red pepper cream sauce
20.95 / person

SHRIMP STIR FRY

Shrimp stir fried with asian vegetables served over wild rice pilaf
21.95 / person

SESAME PORK TENDERLOIN

Sesame crusted pork tenderloin with a pineapple soy glaze served over cilantro red pepper rice
22.95 / person

GRILLED SALMON FILLET

Salmon fillet with pineapple salsa served with wild rice pilaf
24.95 / person

BLACKENED MAHI MAHI

Blackened mahi mahi with corn salsa and crumbled feta cheese and served with cilantro red pepper rice
24.95 / person

PORTABELLO LASAGNA**

Grilled portabello mushroom layered with pasta, three cheeses and marinara sauce
18.95 / person

VEGETABLE WELLINGTON**

Fresh seasonal vegetables sautéed in white wine garlic cream sauce and baked in a puff pastry
19.95 / person

STUFFED PEPPER***

Green pepper stuffed with quinoa and black beans with a tomato fennel broth
19.95 / person

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***Vegetarian Option*

****Vegetarian Option-Can be made Vegan or Gluten Free Options*

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DINNER

BUFFETS

*Additional Fees May Apply If Minimum Buffet Numbers Are Not Met
* Please note that all beef entrées are cooked to a medium temperature*

Buffets include: assorted rolls with butter, pastry chef's dessert selection and 100% Colombian coffees, hot and iced teas

THE LAKESIDE

Two Entrees: 30.95 / person

Three Entrees: 32.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Seasonal Berry Salad with Raspberry Vinaigrette
- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Apricot Orzo Salad
- ~ Creamy Surimi Salad

Choice of Two or Three Entrees:

- ~ Chicken Florentine in White Wine Garlic Alfredo
- ~ Focaccia Crusted Chicken with a Pesto Cream Sauce
- ~ Chicken Marsala
- ~ Prime Rib of Beef with Au Jus and Creamy Horseradish*
- ~ Beef Medallions with Hunters Sauce
- ~ Jerk Seasoned Pork Tenderloin with Mango Salsa
- ~ Braised Short Ribs
- ~ Seafood Au Gratin
- ~ Seafood Alfredo with Shrimp, Surimi and Bay Scallops
- ~ Lemon Roasted Salmon with Dill Butter

Choice of Three Side Dishes:

- ~ Oven Roasted Red Skin Potatoes
- ~ Parmesan Smashed Baked Potatoes
- ~ Sour Cream and Chive Mashed Potatoes
- ~ Penne Pesto with Fresh Vegetables
- ~ Wild Rice Pilaf
- ~ Wild Mushroom Spinach and Barley Risotto
- ~ Green Beans with Red Peppers
- ~ California Blend *(broccoli, cauliflower and carrots)*
- ~ Honey and Dill Glazed Baby Carrots
- ~ Zucchini and Squash Medley
- ~ Corn O'Brien

*Available as chef carving station at \$50 / station

MAUMEE BAY GRILL

Two Entrees: 27.95 / person

Three Entrees: 29.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Seasonal Berry Salad with Raspberry Vinaigrette
- ~ Creamy Cole Slaw
- ~ Mexican Street Corn Salad
- ~ Chef's Potato Salad
- ~ Garden Pasta Salad
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad

Choice of Two or Three Entrees:

- ~ Lemon Thyme Roasted Chicken
- ~ Mojito Marinated Chicken Breast with Lime Butter
- ~ House Smoked Chicken Legs Quarters with Barbecue Sauce
- ~ Grilled Strip Steak with Sautéed Onions and Mushrooms
- ~ Barbeque Ribs
- ~ Andouille Sausage with Low Country Boil
- ~ Grilled Seasoned Shrimp Skewers
- ~ Grilled Salmon with Pineapple Salsa

Choice of Three Side Dishes:

- ~ Oven Roasted Red Skin Potatoes
- ~ Parmesan Smashed Baked Potatoes
- ~ Wild Rice Pilaf
- ~ Chorizo Hash
- ~ Loaded Baked Potato Casserole
- ~ Amish Baked Beans
- ~ Garlic Crusted Macaroni and Cheese
- ~ Penne Pesto with Fresh Vegetables
- ~ Green Beans with Red Peppers
- ~ California Blend *(broccoli, cauliflower and carrots)*
- ~ Honey and Dill Glazed Baby Carrots
- ~ Zucchini and Squash Medley
- ~ Corn on the Cob

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DINNER

THEME BUFFETS

SOUTH OF THE BORDER

24.95 / person
(25 person minimum)

Choice of One Salad:

- ~ Southwestern Cole Slaw
- ~ Mexican Street Corn Salad
- ~ Fruit Salad

Choice of Three Entrees:

- ~ Seasoned Ground Beef
- ~ Grilled Beef Strips with Peppers and Onions
- ~ Grilled Chicken Strips with Peppers and Onions
- ~ Seasoned Shredded Chicken
- ~ Chicken Chimichangas
- ~ Baked Cheese Enchiladas

Choice of Two Side Dishes:

- ~ Spanish Rice
- ~ Fiesta Black Beans
- ~ Corn Soufflé
- ~ Refried Beans

Buffet Accompaniments:

- Tortilla chips
- Taco shells
- Flour tortillas
- Shredded cheddar cheese
- Lettuce
- Diced onion
- Tomato
- Sliced black olives
- Jalapeno peppers
- Sour cream
- Guacamole
- Salsa
- Cinnamon churros
- 100% Colombian coffees, hot and iced teas

Consult your Catering Managers for lunch options.

TOUR OF ITALY

24.95 / person
(25 person minimum)

Choice of Two Sauces:

- ~ Marinara
- ~ Alfredo
- ~ Meatballs with Marinara
- ~ Pesto Cream
- ~ Pink Vodka Sauces

Choice of Two Entrees:

- ~ Traditional Sausage Lasagna
- ~ Vegetable Lasagna
- ~ Cheese Lasagna
- ~ Chicken Parmesan
- ~ Chicken Marsala
- ~ Braised Chicken Cacciatore
- ~ Italian Sausage with Onions and Peppers
- ~ Baked Cheese Manicotti with Marinara Sauce
- ~ Stuffed Shells with Florentine Sauce

Buffet Accompaniments:

- Antipasto platter
- Caesar salad with Caesar and Italian dressings
- Penne pasta and cheese tortellini
- Green beans
- Shaved parmesan cheese
- Garlic breadsticks
- Tiramisu cake
- 100% Colombian coffees, hot and iced teas

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DINNER

THEME BUFFETS (continued)

MAUMEE BAY LUAU

35.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Orange Pineapple Cole Slaw
- ~ Mandarin Orange Quinoa Salad
- ~ Lomi Lomi Salmon Salad

Choice of Three Entrees:

- ~ Huli Huli Roasted Chicken
- ~ Sweet and Sour Ribs
- ~ Roasted Kahlua Pork
- ~ Shrimp and Surimi Stir Fry with Coconut Sauce

Buffet Accompaniments:

- Roasted sweet potatoes
- Hawaiian ham fried rice
- Tropical fruit display
- Hawaiian sweet rolls with butter
- Coconut cake with mango filling
- 100% Colombian coffees, hot and iced teas

Inquire about authentic luau with a whole roasted pig

NEW ENGLAND CLAMBAKE

51.95 / person

42.95 / person without Lobster

(25 person minimum)

- Peel and eat shrimp with cocktail sauce and lemon
- Garden salad with house dressings
- Creamy cole slaw
- Steamed littleneck clams
- Steamed whole Maine lobster
- Roasted chicken
- Smoked andouille sausage
- Boiled red skin potatoes
- Corn on the cob (seasonal)
- Garlic cheddar biscuits
- 100% Colombian coffees, hot and iced teas

Choice of One Dessert:

- ~ Blueberry Pie
- ~ Applesauce Cake

\$50 Outdoor Chef's Station

THE NEW ORLEANS

Two Entrees: 30.95 / person

Three Entrees: 32.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Creamy Cole Slaw
- ~ Broccoli Raisin Salad
- ~ Chef's Potato Salad

Choice of Two or Three Entrees:

- ~ Fried Chicken
- ~ Chicken and Sausage Jambalaya
- ~ Barbecue Ribs
- ~ Low Country Boil
- ~ Shrimp Etouffee
- ~ Cornmeal Dusted Walleye

Buffet Accompaniments:

- Cheesy green onion grits
- Sweet onion white rice
- Jalapeno cornbread
- Praline bread pudding with Jack Daniels sauce
- 100% Colombian coffees, hot and iced teas

Add Crab Cakes with Grainy Mustard Aioli To Any Buffet @ \$2.95 / person

*Additional Fees May Apply
If Minimum Buffet Numbers Are Not Met*

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DESSERT

HOUSE

- 1.95 / person
- ~ Sorbet or Ice Cream
- ~ Apple, Cherry or Lemon Meringue Pie
- ~ Double Chocolate Layer Cake
- ~ Fruit Cobbler (buffet meals only)

CHOICE

- 3.95 / persn
- ~ Key Lime or Buckeye Pie
- ~ Carrot Cake
- ~ Red Velvet Bundt Cake
- ~ Cheesecake
- ~ Bread Pudding with Whiskey Sauce
- ~ Pumpkin Pie (Seasonal)
- ~ Strawberry Shortcake (Seasonal)

PREMIUM

- 4.95 / person
- ~ Chocolate Mint Pie
- ~ Tuxedo Cake
- ~ White Chocolate Cheesecake
- ~ Bailey's Chocolate Mousse
- ~ Orange Truffle Tart
- ~ Marinated Strawberry and Mango Puree Over
- ~ Pound Cake (Seasonal)
- ~ Caramel Apple Cheesecake (Seasonal)
- ~ Pumpkin Rolls (Seasonal)
- ~ Lemon Mist Cake (Seasonal)
- ~ Strawberry Shortcake with Ice Cream (Seasonal)

CHILDREN'S PLATED MENU

For Children 11 and Under

7.95 / person

Choice of One Beverage:

- ~ Milk
- ~ Lemonade
- ~ Soda

Choice of Two Sides:

- ~ Applesauce
- ~ Garden Salad
- ~ Baby Carrots
- ~ Macaroni and Cheese

Choice of One Children's Entrée:

- ~ Golden Brown Chicken Tenders (Three Large)
- ~ Grilled Hamburger or Cheeseburger
- ~ Corn Dog Dipped in Honey Batter and Deep Fried
- ~ Personal Cheese or Pepperoni Pizza

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COCKTAILS

HOST DRINK BAR

Charged By-the-Drink to Master Account

Choice Of Brand:

- Call..... 4.75
- Premium..... 5.00

Bar Includes:

- House Wines 4.75
- Assorted Domestic Beer 3.50
- Assorted Premium Beer 4.00
- Assorted Sodas 1.95

Enhance your event with cordials \$6.00 each

CASH DRINK BAR

Choice Of Brand:

- Call..... 5.00
- Premium..... 5.25

Bar Includes:

- House Wines 5.00
- Assorted Domestic Beer 3.75
- Assorted Premium Beer 4.25
- Assorted Sodas 2.25

Enhance your event with cordials \$6.25 each

HOST BOTTLE BAR

Liquor, cordials, beer and wine by the bottle.

All open bottles charged to Master Account

See brand and wine list for prices.

CALL: 115 / bottle

- | | |
|--------------------|---------------------|
| Smirnoff Vodka | Seagram's 7 Whiskey |
| Ron Rico | Jim Beam Bourbon |
| Captain Morgan Rum | J & B Scotch |
| Beefeater Gin | |

PREMIUM: 130 / bottle

- | | |
|---------------|----------------------|
| Absolut Vodka | Canadian Club Whisky |
| Bacardi Rum | Jack Daniels |
| Tanqueray Gin | Dewar's Scotch |

PREMIUM PLUS & LIQUEURS: / bottle

- DiSaronno Amaretto 140
- Kahlua, Bailey's Irish Cream..... 140
- Crown Royal 150
- Makers Mark 150
- Grey Goose..... 150

DOMESTIC BEERS:

- 3.50 / each 235 / half barrel keg
- Budweiser, Bud Light, Miller Lite and Coors Light

PREMIUM BEERS:

- 4.00 / each 275 / half barrel keg
- Corona, Samuel Adams, Yuengling, Great Lakes, LaBatt Blue, LaBatt NA

Not All Brands Available by Keg

Non-alcoholic Mixers are included for all Options at no additional charge. All Options require a bartender.

BAR FEE: A bartender fee applies on each bar option and for each bar.

Fees are a minimum of \$75 per bar for a maximum of 5 hours; however, fees are waived with \$500 in sales per bar.

Maumee Bay Lodge is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on Premises.

Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

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WINE

HOUSE

- 4.75 / glass 20.00 / bottle
- White Zinfandel
- Chardonnay
- Cabernet Sauvignon
- Merlot
- Pinot Grigio
- Moscato

CALL WINES BY THE BOTTLE:

- Woodbridge White Zinfandel 22
- Woodbridge Moscato 22
- Chateau St. Michelle Riesling 24
- Placido Pinot Grigio..... 24
- Columbia Crest Chardonnay 24
- Woodbridge Merlot..... 24

PREMIUM WINES BY THE BOTTLE:

- Clos du Bois Chardonnay..... 29
- Main Street Cabernet 32
- Black Stallion Cabernet..... 50
- Robert Mondavi Pinot Noir 35
- Trivento Malbec 32

SPARKLING WINES BY THE BOTTLE:

- Cook's Spumante 30
- Tosti Asti Spumante..... 36
- Meier's Sparkling Spumante Grape Juice..... 12

Please consult with your Catering Manager for additional wine selections.

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