



CATERING MENU

Maumee Bay
LODGE & CONFERENCE CENTER

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

REFRESHMENT BREAKS

ALL DAY PACKAGES

MEETING 19.95 / person

Begin the day with the Executive Continental.

Refresh with mid-morning coffee and soda. Top off your day with the **Quick Time-Out**

BEVERAGE

8 Hours: 8.95 / person

4 Hours: 6.95 / person

Assorted sodas, 100% Colombian coffees and hot teas

HEALTHY QUICK TIME OUT 6.95 / person

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

QUICK TIME OUT 7.95 / person

Fresh baked cookies, assorted sodas and 100% Colombian coffees and hot teas

THE SWEET AND SALTY 8.95 / person

Pretzels, trail mix, granola bars, mini candy bars and assorted sodas

THE BIG DIPPER 9.95 / person

Specialty potato chips with caramelized onion dip, hummus with fresh vegetables and assorted sodas

WORKDAY SUNDAE 8.95 / person

Vanilla ice cream with chocolate, caramel and strawberry sauces, whipped cream topping, sprinkles, nuts, maraschino cherries and assorted sodas *(attendant fee for 25+ people)*

POPCORN BAR 8.95 / person

Fresh popped popcorn with M&M's, pretzels, peanuts, raisins, assorted flavored salts and assorted sodas

Refreshment Breaks Are Designed For A 30 Minute Service

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REFRESHMENT & SNACKS

BEVERAGES

100% Colombian Coffees and Hot Teas.....	3.00 / person
100% Colombian Coffees.....	34.50 / gallon
Lemonade, Iced Tea, Fruit Punch.....	19.95 / gallon
Milk.....	7.50 / liter
Assorted Soft Drinks.....	2.75 / bottle
Bottled Water.....	2.25 / bottle
Assorted Juices.....	2.50 / bottle
Monster Energy Drinks.....	4.00 / bottle

BREAKFAST À LA CARTE

Oatmeal with Toppings.....	5.00 / person
Granola Bars.....	2.00 / each
Vanilla Yogurt with Assorted Toppings.....	5.00 / person
Danish, Muffins and Mini Cinnamon Buns.....	3.75 / person
Bagels with Cream Cheese.....	4.00 / person
Whole Fresh Fruit.....	2.00 / piece
Hard Boiled Eggs.....	5.50 / half dozen

À LA CARTE

Assorted Candy Bars.....	2.75 / each
Assorted Fresh Baked Cookies*.....	21.00 / dozen
Fresh Baked Brownies*.....	28.00 / dozen
Lemon Bars*.....	28.00 / dozen
S'more Fixings.....	4.25 / person
Fresh Popped Popcorn.....	2.00 / person
Assorted Miss Vickie's Chips.....	2.00 / bag
Snack Mix.....	2.00 / bag
Trail Mix.....	2.00 / bag
Mini Pretzel Twists.....	1.50 / bag

**Add to any buffet or plated entrée by the dozen
See Hors D'oeuvres Menu For Additional Options*

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BREAKFAST

THE EXECUTIVE CONTINENTAL

11.95 / 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

Choice of One Quiche: 12.95 / person

Choice of Two Quiche: 13.95 / person

~ **Choice of Quiche:**

- ≈ Quiche Lorraine (Ham & Swiss)
- ≈ Peppers and Ham Quiche
- ≈ Spinach and Mushroom Quiche
- ≈ Broccoli and Cheddar Cheese Quiche
- ~ Breakfast potatoes
- ~ Fresh fruit display
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE HEALTHY CONTINENTAL

9.95 / person

- ~ Oatmeal with assorted toppings
- ~ Vanilla yogurt with assorted toppings
- ~ Fresh fruit salad
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

BREAKFAST SANDWICH

13.95 / person (50 people maximum)

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

See Refreshments / Snacks for Additional À La Carte Items

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BREAKFAST

BUFFETS

THE BAYSIDE

14.95 / 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

15.95 / 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

19.95 / person (25 person minimum)

- ~ **Choice of Two Entrées:**
 - ≈ Chicken and Waffles with Sawmill Gravy
 - ≈ Sliced Ham with Brown Sugar Glaze
 - ≈ Pot Roast with Root Vegetables
 - ≈ Lemon Thyme Roasted Chicken
- ~ **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
- ~ **Add a House Dessert for 2.95 / person (see dessert menu for options)**
- ~ 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, crumbled sausage, and topped with cheese

4.50 / per person extra (50 person minimum)

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

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LUNCH

PLATED ENTRÉES

All plated Lunch Entrées include:

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

Add House Dessert to any entrée for 2.95 / person (see dessert menu for house and other specialty selections)

OPEN FACED POT ROAST*

Pot roast with gravy on Texas toast and served with sour cream and chive mashed potatoes

16.95 / person

PAN-SEARED CHICKEN

Pan-seared chicken with tomatoes and honey mustard sauce and served with parmesan smashed baked potatoes

15.95 / person

CHICKEN FLORENTINE

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

15.95 / person

PAN-ROASTED SALMON

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

16.95 / person

MUSHROOM TORTELLINI

Cheese tortellini with mushrooms, fire roasted tomatoes and artichokes with a white wine garlic sauce

14.95 / person

SALADS

All Lunch Salads include assorted rolls with butter and 100% Colombian coffees, hot and iced teas

GARDEN CHICKEN SALAD

Garden salad with tomatoes, onions and cucumbers served with Choice of Grilled or Crispy Chicken with house dressings

13.95 / person

GRILLED CHICKEN CAESAR SALAD

Romaine, tomatoes, parmesan cheese and croutons served with a creamy Caesar dressing

13.95 / person

Dessert Selections Available on Dessert Menu or Refreshment/Snack Menu

We gladly offer two or more entrées at an additional fee of 3.00 / 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 a hoagie roll, spread with creamy boursin cheese and topped with grilled onions and served with au jus and specialty potato chips
16.95 / person

CHICKEN BRUSCHETTA

Grilled chicken topped with melted provolone cheese and a fresh bruschetta blend with pesto aioli on a hoagie roll and served with specialty potato chips
14.95 / person

THE EXECUTIVE LUNCH

Maximum Choice of Two:

- ~ Grilled Chicken Wrap with Tomato, Spring Mix and a Balsamic Glaze
- ~ Chicken Caesar Wrap with 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

Optional Salt and Pepper Bun

Specialty potato chips

Chef's pasta salad

15.95 / person

Two or more sandwiches 1.00 additional / per person, per sandwich

BOXED LUNCH

THE LUNCH PAIL

Sandwiches served on a croissant 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
- ~ Tuna Salad and Cheddar Cheese
- ~ Chicken Salad and Provolone Cheese

Mustard and mayonnaise packets

Assorted chips

Choice of:

- ~ Whole Fresh Fruit
- ~ Fresh Baked Cookie

Assorted soda or bottled water

14.95 / person

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LUNCH

BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met
Add House Dessert for 2.95 / person (see dessert menu for house and other specialty selections)

THE DELICATESSEN

17.95 / person (15 person minimum)

Choice of Any Three Meats:

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

Choice of Two Salads or Side Dishes:

- ~ Creamy ColeSlaw
- ~ Vegetable Crudit  Display with Dip
- ~ Fresh Seasonal Fruit Display
- ~ Garden Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Traditional Macaroni Salad
- ~ Chef's Potato Salad

Buffet Accompaniments:

- ~ Chef's Broth or Cream Soup of the Day
- ~ Garden salad with house dressings
- ~ Assorted artisan breads
- ~ Sliced cheese tray with American, Swiss, Cheddar and Provolone
- ~ Traditional sandwich condiments
- ~ Specialty potato chips
- ~ Relish tray
- ~ 100% Colombian coffees, hot and iced teas

THE MINI TOUR OF ITALY

17.95 / 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: 20.95 / person

Three Entrees: 22.95 / person

(25 person minimum)

Choice of Two or Three Entrees:

- ~ Pan-Seared Chicken with Honey Mustard Sauce
- ~ Roasted Chicken
- ~ Fried Chicken
- ~ Pot Roast with Root Vegetables
- ~ Brown Sugar Glazed Sliced Ham
- ~ Panko Crusted Cod with a Capers and Sun-dried Tomato Sauce
- ~ Lemon Roasted Salmon with Dill Butter
- ~ Creamy Mushroom Spinach Barley Risotto Style
- ~ Mushroom Stroganoff with Bowtie Noodles

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Caesar Salad
- ~ Broccoli Raisin Salad

Choice of Three Side Dishes:

- ~ Oven Roasted Red Skin Potatoes
- ~ Sour Cream and Chive Mashed Potatoes with Gravy
- ~ Loaded Potato Casserole
- ~ Mashed Sweet Potatoes
- ~ Rice Pilaf
- ~ Green Beans with Red Peppers
- ~ California Blend (*broccoli, cauliflower and carrots*)
- ~ Honey and Dill Glazed Carrots
- ~ Zucchini and Squash Medley
- ~ Buttered Corn with Basil

Add House Dessert for 2.95 / person (see dessert menu for house and specialty selections)

- Assorted rolls with butter
- 100% Colombian coffees, hot and iced teas

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HOT SANDWICH

18.95 / 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 Coleslaw
- ~ Broccoli Raisin Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Chef's Potato Salad

Buffet Accompaniments:

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

SOUP-SALAD-POTATO BAR

16.95 / person

(15 person minimum and maximum # may apply)

Choice of One:

- ~ Soup Du Jour
- ~ Chili

Choice of One:

- ~ Garden Pasta Salad
- ~ Three Cheese Pasta Salad
- ~ Cottage Cheese

Buffet Accompaniments:

- Garden Salad with tomatoes, sliced cucumbers, red onion, shredded carrots, cheddar cheese, chopped egg, bacon, turkey, croutons, Ranch, French and Italian dressings
- Baked Potatoes with butter, sour cream, green onions, broccoli, cheese sauce and crumbled bacon
- Creamy coleslaw
- 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: 18.95 / person

Three Meats: 19.95 / person

(15 person minimum)

Choice of Two or Three Meats:

- ~ One-Third 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 Coleslaw
- ~ Vegetable Crudit  with Dip
- ~ Fresh Fruit Salad
- ~ Garden 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
- Relish tray
- 100% Colombian coffees, hot and iced teas

**Available After 4pm for additional 5.95 / person and includes choice of Fruit Cobbler, Cookies or Brownies

*Half Pound Hamburger Available for 3.00 / person

**Please note that all beef entr es are cooked to a medium temperature.*

THE PIZZARIA***

16.95 / person

(15 person minimum)

- ~ Garden salad
- ~ Variety of cheese, pepperoni & veggie pizzas
- ~ Garlic breadsticks
- ~ Cookies or brownies by the dozen
- ~ Assorted sodas

***Available after 4pm for an additional \$4.95 / person and includes Antipasto Salad

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HORS D'OEUVRES

HOT - HOUSE

Per 100 Piece Order

BBQ or Swedish Meatballs.....	130
Macaroni and Cheese Bites.....	140
Pretzel Chicken Bites with Honey Mustard Sauce	140
Boneless Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip and Celery	140
Vegetable Spring Rolls with Sweet and Sour Sauce	150
Assorted Petite Quiche.....	150
Mini Pizza Squares.....	150

HOT - PREMIUM

Per 100 Piece Order

Coconut Shrimp with Peach Salsa	175
Southwest Chicken Egg Rolls with Chipotle Ranch Dip	175
Firecracker Popcorn Shrimp.....	175
Sausage Stuffed Mushroom Caps	175
Crab Rangoon with Sweet and Spicy Sauce.....	200

COLD

Chocolate Dipped Strawberries.....	24.00 / dozen
Assorted Chocolate Truffles	30.00 / dozen
Caprese Skewers.....	140.00 / 100 pieces
Hummus with Vegetables & Tortilla Chips	3.00 / 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 Caramelized Onion Dip.....	10.95
Tortilla Chips and Salsa	10.95

Per Two Pounds

Mini Pretzel Twists	7.95
Party Snack Mix.....	10.95
Peanuts.....	24.95
Mixed Nuts	34.95

RECEPTION PACKAGES

(50 person minimum)

Each Package Includes 10 Pieces per Person

Choose 5 House Items.....	16.95 / person
Choose 5 Premium Items.....	18.95 / person

Hot and Cold Package

(25 person increments only)

~ Cheese and Cracker Display	
~ Vegetable Crudit� with Dip	
~ One Hot Hors d'oeuvre Item	
House	8.95 / person
Premium	10.95 / person

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HORS D'OEUVRES

DISPLAYS

prices are per a 25 person display

SEASONAL FRUIT

95.00

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

VEGETABLE CRUDITE

80.00

- ~ 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

95.00

- ~ 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

70.00

- ~ 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 a puff pastry and baked until golden brown
- ~ Served warm with french bread

ITALIAN ANTIPASTO

130.00

- ~ 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 BOARD

SUBMARINE

13.95 / person

- ~ Smoked turkey and ham
- ~ Cheddar cheese
- ~ Lettuce
- ~ Sliced tomato
- ~ Red onion
- ~ Topped with mayonnaise
- ~ Served with specialty chips

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DINNER

SPECIALTY SALADS

3.95 / person additional

BETTY'S

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

CAESAR

Romaine lettuce with parmesan cheese, croutons, and tomato, served with creamy Caesar dressing

BISTRO

Garden greens with gorgonzola cheese, dried cranberries and candied pecans, served with a balsamic vinaigrette dressing

BERRY SPINACH (Seasonal)

Baby spinach with seasonal berries, toasted almonds and red onion, 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
- ~ 100% Colombian coffees, hot and iced teas

Add House Dessert for 2.95 / person (see dessert menu for house and other specialty selections)

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 10.00)
- ~ Lump Crab Cake (add 6.00)
- ~ Steamed Lobster Tail with Herb Butter (Market Price)

Served with Chef's choice of side dish

30.95 / person

PETITE FILET MIGNON*

Filet pan seared with a peppercorn sauce served with Boursin potatoes

39.95 / person

We gladly offer two or more entrées at an additional fee of 3.00 / 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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DINNER

PLATED ENTRÉES

(continued)

BACON-WRAPPED BISTRO STEAK*

6-oz. beef teres major wrapped in bacon and topped with a peppercorn sauce served with Chef's side dish selection

29.95 / person

CHICKEN MARSALA

Chicken breast sautéed and smothered in mushroom marsala sauce served over sour cream and chive mashed potatoes

22.95 / person

BOURSIN CHICKEN

Breaded chicken breast with roasted tomato and a Boursin cheese cream sauce served with parmesan smashed baked potatoes

22.95 / person

HERB CHICKEN

Seared chicken breast with an herb pan gravy served with sour cream and chive mashed potatoes

22.95 / person

TUSCAN CHICKEN

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

22.95 / person

PORK TENDERLOIN

Pork tenderloin with a peach chutney served over sour cream and chive mashed potatoes

23.95 / person

GRILLED SALMON FILLET

Salmon fillet with pineapple salsa served with wild rice pilaf

26.95 / person

SHRIMP SKEWERS

Two shrimp skewers seasoned with lemon herbed butter and served with cilantro red pepper rice

25.95 / person

PORTABELLO LASAGNA**

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

21.95 / person

VEGETABLE WELLINGTON**

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

20.95 / person

STUFFED PEPPER***

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

20.95 / person

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

***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, 100% Colombian coffees, hot and iced teas

Add House Dessert for 2.95 / person (see dessert menu for house and other specialty selections)

THE LAKESIDE

Two Entrees: 32.95 / person
Three Entrees: 35.95 / 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
- ~ BLT Pasta Salad
- ~ Three Cheese Pasta 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
- ~ Pork Tenderloin with Peach Chutney
- ~ Boneless Braised Short Ribs
- ~ 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
- ~ Green Beans with Red Peppers
- ~ California Blend *(broccoli, cauliflower and carrots)*
- ~ Honey and Dill Glazed Baby Carrots
- ~ Zucchini and Squash Medley

*Available as chef carving station at 85 / station

MAUMEE BAY GRILL

Two Entrees: 29.95 / person
Three Entrees: 32.95 / person
(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad
- ~ Creamy Coleslaw
- ~ Honey Lime Mojito Fruit Salad
- ~ Chef's Potato Salad
- ~ Garden 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 Leg Quarters with Barbecue Sauce
- ~ Grilled Strip Steak with Sautéed Onions and Mushrooms
- ~ Barbeque Ribs
- ~ 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
- ~ 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 *(seasonal)*

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DINNER

THEME BUFFETS

SOUTH OF THE BORDER

26.95 / person

(25 person minimum)

Choice of One Salad:

- ~ Southwestern Coleslaw
- ~ Mexican Street Corn Salad
- ~ Honey Lime Mojito 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
- ~ Pork Carnitas
- ~ 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 and lettuce
- Diced onion and tomato
- 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

26.95 / person

(25 person minimum)

Choice of Two Sauces:

- ~ Marinara
- ~ Alfredo
- ~ Meatballs with Marinara
- ~ Pesto Cream
- ~ Rosé

Choice of Two Entrees:

- ~ Traditional Sausage Lasagna
- ~ Vegetable Lasagna
- ~ Chicken Parmesan
- ~ Chicken Marsala
- ~ Italian Sausage with Onions and Peppers
- ~ Baked Cheese Manicotti with Florentine Sauce

Buffet Accompaniments:

- Antipasto salad
- Caesar salad with Caesar and Italian dressings
- Penne pasta and cheese tortellini
- Green beans
- Shaved parmesan cheese
- Garlic breadsticks

Add Tiramisu for additional 2.95

- 100% Colombian coffees, hot and iced teas

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DINNER

THEME BUFFETS (continued)

BBQ AT THE BAY

Two Meats: 29.95 / person

Three Meats: 32.95 / person

Choice of Two or Three Meats:

- ~ Dry Rubbed Roasted Chicken
- ~ BBQ Pulled Brisket
- ~ Smoked Pulled Pork
- ~ BBQ Ribs
- ~ Kielbasa with Kapusta
- ~ Blackened Walleye

Choice of Three Sides:

- ~ Corn on the Cob (seasonal)
- ~ Amish Baked Beans
- ~ Tomato & Cucumber Salad
- ~ Garlic Crusted Macaroni & Cheese
- ~ Loaded Potato Casserole
- ~ Braised Green Beans

Buffet Accompaniments:

- Garden salad with house dressings
- Traditional potato salad
- Coleslaw
- Three BBQ sauces on the side: Carolina Gold, Georgia White & House Red
- Corn bread
- 100% Colombian Coffees, Assorted Hot and Iced Teas

Add House Dessert for 2.95 / person (see dessert menu for house and other specialty selections)

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DESSERT

HOUSE

2.95 / person

- ~ Lemon Meringue Pie
- ~ Double Chocolate Layer Cake
- ~ Fruit Cobbler *(buffet meals only)*

CHOICE

5.50 / person

- ~ Key Lime
- ~ Carrot Cake
- ~ New York Style Cheesecake
- ~ Bread Pudding with Whiskey Sauce
- ~ Pumpkin Pie *(seasonal)*
- ~ Strawberry Shortcake *(seasonal)*

PREMIUM

6.50 / person

- ~ Chocolate Mint Pie
- ~ White Chocolate Raspberry Cheesecake
- ~ Brownie Cheesecake
- ~ Salted Caramel Pecan Cheesecake
- ~ Strawberry Shortcake with Ice Cream *(seasonal)*

CHILDREN'S PLATED MENU

For Children 11 and Under

8.50 / 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
- ~ Hot Dog
- ~ Personal Cheese or Pepperoni Pizza

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COCKTAILS

HOST DRINK BAR

Charged By-the-Drink to Master Account

Choice Of Brand:

- Call..... 7.00
- Premium..... 8.00

Bar Includes:

- House Wines 5.00
- Assorted Domestic Beer 4.75
- Assorted Premium Beer 5.00
- Assorted Sodas 2.75

CASH DRINK BAR

Choice Of Brand:

- Call..... 7.00
- Premium..... 8.00

Bar Includes:

- House Wines 5.00
- Assorted Domestic Beer 4.75
- Assorted Premium Beer 5.00
- Assorted Sodas 2.75

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: 120 / bottle

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

PREMIUM: 140 / bottle

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

PREMIUM PLUS:

- 160 / bottle
- Crown Royal
- Makers Mark
- Grey Goose
- Bombay Sapphire
- Belvedere

LIQUEURS:

- 150 / bottle
- DiSaronno Amaretto
- Kahlua
- Bailey's Irish Cream

SELTZERS:

- 6.00 / each

DOMESTIC BEERS:

- 4.95 / each
- 245 / half barrel keg
- Budweiser, Bud Light,
- Miller Lite and Coors Light

PREMIUM BEERS:

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

Not All Brands Available by Keg

Additional fees may apply to special orders. Non-alcoholic Mixers are included for all Options at no additional charge. All Options require a bartender.

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WINE

HOUSE

- 22.00 / bottle
- White Zinfandel
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- Merlot
- Pinot Noir

CALL WINES BY THE BOTTLE:

Woodbridge White Zinfandel	24
Woodbridge Moscato	24
Chateau St. Michelle Riesling	26
Placido Pinot Grigio.....	26
Columbia Crest Chardonnay	26
Woodbridge Merlot.....	26
Main Street Cabernet	30

PREMIUM WINES BY THE BOTTLE:

Clos du Bois Chardonnay.....	32
Black Stallion Cabernet.....	50
Robert Mondavi Pinot Noir	35

SPARKLING WINES BY THE BOTTLE:

Cook's Spumante	34
Prosecco.....	32
Meier's Sparkling Spumante Grape Juice.....	12

*All wine brands are subject to change based on product availability.
Please consult with your Catering Manager for additional wine selections.*

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