



CATERING MENU

Maumee Bay
LODGE & CONFERENCE CENTER

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

BANQUET POLICIES

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 10 business days prior to event. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

SERVICE CHARGE AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7.75%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio. A 3% beautification fee also applies. This fee goes toward continual improvement of the Lodge.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Maumee Bay Lodge and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due ten (10) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

PRICING

All food and beverage prices are guaranteed 14 days prior to your event.

MENU SELECTION

Menu selections are requested four (4) weeks prior to function date. Special dietary substitutions are available and can be made no later than 10 days in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a \$3.00 per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

FOOD AND BEVERAGE

All food and beverage items will be prepared by Maumee Bay Lodge and Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions. Any special order items will be available upon request. However, those items are non-refundable once purchased. Thank you for following our policies. A \$500.00 fee will apply if outside food or beverage is found.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided fourteen days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

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REFRESHMENT BREAKS

ALL DAY PACKAGES

MEETING 23.95 / 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: 14.95 / person

4 Hours: 10.95 / person

100% Colombian coffees, iced teas,
hot teas and assorted sodas

HEALTHY QUICKTIME OUT 13.95 / person

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

QUICK TIME OUT 10.95 / person

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

THE SWEET AND SALTY 13.95 / person

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

THE BIG DIPPER 13.95 / person

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

WORKDAY SUNDAE 14.95 / 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 11.95 / 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.....	4.00 / person
100% Colombian Coffees.....	36.00 / gallon
Lemonade, Iced Tea, Fruit Punch	25.00 / gallon
Milk.....	9.00 / liter
Assorted Soda	5.00 / bottle
Bottled Water.....	4.00 / bottle
Assorted Juices.....	5.00 / bottle

BREAKFAST À LA CARTE

Oatmeal with Toppings	7.00 / person
Granola Bars	4.00 / each
Vanilla Yogurt with Assorted Toppings.....	7.00 / person
Danish, Muffins and Mini Cinnamon Buns	6.00 / person
Bagels with Cream Cheese	6.00 / person
Whole Fresh Fruit	3.00 / piece
Hard Boiled Eggs.....	10.00 / half dozen

À LA CARTE

Assorted Candy Bars	4.00 / each
Assorted Fresh Baked Cookies*	30.00 / dozen
Fresh Baked Brownies*	35.00 / dozen
S'more Fixings.....	8.00 / person
Assorted Miss Vickie's Chips	3.50 / bag
Snack Mix	3.50 / bag
Trail Mix	3.50 / bag
Mini Pretzel Twists.....	3.50 / bag

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

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BREAKFAST BUFFETS

THE EXECUTIVE CONTINENTAL

16.95 / 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 Casserole: 17.95 / person

Choice of Two Casserole: 18.95 / person

~ **Choice of Casserole:**

- ≈ Everything Bagel
- ≈ All Meat
- ≈ Mediterranean
- ≈ From the Garden
- ~ Breakfast potatoes
- ~ Fresh fruit display
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE HEALTHY CONTINENTAL

17.95 / person

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

BREAKFAST SANDWICH

18.95 / person (50 people maximum)

- ~ Scrambled egg and cheese on **Choice of Bread:** Croissant or English Muffin
- ~ **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

21.95 / 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

25.95 / 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
 - ≈ Biscuits & Gravy (additional \$2.00 per person)
- ~ Fresh fruit display
- ~ Assorted muffins
- ~ Assorted juices
- ~ 100% Colombian coffees and hot teas

THE GREAT LAKES BRUNCH

28.95 / 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
 - ≈ Belgium Pearl Waffles
 - ≈ Biscuits & Gravy (additional \$2.00 per person)

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 5.95 / person (see dessert menu for options, page 19)**
- ~ 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

5.00 / per person extra (50 person minimum)

Attendant Fee of \$100.00 per hour

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LUNCH

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

18.95 / 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

Assorted soda or bottled water

19.95 / person

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

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LUNCH

BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met
Add House Dessert for 5.95 / person (see dessert menu for house and other specialty selections)

THE DELICATESSEN

22.95 / person (15 person minimum)

- ~ Smoked Turkey, Ham and Roast Beef
- ~ Chicken, Tuna Salad or Egg Salad (Additional \$2.00 per person)

Choice of Two Salads or Side Dishes:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Buffet Accompaniments:

- ~ Chef's Broth or Cream Soup of the Day
- ~ Assorted Artisan Breads
- ~ Sliced Cheese Tray with American, Swiss, Cheddar and Provolone
- ~ Lettuce, Tomato and Onion Tray
- ~ Traditional Sandwich Condiments: Mayo, Mustard, Ketchup
- ~ Specialty Potato Chips
- ~ Pickle Tray
- ~ 100% Colombian Coffees, Hot and Iced Teas

THE MINI TOUR OF ITALY

20.95 / 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
- ~ Green Beans
- ~ Garlic Breadsticks
- ~ 100% Colombian Coffees, Hot and Iced Teas

THE AMERICAN HARVEST

Two Entrees: 26.95 / person

Three Entrees: 28.95 / person

(25 person minimum)

Choice of Two or Three Entrees:

- ~ Pan-Seared Chicken with Honey Mustard Sauce
- ~ Fried Chicken
- ~ Pot Roast with Root Vegetables
- ~ Brown Sugar Glazed Sliced Ham
- ~ 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 with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Choice of Three Side Dishes:

- ~ Parmesan Smashed Baked Potatoes
- ~ Sour Cream and Chive Mashed Potatoes with Gravy
- ~ Cheesy Potato Casserole
- ~ Garlic Crusted Macaroni & Cheese
- ~ Penne Pasta with Fresh Vegetables
- ~ Wild Rice Pilaf
- ~ Amish Baked Beans
- ~ Green Beans with Red Peppers
- ~ California Blend (broccoli, cauliflower and carrots)
- ~ Honey and Dill Glazed Carrots
- ~ Corn on the Cob (seasonal)

Assorted Rolls with Butter

100% Colombian Coffees, Hot and Iced Teas

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LUNCH

BUFFETS

HOT SANDWICH

23.95 / person (25 person minimum)

Choice of Three Sandwiches:

- ~ Reuben Sandwich
- ~ Turkey Reuben Sandwich
- ~ Cuban Sandwich
- ~ Roast Beef and Cheddar Melt on Rye
- ~ 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 with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Buffet Accompaniments:

- Soup Du Jour
- Specialty Potato Chips
- Pickle Tray
- 100% Colombian Coffees, Hot and Iced Teas

SOUP-SALAD-POTATO BAR

23.95 / person

(15 person minimum and maximum # may apply)

Choice of One:

- ~ Soup Du Jour
- ~ Chili

Choice of One:

- ~ Betty's Salad with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Buffet Accompaniments:

- Garden Salad with tomatoes, sliced cucumbers, red onion, shredded carrots, cheddar cheese, chopped egg, bacon, turkey, sliced grilled chicken, 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

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met
Add House Dessert for 5.95 / person (see dessert menu for house and other specialty selections)

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LUNCH

BUFFETS

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STATE PARK PICNIC**

Two Meats: 22.95 / person

Three Meats: 23.95 / 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
- ~ Betty's Salad with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Buffet Accompaniments:

- Assorted Sandwich Buns
- Traditional Sandwich Condiments
- Assorted Sliced Cheese Tray with American, Swiss, Provolone and Cheddar
- Lettuce, Tomato, Onion Tray
- Specialty Potato Chips
- Pickle 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 entrées are cooked to a medium temperature.*

THE PIZZARIA***

21.95 / person

(15 person minimum)

- ~ Garden Salad
- ~ Variety of Cheese, Pepperoni & Veggie pizzas
- ~ Garlic Breadsticks
- ~ Cookies and 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

Per 100 Piece Order

Beef Satay Skewers	175
Boneless Wings (Breaded, BBQ or Buffalo)	
with Bleu Cheese Dip and Celery	250
Chicken Potstickers.....	200
Chicken Satay Skewers	175
Coconut Shrimp with Peach Salsa.....	200
Crab Cakes with Remoulade	200
Crispy Asparagus with Asiago Cheese	175
Firecracker Popcorn Shrimp.....	200
Macaroni and Cheese Bites.....	140
Pork Potstickers	200
Pretzel Chicken Bites	
with Honey Mustard Sauce.....	250
Sausage Stuffed Mushroom Caps	175
Seafood Stuffed Mushroom Caps	200
Southwest Chicken Egg Rolls with	
Chipotle Ranch Dip.....	175
Sweet & Sour, BBQ or Swedish Meatballs.....	175
Vegetable Spring Rolls with	
Sweet and Sour Sauce	175

COLD

Caprese Skewers.....	140.00 / 100 pieces
Cheese Ball with Crackers (3 lbs.)	
Choice of Cheddar & Bacon	
or Green Onion & Garlic Herb	150.00
Cocktail Shrimp with Cocktail Sauce	
and Lemons	250.00 / 100 pieces

DRY SNACKS

Per One Pound

Specialty Chips and Caramelized Onion Dip.....	13.95
Tortilla Chips and Salsa	13.95

Per Two Pounds

Mini Pretzel Twists	11.95
Party Snack Mix.....	13.95
Peanuts.....	24.95
Mixed Nuts.....	34.95

PREMIUM SWEET TREATS

Chocolate Dipped Strawberries.....	24.00 / dozen
Assorted Chocolate Truffles	30.00 / dozen

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HORS D'OEUVRES

DISPLAYS

prices are per a 25 person display

SEASONAL FRUIT

120.00

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

VEGETABLE CRUDITE

110.00

- ~ 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 pita chips for 1.00 / person

DOMESTIC CHEESE AND CRACKER

125.00

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

PREMIUM CHEESE AND CRACKER

175.00

- ~ Cubed smoked gouda, havarti, gruyère and boursin cheeses
- ~ Served with an assortment of crackers

CHARCUTERIE

200.00

- ~ Sliced capicola, salami, prosciutto and smoked ham
- ~ Smoked gouda, cheddar, Swiss and pepperjack
- ~ Grapes, strawberries and blueberries
- ~ Served with seasonal fruit compote, whipped feta dip and assorted crackers and sliced baguettes

SPINACH AND RED PEPPER ARTICHOKE DIP

100.00

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

BAKED BRIE EN CROUTE

110.00

- ~ 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

160.00

- ~ 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

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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

SEASONAL SPINACH (Seasonal)

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

PLATED ENTRÉES

All plated Dinner Entrees include:

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

Add House Dessert for 5.95 / 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

40.95 / person

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

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DINNER

PLATED ENTRÉES

(continued)

PETITE FILET MIGNON*

Filet pan seared with a peppercorn sauce served with Boursin potatoes
42.95 / person

BRAISED SHORT RIB

31.95 / person
Short rib braised with root vegetables and fresh herbs served with parmesan smashed baked potatoes

CHICKEN CORDON BLEU

25.95 / person
Chicken breast with sliced ham and Swiss with dijon sauce served with parmesan smashed baked potatoes

BOURSIN CHICKEN

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

AIRLINE HERB CHICKEN

22.95 / person
Seared chicken breast with an herb pan gravy served with parmesan smashed baked potatoes

TUSCAN CHICKEN

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

GRILLED SALMON FILLET

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

BLACK COD

26.95 / person
Pan seared black cod with butter wine sauce served with wild rice pilaf

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SPECIALTY PLATED ENTRÉES

ASSORTED VEGETABLE STIR FRY***

23.95 / person

A large portion of sautéed fresh vegetables (*starch side included if no allergies apply*)

VEGETABLE WELLINGTON**

23.95 / person

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

VEGETABLE LASAGNA***

26.95 / person

Grilled vegetables layered with pasta, three cheeses and marinara sauce

GARLIC PARMESAN MUSHROOM PORTABELLO***

26.95 / person

Mushroom stuffed with peppers and onions. Marinated in a garlic parmesan sauce and topped with dairy free cheese

RATATOUILLE***

24.95 / person

Thinly sliced zucchini, squash, red onion, red pepper, mushroom and tomato topped with herbed tomato sauce

SEASONAL STUFFED VEGETABLE BOAT***

24.95 / person

Marinated zucchini or squash stuffed with onion and tomato topped with dairy free cheese

**Vegetarian Option-Can be made Gluten Free

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

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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 5.95 / person (see dessert menu for house and other specialty selections)

THE LAKESIDE

Two Entrees: 40.95 / person

Three Entrees: 43.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

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
- ~ Boneless Braised Short Ribs
- ~ Seafood Pasta Alfredo with Shrimp, Surimi and Bay Scallops
- ~ Lemon Roasted Salmon with Dill Butter

Choice of Three Side Dishes:

- ~ Parmesan Smashed Baked Potatoes
- ~ Sour Cream and Chive Mashed Potatoes with Gravy
- ~ Cheesy Potato Casserole
- ~ Garlic Crusted Macaroni & Cheese
- ~ Penne Pasta with Fresh Vegetables
- ~ Wild Rice Pilaf
- ~ Amish Baked Beans
- ~ Green Beans with Red Peppers
- ~ California Blend *(broccoli, cauliflower and carrots)*
- ~ Honey and Dill Glazed Carrots
- ~ Corn on the Cob *(seasonal)*

*Available as chef carving station at 100 / station

MAUMEE BAY GRILL

Two Entrees: 37.95 / person

Three Entrees: 40.95 / person

(25 person minimum)

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Betty's Dressing
- ~ Caesar Salad
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

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:

- ~ Parmesan Smashed Baked Potatoes
- ~ Sour Cream and Chive Mashed Potatoes with Gravy
- ~ Cheesy Potato Casserole
- ~ Garlic Crusted Macaroni & Cheese
- ~ Penne Pasta with Fresh Vegetables
- ~ Wild Rice Pilaf
- ~ Amish Baked Beans
- ~ Green Beans with Red Peppers
- ~ California Blend *(broccoli, cauliflower and carrots)*
- ~ Honey and Dill Glazed Carrots
- ~ Corn on the Cob *(seasonal)*

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DINNER

THEME BUFFETS

SOUTH OF THE BORDER

28.95 / person

(25 person minimum)

Choice of One Salad:

- ~ Southwestern Coleslaw
- ~ Mexican Street Corn Salad
- ~ Tajin 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

35.95 / person

(25 person minimum)

Choice of Two Sauces:

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

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
Penne Pasta and Cheese Tortellini
Green Beans
Shaved Parmesan Cheese
Garlic Breadsticks with Marinara

Add Tiramisu for additional 5.95

100% Colombian Coffees, Hot and Iced Teas

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DINNER

THEME BUFFETS (continued)

BBQ AT THE BAY

Two Meats: 35.95 / person

Three Meats: 39.95 / person

Choice of Two or Three Meats:

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

Choice of Three Sides:

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

Buffet Accompaniments:

Garden Salad with House Dressings

Traditional Potato Salad

Coleslaw

Three BBQ sauces on the side: Honey BBQ,

Spicy BBQ & House Red BBQ

Cornbread

100% Colombian Coffees, Assorted Hot and Iced Teas

Add House Dessert for 5.95 / person (see dessert menu for house and other specialty selections)

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DESSERT

HOUSE

5.95 / person

- ~ Lemon Meringue Pie
- ~ Double Chocolate Layer Cake
- ~ Fruit Cobbler (*buffet meals only*)
- ~ Pumpkin Pie (*seasonal*)
- ~ Key Lime
- ~ Carrot Cake
- ~ New York Style Cheesecake with Seasonal Topping

PREMIUM

9.95 / person

- ~ Chocolate Mint Pie
- ~ White Chocolate Raspberry Cheesecake
- ~ Brownie Cheesecake
- ~ Salted Caramel Pecan Cheesecake
- ~ Strawberry Shortcake (*seasonal*)
- ~ Red Velvet Cake
- ~ Chocolate Peanut Butter Layer Cake
- ~ Tiramisu

Ask your Catering Manager about seasonal desserts.

CHILDREN'S PLATED MENU

For Children 11 and Under

9.95 / person

Choice of One Children's Entrée:

- ~ Golden Brown Chicken Tenders (Three Large)
- ~ Grilled Hamburger or Cheeseburger
- ~ Hot Dog
- ~ Personal Cheese or Pepperoni Pizza

Choice of Two Sides:

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

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COCKTAILS

HOST DRINK BAR

Charged By-the-Drink to Master Account

Choice Of Brand:

- Call..... 7.00
- Premium..... 9.00

Bar Includes:

- House Wines 8.00
- Assorted Domestic Beer 5.00
- Assorted Premium Beer 6.00
- Assorted Sodas 5.00

CASH DRINK BAR

Choice Of Brand:

- Call..... 7.00
- Premium..... 9.00

Bar Includes:

- House Wines 8.00
- Assorted Domestic Beer 5.00
- Assorted Premium Beer 6.00
- Assorted Sodas 5.00

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 |
| Captain Morgan Rum | Jim Beam Bourbon |
| Beefeater Gin | J & B Scotch |

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

LIQUEURS:

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

SELTZERS:

- 5.00 / each
- High Noon, Truly,
- White Claw

DOMESTIC BEERS:

- 5.00 / each
- 300 / half barrel keg
- Budweiser, Bud Light,
- Miller Lite, Coors Light
- and Michelob Ultra
- Busch Light 4.00 / each

PREMIUM BEERS:

- 6.00 / each
- 350 / 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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Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.*

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WINE

HOUSE

- 32.00 / bottle
- White Zinfandel
- Pinot Grigio
- Chardonnay
- Cabernet
- Merlot
- Moscato
- Sauvignon Blanc

CALL WINES BY THE BOTTLE:

- Woodbridge Chardonnay 36
- Woodbridge White Zinfandel 36
- Woodbridge Cabernet 36
- Woodbridge Merlot..... 36

PREMIUM WINES BY THE BOTTLE:

- Silvergate Pinot Noir 43
- Joel Gott Chardonnay 48
- Black Stallion Cabernet..... 65
- Seaglass Reisling..... 35
- Jacobs Creek Shiraz 43

SPARKLING WINES BY THE BOTTLE:

- Cook's Spumante 40
- Cook's Brut 51
- Sparkling Spumante Grape Juice..... 15

*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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