



wedding
MENU

Maumee Bay
LODGE & CONFERENCE CENTER

1750 State Park Road #2
Oregon OH 43616
419-836-0013
MaumeeBayLodge.com

starters

Start your special day with snacks delivered to your guestroom.

Breakfast Selections

Bagels with Cream Cheese
Assorted Breakfast Pastries
Vanilla Yogurt with Assorted Toppings
Whole Fresh Fruit

Snack Selections

(All Displays Available in 25 Person Increments)

Seasonal Fruit Display with Dip
Assorted Vegetable Crudit  Display with Dip
Cubed Cheese & Cracker Display
Hummus Display with Fresh Vegetables & Pita Chips
Assorted Fresh Baked Cookies

Sandwich Board

Submarine sandwich stuffed with smoked turkey & sliced ham, cheddar cheese, lettuce, sliced tomato, onion & topped with mayonnaise. Served with specialty chips

Beverages

100% Colombian Coffee & Assorted Hot Teas
Bottled Water
Assorted Sodas
Assorted Juices
Cooks Champagne
Bloody Mary
Mimosa

All Prices are Subject to a 20% Taxable Service Charge & Sales Tax. Prices are Subject to Change. Guarantees Must be Provided Ten 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.

In partnership with Ohio Department of Natural Resources, U.S. Hotel & Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge & cabin accommodations, & recreation amenities only.

Hot House

Vegetable Spring Rolls with Sweet & Sour Sauce
BBQ or Swedish Meatballs
Pretzel Chicken Bites with Honey Mustard Sauce
Boneless Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip & Celery
Mini Pizza Squares
Coconut Shrimp with Creamy Sweet Chili Sauce

Hot Premium

Sausage Stuffed Mushroom Caps
Ginger Chicken Meatballs
Crab Rangoon with Sweet & Spicy Sauce
Crispy Asparagus with Asiago Cheese

Cold

Cocktail Shrimp with Cocktail Sauce & Lemons
Caprese Skewers
Cheese Ball with Crackers
(Choice of Spicy Cheddar & Bacon or Green Onion & Garlic Herb)
Chocolate Dipped Strawberries
Assorted Chocolate Truffles

Hot Reception Package

50 Person Minimum

Includes 10 Pieces per Person

Choose 5 House Items
Choose 5 Premium Items

Hot & Cold Reception Package

Includes Cheese & Cracker Display, Vegetable Crudités with Dip
& One Hot Hors D'Oeuvre

(Available in 25 person increments)

Choose House Hors D'Oeuvre
Choose Premium Hors D'Oeuvre

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hors d'oeuvres

DISPLAYS

(All Displays available in 25 person increments)

Spinach & Roasted Red Pepper Artichoke Dip

Creamy spinach & artichokes with a hint of fire roasted red peppers. Served warm with tortilla chips.

Seasonal Fruit Display

A variety of seasonal melon, pineapple & citrus fruits, garnished with grapes & berries. Served with a strawberry crème fruit dip.

Vegetable Crudit  Display

Fresh vegetables of baby carrots, broccoli, cauliflower, celery sticks, cucumber slices & grape tomatoes. Served with a parmesan herb dip.
Add hummus & pita chips for an additional \$1.00 per person

Cheese & Cracker Display

Cubed cheddar, swiss, colby jack & pepper jack cheeses. Served with an assortment of crackers.
Please consult with your Catering Sales Manager for premium cheese selections.

Italian Antipasto Display

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

Baked Brie En Croute

Large wheel of brie cheese stuffed with raspberry & almonds, wrapped in puff pastry & baked golden brown. Served warm with French bread.

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PLATED

All plated entrées include: garden salad with choice of two dressings, selection of side dish & vegetable blend, assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Plated Duet Your Choice of Two Entrees

- ~ **Beef Medallions:** 3 oz. medallion with classic demi-glace
- ~ **Boursin Chicken:** 5 oz. breast breaded & topped with roasted tomato & boursin cheese cream sauce
- ~ **Chicken Piccata:** 5 oz. pan seared with a lemon caper sauce
- ~ **Salmon:** 4 oz. pan seared with lemon herbed butter
- ~ **Shrimp Skewer:** 5 shrimp seasoned & grilled with citrus butter
- ~ **Filet** ~ 4 oz. grilled with a porcini demi-glace *(additional \$)*
- ~ **Crab Cake:** jumbo lump crab meat with whole grain mustard aioli *(additional \$)*
- ~ **Lobster Tail:** steamed with herb butter *(\$ market price)*

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

Bacon Wrapped

Bistro Steak

6oz. beef teres major wrapped in bacon & topped with a wild mushroom cream sauce

Braised Short Rib

Short rib braised with root vegetables and fresh herbs

Grecian Stuffed Chicken

Seared chicken breast topped with feta & herbs. Finished with a Grecian sauce

Tuscan Chicken

Chicken breast coated in parmesan cheese & breadcrumbs. Served with penne pasta tossed with red pepper cream sauce *(does not include a starch side)*

Chicken Marsala

Chicken breast topped with mushrooms & finished with a rich marsala sauce

Chicken Cordon Bleu

Chicken breast with sliced ham & Swiss cheese with dijon sauce

Grilled Salmon Filet

Salmon with a fresh pineapple salsa

Bacon Wrapped

Pork Tenderloin

With honey spice glaze & apple cranberry chutney

Vegetable Wellington

Fresh seasonal vegetables & white wine garlic cream sauce baked in a puff pastry *(vegetarian option – does not include a starch side)*

Stuffed Pepper

Green pepper stuffed with quinoa & black beans with a tomato fennel broth *(vegan or gluten free option available – does not include a starch or vegetable side)*

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sides

Side Dishes

Choose One

- ~ Sour Cream & Chive Mashed Potatoes
- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Mashed Maple Sweet Potatoes
- ~ Parmesan Smashed Baked Potatoes
- ~ Rice Pilaf

Vegetables

Choose One

- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini & Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Buttered Corn

Specialty Salads

additional \$ per person

Betty's Salad

Baby spinach & romaine with crumbled bacon, chopped egg & bean sprouts.
Served with a sweet russian dressing

Berry Spinach Salad (seasonal)

Baby spinach with seasonal berries, toasted almonds & red onion.
Served with a sweet poppyseed dressing

Caesar Salad

Romaine lettuce topped with house made croutons & parmesan cheese shavings.
Served with a Caesar dressing

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children

- 7 -

PLATED

Available for children 11 & under. One entrée is selected for all children.
All meals include: choice of milk, soda or lemonade

Choice of 2 sides:

- ~ Macaroni & cheese
- ~ Applesauce
- ~ Garden salad
- ~ Baby carrots

Chicken Tenders

Three large chicken tenders, fried golden brown

Grilled Hamburger or Cheeseburger

Choice of hamburger or cheeseburger grilled to perfection

Personal Pizza

Choice of personal cheese or pepperoni pizza

Hot Dog

Grilled on a bun

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buffets

SILVER

The Silver Wedding Buffet includes assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Dressing
- ~ Berry Spinach Salad with Raspberry Vinaigrette (*seasonal*)
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad

Choice of Two or Three Entrees:

- ~ Chicken Cordon Bleu with Dijon Sauce
- ~ Focaccia Crusted Chicken with Pesto Cream Sauce
- ~ Roasted Chicken Pieces
- ~ Pot Roast in Au Jus with Vegetables
- ~ Slow Roasted Top Round with Roasted Garlic Jus Lié
- ~ Kielbasa with Kapusta
- ~ Bacon Wrapped Pork Loin with Apple Chutney
- ~ Seafood Au Gratin

Choice of Two Sides:

- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Sour Cream & Chive Mashed Potatoes
- ~ Loaded Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni & Cheese
- ~ Wild Rice Pilaf
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini & Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Buttered Corn

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PLATINUM

The Platinum Wedding Buffet includes assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Dressing
- ~ Berry Spinach Salad with Raspberry Vinaigrette (*seasonal*)
- ~ Pesto Caprese Pasta Salad
- ~ Couscous Confetti Salad
- ~ Three Cheese Pasta Salad

Choice of Two or Three Entrees:

- ~ Herb & Parmesan Chicken
- ~ Seared Chicken Breast with Pineapple Salsa
- ~ Chef's Carving Station of Prime Rib of Beef with Au Jus & Horseradish
(*Additional fee of \$85.00 per 100 guests*)
- ~ Beef Medallions with Classic Demi-Glace
- ~ Pork Tenderloin with Cherry Chutney
- ~ Seafood Cannelloni
- ~ Shrimp Skewers
- ~ Brown Sugar Spiced Salmon

Choice of Three Sides:

- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Sour Cream & Chive Mashed Potatoes
- ~ Loaded Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni & Cheese
- ~ Rice Pilaf
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini & Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Buttered Corn

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buffets

TOUR OF ITALY BUFFET

Choice of Two Sauces:

- ~ Marinara
- ~ Alfredo
- ~ Meatballs with Marinara
- ~ Pesto

Choice of Two Entrees:

- ~ Traditional Sausage Lasagna
- ~ Vegetable Lasagna
- ~ Chicken Parmesan
- ~ Chicken Marsala
- ~ Italian Sausage with Onions & Peppers
- ~ Stuffed Shells with Florentine Sauce

Buffet Includes:

- ~ Penne Pasta & Tortellini
- ~ Antipasto Salad
- ~ Caesar Salad with Caesar & Italian Dressings
- ~ Green Beans
- ~ Shaved Parmesan Cheese
- ~ Garlic Breadsticks
- ~ 100% Colombian Coffees, Assorted Hot & Iced Teas.

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BBQ AT THE BAY

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
- ~ Coleslaw

Buffet Includes:

- ~ Garden Salad with House Dressings
- ~ Three BBQ Sauces on the Side: Carolina Gold, Georgia White & House Red
- ~ Corn Bread
- ~ 100% Colombian Coffees, Assorted Hot & Iced Teas

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LATE NIGHT

Served at a Station during the Final Hour of the Wedding Reception

MINI TREATS

Buffalo Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip & Celery
Franks in Puff Pastry
Jalapeno Poppers with Ranch Dip
Mini Pizza Squares
Hamburger Sliders
Macaroni & Cheese Bites

MUNCHIES

Mini Pretzel Twists
Specialty Chips with Caramelized Onion Dip
Cubed Cheese & Cracker Display
Cheese Ball with Crackers
(Choice of Spicy Cheddar & Bacon or Green Onion & Garlic Herb)

SANDWICH BOARD

Submarine sandwich stuffed with smoked turkey & sliced ham, cheddar cheese, lettuce, Sliced tomato, onion & topped with mayonnaise. Served with specialty chips

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AFTER THE CELEBRATION

THE EXECUTIVE CONTINENTAL

- ~ Fresh Fruit Display
- ~ Assorted Breakfast Pastries
- ~ Assorted Bagels with Cream Cheese
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

THE BAY SIDE BUFFET

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of One Breakfast Meat: Bacon, Ham or Sausage Link
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

THE OHIOAN BUFFET

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of Two Breakfast Meats: Bacon, Ham or Sausage Link
- ~ Choice of One from the Griddle: Buttermilk Pancakes or French Toast
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

BEVERAGES

- 100% Colombian Coffees & Assorted Hot Teas
- Bottled Water
- Assorted Sodas
- Assorted Juices
- Bloody Mary
- Mimosa

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beverages

Call Brand Liquor

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

Premium Brand Liquor

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

Premium Plus Brand Liquor

- ~ Grey Goose Vodka
- ~ Maker's Mark Bourbon Whiskey
- ~ Crown Royal Whiskey
- ~ Jameson Irish Whiskey

Liqueurs

- ~ DiSaronno Amaretto
- ~ Kahlua
- ~ Bailey's Irish Cream

Signature Drinks

You can use one of our recipes or provide us with one of your favorites to match your theme or colors!

Sangria

This house made concoction of Red & White wines with Champagne is a refreshing treat for your guests. Served in a champagne glass & garnished with fresh fruit.

Domestic Beer*

Budweiser, Bud Light, Miller Lite, Coors Light

Premium Beer*

Corona, Labatt Blue, Samuel Adams, Yuengling, Great Lakes, Labatt N/A

Soda

Additional Fees May Apply to Special Orders. Set up & Mixes are included at No Additional Charge.

Maumee Bay Lodge is the Only Licensed Authority to Sell & Serve Alcohol for Consumption on Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

**Gluten Free Beer Options Available **Not all Brands Available by Keg*

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WINE

House Wine

- ~ Chardonnay
- ~ White Zinfandel
- ~ Pinot Grigio
- ~ Cabernet Sauvignon
- ~ Merlot
- ~ Pinot Noir

Call Wine

- ~ Columbia Crest Chardonnay
- ~ Chateau Ste. Michelle Johannesberg Riesling
- ~ Woodbridge Merlot
- ~ Woodbridge Moscato

Premium Wine

- ~ Clos du Bois Chardonnay
- ~ Mainstreet Cabernet Napa
- ~ Robert Mondavi Pinot Noir
- ~ Trivento Malbec
- ~ Black Stallion Cabernet

Sparkling Wine

- ~ Cook's Spumante
- ~ Tosti Asti Spumante
- ~ Meier's Sparkling Spumante Grape Juice

*All Wine Brands Subject to Change Based on Product Availability.
Please Consult with your Catering Sales Manager for Additional Liquor Selections,
Beer Selections & Wine Selections such as Sauvignon Blanc, Pinot Noir, Shiraz & Pinot Grigio.*

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