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 Crudité 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

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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 Crudites 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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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 Crudité 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.
PLATED

All plated entrees 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 entrees at an additional fee per person for each additional entree.

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)
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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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
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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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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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

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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