

THE Lodge AT CANNONBURG

BREAKFAST BUFFET PACKAGES

EVENT MENU

BUNNY HILL \$6

Coffee, Tea, Juices & Soft Drinks

DOUBLE CHAIR \$9

Muffins, Bagels, Cream Cheese, Butter Coffee, Juices & Fresh Fruit

THE FACE \$7

Sweet Rolls, Bagels, Pastries With Jam, Cream Cheese, Coffee & Juices

OLD SCHOOL \$14

Lox Bar With Bagels Classic Garnishes With Coffee & Juices

THE BASE \$12

Scrambled Eggs, Potato, Bacon, Sausage, Choice Of Toast, Coffee & Fresh Juice

THE NOSEDIVE \$14

Pancake Or French Toast Bar With Bacon & Sausage, Coffee & Juice

FREESTYLE \$15

Eggs, French Toast, Potatoes With Bacon & Sausage, Pastries, Toast, Coffee & Fresh Juices

DOWNHILL \$15

Eggs Benedict Buffet With Lemon Hollandaise & Crispy Potatoes

SLALOM \$14

Breakfast Burrito Package With Salsa, Fresh Guacamole, Coffee & Juice

ADDITIONAL ITEMS

- Fresh Fruit \$5
- Bagels Or English Muffins Per Dozen (Price varies)
- Breakfast Potatoes \$3
- Add Lox To Eggs \$5

BEVERAGES per gallon

- Fresh Orange Juice \$30
- Fresh Grapefruit Juice \$30
- Tomato Juice \$20
- Regular Coffee \$19
- Decaf Coffee \$19

LUNCH SANDWICHES ARE SERVED WITH CHIPS

CLASSIC HOUSE SALAD \$10

With Cucumber, Tomatoes, Radishes & Croutons

CAPRESE SALAD \$12

Fresh Mozzarella, Tomatoes, Red Onions, & Balsamic Dressing

CLASSIC CAESAR \$12

Romaine Lettuce, Shaved Parmesan, House Made Caesar Dressing & Garlic Croutons

COBB SALAD \$13

Greens, Avocado, Tomatoes, Bacon, Bleu Cheese, Hard Boiled Egg, & Balsamic Dressing

GREEK SALAD \$13

Greens, Feta, Tomatoes, Cucumber, Olives

DRESSING OPTIONS

Ranch, Balsamic Vinaigrette, Bleu Cheese, Greek

SPICY CHICKEN CLUB \$12

Jalapeno, Bacon, Avocado, Tomato, Lettuce

ITALIAN SANDWICH \$12

Sopressata, Capicola, Mortadella, Provolone, Lettuce, Tomato, Herb Dressing

TURKEY SANDWICH \$12

Smoked Turkey, Tomato, Lettuce, Avocado, Herb Mayo

HOT POKER SANDWICH \$9

Ham, Swiss, Mustard Dressing

CANNONSBURGER \$12

8oz Signature Blend Of Beef, Traditional Toppings & Choice Of Cheese (Cheddar, American, Swiss, Gorgonzola, Provolone)

PULLED PORK BBQ \$9

Served With Fresh Coleslaw & A Pickle

SLOPPY JOE \$6

Classic Sauce With A Brioche Bun

SOUPS \$64 per gallon (16 servings)

- Chicken Noodle
- Chicken Gumbo
- Chicken Wild Rice Chowder
- Clam Chowder
- Tomato Bisque

All pricing is per person unless otherwise noted. All prices are subject to 6% sales tax and 20% gratuity. Menu is subject to change.

EVENT MENU

COLD APPETIZERS

- Tomato, Artichoke & Goat Cheese Dip \$4
- Hummus & Veggies \$4
- Prosciutto & Asparagus \$4
- Goat Cheese & Pistachio Stuffed Grapes \$1.50
- Chicken Liver Pate \$36/12 servings
- Guacamole & Salsa \$40/12 servings
with Chips

HOT APPETIZERS

- Stuffed Medjool Dates \$3.50
- Glazed Pork Belly \$4
- Potato Ham Croquettes \$2.50
- Crab Fritters \$3.50
- Sausage Brochettes \$3
- Beef & Caramelized Onion Sliders \$2
- Mini Rubens with Swiss & Kraut \$2.50
- Chicken Flautas \$2.50
with Salsa Verde & Cheese

DISPLAY BOARDS

FRUIT BOARD \$5

Cantaloupe, Honeydew, Fresh Berries, Golden Pineapple, Almonds, Honey

VEGGIE BOARD \$4

Baby Carrots, Celery, Grape Tomatoes, Cauliflower, Broccoli, Cucumber, Feta, Veggie Dip

ANTIPASTO PLATTER \$9

Spicy Capicola, Prosciutto Di Parma, Genoa Salami, Marinated Mushrooms, Olives, Artichokes, Roasted Red Peppers, Ciliegini Mozzarella, Artisan Bread

LOCAL & IMPORTED CHEESE BOARD \$7

Seasonal Jam, Grain Crackers, Dried Fruits

ENTREE CHOICES

Grilled Chicken Breast \$18
With Mushroom Sauce

Grilled Chicken Breast \$18
With Lemon Caper Sauce

Roasted Prime Rib \$25
with au jus

Grilled Petite Filet \$25
with bourdelaise sauce

Grilled Salmon \$25
with mustard cream sauce

ACCOMPANIMENTS *CHOOSE 2*

- Mashed potatoes
- Herb roasted potatoes
- Asparagus
- Broccoli
- Mixed vegetables
- Rice Pilaf

EVENT MENU PACKAGES

BBQ PACKAGE

All BBQ packages come with corn bread and a choice of two sides:
mac 'n cheese, cole slaw, creamed cucumbers, baked beans, french fries

Baby Back Ribs \$16

Pulled Pork Shoulder \$12

Roasted Beef Brisket \$14

Roasted Lamb Leg \$18

**Roasted & Smoked
Chicken Legs \$14**

MEXICAN PACKAGES

All mexican packages are served with sour cream, homemade salsa,
homemade guacamole, rice, beans, and flour or corn tortillas

FAJITA BAR \$15

- Beef
- Chicken
- Pork Carnitas
- Shrimp

TACO BAR \$14

- Beef Brisket
- Chicken Verde
- Pork Carnitas

BURRITO BAR \$15

- Served With Flour Tortillas
 - Black Bean & Cheese
 - Chicken & Bean
 - Beef & Bean
 - Pork Carnitas
-

ITALIAN PACKAGE

Priced per pan (24 servings)

All pasta selections come with garlic bread

Farfalle With Mascarpone \$100
With Sausage, Peas & Tomatoes

Spaghetti \$150
*Shrimp, Tomatoes & Mushrooms
With Garlic Herb Oil*

Meat Or Vegetable Lasagne \$45
With Fresh Tomato Sauce

Fettuccine Alfredo \$70

Chicken Fettuccine Alfredo \$150

Meat Ravioli \$80

Chicken Parmesan \$130

Eggplant Parmesan \$75

Linguine With Meatballs \$100

WINE, BEER & DRINK PACKAGES

All packages include up to 4 hours of bar service.
Additional hours is \$5 per guest.

BEER, WINE & SODA PACKAGE

Assorted Coke Products, House Wines, Select Domestic Beers

\$17 per person*

**Price varies based on beer & wine selections*

SILVER PACKAGE

Assorted Coke Products, House Wines,
Select Domestic Beers, Well Liquors

\$25 per person

SILVER WINE SELECTION

Choose 2

- Santa Barbara Secret Cellars Chardonnay
- Santa Barbara Secret Cellars Pinot Noir
- Secret Cellars Cabernet
- Rongopai Sauvignon Blanc
- Prendo Pinot Grigio
- Arte Lationo Sparkling Wine
- Rodney Strong Rosé

SILVER BEER SELECTION

Choose 2

- Budweiser
- Bud Light
- Coors
- Coors Light
- Miller High Life
- Miller Lite
- PBR
- Old Style

SILVER LIQUOR SELECTION

- Smirnoff Vodka
- Gordons Gin
- José Cuervo Gold Tequila
- Jim Beam Bourbon
- Segrans 7 Whiskey
- Bacardi Superior Rum

GOLD PACKAGE

Assorted Coke Products, House Wines, Select
Domestic & Specialty Beers, Well Liquors

\$30 per person

GOLD WINE SELECTION

Choose 4

- Bonanza Cabernet
- Mersoilet Chardonnay
- Athena Pinot Noir
- La Crema Rosé
- Riesling Grand Traverse
- Banfi Pinot Grigio
- Mumm Napa Cuvee Champagne

GOLD BEER SELECTION

Choose 4

- Budweiser
- Bud Light
- Coors
- Coors Light
- Miller High Life
- Miller Lite
- PBR
- Old Style
- Heineken
- Amstel Light
- Guinness
- Modelo
- Perrin Black
- Bell's Two Hearted
- Bell's Oberon

GOLD LIQUOR SELECTION

- Tito's Vodka
- Beefeater Gin
- Jack Daniels Whiskey
- Captain Morgan Rum
- Dewars Scotch
- Jameson Whiskey
- Maker's Mark

NON-ALCOHOLIC PACKAGE

Assorted Coke Products, Water, Tea & Coffee Mocktail Station with
Assorted Juices, Syrups, Creams, Herbs & Spices

\$9 per person

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Bartenders are a flat rate of \$75 per bartender (2 bartenders required for over 100 guests)*

EVENT BAR PACKAGES

CASH/TAB BAR

WINE

by the glass \$8 | bottle \$40

- Pinot noir
- Cabernet
- Chardonnay
- Pinot grigio
- Sparkling wine
- Rosé
- Riesling
- Champagne \$50

BEER

by the 12 oz bottle

Domestic \$6

- Budweiser
- Bud light
- Miller
- Miller light
- Coors light

Imports \$6.50

- Amstel light
- Heinken
- Modelo
- Corona
- Corona light

Micro Brews

- Old Nation M-43 \$8
- Bell's Two Hearted \$7
- Perrin Black \$7
- Bell's Oberon \$7
- Deschutes Fresh Squeezed IPA \$7
- New Holland Tangerine IPA \$8

*We Can Accommodate
Requests For Beer Not Listed*

LIQUOR

House \$7
Call \$8
Premium \$9

OTHER OPTIONS

- **Champagne Toast \$6** *per person*
- **Beer Kegs** *price varies*
 - » Domestic, Local, Imports, Craft
- **Classic Sangria \$60** *per gallon*
 - » Classic Spanish Sangria With Your Choice Of Red Or White Wine Mixed With Fresh Fruit & Brandy
- **Mimosa Bar \$12** *per person*
 - » House Sparkling Wine with Fresh Orange Juice, Grapefruit Juice & Peach Nectar with Berries & Orange Slices
- **Bloody Mary Bar \$12** *per person*
 - » Titos' Vodka with Classic Garnishes & Hot Sauce
- **Hot Cocoa Bar**
 - » Non-Alcoholic \$4 *per person* | Alcoholic \$7 *per person*
- **Mocktails \$6** *per person*
 - » **Berry Blast:** Cranberry, Pineapple & Orange Juice Topped with Sierra Mist & Fresh Berries
 - » **Twist of Paradise:** Raspberry, Pineapple Juice & Sierra Mist
- **Cordial Selection** *charged by the bottle*
 - » Baileys, Frangelico, Kahlua, Chambord, Grand Marnier, Fireball

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EVENT PRICING INFORMATION

ROOM RENTALS

Room rentals are reserved for 6 hours (2 hour set up, 3 hour event, 1 hour tear down)
Additional hours are \$300 per hour.

OUTDOOR TENT *

(COMING JUNE 2021)

- 220 guests
- \$600 rental fee**

HEARTHSIDE ROOM*

- 240 guests
- \$500 rental fee**

CEDAR LOUNGE ROOM*

- 160 guests
- \$500 rental fee**

MIDDLE DECK

- 50 guests
- \$400 Rental fee (5 hours)

***Included in the rental fee are round and rectangle tables, chairs, white linens and napkins, china, glassware and silverware.*

**Rental fee is for Monday-Friday, price increases for Saturday events*

ADD-ONS

- Fire Pits — \$50
- Audio Package — \$100
- Screen and projector — \$150
- Colored Table Cloths — \$2.00 per table
- Colored Napkins — \$.50 per napkin
- Room Dividers — \$20 per divider
- Chair Covers — \$2 each
- Chalkboard Rentals — small boards \$8, large \$12 without design / small with design \$20, large \$60
- Igloos (2) — \$150 per hour for both
- The Sweet Spot — Cost varies

POLICIES

- We offer exclusive in house catering services tailored to fit your needs.
- You are responsible for your own decorations. Prohibited décor includes open flames, confetti and confetti like décor.
- Upon inclement weather for outdoor activities there is a cut off time of 2 hours prior to event start for moving indoors. An additional \$150 fee will be charged for flipping the room.
- All guests consuming alcohol must be 21 or older with a valid ID.