



Adventure



Trolley



Conference Room



Team Building

Discover one of Illinois' 7 Wonders!

Starved Rock Lodge and Conference Center is nestled amidst 2,600 acres of some of the most spectacular natural beauty you'll find in the Midwest. It's no wonder Starved Rock State Park was voted one of Illinois' 7 Wonders. Every season of the year, Starved Rock State Park provides a beautiful, peaceful setting for your business conferences or social functions. This serene working environment offers all the amenities of an urban hotel for greater productivity and relaxation, for all your meeting attendees.



Starved Rock Lodge and Conference Center Banquet Menu

- 2 Meeting Breaks & Refreshments
- 3 Breakfast
- 4 Lunch
- 6 Hors D' Oeuvres & Action Stations
- 7 Dinner
- 9 Children's Menu
- 10 Liquor
- 10 Desserts
- 11 Rental Equipment



Theme Breaks

- Take Me Out To The Ball Game** **\$6.75 per person**
Buttered Popcorn, Mixed Nuts and Pretzels
- Fit & Trim** **\$6.00 per person**
Granola Bars, Fruit Yogurt and Assorted Whole Fruit
- Death by Chocolate** **\$7.25 per person**
Brownies, Chocolate Chip Cookies and Assorted Candy Bars
- Chip and Dip** **\$7.00 per person**
Plain Potato Chips and Corn Tortilla Chips served with Ranch Dip and Starved Rock Signature Salsa
- Campfire S'mores** (Weather and Location Permitting) **\$5.25 per person**
Graham Crackers, Hershey Chocolate Bar, Jumbo Marshmallows and Skewers
- All Natural Break** **\$7.00 per person**
Array of Fresh Fruit with Yogurt Dip and Assorted Fresh Vegetables with Fat-Free Ranch Dipping Sauce

BUILD A BREAK

Snacks

- | | | | |
|---|-------------------|--|-------------------|
| Assorted Danishes | \$2.25 each | Granola Bar | \$2.00 each |
| Assorted Fruit Yogurts | \$2.00 each | Popcorn | \$1.50 per person |
| Assorted Muffins | \$3.25 each | Fudge Brownies | \$16.00 per dozen |
| Whole Bagel & Cream Cheese | \$2.25 each | Apple Squares | \$16.00 per dozen |
| Assorted Dry Cereals with Milk | \$2.25 each | Cookies | \$13.00 per dozen |
| Croissant | \$2.50 each | (Chocolate Chip, Macadamia Nut, Peanut Butter) | |
| Assorted Breakfast Breads | \$2.00 per person | Assorted Candy Bars | \$1.50 each |
| (Lemon Poppy Seed, Cinnamon, Chocolate) | | Mixed Nuts | \$16.00 per pound |
| Whole Fruit | \$1.25 each | Snack Mix | \$22.00 per pound |
| Fresh Fruit Cup | \$2.00 each | Pretzels | \$16.00 per pound |
| Homemade Banana Bread | \$2.25 per person | Oatmeal with Brown Sugar & Raisins | \$3.00 per person |

Refreshments

- | | | |
|---|-------------------------|-----------------------|
| Freshly Brewed Coffee (regular and decaffeinated) | \$10.00 per half gallon | \$18.00 per gallon |
| Herbal Tea Selections with Fresh Lemon | \$8.00 per half gallon | \$15.00 per gallon |
| Hot Chocolate with marshmallows | \$10.00 per half gallon | \$18.00 per gallon |
| Iced Tea with fresh lemon | \$8.00 per half gallon | \$15.00 per gallon |
| White Milk or Chocolate Milk | \$10.00 per half gallon | \$18.00 per gallon |
| Lemonade | \$8.00 per half gallon | \$15.00 per gallon |
| Juice (Apple, Cranberry, Grapefruit) | \$10.00 per half gallon | \$18.00 per gallon |
| Fruit Punch | | \$30.00 per 2 gallons |
| Tomato or Orange Juice (individual bottles) | \$2.50 each | |
| Assorted Sodas (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew) | | \$1.50 each |
| Bottled Water | | \$2.00 each |

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

See page 10 for more *Dessert Options*



Breakfast**Continental****\$8.00 per person**

Assorted Muffins, Assorted Danishes, Bagels with Cream Cheese, Assorted Jellies, Butter, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Deluxe Continental**\$9.00 per person**

Array of Fresh Fruit, Assorted Muffins, Assorted Danishes, Bagels with Cream Cheese, Assorted Jellies, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Individual Plated Breakfasts**Cast Iron Skillet Breakfasts:****\$9.95 per person****Veggie Skillet** (Maximum of 20 people)

Farm Fresh Scrambled Eggs made with Sautéed Onions, Mushrooms, Peppers, Broccoli and Tomatoes finished with Cheddar Cheese served with Breakfast Potatoes, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons.

Rock Skillet (Maximum of 20 people)**\$10.50 per person**

Farm Fresh Scrambled Eggs made with Sautéed Onions, Mushrooms, Peppers, Bacon, Ham and Sausage finished with Cheddar Cheese served with Breakfast Potatoes, Freshly Brewed Coffee (regular and decaffeinated) and an assortment of Herbal Teas with Fresh Lemons

Breakfast Buffets**Starved Rock Buffet** (Minimum of 20 adults)**\$10.25 per person**

Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Assorted Breakfast Breads, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Sunshine Buffet (Minimum of 20 adults)**\$10.75 per person**

Array of Fresh Fruit, Farm Fresh Scrambled Eggs, Crispy Bacon and Country Sausage, Breakfast Potatoes, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Country Farmhouse Buffet (Minimum of 20 adults)**\$11.00 per person**

Array of Fresh Fruit, Biscuits and Gravy, Farm Fresh Scrambled Eggs, French Toast Sticks, Butter and Warm Syrup, Crispy Bacon, Breakfast Potatoes, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Brunch**The Traditional** (Minimum of 20 adults)**\$17.95 per person**

Choice of (Choose one) Oven Roasted Turkey Breast, Honey Glazed Ham, Roast Sirloin, or Signature Fried Chicken

An Array of Fresh Fruit, Assorted Danish, Crispy Bacon, Country Sausage, Farm Fresh Scrambled Eggs, French Toast Sticks with warm syrup, Breakfast Potatoes, Glazed Carrots, Mixed Garden Greens with choice of two dressings, Dinner Rolls and Butter, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemon

Buffet and Brunch Complements (can only be added to a hot buffet)**Omelet Station** (Minimum of 20 adults)**\$6.25 per person**

Eggs, Peppers, Onions, Broccoli, Mushrooms, Salsa, Cheese, and Ham

Belgian Waffle Station (Minimum of 20 adults)**\$5.50 per person**

Waffles, Warm Syrup, Assorted Fruit Toppings, Whipped Cream, and Butter

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

LUNCH SELECTIONS

Salad (Includes Rolls, Butter and Fresh Brewed Ice Tea OR Freshly Brewed Coffee (regular or decaffeinated))

Grilled Chicken Caesar **\$11.95 per person**
Romaine Lettuce, Sliced Grilled Chicken Breast topped with Parmesan Cheese, Plum Tomatoes and Garlic Croutons in a Creamy Caesar Dressing

Chef Salad **\$11.95 per person**
Mixed Garden Greens with choice of two dressings, Turkey, Ham, Chopped Eggs, Red and Yellow Peppers, Tomato Wedge, Red Onion Slices, American and Swiss Cheese

Chicken Pecan Salad **\$11.95 per person**
Mixed Garden Greens tossed with Candied Pecans, Gorgonzola Cheese, Strawberries and Mandarin Oranges, topped with Sliced Grilled Chicken Breast and Poppyseed Dressing

Sandwiches

Business Person's Luncheon **\$11.25 per person**
Cold Cut Kaiser Roll, Pasta Salad, Melon Wedge, Apple Square and Freshly Brewed Coffee (regular or decaffeinated)

Box Lunch **\$11.50 per person**
Choice of Croissant Sandwich (Ham, Turkey, Beef or Vegetable), Lettuce, Tomato, Whole Fruit, Potato Chips, Oreos, Mustard, Mayonnaise and Soda or Bottled Water

Grilled Chicken Caesar Wrap **\$12.25 per person**
Romaine Lettuce, Sliced Grilled Chicken Breast with Parmesan Cheese and Creamy Caesar Dressing in a Tortilla Wrap, Melon Wedge, Apple Square and Freshly Brewed Coffee (regular or decaffeinated)

Veggie Wrap **\$11.25 per person**
Zucchini, Squash, Carrots, Portabello Mushrooms, Red Onion in a Tomato Basil Tortilla Wrap, Melon Wedge, Apple Square and Freshly Brewed Coffee (regular and decaffeinated)

Lunch Buffets (All buffets are served with Fresh Brewed Iced Tea OR Freshly Brewed Coffee (regular or decaffeinated))

Deli Buffet (Minimum of 20 adults) **\$14.25 per person**
Turkey, Roast Beef, Ham, and Genoa Salami, Marinated Pasta Salad, Creamy Coleslaw, Mixed Garden Greens with choice of two dressings, Potato Chips, an Assortment of Domestic Cheeses, Mustard, Mayonnaise, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Assorted Breads

Southwest Buffet (Minimum of 20 adults) **\$14.25 per person**
Cheese Enchiladas, Seasoned Shredded Chicken, Seasoned Ground Beef, Cilantro Lime Rice, Flour and Corn Tortillas, Tortilla Chips, Shredded Lettuce, Tomatoes, Onions, Sour Cream, Salsa, Shredded Cheddar Cheese, Churros with Cinnamon Sugar Topping

Upgrade to Southwest Buffet: Fajitas; chopped beef, onion and peppers **\$3.00 per person**

Picnic Buffet (Minimum of 20 adults) **\$14.50 per person**
Signature Fried Chicken, Creamy Cole Slaw, AuGratin Potatoes, Whole Kernel Corn, Rolls, Watermelon, Fudge Brownies

Homestyle Lunch Buffet (minimum of 20 adults) **\$16.25 per person**
Choice of Two Entrees - Honey Glazed Ham, Roast Beef, OvenRoasted Turkey, Signature Fried or Herb Roasted Chicken, Baked Cod or Three Cheese Lasagna, Mixed Garden Greens with choice of two dressings, Mashed Potatoes and Gravy, Glazed Carrots, Fruit Salad, Rolls and Butter, Apple Square

Soup and Salad Buffet **\$13.25 per person**
Choice of Two Soups - Cream of Potato, Chicken Noodle, Cream of Mushroom, Cheesy Broccoli and Vegetarian Vegetable. Mixed Garden Greens, Mushrooms, Cucumbers, Beets, Tomatoes, Carrots, Cheddar Cheese, Croutons, Bacon Bits and choice of Two Dressings, Rolls, Butter

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

LUNCH SELECTIONS CONTINUED

Hot Served Lunches (limited choice of two entrees)

All Luncheons include Mixed Garden Greens with choice of two dressings, Vegetable, Starch, Rolls and Butter and Freshly Brewed Coffee (regular and decaffeinated)

Vegetable Selections (choose one)

Whole Kernel Corn
Broccoli Florets
Malibu Blend Vegetables

Green Beans with Bacon and Onions
Glazed Carrots

Starch Selections (choose one)

Steamed Parslied Potatoes
Garlic Mashed Potatoes

Mashed Potatos and Gravy
Rice Pilaf

Veggie Kabobs

Seasonal Skewered Vegetables over a bed of Rice Pilaf finished with a Herbed Vinaigrette

12.⁹⁵ per person

Old Fashioned Pot Roast

Beef Chuck Roast slowly braised in Aromatic Vegetables and Starved Rock Signature Ale

\$15.⁹⁵ per person

Grilled Chicken Breast

Boneless Breast of Chicken grilled and served with a Honey Mustard Glaze

\$13.⁹⁵ per person

Chicken Picatta

7 oz. Boneless Breaded Chicken Breast topped with Lemon Caper Sauce

\$13.⁹⁵ per person

Baked Citrus Salmon

Baked Salmon topped with a buttery Citrus Sauce

\$13.²⁵ per person

Penne Primavera (no starch or vegetable selection included)

Sauteed Zucchini, Yellow Squash, Carrots, Peppers, Cherry Tomatoes, Asparagus, Garlic, Fresh Basil and Parsley with Penne Pasta and finished with Asiago Cheese

\$12.⁹⁵ per person

Sicilian Pesto (no starch or vegetable selection included)

Sauteed Zucchini, Yellow Squash and Spinach in a Sun-dried Tomato Pesto Cream Sauce with Farfalle Pasta

\$12.⁵⁰ per person

Gluten Free option

Grilled Boneless Chicken Breast, Plain Steamed Green Beans, Steamed Red Potatoes and Mixed Garden Green Salad served with Gluten Free Ranch Dressing

\$13.²⁵ per person

Homemade Soup Enhancement (Can be added to any meal - limit one selection)

\$3.⁵⁰ per person

Choose from Cream of Potato, Chicken Noodle, Cream of Mushroom, Cheesy Broccoli, Beef Vegetable, Vegetarian Vegetable, Cream of Chicken and Wild Rice or Chili. *Add \$1.50 for sour cream, shredded cheddar cheese and diced onions for Chili.*

Dressing Choices (choose one)

French, Ranch, Balsamic Vinaigrette or Poppyseed

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

HORS D'OEUVRE AND ACTION STATION SELECTIONS

Hot Hors D' Oeuvres (Trays of 50)

Swedish Meatballs	\$70.00 per tray
Crab Rangoon with Sweet and Sour Sauce	\$75.00 per tray
Barbecued Meatballs	\$70.00 per tray
Spanakopita	\$70.00 per tray
Jalapeño Poppers with Ranch Dressing	\$70.00 per tray
Cheese Quesadillas with Salsa and Sour Cream	\$55.00 per tray
Fried Mini Tacos with Salsa and Sour Cream	\$75.00 per tray
Breaded Chicken Wings with Ranch Dip	\$70.00 per tray
Boneless Buffalo Bites with Bleu Cheese	\$90.00 per tray
Deep-Fried Portobello Mushrooms with Bistro Sauce	\$80.00 per tray
Deep-Fried Ravioli with marinaira	\$75.00 per tray
Asiago and Chicken Blossom	\$75.00 per tray
BBQ Pulled Pork Bruschetta	\$95.00 per tray

Cold Hors D' Oeuvres (Trays of 50)

Assorted Domestic Sliced Cheese and Crackers	\$75.00 per tray
Salami Coronets with Herbed Cream Cheese Filling	\$55.00 per tray
Jumbo Shrimp (Chilled) with Cocktail Sauce	\$120.00 per tray
Caprese Skewers	\$110.00 per tray
Chocolate Dipped Strawberries	Market Price
Assorted Raw Vegetables with Ranch Dip	\$75.00 per tray
Fresh Fruit Tray	\$70.00 per tray
Bruschetta with Fresh Tomatoes	\$75.00 per tray
International Cheese & Cracker Tray (limited flavor availability)	\$90.00 per tray
Starved Rock Signature Salsa and Tortilla Chips	\$70.00 per tray
Green Chili Crostini	\$75.00 per tray
Fresh Strawberries and Mascarpone Bruschetta	\$90.00 per tray
Mini Croissant Sandwiches; Turkey Croissant with Lettuce and Tomato	\$95.00 per tray
Boursin Stuffed Cherry Peppers	\$75.00 per tray

Carving Stations (Price Includes your own personal Carving Chef)

Roasted Tenderloin of Beef (Serves approximately 50 people) Au Jus, Mustard and Horseradish Sauce	\$600.00 each
Prime Rib of Beef (Serves approximately 50 people) Au Jus and Horseradish Sauce	\$550.00 each
Boneless Roasted Breast of Turkey (Serves approximately 50 people) Cranberry Chutney and Mustard	\$295.00 each
Glazed Baked Ham (Serves approximately 50 People) Stone Ground Mustard	\$275.00 each

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

SERVED DINNER SELECTIONS

Served Dinners (Includes Limit Choice of Two Entrees and Freshly Brewed Coffee (regular and decaffienated))

Our Dinner Selections are served with Choice of one Salad, Starch, Vegetable, Rolls, Butter

Salads (Choose one)

Mixed Garden Greens with choice of two dressings Traditional Caesar Salad Pecan Salad (\$2.00 additional)

Dressing Choices (choose two)

French, Ranch, Balsamic Vinaigrette, or Poppyseed

Vegetable Selection (Choose one)

Corn O'Brien Green Beans Almondine Malibu Blend Vegetables
Glazed Carrots Green Beans with Bacon and Onions Broccoli Florets
Oven Roasted Vegetables

Starch Selection (Choose one)

Garlic Mashed Potatoes Rice Pilaf
Twice Baked Potato Steamed Parslied Potatoes
Garlic Rosemary Roasted Red Potatoes Mashed Potatoes and Gravy

Dinner

► **Beef** – All prepared Medium

Filet Mignon

6 oz. Filet of Beef with a Cabernet Demi Glace

\$31.⁹⁵ per person

New York Strip

Aged 12 oz. cut of New York Strip served with Parmesan Peppercorn Butter

\$31.⁵⁰ per person

Sliced Roast Tenderloin

Sliced Roast Tenderloin seasoned with cracked black pepper finished with Cabernet Demi Glace

\$33.⁰⁰ per person

Ribeye

Char grilled aged tender 12 oz. midwestern Angus Beef Ribeye

\$30.⁵⁰ per person

► **Pork**

Pork Medallions

Pan Seared Pork Medallions finished with a Caramelized Onion Gravy

\$25.²⁵ per person

► **Chicken**

Chicken Picatta

7 oz. Boneless Breaded Chicken Breast topped with Lemon Caper Sauce

\$23.²⁵ per person

Chicken Tuscany

7 oz. Boneless Breaded Chicken Breast smothered with Artichoke Hearts, Mushrooms, Provolone and Prosciutto with a Merlot Demi Glace

\$23.²⁵ per person

Chicken Italiano

7 oz. Boneless Breaded Chicken Breast topped with Plum Tomatoes, Fresh Mozzarella and Basil served with a Creamy Roasted Red Pepper Sauce

\$23.²⁵ per person

Gluten Free Option

7 oz. Grilled Boneless Chicken Breast finished with Balsamic Glaze, Plain Steamed Green Beans, Steamed Red Potatoes and Mixed Garden Greens Salad served with Gluten Free Ranch Dressing.

\$23.⁹⁵ per person

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

SERVED DINNER SELECTIONS (CONTINUED)

► *Combos*

Filet of Beef and Shrimp **\$32.⁹⁵ per person**
4 oz. Filet of Beef topped with Cabernet Demi Glace paired with five Sugar-cane Skewered Shrimp topped with Sweet Red Chili Sauce

Filet of Beef and Chicken **\$29.⁹⁵ per person**
4 oz. Filet of Beef topped with Cabernet Demi Glace and paired with a 4 oz. Boneless Breaded Chicken Breast topped with Roasted Garlic Mushroom Sauce

► *Seafood*

Tilapia **\$23.²⁵ per person**
Pan-seared Tilapia Filet coated with Bread Crumbs and Parmesan Cheese, finished with Lemon Garlic Sauce

Baked Salmon Filet **\$22.⁹⁵ per person**
8 oz. filet of North Atlantic Salmon topped with a Cucumber Dill Sauce

► *Vegetarian*

Sicilian Pesto (No selection of vegetable or starch required) **\$23.²⁵ per person**
Sautéed Zucchini, Yellow Squash and Spinach in a Sun-dried Tomato Pesto Cream Sauce with Farfalle Pasta and Asiago Cheese

Penne Primavera (No selection of vegetable or starch required) **\$22.²⁵ per person**
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Cherry Tomatoes, Asparagus, Garlic, Fresh Basil and Parsely with Penne Pasta and finishd with Asaigo Cheese

DINNER BUFFET SELECTIONS

Top of the Rock (Minimum of 20 adults) **\$28.⁹⁵ per person**

Choice of Two Salads –

Mixed Garden Greens (with choice of two dressings)
Fruit Salad
Tomato, Cucumber, Onion Vinaigrette Salad
Marinated Pasta Salad

Creamy Coleslaw
Caesar Salad with traditional dressing
Red Potato Salad

Choice of Two Entrees –

Honey Glazed Ham
Herb Seasoned Baked Chicken
Signature Fried Chicken
Vegetable Lasagna

Garlic-Herb Tilapia
Roast Turkey Breast with Gravy
Starved Rock Signature Pot Roast

Choice of Two Starches –

Au Gratin Potatoes
Mashed Potatoes with Gravy
Garlic Rosemary Roasted Red Potatoes

Steamed Parslied Potatoes
Rice Pilaf
Mostaccioli with Marinara Sauce

Choice of Two Vegetables

Corn O'Brien
Glazed Carrots
Green Bean Almondine

Malibu Blend Vegetables
Green Beans with Bacon & Onion
Oven Roasted Vegetables

Rolls and Butter

Freshly Brewed Coffee (regular and decaffeinated)

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

DINNER BUFFET SELECTIONS

Family Classic (Minimum of 20 adults) **\$19.²⁵ per person**
Signature Fried Chicken, Mostaccioli with Marinara Sauce, Whole Kernel Corn, Mashed Potatoes with Gravy, Mixed Garden Greens with choice of two dressings, Rolls and Butter, Apple Cobbler and Freshly Brewed Coffee (regular and decaffeinated)

The All American (Minimum of 20 adults) **\$18.⁷⁵ per person**
Choose two: Black Angus Hamburgers, All Beef Hot Dogs, Boneless Chicken Breast or Bratwurst
Tray of Assorted Cheeses, Plain Potato Chips, Creamy Coleslaw, Potato Salad, Assorted Sandwich Toppings, Buns and Butter, Watermelon, Fudge Brownies and Freshly Brewed Coffee (regular and decaffeinated)

Tuscan Buffet (Minimum of 20 adults) **\$25.⁹⁵ per person**
Italian Sausage, Lasagna with Meat Sauce, Chicken Parmesan, Farfalle with Wild Mushrooms, Mixed Garden Greens with choice of two dressings, Roasted Zucchini and Summer Squash, Tomato & Cucumber & Onion Vinaigrette Salad, Parmesan Cheese, Garlic Toast, Tiramisu and Freshly Brewed Coffee (regular and decaffeinated)

Barn Dance (Minimum of 20 adults) **\$24.⁹⁵ per person**
Signature Fried Chicken, Country Style BBQ Ribs, Au Gratin Potatoes, Green Beans, Mixed Garden Greens with choice of two dressings, Apple Cobbler, Jalapeno Cornbread and Butter and Freshly Brewed Coffee (regular and decaffeinated)

Country Classic (Minimum of 20 adults) **\$27.⁵⁰ per person**
Herb-Roasted Chicken, Starved Rock Signature Pot Roast, Mashed Potatoes with Gravy, Glazed Carrots, Mixed Garden Greens with choice of two dressings, Apple Cobbler, Rolls, Butter and Freshly Brewed Coffee (regular and decaffeinated)

The Tavern Buffet (Minimum of 20 adults) **\$23.⁹⁵ per person**
Bone in Chicken Wings with Sauce (pick 2 - BBQ, Buffalo and Garlic Parmesan), Pizza (pick 2 - Cheese, Sausage or Pepperoni), Pulled Pork Sandwiches, French Fries, Mixed Garden Greens with choice of two dressings, Creamy Coleslaw, Three Bean Salad, Macaroni and Cheese, Chocolate Torte Cake and Freshly Brewed Coffee (regular and decaffeinated)

Fiesta Buffet (Minimum of 20 adults) **\$22.⁹⁵ per person**
Cheese Enchiladas, seasoned Shredded Chicken, seasoned Ground Beef, Beef Fajitas with Peppers and Onions, Cilantro Lime Rice, Flour and Corn Tortillas, Tortilla Chips, Shredded Lettuce, Tomatoes, Onions, Sour Cream, Salsa, Shredded Cheddar Cheese, Churros with Cinnamon Sugar Topping

Dressing Choices (choose two)

French, Ranch, Balsamic Vinaigrette or Poppyseed

MENU SELECTIONS FOR CHILDREN AGE 10 AND UNDER

Served

Chicken Fingers and French Fries **\$8.⁰⁰ per child**

Mini Cheese Pizza with Fresh Fruit Cup **\$8.⁰⁰ per child**

Buffets

Buffets are 1/2 price for children age 10 and under

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

Cocktails

Our liquor list features a wide variety of choices; ask your Sales Consultant for a copy when you are ready to customize your bar.

A little bit of what we have to offer – Beer (keg or bottled), Cordials, World Class Wines, Sparkling Wines and a variety of Call and Premium Brand Hard Liquors.

Your Bar Options

- Open Bar – Beverages preselected by Host and charged to them according to per drink consumption
- Cash Bar – Beverages charged to the Guest
- Partial Open Bar – Certain beverages charged to the Host according to what is selected (Other items available for guests to purchase)
- Self Serve Bar – Preselected assortment of beverages charged to the Host based on consumption (Cannot include mixed drinks)

Minimum of \$250.⁰⁰ in bar sales per bar is required. If the bar sales are less, there will be a \$150.⁰⁰ charge per bar. Special orders will result in an additional charge.

Individuals consuming alcoholic beverages on any area of the facility must be 21 years of age or older. Starved Rock Lodge reserves the right to terminate liquor service at any function if minors attending are consuming alcohol. One ID one beverage policy

DESSERTS

Sweet Table

An assortment of delicious Pies, Mini Cheesecakes, Assorted Mousse Cups and Cake Pops

\$8.²⁵ per person

Carrot Cake

Spice Cake, Carrots and Walnuts with Cream Cheese filling topped with Butter Cream Icing

\$5.⁹⁵ per person

New York Cheesecake

Sour Cream Style with a hint of Vanilla. Add topping (cherry, blueberry or strawberry for \$1.00 each)

\$5.⁹⁵ per person

Chocolate Torte

Layered Chocolate Ganache Cake served with Chocolate Syrup

\$5.⁹⁵ per person

Assorted Pies

Caramel Apple Walnut, Seasonal Fruit Pies and Chocolate Cream

\$5.²⁵ per person

Angel Food Delight

Homemade Angel Food Cake topped with Mixed Berries

\$6.⁰⁰ per person

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate Sauce, Carmel Sauce, Strawberry Sauce, Cherries, Nuts and Whipped Cream

\$6.²⁵ per person

Chocolate Dipped Strawberries

Chocolate Dipped Strawberries created in-house

Market Price

Specialty Sheet Cakes (advance order required) See Sales Consultant for selection and pricing

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

RENTAL EQUIPMENT

Audio/Visual Equipment

Portable Screen	\$10.00
Table Top Podium	\$10.00
Standing Podium	\$30.00
Lavalier Cordless Microphone	\$35.00
Cordless Handheld Microphone	\$35.00
Corded Microphone	\$25.00
Starved Rock Room Sound System	\$100.00
Great Hall Sound System	\$100.00
LCD Projector	\$75.00
Flipchart and Markers	\$25.00
Post-It® Flipchart and Markers	\$40.00
DVD with 32" TV	\$50.00
Speaker Phone	\$15.00
Portable Sound System	\$200.00
Computer/Laptop Speakers	\$10.00
Portable CD Player	\$15.00

Starved Rock Room AV Package (No Substitutions)

Includes 12x9 screen, LCD projector, sound system with choice of one microphone, standing podium, DVD/VCR player and laptop hookup \$125.00

Specialty Rentals

Indoor/Outdoor White Folding Chairs (including set up)	\$2.00 each
Fall Decor Table Lanterns (limited amount)	\$2.00 each
Glass Mirror Centerpieces (12 inches square)	\$2.00 each
Silver Table Lanterns (limited amount)	\$2.00 each
Bird Cage Card Box	\$15.00
Wedding Cake Card Box	\$20.00
White Standing Podium	\$15.00
3 Foot Columns	\$15.00 each or \$25.00 for 2
6 1/2 Foot Columns	\$30.00 each or \$50.00 for 2
Baby Grand Piano (Great Hall only)	\$25.00
Black Table Runner (limited amount)	\$2.00 each

Specialty Services

Cake Cutting Fee	\$50.00
Butlering Fee	\$10.00 per tray
Bartender Fee	\$150.00 per bar

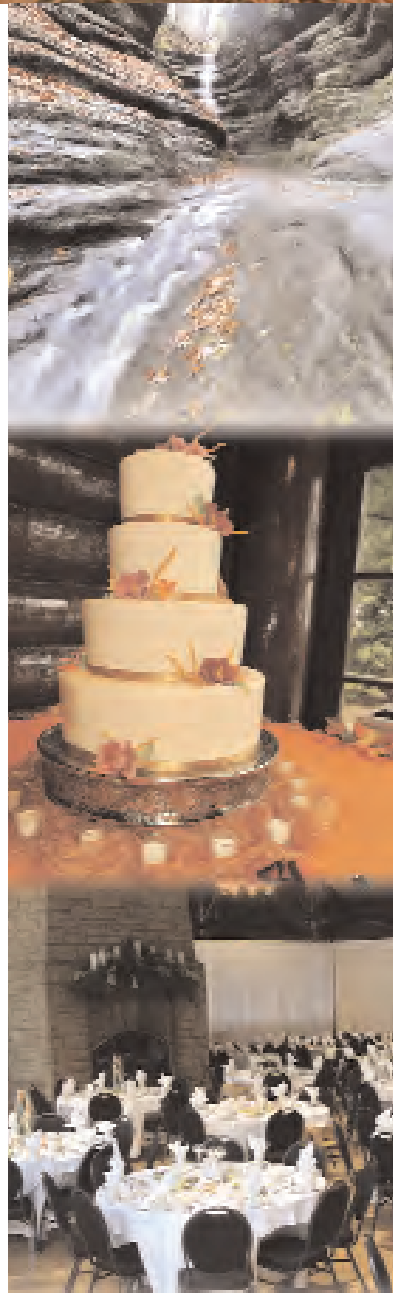
(Only if bar sales are under \$250.00)

Elegant White Draping

Add privacy to your Great Hall function with our white cloth drapes	\$300.00 (3 sections)
(Includes Pipe & Drape)	\$200.00 (2 sections)

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24 Hour Free Wireless Internet Access in the entire Lodge



STARVED ROCK
LODGE & CONFERENCE CENTER

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