Discover one of Illinois’ 7 Wonders!

Starved Rock Lodge & 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 great 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
10 Kid’s Menu
11 Desserts

www.starvedrocklodge.com
**Theme Breaks**

**Take Me Out To The Ball Game**
Buttered Popcorn, Mixed Nuts and Pretzels

$7.50 per person

**Fit & Trim**
Granola Bars, Fruit Yogurt and Assorted Whole Fruit

$6.50 per person

**Death by Chocolate**
Brownies, Chocolate Chip Cookies and Assorted Candy Bars

$8.00 per person

**Chip and Dip**
Plain Potato Chips and Corn Tortilla Chips served with Ranch Dip and Starved Rock Signature Salsa

$7.50 per person

**Campfire S‘mores**  *(Weather and Location Permitting)*  
Graham Crackers, Hershey Chocolate Bar, Jumbo Marshmallows and Skewers

$6.00 per person

**All Natural Break**
Array of Fresh Fruit with Yogurt Dip and Assorted Fresh Vegetables with Fat-Free Dipping Sauce

$7.50 per person

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## Build a Break

### Snacks

- Assorted Danishes **$3.00 each**
- Assorted Fruit Yogurts **$3.00 each**
- Assorted Muffins **$4.00 each**
- Whole Bagel & Cream Cheese **$3.00 each**
- Assorted Dry Cereals with Milk **$3.00 each**
- Croissant **$3.50 each**
- Assorted Breakfast Breads **$3.00 per person** *(Lemon Poppy Seed, Cinnamon, Chocolate)*
- Popcorn **$2.75 per person**
- Fudge Brownies **$17.50 per dozen**
- Apple Squares **$17.50 per dozen**
- Assorted Candy Bars **$3.00 each**
- Mixed Nuts **$18.50 per pound**
- Snack Mix **$22.50 per pound**
- Cookies **$15.50 per dozen** *(Chocolate Chip, Macadamia Nut, Peanut Butter)*
- Whole Fruit **$2.00 each**
- Fresh Fruit Cup **$3.00 each**
- Homemade Banana Bread **$3.00 per person**
- Granola Bar **$2.50 each**

### Refreshments

- Freshly Brewed Coffee (regular and decaffeinated) **$11.00 per half gallon**
- $19.00 per gallon
- Herbal Tea Selections with Fresh Lemon **$9.00 per half gallon**
- $16.00 per gallon
- Hot Chocolate with Marshmallows **$11.00 per half gallon**
- $19.00 per gallon
- Iced Tea with Fresh Lemon **$9.00 per half gallon**
- $16.00 per gallon
- White Milk or Chocolate Milk **$11.00 per half gallon**
- $19.00 per gallon
- Lemonade **$9.00 per half gallon**
- $16.00 per gallon
- Juice (Apple, Cranberry, Grapefruit) **$11.00 per half gallon**
- $19.00 per gallon
- Fruit Punch
- $31.00 per 2 gallons
- Tomato or Orange Juice (individual bottles)
- $3.50 each
- Assorted Sodas (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew)
- $2.50 each
- Bottled Water
- $3.00 each

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

See page 11 for more Dessert Options.
BREAKFAST SELECTIONS  Served 6 am - 11 am

ALL OF THE ENTRÉES BELOW ARE AVAILABLE WITH CHOLESTEROL FREE EGGS

Continental  $9.00 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 Lemons

Deluxe Continental  $10.00 per person
Array of Fresh Fruit, 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 Lemons

Breakfast Buffets

Starved Rock Buffet  (Minimum of 20 adults)  $11.95 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 Lemons

Sunshine Buffet  (Minimum of 20 adults)  $12.75 per person
Array of Fresh Fruit, Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crispy Bacon and Country Sausage, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

Country Farmhouse Buffet  (Minimum of 20 adults)  $13.00 per person
Array of Fresh Fruit, Biscuit 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 Lemons

Brunch

The Traditional  (Minimum of 20 adults)  $21.95 per person
Choice of (choose one) Oven Roasted Turkey Breast, Honey Glazed Ham, Roast Beef, or Signature Fried Chicken
Array of Fresh Fruit, Assorted Danishes, Crispy Bacon, Country Sausage, Farm Fresh Scrambled Eggs, French Toast Sticks with Warm Syrup, Breakfast Potatoes, Herbed Green Beans with Roasted Tomatoes, 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 Lemons

Buffet and Brunch Complements  (can only be added to a hot buffet)

Omelet Station  (Minimum of 20 adults)  $8.25 per person
Eggs, Peppers, Onions, Broccoli, Mushrooms, Salsa, Cheese and Ham

Belgian Waffle Station  (Minimum of 20 adults)  $7.50 per person
Waffles, Warm Syrup, Assorted Fruit Toppings, Whipped Cream and Butter
LUNCH Served 11 am - 4 pm

Maximum of 2 choices

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

Grilled Chicken Caesar $14.95 per person
Romaine Lettuce, Sliced Grilled Chicken Breast topped with Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

Chef Salad $14.95 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 $14.95 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

Box Lunch $13.95 per person
Choice of Croissant Sandwich (Ham, Turkey or Beef), Lettuce, Tomato, Whole Fruit, Potato Chips, Oreos, Mustard, Mayonnaise and Soda or Bottled Water (Vegetarian Option - Garden Salad)

Grilled Chicken Caesar Wrap $14.95 per person
Romaine Lettuce, Sliced Grilled Chicken Breast with Parmesan Cheese and Creamy Caesar Dressing in a Tortilla Wrap, Melon Wedge and Potato Chips

Veggie Wrap $13.95 per person
Zucchini, Squash, Carrots, Portobello Mushrooms, Red Onion in a Tomato Basil Tortilla Wrap, Melon Wedge and Potato Chips

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

Deli Buffet (Minimum of 20 adults) $16.95 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) $16.95 per person
Cheese Enchiladas, Seasoned Shredded Chicken, Seasoned Ground Beef, Spanish 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, Onions and Peppers $5.00 per person

Picnic Buffet (Minimum of 20 adults) $16.95 per person
Signature Fried Chicken, Creamy Coleslaw, AuGratin Potatoes, Whole Kernel Corn, Rolls, Watermelon, Fudge Brownies

Homestyle Lunch Buffet (Minimum of 20 adults) $18.95 per person
Choice of Two Entrées – Honey Glazed Ham, Meatloaf, Roast Beef, Oven Roasted 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, Herbed Green Beans with Roasted Tomatoes, Fruit Salad, Rolls and Butter, Apple Square

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LUNCH SELECTIONS CONTINUED  Served 11 am - 4 pm

Soup and Salad Buffet  (Minimum of 20 adults)  $14.25 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, Rolls and Butter, Choice of Two Dressings

Hot Served Lunches  (limited choice of two entrées)
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  Green Beans with Bacon and Onions  Malibu Blend Vegetables
Glazed Carrots  Herbed Green Beans with Roasted Tomatoes

Starch Selections  (choose one)
Mashed Potatoes and Gravy  Buttermilk Smashed Potatoes  Rice Pilaf
Garlic Mashed Potatoes  Herbed Roasted Yukon Gold Potatoes

Homestyle Meatloaf  $16.95 per person
Meatloaf with Cheddar Cheese, Onion and Ketchup Glaze

Old Fashioned Pot Roast  $16.95 per person
Beef Chuck Roast slowly braised in Aromatic Vegetables and Starved Rock Signature Ale

Grilled Chicken Breast  $14.95 per person
Boneless Breast of Chicken grilled and served with a Honey Mustard Glaze

Chicken Picatta  $14.95 per person
7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce

Herb Crusted Cod  $14.95 per person
Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with White Wine Lemon Dill Sauce

Penne Primavera  $13.95 per person
Vegan and gluten free (no starch or vegetable selection)
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta

Sicilian Pesto  $12.50 per person
(no starch or vegetable selection)
Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta

Veggie Kabobs  $13.95 per person
(no starch or vegetable selection)
Seasonal Skewered Vegetables over a bed of Rice Pilaf finished with an Herbed Vinaigrette

Homemade Soup Enhancement  (can be added to any meal - limit one selection)  $4.50 per person
Choose from Cream of Potato, Chicken Noodle, Cream of Mushroom, Cheesy Broccoli, Beef Vegetable, Vegetarian Vegetable, Cream of Chicken and Wild Rice, Tomato Bisque, Clam Chowder or Chili.
Add $1.50 for sour cream, shredded cheddar and diced onions for Chili.

Dressing Choices  (choose one)
French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

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**HORS D’OEUVRES AND ACTION STATION SELECTIONS**

**Hot Hors D’oeuvres** (Trays of 50)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swedish Meatballs</td>
<td>$80.00</td>
</tr>
<tr>
<td>Crab Rangoon with Sweet and Sour Sauce</td>
<td>$90.00</td>
</tr>
<tr>
<td>Barbecued Meatballs</td>
<td>$80.00</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$80.00</td>
</tr>
<tr>
<td>Italian Pinwheels</td>
<td>$80.00</td>
</tr>
<tr>
<td>Cheese Curds</td>
<td>$85.00</td>
</tr>
<tr>
<td>Southwest Crostini</td>
<td>$80.00</td>
</tr>
<tr>
<td>Fried Mini Tacos with Salsa and Sour Cream</td>
<td>$80.00</td>
</tr>
<tr>
<td>Breaded Chicken Wings with Ranch Dip</td>
<td>$85.00</td>
</tr>
<tr>
<td>Boneless Buffalo Bites with Bleu Cheese</td>
<td>$95.00</td>
</tr>
<tr>
<td>Deep-Fried Portobello Mushrooms with Bistro Sauce</td>
<td>$85.00</td>
</tr>
<tr>
<td>Deep-Fried Ravioli with Marinara</td>
<td>$80.00</td>
</tr>
<tr>
<td>Asiago and Chicken Blossom</td>
<td>$90.00</td>
</tr>
<tr>
<td>BBQ Pulled Pork Bruschetta</td>
<td>$95.00</td>
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<tr>
<td>Assorted Petite Quiche</td>
<td>$85.00</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip in a Phyllo Cup</td>
<td>$90.00</td>
</tr>
</tbody>
</table>

**Cold Hors D’oeuvres** (Trays of 50)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Domestic Sliced Cheese and Crackers</td>
<td>$80.00</td>
</tr>
<tr>
<td>Salami Coronets with Herbed Cream Cheese Filling</td>
<td>$60.00</td>
</tr>
<tr>
<td>Jumbo Shrimp (Chilled) with Cocktail Sauce</td>
<td>Market Price</td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>$110.00</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>Market Price</td>
</tr>
<tr>
<td>Assorted Raw Vegetables and Ranch Dip</td>
<td>$80.00</td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>$80.00</td>
</tr>
<tr>
<td>Bruschetta with Fresh Tomatoes</td>
<td>$80.00</td>
</tr>
<tr>
<td>Starved Rock Signature Salsa and Tortilla Chips</td>
<td>$75.00</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$80.00</td>
</tr>
<tr>
<td>Mini Croissant Sandwiches; Turkey Croissant with Lettuce and Tomato</td>
<td>$100.00</td>
</tr>
<tr>
<td>Artisanal Cheese and Crackers</td>
<td>$150.00</td>
</tr>
</tbody>
</table>

**Carving Stations** (Price includes your own Carving Chef)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Tenderloin of Beef * (Serves approximately 50 people)</td>
<td>$750.00</td>
</tr>
<tr>
<td><strong>Au Jus, Mustard and Horseradish Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>Prime Rib of Beef * (Serves approximately 50 people)</td>
<td>$700.00</td>
</tr>
<tr>
<td><strong>Au Jus and Horseradish Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>Boneless Roasted Breast of Turkey * (Serves approximately 50 people)</td>
<td>$350.00</td>
</tr>
<tr>
<td><strong>Cranberry Chutney and Mustard</strong></td>
<td></td>
</tr>
<tr>
<td>Glazed Baked Ham * (Serves approximately 50 people)</td>
<td>$350.00</td>
</tr>
<tr>
<td><strong>Stone Ground Mustard</strong></td>
<td></td>
</tr>
</tbody>
</table>

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Served Dinners (Includes limit choice of Two Entrées and Freshly Brewed Coffee (regular and decaffeinated)
Our Dinner Selections are served with Choice of one Salad, Starch, Vegetable, Rolls and Butter

Salads (Choose one)
- Mixed Garden Greens with choice of two dressings
- Caesar Salad
- BLT Wedge Salad ($3.00 additional)
- Pecan Salad ($3.00 additional)

Dressing Choices (choose one)
- French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Vegetable Selections (choose one)
- Corn O’Brien
- Glazed Carrots
- Oven Roasted Vegetables
- Green Beans Almondine
- Green Beans with Bacon and Onions
- Herbed Green Beans with Roasted Tomatoes
- Malibu Blend Vegetables

Starch Selections (choose one)
- Garlic Mashed Potatoes
- Twice Baked Potato
- Garlic Rosemary Roasted Red Potatoes
- Herbed Roasted Yukon Gold Potatoes
- Buttermilk Smashed Potatoes
- Mashed Potatoes and Gravy
- Rice Pilaf

Dinner

Beef – All prepared Medium

New York Strip
12 oz. Choice Angus New York Strip served with Choice of Butter $34.95 per person

Sliced Roast Tenderloin
Sliced Roast Tenderloin seasoned with cracked black pepper finished with a Cabernet Demi Glace $35.95 per person

Ribeye
12 oz. Choice Angus Ribeye with Choice of Butter $35.95 per person

Butter Choices (choose one)
- Parmesan Peppercorn or Roasted Garlic and Parsley

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave the premises.
### Served Dinner Selections (Continued)  
*Served 4 pm - 9 pm*

#### Pork
- **Pork Medallions**
  - Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy or BBQ Sauce
  - $27.95 per person
- **Porterhouse Pork Chop**
  - Grilled Porterhouse Pork Chop with Apple Glaze
  - $27.95 per person

#### Chicken
- **Chicken Picatta**
  - 7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce
  - $25.95 per person
- **Chicken Tuscany**
  - 7 oz. Boneless Breaded Chicken Breast smothered with Artichoke Hearts, Mushrooms, Provolone and Prosciutto with a Merlot Demi Glace
  - $25.95 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
  - $25.95 per person
- **Chicken Cacciatora**
  - 7 oz. Boneless Breaded Chicken Breast topped with Stewed Tomatoes, Peppers and Onions
  - $25.95 per person
- **Chicken Fontina**
  - 7 oz. Boneless Breaded Chicken Breast topped with Fontina cheese, Spinach and a Sun-Dried Tomato Cream Sauce
  - $25.95 per person

#### Combos
- **Filet of Beef and Shrimp**
  - 4 oz. Filet of Beef topped with a Cabernet Demi Glace paired with five Sugar-Cane Skewered Shrimp topped with a Sweet Red Chili Sauce
  - $36.95 per person
- **Filet of Beef and Chicken**
  - 4 oz. Filet of Beef topped with a Cabernet Demi Glace and paired with a 4 oz. Boneless Breaded Chicken Breast topped with a Roasted Garlic Mushroom Sauce
  - $36.95 per person

#### Seafood
- **Tilapia**
  - Pan-seared Tilapia filet coated with Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce
  - $26.95 per person
- **Baked Salmon Filet**
  - 8 oz. filet of North Atlantic Salmon topped with a Cucumber Dill Sauce or Pecan Crusted
  - $26.95 per person
- **Herb Crusted Cod**
  - Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce
  - $26.95 per person
**Vegetarian**

**Sicilian Pesto** (no selection of vegetable or starch required) $23.95 per person
- Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce
- with Farfalle Pasta and Asiago Cheese

**Penne Primavera** Vegan and gluten free (no selection of vegetable or starch required) $23.95 per person
- Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Spinach, Garlic, Fresh Basil
  and Parsley with Penne Pasta

**Dinner Buffet Selections** Served 4 pm - 9 pm

**Top of the Rock** (Minimum of 20 adults) $34.95 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 Dressing
  - Red Potato Salad

- Choice of Two Entrées –
  - 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
  - Boneless Champagne Chicken

- Choice of Two Starches –
  - Au Gratin Potatoes
  - Mashed Potatoes with Gravy
  - Garlic Rosemary Roasted Red Potatoes
  - Steamed Parsleyed Potatoes
  - Rice Pilaf
  - Mostaccioli with Marinara Sauce

- Choice of Two Vegetables –
  - Corn O’Brien
  - Glazed Carrots
  - Oven Roasted Vegetables
  - Malibu Blend Vegetables
  - Green Beans with Bacon & Onion

- Rolls and Butter • Chocolate Sheet Cake • Freshly Brewed Coffee (regular and decaffeinated)

**Family Classic** (minimum of 20 adults) $21.95 per person

- Fried or Baked 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) $21.95 per person

- Choose two: Black Angus Hamburgers, All Beef Hot Dogs, Boneless Chicken Breast or Bratwurst,
- Tray of Assorted Cheese, Plain Potato Chips, Creamy Coleslaw, Potato Salad, Assorted Sandwich Toppings,
- Buns and Butter, Watermelon, Fudge Brownies and Freshly Brewed Coffee (regular and decaffeinated)

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**Dinner Buffet Selections (continued)**  
*Served 4 pm - 9 pm*

**Tuscan Buffet** (minimum of 20 adults)  
$29.95 per person  
Italian Sausage, Cheese Lasagna with Marinara Sauce, Chicken Parmesan, Penne Primavera, 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)  
$28.95 per person  
Fried or Baked Chicken, Country Style BBQ Ribs, Baked Beans, Green Beans, Mixed Garden Greens with choice of two dressings, Cinnamon Apple Crisp, Cornbread and Butter and Freshly Brewed Coffee (regular and decaffeinated)

**Country Classic** (minimum of 20 adults)  
$31.95 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 and Butter, Freshly Brewed Coffee (regular and decaffeinated)

**The Tavern Buffet** (minimum of 20 adults)  
$27.95 per person  
Bone-in, Breaded 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, Macaroni and Cheese, Chocolate Torte Cake and Freshly Brewed Coffee (regular and decaffeinated)

**Fiesta Buffet** (minimum of 20 adults)  
$27.95 per person  
Cheese Enchiladas, Seasoned Shredded Chicken, Seasoned Ground Beef, Beef Fajitas with Peppers and Onions, Spanish 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, Poppyseed, Thousand Island and Golden Italian

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**Menu Selections for Children Age 10 and Under**

**Served**  
Chicken Fingers and French Fries  
Mini Cheese Pizza with Fresh Fruit Cup  

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

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**DESSERTS**

*Sweet Table* (Choose six)  
$9.25 per person

- Salted Carmel Bars
- Assorted Mini Cheesecakes
- Cake Pops
- Rice Krispies
- Key Lime Bites
- Cookies (chocolate chip, s'mores, shortbread or peanut butter)
- Brownies (chocolate or blondie)
- Strawberry Shortcake Parfait
- Fruit Tart
- Peanut Butter Bars
- Lemon Cheesecake Bars
- Almond Cake & Cherry Mousse Cup
- Banana Split Parfait
- Nanaimo Bar
- Cappuccino Nanaimo Bar
- Pecan Pie Cup

**Carrot Cake**  
$6.95 per person

**Salted Carmel Cheesecake**  
$6.95 per person

**Chocolate Torte**  
Layered Chocolate Ganache Cake served with Chocolate Syrup  
$6.95 per person

**Assorted Pies**  
Caramel Apple Walnut, Seasonal Fruit Pies and Chocolate Cream  
$6.95 per person

**Angel Food Delight**  
Homemade Angel Food Cake topped with Mixed Berries  
$6.95 per person

**Ice Cream Sundae Bar**  
Vanilla Ice Cream, Chocolate Sauce, Carmel Sauce, Strawberry Sauce, Cherries, Nuts and Whipped Cream  
$8.25 per person

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

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*24-Hour Free Wireless Internet Access in the entire Lodge.*