Banquet Menu

2 Meeting Breaks & Refreshments
3 Breakfast
4 Lunch
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Contact Information
1-800-868-7625 • Fax 815-667-4198
email: jroulston@goexplorus.com
MEETING BREAK / One Day Service

Theme Breaks

Take Me Out to the Ball Game
Buttered Popcorn, Mixed Nuts and Pretzels  $9.00 per person

Fit & Trim
Granola Bars, Fruit Yogurt and Assorted Whole Fruit  $8.00 per person

Death by Chocolate
Brownies, Chocolate Chip Cookies and Assorted Candy Bars  $9.50 per person

Chip and Dip
Plain Potato Chips and Corn Tortilla Chips served with Ranch Dip and Starved Rock Signature Salsa  $9.00 per person

Campfire S’mores (weather and location permitting)
Graham Crackers, Hershey Chocolate Bar, Jumbo Marshmallows and Skewers  $7.50 per person

BUILD A BREAK

Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danishes</td>
<td>$3.50 each</td>
<td>Popcorn</td>
<td>$2.75 per person</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts</td>
<td>$3.50 each</td>
<td>Fudge Brownies</td>
<td>$17.50 per dozen</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$4.50 each</td>
<td>Apple Squares</td>
<td>$17.50 per dozen</td>
</tr>
<tr>
<td>Whole Bagel &amp; Cream Cheese</td>
<td>$3.50 each</td>
<td>Mixed Nuts</td>
<td>$18.50 per pound</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$2.50 each</td>
<td>Snack Mix</td>
<td>$22.50 per pound</td>
</tr>
<tr>
<td>Fresh Fruit Cups</td>
<td>$3.50 each</td>
<td>Pretzels</td>
<td>$16.50 per dozen</td>
</tr>
<tr>
<td>Granola Bar</td>
<td>$3.00 each</td>
<td>Cookies</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$3.00 each</td>
<td>(Chocolate Chip, Macadamia Nut, Peanut Butter)</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sandwich</td>
<td>$8.00 each</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(egg, egg and cheese or bacon, egg and cheese)</td>
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</tbody>
</table>

Refreshments

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee (regular and decaffeinated)</td>
<td>$18.00 per half gallon</td>
<td>$32.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Herbal Tea Selections with Fresh Lemon</td>
<td>$12.00 per half gallon</td>
<td>$20.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate with Marshmallows</td>
<td>$16.00 per half gallon</td>
<td>$28.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Iced Tea with Fresh Lemon</td>
<td>$14.00 per half gallon</td>
<td>$24.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>White Milk or Chocolate Milk</td>
<td>$14.00 per half gallon</td>
<td>$22.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>$12.00 per half gallon</td>
<td>$18.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Juice (Apple, Cranberry, Grapefruit)</td>
<td>$14.00 per half gallon</td>
<td>$22.00 per gallon</td>
<td></td>
</tr>
<tr>
<td>Orange Juice (individual bottles)</td>
<td>$4.00 each</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew)</td>
<td>$3.00 each</td>
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<td></td>
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<tr>
<td>Bottled Water</td>
<td>$3.50 each</td>
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</tr>
</tbody>
</table>

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.
## BREAKFAST SELECTIONS / Served 6 am - 11 am

ALL OF THE ENTREES BELOW ARE AVAILABLE WITH CHOLESTEROL FREE EGGS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental</strong></td>
<td>$12.50 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Deluxe Continental</strong></td>
<td>$13.50 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>

### Breakfast Buffets

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Starved Rock Buffet</strong> (minimum of 20 adults)</td>
<td>$15.75 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sunshine Buffet</strong> (minimum of 20 adults)</td>
<td>$16.75 per person</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Country Farmhouse Buffet</strong> (minimum of 20 adults)</td>
<td>$18.25 per person</td>
</tr>
<tr>
<td>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 Lemons</td>
<td></td>
</tr>
</tbody>
</table>

### Brunch

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Traditional</strong> (minimum of 20 adults)</td>
<td>$28.50 per person</td>
</tr>
<tr>
<td>Choice of (choose one) Honey Glazed Ham, Roast Beef, Baked Citrus Salmon, Signature Fried or Baked Chicken</td>
<td></td>
</tr>
</tbody>
</table>

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

### Dressing Choices: (choose two)

French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

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LUNCH / Served 11 am - 4 pm

Maximum of 2 Choices

Salads includes Rolls, Butter and Freshly Brewed Iced Tea OR Freshly Brewed Coffee (regular or decaffeinated)

Grilled Chicken Caesar $19.95 per person
Romaine Lettuce, Sliced Grilled Chicken Breast topped with Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

Chef Salad $19.95 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 $19.95 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

Lunch on the Go $19.95 per person
Choice of Croissant Sandwich (Ham, Turkey or Beef), Lettuce Tomato, Whole Fruit, Potato Chips, Cookies, Mustard, Mayonnaise and Soda or Bottle Water (Vegetarian Option – Garden Salad)

Grilled Chicken Caesar Wrap $19.95 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 $19.95 per person
Lettuce, Tomato, Onion, Cucumber and Avocado in a Tomato Basil Tortilla Wrap, Melon Wedge and Potato Chips

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

Deli Buffet (minimum of 20 adults) $22.95 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 Cheese, Mustard, Mayonnaise, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Assorted Breads

Southwest Buffet (minimum of 20 adults) $26.95 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 $ 9.00 per person

Picnic Buffet (minimum of 20 adults) $22.95 per person
Signature Fried Chicken, Creamy Coleslaw, AuGratin Potatoes, Whole Kernel Corn, Rolls, Watermelon and Fudge Brownies

Homestyle Lunch Buffet (minimum of 20 adults) $26.95 per person
Choice of Two Entrées – Honey Glazed Ham, Meatloaf, Roast Beef, 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

Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.
**LUNCH SELECTIONS CONTINUED / Served 6 am - 11 am**

### Soup and Salad Buffet (minimum of 20 adults)
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

$18.95 per person

### 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 Iced Tea or Freshly Brewed Coffee (regular and decaffeinated)

### Vegetable Selections (choose one)
- Whole Kernel Corn
- Green Beans with Bacon and Onions
- Oven Roasted Vegetables
- Herbed Green Beans with Roasted Tomatoes

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

### Homestyle Meatloaf
Meatloaf with Onion and Ketchup Glaze

$24.95 per person

### Old Fashioned Pot Roast
Beef Chuck Roast slowly braised in Aromatic Vegetables and Starved Rock Signature Ale

$24.95 per person

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

$22.95 per person

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

$22.95 per person

### Herb Crusted Cod
Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with White Wine Lemon Dill Sauce

$22.95 per person

### Penne Primavera (no starch or vegetable selection)
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta

$19.95 per person

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

$19.95 per person

### Homemade Soup Enhancements (can be added to any meal - limit one selection)
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 onion for Chili

$6.50 per person

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

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# HORS D’OEUVRES

## 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>$100.00</td>
</tr>
<tr>
<td>Crab Rangoon with Sweet and Sour Sauce</td>
<td>$110.00</td>
</tr>
<tr>
<td>Barbecued Meatballs</td>
<td>$100.00</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$100.00</td>
</tr>
<tr>
<td>Cheese Curds</td>
<td>$105.00</td>
</tr>
<tr>
<td>Fried Mini Tacos with Salsa and Sour Cream</td>
<td>$100.00</td>
</tr>
<tr>
<td>Breaded Chicken Wings with Ranch Dip</td>
<td>$105.00</td>
</tr>
<tr>
<td>Breaded Buffalo Bites with Bleu Cheese</td>
<td>$115.00</td>
</tr>
<tr>
<td>Deep-Fried Portobello Mushrooms with Bistro Sauce</td>
<td>$105.00</td>
</tr>
<tr>
<td>Deep-Fried Ravioli with Marinara</td>
<td>$100.00</td>
</tr>
<tr>
<td>BBQ Pulled Pork Bruschetta</td>
<td>$115.00</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip in a Phyllo Cup</td>
<td>$110.00</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>$100.00</td>
</tr>
<tr>
<td>Salami Coronets with Herbed Cream Cheese Filling</td>
<td>$80.00</td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>$130.00</td>
</tr>
<tr>
<td>Assorted Raw Vegetables and Ranch Dip</td>
<td>$100.00</td>
</tr>
<tr>
<td>Italian Pinwheels</td>
<td>$100.00</td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>$100.00</td>
</tr>
<tr>
<td>Bruschetta with Fresh Tomatoes</td>
<td>$110.00</td>
</tr>
<tr>
<td>Starved Rock Signature Salsa and Tortilla Chips</td>
<td>$95.00</td>
</tr>
<tr>
<td>Mini Sandwiches; Turkey and Ham with Lettuce and Tomato</td>
<td>$120.00</td>
</tr>
<tr>
<td>Artisanal Cheese and Crackers</td>
<td>$170.00</td>
</tr>
<tr>
<td>Whipped Goat Cheese and Honey Cups</td>
<td>$125.00</td>
</tr>
<tr>
<td>Smoked Salmon and Dill Crostini</td>
<td>$125.00</td>
</tr>
</tbody>
</table>

*Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.*
Served Dinners  Limit choice of Two Entrées and Freshly Brewed Iced Tea or Freshly Brewed Coffee (regular and decaffeinated)  Our Dinner Selections are served with Choice of one Salad, Starch, Vegetable, Rolls and Butter

Salad  (choose one)

Mixed Garden Greens  with choice of two dressings

Caesar Salad

Chopped Salad  Romaine Lettuce, Carrots, Cucumbers, Red Cabbage, Gorgonzola Cheese, Candied Pecans & Garbanzo Beans accented with Sesame Ginger Dressing ($4.00 additional)

Pecan Salad  ($4.00 additional)  Mixed Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed Dressing

Dressing Choices:  (choose one)

French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Vegetable Selections  (choose one)

Corn O’Brien
Oven Roasted Vegetables
Green Beans Almondine

Green Beans with Bacon and Onions
Herbed Green Beans with Roasted Tomatoes
Succotash

Starch Selections  (choose one)

Garlic Mashed Potatoes
Twice Baked Potato
Garlic Rosemary Roasted Red 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

$42.95 per person

Sliced Roast Tenderloin
Sliced Roast Tenderloin seasoned with Cracked Black Pepper finished with a Cabernet Demi Glaze

$44.95 per person

Ribeye
12 oz. Choice Angus Ribeye with Choice of Butter

$44.95 per person

Butter Choices:  (choose one)

Parmesan Peppercorn or Roasted Garlic and Parsley

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SERVED DINNER SELECTIONS (CONTINUED)  / Served 4 pm - 9 pm

► Pork

Pork Medallions
Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy  $34.95 per person

Porterhouse Pork Chop
Grilled Porterhouse Pork Chop with Cognac Mustard  $34.95 per person

► Chicken

Chicken Picatta
7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce  $32.95 per person

Chicken Italiano
7 oz. Boneless Breaded Chicken Breast finished with Plum Tomatoes, Fresh Mozzarella and Basil topped with a Creamy Roasted Red Pepper Sauce  $32.95 per person

Chicken Fontina
7 oz. Boneless Breaded Chicken Breast topped with Fontina Cheese, Spinach and a Sun-Dried Tomato Cream Sauce  $32.95 per person

► Combos

Surf and Turf
4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with five Sugar-Cane Skewered Shrimp topped with a Sweet Red Chili Sauce or White Wine and Butter Scallop  $44.95 per person

Filet of Beef & Chicken
4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with a 4 oz. Boneless Breaded Chicken Breast topped with a Roasted Garlic Mushroom Sauce  $44.95 per person

► Seafood

Tilapia
Pan-Seared Tilapia Filet coated with Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce  $32.95 per person

Baked Salmon Filet
8 oz. Filet of North Atlantic Salmon topped with a Cucumber Dill Sauce or Pecan Crusted  $32.95 per person

Herb Crusted Cod
Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce  $32.95 per person

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**Vegetarian**

**Sicilian Pesto** (no selection of vegetable or starch required)  
Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta and Asiago Cheese  
$28.95 per person

**Penne Primavera** (no selection of vegetable or starch required)  
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Spinach, Garlic, Fresh Basil and Parsley with Penne Pasta  
$28.95 per person

**DINNER BUFFET SELECTIONS / Served 4 pm - 9 pm**

**Top of the Rock** (minimum of 20 adults)  
Choice of Two Salads –  
Mixed Garden Greens (with choice of two dressings)  
Fruit Salad  
Tomato, Cucumber, Onion Vinaigrette Salad  
Marinated Pasta Salad  
Choice of Two Entrées –  
Honey Glazed Ham  
Herb Seasoned Baked Chicken  
Starved Rock Signature Pot Roast  
Vegetable Lasagna  
Choice of Two Starches –  
Au Gratin Potatoes  
Rice Pilaf  
Mostaccioli with Marinara Sauce  
Choice of Two Vegetables –  
Corn O'Brien  
Green Beans with Bacon and Onion  
Succotash  
Rolls and Butter • Texas Sheet Cake • Fresh Brewed Coffee (regular and decaffeinated)

$46.95 per person

**Family Classic** (minimum of 20 adults)  
Signature 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)  
$29.95 per person

**The All American** (minimum of 20 adults)  
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)  
$29.95 per person

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### Dinner Buffet Selections / Served 4 pm - 9 pm

<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Minimum of 20 Adults</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuscan Buffet</td>
<td></td>
<td>$38.95</td>
</tr>
<tr>
<td>Barn Dance</td>
<td></td>
<td>$36.95</td>
</tr>
<tr>
<td>Country Classic</td>
<td></td>
<td>$39.95</td>
</tr>
<tr>
<td>The Tavern Buffet</td>
<td></td>
<td>$36.95</td>
</tr>
<tr>
<td>Fiesta Buffet</td>
<td></td>
<td>$36.95</td>
</tr>
</tbody>
</table>

#### Tuscan Buffet
- Italian Sausage, Cheese Lasagna with Marinara Sauce, Chicken Parmesan, 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
- 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
- Herb-Roasted Chicken, Starved Rock Signature Pot Roast, Mashed Potatoes with Gravy, Green Beans, Mixed Garden Greens with choice of two dressings, Apple Cobbler, Rolls and Butter, Freshly Brewed Coffee (regular and decaffeinated)

#### The Tavern Buffet
- Bone-in, Breaded Chicken Wings with Sauce (pick 2: BBQ, Buffalo or Garlic Parmesan), Pizza (pick 2: Cheese, Sausage or Pepperoni), Pulled Pork Sandwiches, French Fries, Mixed Greens with choice of two dressings, Creamy Coleslaw, Chocolate Torte Cake and Freshly Brewed Coffee (regular and decaffeinated)

#### Fiesta Buffet
- 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 Cheese, Churros with Cinnamon Sugar Topping

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

### Menu Selections for Children Ages 10 and Under

<table>
<thead>
<tr>
<th>Served</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Fingers &amp; French Fries</td>
<td>$15.00</td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td>$15.00</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Buffets</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffets are 1/2 price for children age 10 and under</td>
<td></td>
</tr>
</tbody>
</table>
# Desserts

**Sweet Table** (choose four)  
Salted Carmel Bars  
Assorted Mini Cheesecakes  
Cake Pops  
Rice Krispies  
Key Lime Bites  
Cookies (chocolate chip, shortbread, peanut butter or white chocolate macadamia nut)  
Brownies (chocolate or blondie)  
Peanut Butter Bars  
Lemon Cheesecake Bars  
Pecan Pie Cup  
Chocolate Covered Pretzels

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake</td>
<td>$8.95</td>
</tr>
<tr>
<td>Strawberry Cheesecake</td>
<td>$8.95</td>
</tr>
<tr>
<td>Chocolate Torte</td>
<td>$8.95</td>
</tr>
<tr>
<td>Assorted Pies</td>
<td>$8.95</td>
</tr>
<tr>
<td>Angel Food Delight</td>
<td>$8.95</td>
</tr>
<tr>
<td>Ice Cream Sundae Bar</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

*Prices subject to 6.5% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.*
Mailing Address:  P.O. Box 570, Utica, IL 61373
One Lodge Lane, Oglesby, IL 61348
starvedrocklodge.com