

STARVED ROCK

LODGE & CONFERENCE CENTER



Contact Information

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Banquet Menu

- 2 Meeting Breaks & Refreshments
- 3 Breakfast
- 4 Lunch
- 6 Hors D'oeuvres
- 7 Dinner
- 10 Kid's Menu
- 11 Desserts

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

Assorted Danishes	\$3.50 each
Assorted Fruit Yogurts	\$3.50 each
Assorted Muffins	\$4.50 each
Whole Bagel & Cream Cheese	\$3.50 each
Whole Fruit	\$2.50 each
Fresh Fruit Cups	\$3.50 each
Granola Bar	\$3.00 each
Assorted Candy Bars	\$3.00 each
Breakfast Sandwich	\$8.00 each
(egg, egg and cheese or bacon, egg and cheese)	

Popcorn	\$2.75 per person
Fudge Brownies	\$17.50 per dozen
Apple Squares	\$17.50 per dozen
Mixed Nuts	\$18.50 per pound
Snack Mix	\$22.50 per pound
Pretzels	\$16.50 per dozen
Cookies	\$15.50 per dozen
(Chocolate Chip, Macadamia Nut, Peanut Butter)	

Refreshments

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

BREAKFAST SELECTIONS / Served 6 am - 11 am

ALL OF THE ENTRÉES BELOW ARE AVAILABLE WITH CHOLESTEROL FREE EGGS

Continental **\$12.50 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 **\$13.50 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) **\$15.75 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) **\$16.75 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) **\$18.25 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 Lemons

Brunch

The Traditional (minimum of 20 adults) **\$28.50 per person**

Choice of (choose one) Honey Glazed Ham, Roast Beef, Baked Citrus Salmon, Signature Fried or Baked 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

Dressing Choices: (choose two)

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

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

LUNCH SELECTIONS CONTINUED / Served 6 am - 11 am

Soup and Salad Buffet (minimum of 20 adults)

\$18.95 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 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

Rice Pilaf

Garlic Mashed Potatoes

Herbed Roasted Yukon Gold Potatoes

Homestyle Meatloaf

\$24.95 per person

Meatloaf with Onion and Ketchup Glaze

Old Fashioned Pot Roast

\$24.95 per person

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

Grilled Chicken Breast

\$22.95 per person

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

Chicken Picatta

\$22.95 per person

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

Herb Crusted Cod

\$22.95 per person

Baked Cod with Panko Bread crumbs, Parsley and Lemon Zest Crust topped with White Wine Lemon Dill Sauce

Penne Primavera (no starch or vegetable selection)

\$19.95 per person

Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta

Sicilian Pesto (no starch or vegetable selection)

\$19.95 per person

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

Homemade Soup Enhancements (can be added to any meal - limit one selection) **\$6.50 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 onion for Chili

Dressing Choices (choose one)

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

HORS D'OEUVRES

Hot Hors D'oeuvres (Trays of 50)

Swedish Meatballs	\$100.00 per tray
Crab Rangoon with Sweet and Sour Sauce	\$110.00 per tray
Barbecued Meatballs	\$100.00 per tray
Spanakopita	\$100.00 per tray
Cheese Curds	\$105.00 per tray
Fried Mini Tacos with Salsa and Sour Cream	\$100.00 per tray
Breaded Chicken Wings with Ranch Dip	\$105.00 per tray
Breaded Buffalo Bites with Bleu Cheese	\$115.00 per tray
Deep-Fried Portobello Mushrooms with Bistro Sauce	\$105.00 per tray
Deep-Fried Ravioli with Marinara	\$100.00 per tray
BBQ Pulled Pork Bruschetta	\$115.00 per tray
Spinach and Artichoke Dip in a Phyllo Cup	\$110.00 per tray

Cold Hors D'oeuvres (Trays of 50)

Assorted Domestic Sliced Cheese and Crackers	\$100.00 per tray
Salami Coronets with Herbed Cream Cheese Filling	\$ 80.00 per tray
Caprese Skewers	\$130.00 per tray
Assorted Raw Vegetables and Ranch Dip	\$100.00 per tray
Italian Pinwheels	\$100.00 per tray
Fresh Fruit Tray	\$100.00 per tray
Bruschetta with Fresh Tomatoes	\$110.00 per tray
Starved Rock Signature Salsa and Tortilla Chips	\$ 95.00 per tray
Mini Sandwiches; Turkey and Ham with Lettuce and Tomato	\$120.00 per tray
Artisanal Cheese and Crackers	\$170.00 per tray
Whipped Goat Cheese and Honey Cups	\$125.00 per tray
Smoked Salmon and Dill Crostini	\$125.00 per tray

SERVED DINNER SELECTIONS / Served 4 pm - 9 pm

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

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

\$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

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

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

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

► Vegetarian

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

Penne Primavera (no selection of vegetable or starch required) **\$28.95 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) **\$46.95 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

Potato Salad

Choice of Two Entrées–

Honey Glazed Ham

Herb Seasoned Baked Chicken

Starved Rock Signature Pot Roast

Vegetable Lasagna

Garlic-Herb Tilapia

Signature Fried Chicken

Boneless Champagne Chicken

Choice of Two Starches –

Au Gratin Potatoes

Rice Pilaf

Mostaccioli with Marinara Sauce

Mashed Potatoes and Gravy

Garlic Rosemary Roasted Red Potatoes

Choice of Two Vegetables –

Corn O'Brien

Green Beans with Bacon and Onion

Succotash

Malibu Blend Vegetables

Oven Roasted Vegetables

Rolls and Butter • Texas Sheet Cake • Fresh Brewed Coffee (regular and decaffeinated)

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

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)

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

DINNER BUFFET SELECTIONS / Served 4 pm - 9 pm

Tuscan Buffet (minimum of 20 adults)	\$38.95 per person
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 (minimum of 20 adults)	\$36.95 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)	\$39.95 per person
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 (minimum of 20 adults)	\$36.95 per person
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 (minimum of 20 adults)	\$36.95 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 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

Served

Chicken Fingers & French Fries	\$15.00
Macaroni and Cheese	\$15.00

Buffets

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

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	\$10.75 per person
Carrot Cake	\$8.95 per person
Strawberry Cheesecake	\$8.95 per person
Chocolate Torte Layered Chocolate Ganache Cake served with Chocolate Syrup	\$8.95 per person
Assorted Pies Seasonal Fruit Pies	\$8.95 per person
Angel Food Delight Homemade Angel Food Cake topped with Mixed Berries	\$8.95 per person
Ice Cream Sundae Bar (self-served) Vanilla Ice Cream, Chocolate Sauce, Carmel Sauce, Strawberry Sauce, Cherries, Nuts, Sprinkles and Whipped Cream	\$9.95 per person



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