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Our banquet packages for both served entrée and buffet style include: four hours of standard open bar, four hors d’oeuvres, salad, dinner rolls, butter and coffee service during dinner and through dessert.

Hors D’oeuvres
Select four hors d'oeuvres from the list below or enhance your selection by choosing four hors d’oeuvres from the premium list.

Standard Hot (Buffet Style)
- Swedish Meatballs
- Spanakopita
- BBQ Meatballs
- Deep-Fried Portobello Mushrooms
- Deep-Fried Ravioli
- Spinach and Artichoke Dip in a Phyllo Cup

Standard Cold (Butlered)
- Salami Coronets Filled with Herbed Cream Cheese
- Assorted Domestic Sliced Cheese and Crackers
- Bruschetta with Fresh Tomatoes
- Italian Pinwheels

Enhance your Hors D’oeuvres for an additional $7.00 per person

Premium Hot (Buffet Style)
- Stuffed Mushroom Caps
- Beef Empanadas
- Coconut Shrimp with Hot Honey

Premium Cold (Butlered)
- Caprese Skewer
- Artisanal Cheese and Crackers
- Whipped Goat Cheese and Honey Cups
- Smoked Salmon and Dill Crostini

Salad (Choose one)
- Caesar Salad with Croutons and Grated Parmesan
- Mixed Garden Greens with Choice of two dressings
  Dressing Choices: French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian
- Pecan Salad ($4.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed Dressing
- Chopped Salad ($4.00 additional per person) Romaine Lettuce, Carrots, Cucumbers, Red Cabbage, Gorgonzola Cheese, Candied Pecans & Garbanzo Beans accented with Sesame Ginger Dressing

Soup (Choose one)
Homemade Soup available for an additional $4.50 per person.
- Cream of Potato, Cream of Mushroom, Cheesy Broccoli, Cream of Chicken and Wild Rice, Tomato Bisque or Clam Chowder

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

Limit no more than two entrée choices. If selecting two, place cards are required with meal choice indicated. On a selection of two different entrées, the starch and vegetable must remain the same.

**Starch** (choose one)
- Garlic Mashed Potatoes
- Baby Bakers with Garlic and Herbs
- Garlic and Rosemary Roasted Red Potatoes
- Herb Roasted Yukon Gold Potatoes
- Buttermilk Smashed Potatoes
- Loaded Mashed Potatoes
- Rice Pilaf

**Vegetable** (choose one)
- Herbed Green Beans with Roasted Tomatoes
- Green Beans with Bacon and Onion
- Oven Roasted Vegetables
- Roasted Brussel Sprouts
- Succotash

**Beef – all prepared Medium**

**Sliced Roast Tenderloin**
Sliced Roast Tenderloin seasoned with Cracked Black Pepper and Cabernet Demi Glaze $72.95 per person

**Ribeye**
12 oz. Choice Angus Ribeye served with Choice of Butter $72.95 per person

**New York Strip**
12 oz. Choice Angus New York Strip served with Choice of Butter $70.95 per person

- **Butter Choices:** Parmesan Peppercorn or Roasted Garlic and Parsley

**Pork**

**Pork Medallions**
Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy $64.95 per person

**Porterhouse Pork Chop**
Grilled Porterhouse Pork Chop with Cognac Mustard $64.95 per person

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**Morning Wedding Day Package**

$120.00

Array of fresh fruit, bagels with cream cheese, assorted danishes and muffins, bottled water, 1/2 gallon coffee, 1/2 gallon of Mimosas (serves 10 people).

**Afternoon Wedding Day Package**

$120.00

Assortment of mini croissant sandwiches, potato chips, raw vegetables and dip, assorted soda and bottled water (serves 10 people).

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SERVED (continued)

► **Poultry** – can be grilled upon request

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

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

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

**Chicken Cordon Bleu**
7 oz. Pretzel and Breadcrumb Breaded Chicken Breast with Smoked Ham, Swiss Cheese and a Dijon Cream Sauce

► **Seafood**

**Baked Salmon Filet**
8 oz. Filet of North Atlantic Salmon topped with a Bernaise Sauce

**Tilapia**
Pan-Seared Tilapia Filet coated in Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce

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

► **Mixed Grill**

**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

**Filet of Beef & Shrimp**
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

**Filet of Beef & Scallop**
4 oz. Filet of Beef topped with a Cabernet Demi Glaze and paired with a White Wine and Butter Scallop

$6.95 per person

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Vegetarian

Sicilian Pesto
Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta and Asiago Cheese (No selection of starch or vegetable needed) $58.95 per person

Penne Primavera
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Spinach, Garlic, Fresh Basil and Parsley with Penne Pasta (No selection of starch or vegetable needed) $58.95 per person

Parmesan Risotto
Arborio Rice with Parmesan Cheese (No selection of starch or vegetable needed) $58.95 per person

Young Adults – Served
Ages 11 - 20 only
Our package price less $6.00

Children’s Menu – Served
Ages 10 and under only
Macaroni & Cheese $15.00
Chicken Fingers & French Fries $15.00

Late Nite Munchie Menu

Pizza
Cheese, Sausage or Pepperoni $30.00 each

Fried Mini Tacos with Salsa and Sour Cream $110.00 per tray of 50

Bone-In, Breaded Chicken Wings with Ranch and Celery Choice of Sauce on the Side (Choose BBQ or Buffalo) $135.00 per tray of 50

Tortilla Chips with Queso, Salsa and Guacamole $135.00 per tray of 50

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BUFFET

Hors D’oeuvres
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- Bruschetta with Fresh Tomatoes
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**Enhance your Hors D’oeuvres for an additional $7.00 per person**

**Premium Hot** (Buffet Style)
- Stuffed Mushroom Caps
- Beef Empanadas
- Coconut Shrimp with Hot Honey

**Premium Cold** (Butlered)
- Caprese Skewer
- Artisanal Cheese and Crackers
- Whipped Goat Cheese and Honey Cups
- Smoked Salmon and Dill Crostini

**The Grand Buffet**

$78.95 per person

**Choice of Two Salads**
Mixed Garden Greens with Choice of two dressings; Tomato Cucumber Onion Vinaigrette Salad, Fruit Salad, Creamy Coleslaw, Caesar Salad, Potato Salad.

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

**Choice of Two Entrées**
Herbed Seasoned Baked Chicken, Signature Fried Chicken, Champagne Chicken, Baked Citrus Salmon
Starved Rock Signature Pot Roast, Honey Glazed Ham, Vegetable Lasagna with Alfredo Sauce.

**Choice of Two Starches**
AuGratin Potatoes, Mashed Potatoes with Gravy, Garlic and Rosemary Roasted Red Potatoes, Rice Pilaf, Mostaccioli with Marinara Sauce, Herbed Roasted Yukon Gold Potatoes.

**Choice of Two Vegetables**

**Young Adults Buffet** (Ages 11-20) $60.00 per person

**Children’s Buffet** (Ages 10 and under) $20.00 per person

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## DESSERTS

**Sweet Table** (choose four)  
- Salted Caramel Bars  
- Assorted Mini Cheesecakes  
- Cake Pops  
- Rice Krispies  
- Lemon Cheesecake Bars  
- Chocolate Covered Pretzels  

**$10.75 per person**

## LIQUOR

Individually 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. All alcohol subject to change due to availability. We reserve the right to replace with a product of comparable value and quality. No shots or pitchers of beer available with package. One ID beverage policy.

### Beverages included in Standard Package

**Liquor**

House Selection of Vodka, Gin, Scotch, Rum, Tequila, Whiskey, Bourbon, Coffee Liqueur & Irish Cream, Spiced Rum & Coconut Rum

**Wine**

Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

**Keg Beer** (choose two)

- Miller Lite, Bud Light, Starved Rock Signature Ale

Assorted Soft Drinks and Juices

### Additional hours of Standard Bar Package are available at $16.00 per person per hour.

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

**Premium Bar Package**

**Liquor**  $18.00 per person (in addition to package price)
Smirnoff Vodka, Beefeaters Gin, J & B Scotch, Seagrams 7, Bacardi Rum, Jack Daniels, Southern Comfort, Captain Morgan Spiced Rum, Jim Beam, Kahlua, Baileys Irish Cream, Cuervo Gold Tequila, Malibu Rum, Amaretto

**Wine**
Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

**Keg Beer** (choose two)
Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams, Lodge Lager

Assorted Soft Drinks and Juice

*Additional hours of Premium Bar Package are available at $16.00 per person per hour.*

**Super Premium Bar Package**

**Liquor**  $19.00 per person (in addition to package price)
Titos, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Bacardi Rum, Captain Morgan, Spiced Rum, Southern Comfort, Malibu Rum, Jack Daniels, Jim Beam, Cuervo 1800, Baileys Irish Cream, Kahlua, Grand Marnier & Disaronno Amaretto

**Wine**
Selection will include: White Zinfandel, Chardonnay, Cabernet, Riesling and Merlot

**Keg Beer** (choose two)
Miller Lite, Bud Light, Starved Rock Signature Ale, Sam Adams Lager, Blue Moon, Lodge Lager

Assorted Soft Drinks and Juice

*Additional hours of Premium Bar Package are available at $16.00 per person per hour.*

**Bottle Beer Enhancement** (Replaces Keg Beer)

Select Six Choices of Bottled Beer
Add $9.00 domestic per person
Add $11.00 imported per person

Ask your sales consultant for complete listing

**Customized Wedding Favors**

*Homemade Fudge – Choose from over 50 flavors*

$5.00 each  1/4 lb. pieces wrapped

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