




GREAT
OHIO LODGES

BANQUET MENU

 **Hocking Hills**
LODGE & CONFERENCE CENTER

20020 State Route 664 South
Logan, OH 43138
740-270-6100
HockingHillsParkLodge.com



MEETING REFRESHMENTS

START TO FINISH MEETING PACKAGE

18.95 / person

- » Start the Day with **Early Start Continental**
 - › Fresh Fruit Salad
 - › Fresh Baked Pastries
 - › Assorted Bagels with Cream Cheese, Butter, and Jelly
 - › Orange Juice
- » Followed by a **Mid-Morning Coffee and Assorted Bottled Soda Brea**
- » Finish with **Quick Time Out**
 - › Fresh Baked Cookies
 - › Fresh Brewed Coffee, Hot Teas, and Assorted Bottled Sodas

START TO FINISH BEVERAGE BREAKS

Fresh Brewed Coffee and Assorted Hot Teas

8 Hours Service 8.95 / person

4 Hours Service 6.95 / person

Sodas, Fresh Brewed Coffee and Hot Tea

8 Hours Service 14.95 / person

4 Hours Service 9.95 / person

GARDEN PARTY

11.95 / person

- » Cheese Cubes and Crackers
- » Fresh Vegetables and Dip
- » Iced Tea and Lemonade

FUN FIX

9.95 / person

- » Snack Mix
- » Mini Candy Bars
- » Assorted Bottled Sodas
- » Soft Pretzels with Mustard

FITNESS BREAK

11.95 / person

- » Peanuts
- » Granola Bars
- » Whole Fresh Fruit
- » Iced Tea and Lemonade

QUICK TIME OUT

9.95 / person

- » Fresh Baked Cookies
- » Fresh Brewed Coffee, Hot Teas and Assorted Bottled Sodas

Refreshment Breaks designed for a 30 Minute Service. Additional refills may be purchased if desired. Consult your catering representative. Some restrictions may apply.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.



A LA CARTE

BEVERAGES

Juice (Orange, Cranberry, Apple)	3.00 / person
Fresh Brewed Coffee and Hot Teas	2.75 / person
Bottled Water	3.00 / bottle
Iced Tea	2.75 / person
Lemonade	2.75 / person
Milk (2%)	2.75 / person
Hot Chocolate	2.75 / person
Assorted Bottled Sodas	3.00 / 20 oz Bottle

BREAKFAST SELECTIONS

Seasonal Fresh Fruit Medley	4.95 / each
Cereal with Milk	2.95 / each
Flavored Yogurt	1.95 / each
Bagels with Cream Cheese	2.95 / each
Fresh Baked Pastries	3.25 / each
Granola Bars	2.95 / each
Fresh Whole Fruit	2.25 / each

SWEET & SALTY SNACKS

S'mores Fixings	5.95 / person
Mini Candy Bars	2.95 / person
Chocolate Brownies	35.00 / dozen
Lemon Bars	35.00 / dozen
Fresh Baked Cookies	2.50 / each
Potato Chips	2.00 / bag
Trail Mix	2.50 / bag
Mini Pretzel Twists	1.50 / bag
Salted Peanuts	2.50 / bag

SEE HORS D'OEUVRES MENU FOR ADDITIONAL OPTIONS

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BREAKFAST

CONTINENTAL

ON THE GO

12.95 / person

- » Choice of One Breakfast Sandwich
 - › English Muffin, Sausage, American Cheese, and Scrambled Eggs
 - › Croissant, Applewood Smoked Bacon, American Cheese, and Scrambled Eggs
 - › Breakfast Burrito, Southwestern Spiced Sausage, Seasoned Potatoes, Cheddar Cheese, and Fiesta Eggs
- » Fresh Fruit Salad
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

EARLY START

11.95 / person

- » Fresh Fruit Salad
- » Fresh Baked Pastries
- » Assorted Bagels, Cream Cheese, Butter, and Jelly
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

OLD FASHIONED OATMEAL & YOGURT BAR

12.95 / person

- » Warm Oatmeal
- » Brown Sugar, Dried Fruit, Honey, Maple Syrup, Almonds, and Candied Pecans
- » Yogurt with House-Made Granola
- » Assorted Bagels, Cream Cheese, Butter, and Jelly
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

***We gladly offer two or more entrées
at an additional fee of \$2.25 per person for each additional entrée.
Some restrictions may apply.***

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BREAKFAST

BUFFETS

Minimum Charge of 20 Guests for Buffets

HOCKING HILLS

18.95 / person

- » Fresh Baked Pastries
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Fresh Baked Biscuits and Sausage Gravy
- » Seasoned Breakfast Potatoes
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CLASSIC

16.95 / person

- » Fresh Baked Pastries
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Seasoned Breakfast Potatoes
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

BREAKFAST ENHANCEMENTS

- Vanilla Cinnamon French Toast.....3.95 / person
- Fluffy Pancakes.....3.95 / person
- Yogurt Bar3.95 / person
- Oatmeal Bar.....3.95 / person

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BREAKFAST

PLATED

OLD MAN'S CAVE

14.95 / person

- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Two Fluffy Pancakes, Butter, and Maple Syrup
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CEDAR FALLS

12.95 / person

- » **Your Choice of One Breakfast Strata:**
 - › Bacon and Cheese Strata
 - › Sweet Berry Strata
 - › Ham and Cheese Strata
 - › Seasonal Vegetable Strata
- » Served with Fresh Fruit Salad
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

WHISPERING CAVE

12.95 / person

- » **Your Choice of One Breakfast Entrée:**
 - › Two Slices of Vanilla Cinnamon French Toast
 - › Two Fluffy Pancakes, Butter, and Syrup
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CONKLES HOLLOW

12.95 / person

- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Two Fresh Baked Biscuits and Gravy
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

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PLATED ENTRÉES

All Entrées Come with House Salad, Roll, Tea, and Lemonade

SMOKED PULLED PORK

15.95 / person

- » Served with BBQ Sauce
- » Amish-Style Baked Beans
- » Chef's Vegetable Selection

GRECIAN CHICKEN

16.95 / person

- » Pan Seared Chicken, Lemon-Herb Jus Lié, Fresh Herbs
- » Served with Creamy Roasted Mushroom Rice Pilaf
- » Chef's Vegetable Selection

GRILLED SALMON

19.95 / person

- » Six Ounce Salmon Served with a Sweet and Zesty Citrus Glaze
- » Herbed Rice Pilaf
- » Chef's Vegetable Selection

ROASTED MUSHROOM & SEASONAL VEGETABLE PASTA

16.95 / person

- » Served with Marinara Sauce and Parmesan Cheese
- » Pasta Du Jour (GF Pasta upon request)

ENTRÉE SALADS

All Salads Come with Roll, Tea, and Lemonade

Add Grilled Chicken: 2.50 / person

Add Salmon: 4.00 / person

SUMMER SALAD

12.95 / person

Fresh Mixed Green Salad Tossed with Toasted Almonds, Berries, Onion, and Shaved Italian Cheeses with Balsamic Dressing

CHEF SALAD

14.95 / person

Fresh Mixed Greens with Served with Tomato, Shredded Carrots, Onion, Cheddar Cheese, Diced Boiled Egg, Croutons, Smoked Turkey, and Honey Ham with Ranch Dressing

CAESAR SALAD

12.95 / person

Romaine Lettuce tossed with Parmesan Cheese, Garlic Croutons with Caesar Dressing

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LUNCH

SANDWICHES & BOXED LUNCHES

Choose an Additional Sandwich Option for \$1.75 Per Person

CROISSANT-WICH

13.95 / person

» **Your Choice of One Sandwich Offering:**

- › Sliced Turkey and Provolone Cheese
- › Sliced Ham and Swiss Cheese
- › Chicken Salad
- › Egg Salad

- » Croissant
- » Lettuce, Tomato, Onion, and Pickle
- » House-Made Seasoned Potato Chips
- » Iced Tea / Lemonade

BOXED DELI LUNCH

15.95 / person

» **Your Choice of One Sandwich Offering:**

- › Sliced Turkey and Provolone Cheese
- › Sliced Ham and Swiss Cheese
- › Sliced Roast Beef and Cheddar Cheese
- › Roasted Red Pepper Hummus & Pita Bread, Seasonal Vegetables

- » Lettuce, Tomato, Onion, and Condiments
- » Chips
- » Seasonal Whole Fruit
- » Fresh Baked Cookie
- » Bottled Water

BBQ PORK SANDWICH

14.95 / person

- » Smoked Pork in BBQ Sauce Served on a Brioche Bun
- » Topped with Creamy Coleslaw
- » House-Made Seasoned Potato Chips
- » Iced Tea / Lemonade

OPEN FACED SANDWICH

16.95 / person

» **Your Choice of One Entrée over Texas Toast:**

- › Roast Beef
- › Chicken & Noodles
- » Mashed Potatoes and Gravy
- » Side of Creamy Coleslaw
- » Iced Tea / Lemonade

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BUFFETS

Minimum Charge of 20 Guests for Buffets

DELI SANDWICHES & SALADS

18.95 / person

- » Chef's Soup of the Day
- » **Your Choice of Three Salads:**
 - › Home-Style Potato Salad
 - › Pasta Salad
 - › Deviled Egg Pasta Salad
 - › Creamy Coleslaw
 - › Three Bean Salad
 - › Broccoli Salad
 - › Cucumber Salad
 - › Caesar Salad
 - › House Mixed Greens with Ranch and Balsamic Dressing
- » Assorted Breads and Buns
- » Sliced Turkey
- » Sliced Ham
- » Sliced Roast Beef
- » Egg Salad
- » Sliced American, Swiss, Provolone Cheeses
- » Lettuce, Tomato, Onion, Pickle, and Condiments
- » House-made Seasoned Potato Chips
- » Iced Tea / Lemonade

TACO BAR

15.95 / person

- » Seasoned Ground Beef
- » Braised Chipotle Chicken
- » Flour Tortillas
- » Taco Shells
- » Fresh Fried Cantina-Style Chips
- » Fiesta Rice (Vegetarian upon Request)
- » Seasoned Refried Beans (Vegetarian upon Request)
- » Shredded Cheddar Cheese
- » Shredded Lettuce
- » Diced Tomatoes
- » Diced Onions
- » Jalapeno Peppers
- » Sour Cream
- » Salsa
- » Iced Tea / Lemonade

PIZZA & SALAD

17.95 / person

- » An Abundant Salad Bar with Plenty of Builders
- » Assorted Freshly Baked Pizza
- » Potato Chips

Lunch Buffets
continued on the next page.

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LUNCH

BUFFETS (continued)

PICNIC

16.95 / person

» **Your Choice of Two Salads:**

- › Home-Style Potato Salad
- › Pasta Salad
- › Deviled Egg Pasta Salad
- › Creamy Coleslaw
- › Three Bean Salad
- › Broccoli Salad
- › Cucumber Salad
- › Caesar Salad
- › House Mixed Greens with Ranch and Balsamic Dressing
- » Hamburgers
- » Hot Dogs
- » Coney Sauce, Diced Onion, and Shredded Cheddar Cheese
- » Assorted Buns
- » Sliced American, Swiss and Provolone Cheeses
- » Lettuce, Tomato, Onion Slices and Pickles
- » Condiments
- » Amish-Style Baked Beans
- » House-made Seasoned Potato Chips
- » Iced Tea / Lemonade

Add Grilled Chicken: 2.50 / person

Add Smoked Pulled Pork in BBQ Sauce: 2.00 / person

BAKED POTATO, SOUP & SALAD BAR

16.95 / person

- » Three Bean Chili
- » Bowl of Mixed Greens
- » Tomatoes
- » Peppers
- » Carrots
- » Cucumbers
- » Croutons
- » Diced Onions
- » Diced Boiled Egg
- » Baked Potatoes
- » Butter, Sour Cream, and Green Onions
- » Steamed Broccoli Florets
- » Shredded Cheddar Cheese
- » Applewood Smoked Bacon Bits
- » Rolls and Butter
- » Iced Tea / Lemonade

Lunch Buffets continued on the next page.

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BUFFETS (continued)

CREATE YOUR OWN LUNCH BUFFET

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

Two Entrées 19.95 / person (Minimum of 25 guests)

Three Entrées 23.95 / person (Minimum of 35 guests)

Buffet Includes: Rolls and Butter, Iced Tea, Lemonade, Fresh Brewed Coffees

Choice of Two Salads:

- » Mixed Greens Tossed Salad with Balsamic and Ranch
- » Caesar Salad
- » Deviled Egg Pasta Salad
- » Cucumber Salad
- » Creamy Coleslaw
- » Potato Salad
- » Pasta Salad
- » Three Bean Salad

Choice of Three Sides:

- » Green Beans Almondine
- » Vegetable Medley
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Garlic Crusted Macaroni and Cheese
- » Candied Pecan-Crusted Mashed Sweet Potatoes
- » Amish-Style Baked Beans
- » Herb Rice Pilaf
- » Creamy Roasted Mushroom Rice

Choice of Two or Three Entrées:

- » **Chicken Ala King**
Chicken, Seasonal Vegetables, Rich Sherry Sauce, topped with Fresh Baked Biscuits.
- » **Grecian Chicken**
Pan-Seared Chicken, Lemon-Herb Jus Lié, Fresh Herbs.
- » **Grilled Chicken**
Marinated Chicken Breast, Chargrilled in a Garlic Herbed Jus Lié.
- » **Slow Roast Turkey Breast**
Corn Bread Stuffing, Pan Gravy.
- » **Old-Fashioned Beef & Noodles**
Braised Beef with Grandma's Home-Style Noodles.
- » **Braised Pot Roast**
Slow-Roasted Beef with Hearty Onions, Carrots, Potatoes and Celery.
- » **Glazed Ham**
Oven-baked, Pineapple Brown Sugar Glazed.
- » **Bratwurst with Kraut**
Brats Braised in Beer, Seared and Served with Sauerkraut.
- » **Shrimp & Broccoli Alfredo**
Old Bay Seasoned Shrimp, Broccoli, Pasta Du Jour and Alfredo.
- » **Crusted Sole**
Served with Roasted Tomatoes, Caper Herbed-Wine Butter Sauce.
- » **Pasta Prima Vera**
Seasonal Vegetable Medley, Pasta Du Jour and Marinara Sauce. Vegetarian.
- » **Cheese Stuffed Shells Florentine Style**
Served with a Spinach Red Pepper Cream Sauce.
- » **Curried Chickpeas & Potatoes**
Indonesian Spiced Chickpeas, Seasonal Vegetables, Coconut Curry, Potatoes, Cilantro, Lime-Scented Rice.

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HORS D'OEUVRES

HOT and SAVORY

Prices Are For 50 Pieces (unless otherwise noted)

Meatballs (Choice of One Swedish, BBQ, or Sweet-N-Spicy) *	95.00
Szechuan Beef Skewers with Peppers and Onion	200.00
Crispy Chicken Potsticker	130.00
Crispy Wings (Choice of Buffalo, BBQ, or Sweet Thai Chili) * with Celery Sticks and Ranch	175.00
Potato Skins with Bacon, Green Onion, Cheddar Cheese, and Ranch Drizzle	100.00
Spring Rolls* with Sweet Thai Chili Dipping Sauce	110.00
Baked Mushroom Caps Italian Sausage Stuffed with Herbs, Parmesan Cheese, and Alfredo	175.00
Petite Crab Cakes with Cajun Mustard Aioli Drizzle	225.00
Shrimp Cocktail* Large Shrimp with Cocktail Sauce and Lemons	3.00 / each
Hot Buffalo Chicken Dip Celery and Bleu Cheese Crumbles with Tortilla Chips	150.00
South of The Border Queso Cheese Dip And Salsa With Tortilla Chips	125.00
Roasted Red Pepper Hummus with Tortilla Chips and Seasonal Vegetables	135.00
Hot Artichoke and Spinach Dip with Tortilla Chip	150.00
French Onion Chip and Pretzel Dip Roasted Onions, Garlic, Herbs	100.00

**Additional refills may be purchased if desired. Some restrictions may apply. Consult your catering representative.*

DIPS and SPREADS

Prices Are For 50 Pieces

Fresh Vegetables with Parmesan Ranch Dip	150.00
Seasonal Fresh Fruits	175.00
Assorted Cheeses Garnished with Nuts, Dried Fruits and Assorted Crackers	175.00

DRY SNACKS

Additional refills may be purchased if desired. Some restrictions may apply. Consult your catering representative.

Pretzels	8.95 / one pound
Cocktail Snack Mix	19.95 / two pounds
House-Made Potato Chips and Dip	14.95 / two pounds
Tortilla Chips and Salsa	17.95 / two pounds
Peanuts	18.95 / one pound
Mixed Nuts	30.95 / two pounds

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DINNER

BUFFETS

CREATE YOUR OWN DINNER BUFFET

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

Two Entrées 27.95 / person (Minimum of 20 guests)

Three Entrées 29.95 / person (Minimum of 35 guests)

Buffet Includes: Dinner Rolls and Butter, Iced Tea, Lemonade, Fresh Brewed Coffees, Assorted Hot Teas

Choice of Two Salads:

- » Potato Salad
- » Pasta Salad
- » Fresh Fruit Salad
- » Deviled Egg Pasta Salad
- » Creamy Coleslaw
- » Cucumber Salad
- » Broccoli Salad
- » Three Bean Salad
- » Caesar Salad
- » House Mixed Greens with Ranch and Balsamic Dressing

Choice of Three Sides:

- » Cheesy Street Corn
- » Corn O'Brien
- » Green Beans with Bacon & Onion
- » Maple Glazed Carrots
- » Steamed Broccoli
- » Green Beans Almondine
- » Vegetable Medley
- » Vegetable Du Jour
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Baked Potato
- » Scalloped Potatoes
- » Candied Pecan-Crusted Mashed Sweet Potatoes
- » Creamy Roasted Mushroom Rice
- » Herb Rice Pilaf
- » Garlic Crusted Mac and Cheese

Desserts Available on Ala Cart Menu

Choice of Two or Three Entrées:

- » **Honey Bourbon Glazed Chicken Breast**
Pan Seared Chicken Breast Bourbon Glazed with Hints of Honey, Garlic, and Soy
- » **Chicken Marsala**
With Traditional Mushroom and Marsala Sauce.
- » **Parmesan Crusted Chicken Breast**
Herb Crusted Chicken Breast with House Red Sauce and Cheese
- » **Chicken Cordon Bleu**
Stuffed with Smoked Ham and Cheese, Finished with a White Sauce Supreme.
- » **Tuscan Almond Chicken**
Almond Crusted Chicken, with a Spinach and Red Pepper Garlic Sauce.
- » **Chicken and Riggies**
With Banana Peppers, Onions, Mushrooms, Red Pepper Flakes, a Boursin Cream Red Sauce, and Rigatoni Pasta
- » **Braised Pot Roast**
Slow-Roasted Beef with Hearty Onions, Carrots, Potatoes and Celery
- » **Belgian Beef Brisket with Savory Brown Gravy**
Traditional, Slow Roasted with Beer and Caramelized Onions.
- » **Slow-Roasted Beef Au Jus**
Tender Beef, Sliced and Served in Au jus.
- » **Roasted Pork Loin with Foresters Sauce**
Slow Roasted, Topped with Onions, Tomatoes and Herbed-Mushroom Madeira Wine Sauce
- » **Bourbon Glazed Pork Loin**
Smoked Pork Loin, with Sweet Molasses Bourbon Glaze and Apple Chutney
- » **Coconut Shrimp**
Crispy Coconut Shrimp with Orange Dijon Dipping Sauce.
- » **Scampi-Style Shrimp**
Citrus Garlic Wine Sauce, with Herbs
- » **Crusted Sole**
Crispy Mild White Fish, Parmesan Cheese, Warm Stewed Tomato Relish and Herbs
- » **Roasted Vegetable Gnocchi**
Roasted Seasonal Vegetables, Gnocchi and Pesto Cream. Vegetarian.
- » **Vegetable Lasagna**
Creamy Vegetables Layered with Alfredo Sauce.
- » **Cheese Stuffed Shells Florentine Style**
Served with a Spinach Red Pepper Cream Sauce. Vegetarian
- » **Crispy Pierogies**
Braised Cabbage and a Malted Sour Cream Drizzle. Vegetarian
- » **Braised Vegetable and Almond Bolognese**
Seasonal Vegetables, Almonds and Mushrooms in a Bolognese-Style Sauce
Served with Steamed Rice. Vegan & Gluten Free.

Dinner Buffets continued on next page.

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DINNER

BUFFETS (continued)

WESTERN RESERVE BARBEQUE

Minimum Charge of 20 Guests for Buffets

Two Entrées 26.95 / person

Three Entrées 29.95 / person

Buffet Includes: Cornbread with Butter.

Choice of Two Salads:

- » Broccoli Salad
- » Potato Salad
- » Creamy Coleslaw
- » Devilled Eggs Pasta Salad
- » House Mixed Greens Salad with Ranch and Balsamic

Choice of Two Sides:

- » Amish-Style Baked Beans with Bacon
- » Mexican Street Corn
- » Roasted Redskin Potatoes
- » Garlic Crusted Mac and Cheese
- » Warm German Pierogi Salad
- » Seasonal Vegetables Du Jour

Choice of Two or Three Entrées:

- » **Pulled Pork** – Slow Smoked with BBQ Sauce.
- » **Sliced Brisket** – Sliced in BBQ Au Jus.
Served with Side of our House BBQ.
- » **Chop-Style Brisket** – Chop-Style Brisket Simmered in our House BBQ.
- » **Kansas City Dry Rubbed Chicken Quarters**
- » **Seared Honey Bourbon Glazed Chicken Breast**
- » **Grilled Brats and Kraut** – Grilled on a bed of Beer Braised Sauerkraut
- » **BBQ Pork Ribs** – “Fall off the Bone” Ribs with Carolina Gold BBQ Sauce

PASTA PIATTA

Two Entrées 26.95 / person

Three Entrées 28.95 / person

Featuring great Italian favorites. Buffet Includes Stewed Green Beans with Bacon, Tortellini, Pasta Du Jour, Garlic Bread, and Beverage.

Choice of Two Salads:

- » Caesar Salad
- » House Mixed Greens Salad with Ranch and Balsamic
- » Spicy Green Bean Salad with Ham and Garlic Vinaigrette
- » Kala Panzanella Salad
- » Broccoli Salad

Choice of Two Sauces:

- » Classic Marinara
- » Pesto Cream Sauce
- » Zesty Vodka Sauce
- » Alfredo
- » Bolognese

Choice of Two or Three Entrées:

- » **Italian Sausage** – Served in a Marinara sauce
- » **Chicken Marsala** – Chicken lightly browned with Mushroom and Marsala sauce.
- » **Balsamic Chicken** – Glazed Balsamic Chicken with a Tomato Relish
- » **Parmesan Chicken Breast** – Herb Crusted Chicken Breast with Marinara Sauce and Cheese.
- » **Italian Sausage** – with Peppers and Onions in a Marinara Sauce.
- » **Lasagna** – Traditional layers of Beef and Cheese with Marinara Sauce.
- » **Spinach and Shrimp Carbonara** – Shrimp, Bacon, Spinach, and Linguini in a Carbonara Sauce
- » **Roasted Vegetable Gnocchi** – Roasted Seasonal Vegetables, Gnocchi and Pesto Cream
- » **Vegetable Lasagna** – Layers of Vegetables and Cheese with Alfredo
- » **Cheese Stuffed Shells Florentine Style** – Served with a Spinach Red Pepper Cream Sauce.
- » **Cheese Stuffed Shells** – with Traditional Red Sauce.

Dinner Buffets continued on next page.

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DINNER

BUFFETS (continued)

TROPICAL ISLANDS

Minimum Charge of 20 Guests for Buffets

Two Entrées 26.95 / person

Three Entrées 28.95 / person

Buffet Includes: Island Curried Vegetables, Dinner Rolls with Butter, Beverage.

Choice of Two Salads:

- » Fresh Fruit Salad
- » Hawaiian-Style Macaroni Salad
- » Thai Peanut Noodle Salad
- » Island Pineapple Slaw
- » Cucumber and Tomato Salad
- » House Mixed Greens with Ranch and Balsamic

Choice of Two Sides:

- » Roasted Sweet Potato Hash
- » Pineapple Fried Rice with Ham
- » Steamed Rice with Cilantro and Citrus
- » Mashed Sweet Potato with Pecans

Choice of Two or Three Entrées:

- » **Shrimp Carnival** – Stir Fry of Shrimp and Vegetables in a Garlic Citrus Wine Sauce.
- » **Coconut Shrimp** – Crispy Coconut Shrimp with Orange Dijon Dipping Sauce.
- » **Huli-Huli Chicken** – Grilled Chicken Breast with Sweet and Spicy Island Glaze and Grilled Pineapple.
- » **Island Jerk Chicken** – Jerk-Seasoned, Seared over Roasted Peppers and Onions.
- » **Crispy Sole** – Crispy Sole topped with a Pineapple Cilantro-Lime Salsa.
- » **Luau Pulled Pork** – Slow Roasted Pork and served with Pineapple Mostarda.
- » **Sweet and Tangy Brisket** – Smoked Brisket with a Soy-Ginger Sweet Chili Glaze with Scallions.

Desserts Available on Ala Cart Menu

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DINNER

PLATED

Include House Garden Salad, Dinner Rolls with Butter, Beverage and Chef's Side and Vegetable Selection to compliment the Entrée. Dessert Available at Additional Charge. We gladly offer two or more entrées at an additional fee of \$2.25 per person for each additional entrée selected. Some restrictions apply.

TENDERLOIN FILET*

Market price / person - Minimum of 10 orders
Six Ounce cut Grilled Tenderloin Filet with
a Mushroom Bordelaise Sauce.

ROAST PRIME OF BEEF*

Market price / person - Minimum of 10 orders
A seasoned 10-ounce cut with Jus Lié

GRILLED SALMON

26.95 / person
Eight Ounce Fillet finished with a Honey
Bourbon Glaze

PORK TENDERLOIN FORESTER

24.95 / person
Roasted Pork Tenderloin with Tomato, Mushroom,
and a Madeira Sauce

SHRIMP SKEWER

25.95 / person
Sauteed Shrimp in a Citrus Butter Wine Sauce

BALSAMIC CHICKEN

24.95 / person
Pan-Seared Chicken with a Balsamic Glaze and
Tomato Relish

CHICKEN PARMESAN

24.95 / person
Herb Crusted Chicken Breast with Marinara Sauce,
Penne Pasta, Cheese, and Vegetable Du Jour

CHICKEN MARSALA

24.95 / person
Pan-Seared Chicken Breast with a Traditional
Mushroom and Marsala sauce

CHICKEN PICCATA

24.95 / person
Pan-Seared Chicken Breast, with Classical Piccata
Sauce

CREAMY VEGETABLE LASAGNA

22.95 / person - Minimum of 10 orders
Creamy Vegetables Layered with Alfredo Sauce
(Comes with Vegetable of the day and Salad)

SWEET & TANGY BRISKET

26.95 / person
Smoked Brisket with a Soy-Ginger Sweet Chili Glaze
with Scallions

GRANDMA GATEWOOD'S BEEF POT ROAST

26.95 / person
Braised Beef with Hearty Vegetables in a Jus Lié

ASIAGO CRUST COD

23.95 / person
Asiago Crusted Cod Loin, topped with Tomato Relish
and Herb Cream Sauce

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CHILDREN'S MENU

PLATED

Ages 10 and Under: 10.95 / child

We gladly offer two or more entrées at an additional fee of \$2.25 per person for each additional entrée selected. Some restrictions apply.

Choice of One Side:

- » Applesauce
- » Garden salad with Ranch Dressing
- » Fruit Cup

Choice of One Beverage:

- » Milk
- » Soda
- » Lemonade

Choice of One Entrée:

- » 3 Large Chicken Tenders with French Fries
- » Grilled Cheeseburger with French Fries
- » Macaroni and Cheese with Corn
- » Grilled Cheese with Corn
- » Mini Corn Dogs with BBQ with Mashed Potatoes

Dessert Available at Additional Charge.

Ask your catering representative about pricing for children 10 and under when your group chooses a buffet menu.

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DESSERTS

ICE CREAM SUNDAE BAR

11.95 / person - Minimum 20 guests

- » Premium Vanilla Ice Cream
- » Chocolate Syrup
- » Strawberry Topping
- » Caramel Syrup
- » Whipped Cream
- » Chopped Nuts
- » Maraschino Cherries
- » Sprinkles
- » M&Ms
- » Crushed Oreos

NEW YORK-STYLE CHEESECAKE

8.95 / person

with assorted sauces

CHOCOLATE PECAN BREAD PUDDING

7.95 / person - Minimum 10 guests

with Jack Daniels Caramel Cream Sauce

SEASONAL FRUIT CRISP

7.95 / person - minimum 10 guests

CHOCOLATE CAKE

6.95 / person

Deliciously Decadent.

CARROT CAKE

6.95 / person

With Traditional Cream Cheese Frosting

FRESH BAKED PIE

5.95 / person

Assorted Fruit and Seasonal Selections

CHOCOLATE PIE

5.95 / person

Smooth and creamy in a pastry crust

S'mores Fixings 5.95 / person

Mini Candy Bars 2.95 / person

Chocolate Brownies 35.00 / dozen

Lemon Bars 35.00 / dozen

Fresh Baked Cookies 2.50 / each

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COCKTAIL OPTIONS

BAR FUNCTIONS

BAR FEE: A Bar Fee of \$35 per Hour Applies to Each Bar, with a Minimum of 3 Hours.

OPEN BAR

Full Beverage Service available in our Boxer's Lounge with Bartender.

- » Individual Pay Cash Bar.
- » Group Master Account Bar Tab. Charged by the Drink.

PRIVATE BAR

With Mixed Drinks, Beer, Wine and Soda.

- » Set-Up: In a Private Meeting Room; On the Public Patio; In the Upper Lobby or Lower Lobby.
- » A Group Master Account will be Charged by the Drink.

The Hocking Hills Lodge & Conference Center is the only licensed authority to sell and serve alcohol for consumption on premises. Therefore, by law, alcohol is not to be brought onto the premises from an unauthorized source.

BEVERAGES

LIQUOR, BEER & WINE SELECTIONS

WELL BRANDS.....	6.00
CALL BRANDS	7.00
PREMIUM BRANDS	9.00
DOMESTIC BEER	4.00
PREMIUM BEER.....	6.00
PREMIUM HOUSE WINES.....	9.00

MICROBREW CRAFT BEER

A Seasonal Variety of Selections. Please request a current list from your catering representative.

WINE LIST

A Seasonal Variety of Selections. Please request a current list from your catering representative.

SPECIAL ORDERS

Available upon request, ask your catering representative. A Minimum of 4 weeks Advance Notice Required. Items are non-refundable once purchased by Mohican Lodge.

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BANQUET POLICIES

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 business days prior to event. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

SERVICE CHARGE AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7.25%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Hocking Hills Lodge and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

PRICING

All food and beverage prices are guaranteed 60 days prior to your event. There will be a \$50.00 labor surcharge for buffets of less than twenty guests.

MENU SELECTION

Menu selections are requested two (2) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a \$1.75 per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

FOOD AND BEVERAGE

All food and beverage items will be prepared by Hocking Hills Lodge and Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.



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