

Private Parties | Breakfast & Brunch Buffet

all selections served buffet style and include china, silverware and glassware

Classic Breakfast

Fruit Salad

Seasonally: strawberries, blackberries, raspberries, pineapple, bananas, melons, mango and kiwi; yogurt and toasted granola

Scrambled Eggs & Breakfast Meats

Light and fluffy eggs with hints of black pepper and sea salt. Thick-cut, peppered bacon and sausage

Warm Muffin Selection

Banana-nut, blueberry, cinnamon, cranberry almond (choose two)

Classic Biscuits & Gravy

Flakey, buttery and golden biscuits with thick sausage-laden homemade gravy

Five Oaks Griddle Cakes

Freshly prepared with pure maple syrup and butter

\$19.00

Lodge Signature Breakfast

Breakfast Fruit Salad

Seasonally: strawberries, blackberries, raspberries, pineapple, bananas, melons, mango and kiwi; yogurt and toasted granola

Egg Strata

Fluffy egg soufflé resplendent with breakfast meats, green onions and spinach, topped with cheddar

Five Oaks Griddle Cakes

Freshly prepared with pure maple syrup and butter

Classic Biscuits & Gravy

Flakey, buttery and golden biscuits with thick sausage-laden homemade gravy

Breakfast Potatoes

Roasted potatoes with sautéed mushrooms and onions

\$14.50

Hickory Brunch

Breakfast Fruit Salad

Seasonally: strawberries, blackberries, raspberries, pineapple, bananas, melons, mango and kiwi; yogurt and toasted granola

Smoked & Cured Honey Ham

Sweet ham with a hickory-smoked finish; served with yeast rolls and a selection of mustards

Grilled Asparagus

Served right off the grill, lightly seasoned with sea salt, olive oil and pepper

Egg Strata

Fluffy egg soufflé resplendent with breakfast meats, green onions and spinach, topped with cheddar

Housemade Cinnamon Rolls

Light and fluffy cinnamon bread laced with butter and creamy frosting

\$16.50

Enhancements | Substitutions

Southern Style Cheese Grits

light as a soufflé \$1.75

Croissants

Big and fat, light and fluffy, buttery and rich; served just out of the oven \$2.90

Oatmeal Bar

Steel cut oats served alongside raisins, nuts, chocolates, milk and brown sugar \$2.75

Blueberry Crumb Cake

Resplendent with blueberries, scrumptious streusel topping \$2

Freshly Made Belgian Waffles

With pure maple syrup, clarified butter \$2.25

Griddle Cakes | Syrup & Butter

Gorgeous golden crust, soft delicate interior \$1.75

Roasted Breakfast Potatoes

with freshly picked sage and rosemary \$1.75

Just-out-of-the-oven Muffins

We promise. \$1.60

Biscuits & Gravy

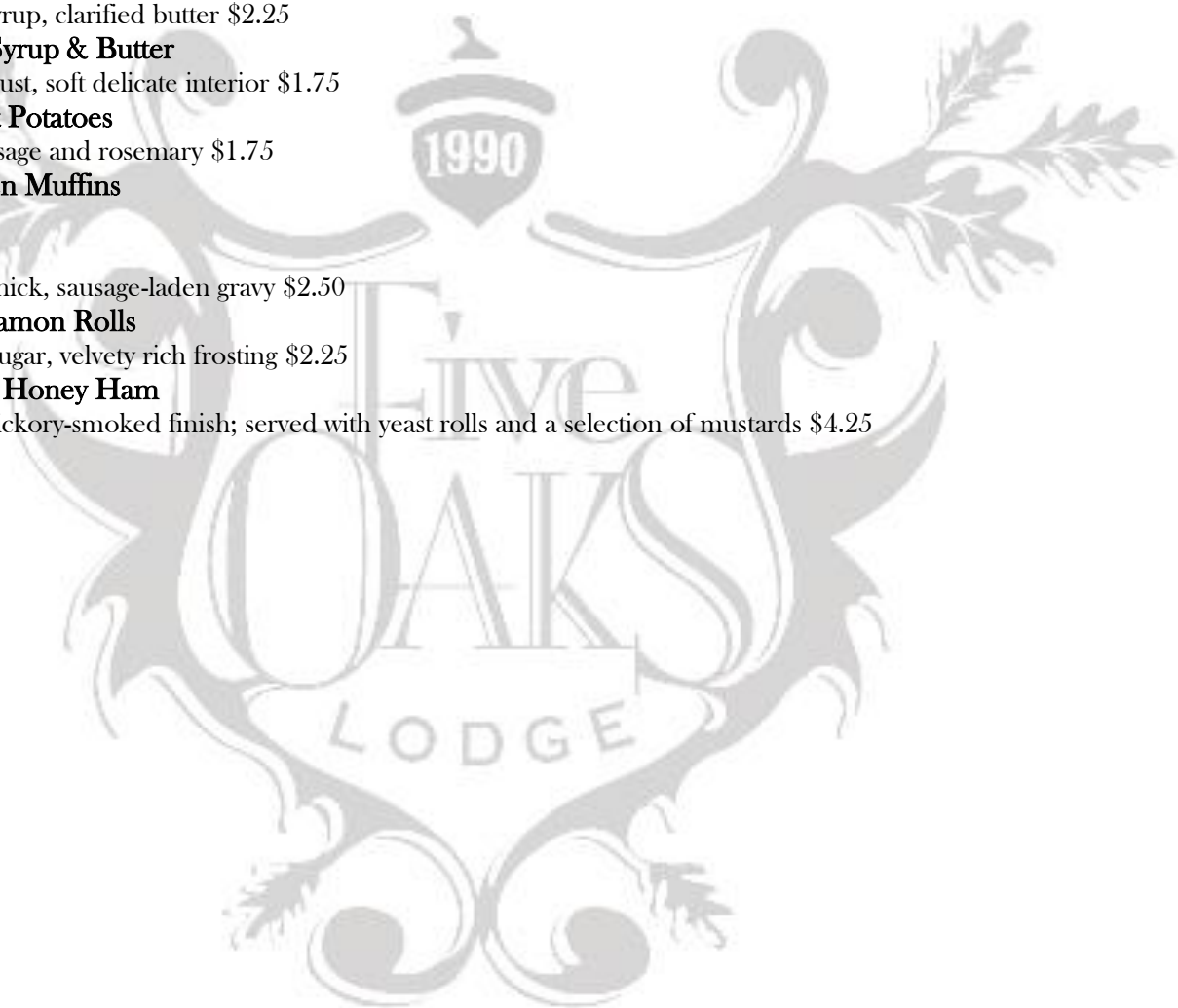
Fluffy biscuits and thick, sausage-laden gravy \$2.50

Homemade Cinnamon Rolls

Buttery cinnamon sugar, velvety rich frosting \$2.25

Smoked & Cured Honey Ham

Sweet ham with a hickory-smoked finish; served with yeast rolls and a selection of mustards \$4.25



Private Parties | Luncheon Buffet

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Land & Sea

Evil Jungle Salad

Seasonal lettuce and red cabbage with tomatoes, green onions, ramen noodles, carrots, mango, avocado, basil, cilantro, mint and a Thai peanut dressing Evil... it has quite a few ingredients!

Whole Sides of Grilled Salmon

Whole side Atlantic salmon, grilled over hickory fire

Festival Blend Wild Rice

Sweet cranberries and crunchy almonds with white and long-grain brown rice

Bouquetiere of Seasonal Vegetables

Sautéed in the summer, roasted in the fall

Pecan Raisin Boule

Hearty, resplendent with pecans and juicy raisons

\$23.25

BBQ

Mixed Green Salad

Seasonal lettuce mix, tomatoes and housemade ranch

Hickory Smoked Beef Brisket

Six hours in the smoker with our house seasonings, deliciously moist

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on hickory wood fire

Five Oaks Ranch Beans

Seasoned with salt, pepper and ham bone

Green Chile Corn

Our most requested recipe. Green chilies and a hint of red pepper flakes in a cheesy cream sauce

Freshly Baked Bread

Chef's choice, warm and out-of-the-oven

\$17.00

Light Luncheon

Strawberry Spinach Salad

With farmer's cheese, praline pecans and raspberry vinaigrette

Duet de Croissant Sandwich

Smoked turkey and ham sandwiches with cheddar and Swiss cheeses

Bows & Bells Pasta

Bow-tie pasta with matchstick red bell pepper, black olives, Italian parsley in a blue cheese dressing

Panier de melon

Seasonal melons with a hint of mint and amaretto.

\$17.50

Private Parties | Luncheon Buffet (continued)

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Petite Thanksgiving

Cranberry & Pecan Salad

with goat cheese, fresh cranberries (seasonally) and toasted pecans

Roasted Breast of Turkey

Simply seasoned, cooked to perfect temperature; carved by chef attendant

Traditional Dressing

with thyme, marjoram, sautéed mushrooms, onions

Sautéed Haricot Vert

French Green Beans sea salt and pepper, lemon garnish

Mashed Potatoes

hand mashed with butter, cream and chive

\$17.25

Italian

Classic Caesar Salad

Crisp romaine with rich garlic-infused Caesar, grated parmesan

Hearty Homemade Lasagna

Thick noodles, tomato sauce, ricotta, spinach and sausage, golden parmesan cheese

Bruchetta on Herb Crostini

Tomatoes, artichokes, olives and green onions and Five Oaks' homegrown basil

Sautéed Vegetables

Sautéed seasonal vegetables

\$17.50

Forager 's Fancy

Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a true French vinaigrette.

Sautéed Haricot Vert

French green beans, sautéed in olive oil, salt and pepper

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and other seasonal mushrooms and creamy risotto

Grilled Tenderloin of Beef

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant

Freshly Baked Bread

Chef's choice, warm and out-of-the-oven

\$41

Enhancements | Substitutions

Salads & Soups

Napa Cabbage Crunch

Napa cabbage with green onions, cranberries; toasted almonds and ramen noodles; tossed in a sugar-soy vinaigrette \$3.70

Tomato Basil & Pine Nut Soup

Rich tomato soup infused with basil, pine nut garnish \$4.25

Curried Pumpkin Soup

Beautifully rich, creamy and full of fall flavor \$2.75

Vegetables & Sides

Grilled Asparagus

Bright green from a short sear on the grill. Brushed with clarified butter; sea salt and pepper \$3.25

Steamed Broccoli

Fleurettes, steamed in a light chicken stock, sea salt and pepper \$1.50

Au Gratin Potatoes

Layers of saucer-like Yukon gold potatoes woven with bacon, gruyere cheese and green onions in a delicate béchamel \$6.75

Bourgogne ‘Bellas

Sautéed baby portabella mushrooms in a buttery, shallot Burgundy wine sauce \$6.00

Cheddar and Chipotle Mac ‘n Cheese

with smoked cheddar and crispy chipotle topping \$4.25

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and other seasonal mushrooms and creamy risotto \$5.25

Cheese Ravioli

With your choice of sauce or olive oil, chive and pine nut garnish \$6.00

Sweets

Cobbler Crisp

Apple, cherry, or blackberry with rich, crunchy topping. \$2.50 | A-la mode for an extra \$1.50 per guest

Praline Pecan Brownies

Warm and gooey brownies with praline pecans baked in. \$2.50

Old Fashioned Texas Sheet Cake

Iced when the cake is still warm, decadently moist and rich; Chocolate or Vanilla cake resplendent with walnuts \$3

Ice Cream

Vanilla or Chocolate \$2

Cheesecake

Classic New York \$4/slice | Variety of Flavors \$5/slice

Hot Cookies

Freshly Baked: Chocolate Chip, Snicker Doodle, Peanut Butter M&M – \$14.75 dozen

Praline Pecan Carrot Cake

Carrot cake soaked with a praline syrup, classic cream cheese frosting \$4

Baked Fudge

Imagine the richest brownie with crispy crust, and gooey interior. Served with real whipped cream. \$4

Pies - minimum 3 pies per variety

Banana Cream, Lemon Cream, Pumpkin or Country Apple: \$18 serves 8 slices

Cherry, Key Lime, Coconut Crème or Pecan \$25 serves 8 slices

French Silk \$42 serves 8 slices

Ice Cream “Bar”

Chocolate and vanilla ice cream with hot fudge, caramel, rainbow sprinkles, nuts, chocolate chips. \$6 per guest

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, Toasted Coconut 75-cents each additional topping