

## 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**

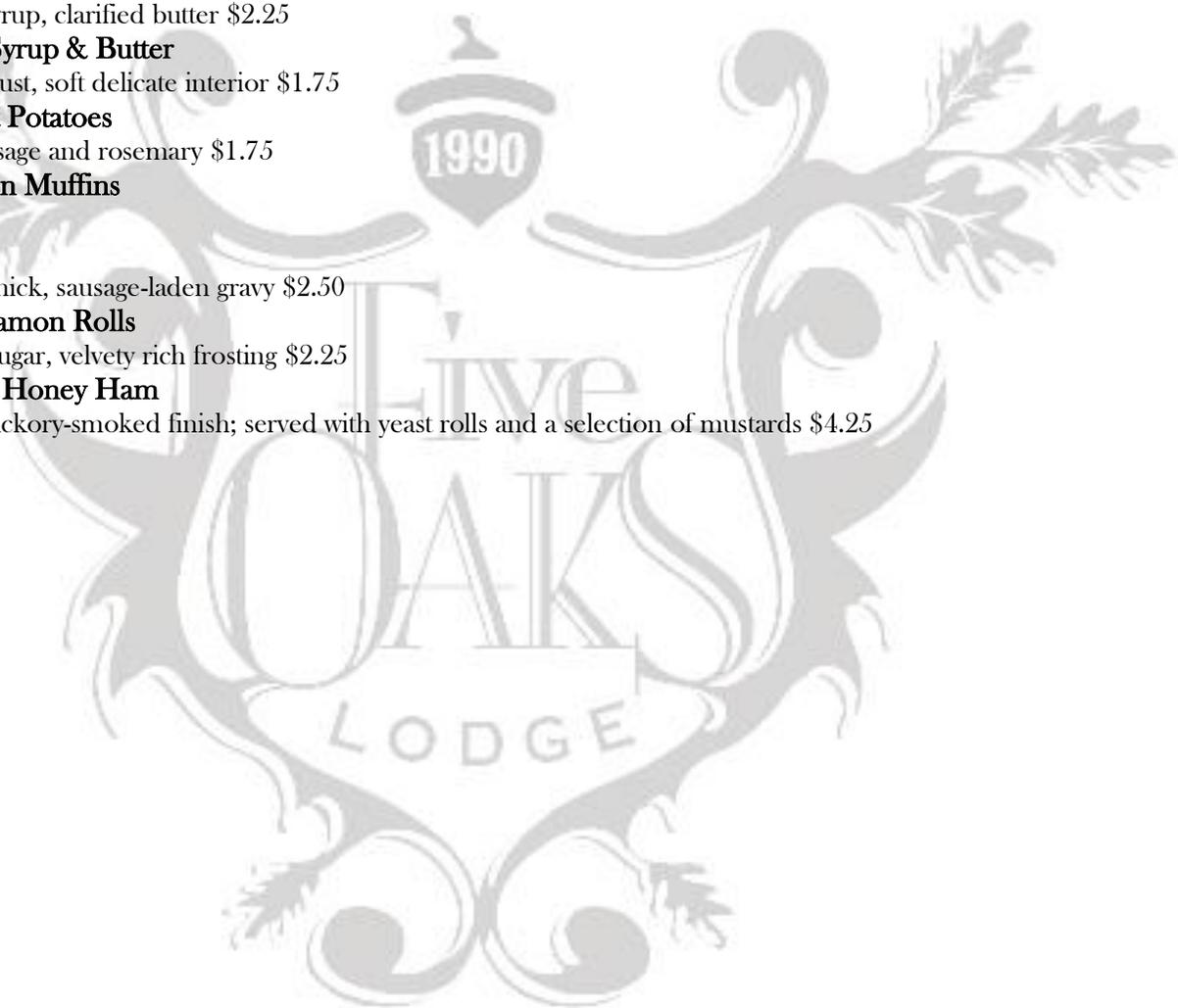
Fluffy biscuits and thick, sausage-laden gravy \$2.50

### **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