

PRIVATE EVENTS | DINNER BUFFETS

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

Unlimited Coke products, tea, lemonade, club soda, hot chocolate, cappuccino, regular and decaf coffee

Includes cloth napkins in your color preference, tables and Chiavari chairs

Steakhouse

Our Garden Salad

Seven-lettuce blend, with julienned carrots, cucumber, red onion, cherry tomatoes in a feta and herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers. | *gluten-free, nut-free, vegetarian*

Sautéed Vegetable Medley with Asparagus

In olive oil with sea salt and pepper | *gluten-free, nut-free*

Cheddar and Chipotle Mac 'n Cheese

With smoked cheddar and crispy chipotle topping | *vegetarian, nut-free*

Grilled Tenderloin of Beef*

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant | *gluten-free, nut-free*

Grilled Chicken

Our number-one most requested item. Marinated in barbecue sauce, grilled over a searing-hot fire | *gluten-free, nut-free*

Freshly Baked

Bread and biscuits | *nut-free, vegetarian*

\$60*

Toasted & Grilled

Strawberry Fields and Toasted Granola Croutons

Baby greens, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette | *contains nuts, contains gluten*

Mushroom Risotto

Resplendent with baby portobello, white button mushrooms and parmesan | *gluten-free, nut-free, can be vegetarian*

Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire | *gluten-free, nut-free*

Grilled Chicken

Our number-one most requested item. Marinated in barbecue sauce, grilled over a searing-hot fire | *gluten-free, nut-free*

Green & Grilled

French green beans, grilled asparagus, roasted Brussels sprouts, sea salt and pepper | *gluten-free, nut-free, vegetarian*

Our Chef's Daily Bread

Served warm out of the oven | *nut-free, vegetarian*

\$44*

Classic

Our Garden Salad

Seven-lettuce blend, with julienned carrots, cucumber, red onion, cherry tomatoes in a feta and herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers. | *gluten-free, nut-free, vegetarian*

Sautéed Haricot Vert

French green beans, sautéed in olive oil, sea salt and pepper | *gluten-free, nut-free, vegan and vegetarian*

Yukon Gold Mashed Potatoes

Butter and cream, chive garnish | *gluten-free, nut-free, vegetarian*

Grilled Chicken

Our number-one most requested item. Marinated in barbecue sauce, grilled over a searing-hot fire | *gluten-free, nut-free*

Hickory Smoked Beef Brisket

SRF | 極
SNAKE RIVER FARMS

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped. | *gluten-free, nut-free*

We proudly purchase our brisket from renowned American beef wagyu rancher, Snake River Farms

Our Chef's Daily Bread

Served warm out of the oven | *vegetarian, nut-free*

\$40

* Tenderloin of beef and salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware, glassware, napkins and non-alcoholic beverages

Revised July 2026 | Pricing accurate to January 2027

B B Q

Coleslaw

Finely shredded red and green cabbage. Spices, mayonnaise. Touch of sugar. | *gluten-free, nut-free, vegetarian*

Five Oaks Ranch Beans

Seasoned with salt, pepper and smoked ham bone | *gluten-free, nut-free, can be vegan and vegetarian*

Poblano Rice

Roasted poblano peppers, rich Monterey jack cheese and white rice. Scrumptious. | *gluten-free, nut-free, vegetarian*

Hickory Smoked Pork Shoulder*

Seasoned, smoked, marinated and roasted. Moppin' sauce. | *gluten-free, nut-free*

Grilled Chicken

Our number-one most requested item. Marinated in barbecue sauce, grilled over a searing-hot fire | *gluten-free, nut-free*

Our Chef's Daily Bread

Served warm out of the oven | *vegetarian, nut-free*

\$26

Smoked Pork Ribs

Seasoned and hickory smoked pork spareribs, sliced by chef attendant \$65 per slab | *gluten-free, nut-free*

*Substitute Hickory Smoked Beef Brisket

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped. | *gluten-free, nut-free*

We proudly purchase our brisket from renowned American beef wagyu rancher, Snake River Farms + \$9.50 per person

The Standard

Mixed Green Salad

Seasonal lettuces, cabbage, tomatoes, and housemade ranch | *gluten-free, nut-free, vegetarian*

Festival Blend Wild Rice & Pepitas

Sweet cranberries and crunchy pepitas with white and brown long-grain rice | *gluten-free, nut-free, can be vegan and vegetarian*

Sautéed Haricot Vert

French green beans, sautéed in olive oil, sea salt and pepper | *gluten-free, nut-free, vegan and vegetarian*

Grilled Chicken

Our number-one most requested item. Marinated in barbecue sauce, grilled over a searing-hot fire | *gluten-free, nut-free*

Hickory Smoked Beef Brisket

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped. | *gluten-free, nut-free*

We proudly purchase our brisket from renowned American beef wagyu rancher, Snake River Farms

Our Chef's Daily Bread

Served warm out of the oven | *nut-free, vegetarian*

\$29

Surf & Turf

Strawberry Fields and Toasted Granola Croutons

Baby greens, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette | *contains nuts, contains gluten*

Sautéed Vegetable Medley

Seasonally, broccoli, squash, haricot vert, carrots, Brussels sprouts, with sea salt and pepper. | *gluten-free, vegan, nut-free*

Au Gratin Potatoes

Yukon gold medallions layered with bacon, gruyere cheese and green onions in a delicate béchamel | *contains gluten, nut-free*

Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire | *gluten-free, nut-free*

Grilled Tenderloin of Beef

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant | *gluten-free, nut-free*

Freshly Baked

Bread and biscuits | *nut-free, vegetarian*

\$75

* Tenderloin of beef and salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware, glassware, napkins and non-alcoholic beverages

Revised July 2026 | Pricing accurate to January 2027

Mexican

Mixed Green Salad

Seasonal lettuces, tomatoes, avocados and housemade ranch | *gluten-free, nut-free, vegetarian*

Grilled Skirt Steak and Chicken Fajitas

Marinated in spices and lemon, seared on the grill. Obnoxiously flavorful – never overdone | *gluten-free, nut-free*

Sautéed Peppers & Onions

Colorful and caramelized | *gluten-free, nut-free, vegan and vegetarian*

Cuban Black Beans

A bit out of place, but when a bride's Cuban grandmother gave us this recipe, we had to put it on our menu. | *gluten-free, nut-free, vegan and vegetarian*

Spanish Rice

Lightly pan fried then steamed until rice is tender. Sautéed onions, peppers and tomato salsa | *gluten-free, nut-free, vegan and vegetarian*

Fajita Fixins'

Tortillas | Sour Cream | Salsa | Shredded Cheese
\$38

Chips & Guacamole

Made from scratch with avocados, tomatoes, onion, jalapeños, lime juice and sea salt \$4 | *gluten-free, nut-free, vegan and vegetarian*

SUBSTITUTIONS | ADDITIONS

Salad

Market Salad

Chopped Romaine, baby greens, shredded cabbage, carrots, crispy celery, crumbled blue cheese with apples, strawberries and blueberries. Apple cider vinaigrette with toasted nut granola. \$7 | *vegetarian, nut-free*

Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan. \$4 | *vegetarian, nut-free*

Chopped Southern Wedge

Traditional wedge with a twist. Crunchy bacon and sweet grape tomatoes, of course, and we add tons of fresh dill, parsley, shallot and a housemade ranch with blue cheese. \$7.50 | *gluten-free, nut-free*

Evil Jungle

Seven-lettuce blend, red and green cabbage with tomatoes, green onions, pancit noodles, carrots, mango, avocado, basil, cilantro, mint, crushed peanuts and a Thai peanut dressing. With over 20 ingredients, our team calls it "Evil!" \$9 | *gluten-free, vegetarian, can be vegan*

Sides

Roasted Brussels Sprouts

Seared and roasted in olive oil, sea salt and pepper \$3 | *gluten-free, nut-free, vegan and vegetarian*

Grilled Asparagus

Char grilled and lightly roasted. Refreshingly crisp with lemon slivers. \$6 | *gluten-free, nut-free, vegetarian*

Mushroom Risotto

Resplendent with baby portobello, white button mushrooms and parmesan \$5 | *gluten-free, nut-free, vegetarian*

Green Chile Corn

Our second-most requested recipe. Anaheim peppers, scant red chili in a savory cream sauce \$4 | *gluten-free, nut-free, vegetarian*

* Tenderloin of beef and salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware, glassware, napkins and non-alcoholic beverages

Revised July 2026 | Pricing accurate to January 2027

DESSERTS

Cobbler & Cream

Apple, cherry, or triple berry \$4 | *apple and cherry contain nuts*

Old Fashioned Texas Sheet Cake

Iced when the cake is still warm, decadently moist and rich with walnut frosting

Chocolate or Vanilla \$4 | *contains nuts, contains gluten*

Housemade Ice Cream

Vanilla or Chocolate with hot chocolate or caramel sauce \$3 | *gluten-free*

Classic New York Cheesecake

With hot fudge and caramel sauces \$5 | *contains nuts, contains gluten*

Praline Pecan Carrot Cake

Carrot cake soaked with a praline syrup, classic cream cheese frosting \$5 | *contains nuts, contains gluten*

Baked Fudge & Whipped Cream

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

So delectable, we've seen guests lick the bowl \$5 | *contains nuts, contains gluten*

Hot Cookies

Freshly Baked: Chocolate Chip, Snickerdoodle or Peanut Butter M&M \$20/dozen

snickerdoodle and chocolate chip are nut-free; all cookies contain gluten

Praline Pecan Brownies

Warm and gooey brownies with praline pecan topping. \$25/dozen | *contains nuts, contains gluten*

a la mode, \$2.00 per guest | *gluten-free, nut-free*

Pies

Chocolate Cream, Coconut Cream, Pumpkin \$30/pie, minimum 3 pies *each pie serves 8 slices*

Apple, Blueberry, Cherry, Key Lime, Pecan \$36/pie, minimum 3 pies *each pie serves 8 slices*

all pies excluding pecan are nut-free

all pies contain gluten

Ice Cream "Bar"

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

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, toasted coconut | \$1 each additional topping

ice cream bar is gluten-free and can be nut-free

THE GARDEN

Just north of the kitchen door, where the lake and beach meet, our raised garden provides our herbs and limited vegetables in the spring and summer.

For the freshest ingredients, allow us the flexibility of seasonal harvest. We grow parsley, sage, chives, rosemary, thyme, dill, basil, mint, tomatoes, Brussels sprouts, Swiss chard, rainbow chard, purple leaf cabbage, red leaf cabbage, green cabbage, bell peppers, kale, red leaf romaine, romaine, potatoes, carrots, strawberries, pumpkins and squash.

* Tenderloin of beef and salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware, glassware, napkins and non-alcoholic beverages

Revised July 2026 | Pricing accurate to January 2027