

# PRIVATE DINING |

## BREAKFAST & BRUNCH 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

### 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

\$26.25

### 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

\$22.00

### 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, cold smoked over a hickory wood fire

#### **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, caramelized onion and spinach; gruyere cheese

#### **Housemade Cinnamon Rolls**

Light and fluffy cinnamon bread laced with butter and creamy frosting

\$24.00

\* Tenderloin of Beef and Salmon subject to regular market fluctuations due to meat or seafood costs.  
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## SUBSTITUTIONS | ADDITIONS

### Sweet

#### **Blueberry Crumb Cake**

Resplendent with blueberries, scrumptious streusel topping \$2.50

#### **Wedding Cake Croissants**

Generously sized, light and fluffy, filled with almond butter; served just out of the oven \$4.50 each

#### **Belgian Liege Waffles**

Made with pearl sugar, a yeasted, rich and savory waffle with softened butter and syrup \$4.00

#### **Griddle Cakes | Syrup & Butter**

Gorgeous golden crust, soft delicate interior \$2.50

#### **Just-out-of-the-oven Muffins**

We promise. \$2.50

#### **Homemade Cinnamon Rolls**

Buttery cinnamon sugar, velvety rich frosting \$4.00

### Savory

#### **Southern Style Cheese Grits**

light as a soufflé \$2.00

#### **Oatmeal Bar**

Steel cut oats served alongside raisins, nuts, chocolates, milk and brown sugar \$3.50

#### **Roasted Breakfast Potatoes**

with freshly picked sage and rosemary \$2.50

#### **Biscuits & Gravy**

Fluffy biscuits and thick, sausage-laden gravy \$3.75

#### **Smoked & Cured Honey Ham**

Sweet ham with a hickory-smoked finish; served with yeast rolls and a selection of mustards \$6.50

# PRIVATE DINING |

## LUNCHEON BUFFET

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

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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 pepitas 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 raisins

\$36

### B B Q

#### 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

\$28.50

### 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.

\$23.00

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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

### **Green Bean Casserole**

Classically prepared and topped with French's fried onions

### **Mashed Potatoes**

hand mashed with butter, cream and chive

### **Freshly Baked Bread**

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

\$24.50

## 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

\$20.00

## 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

### **Mushroom Risotto**

Resplendent with baby portabella, white button mushrooms and parmesan

### **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

\$59.00

## SUBSTITUTIONS | ADDITIONS

### Salad | Soup

#### 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. \$5.75

#### Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan. Seasonally, we substitute red leaf romaine from our garden. \$3.85

#### 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. \$5.50

#### 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, any chef calls it "Evil!" \$7.25

#### Tomato Basil & Pine Nut Soup

Rich tomato soup infused with basil, pine nut garnish \$4.35

### Sides

#### Steamed Broccoli

Fleurettes, steamed; sea salt and pepper \$2.25

#### Roasted Brussels Sprouts

Seared and roasted in olive oil, salt and pepper \$2.35

#### Grilled Asparagus

Char grilled and lightly roasted. Refreshingly crisp with lemon slivers. \$5.10

#### Mushroom Risotto

Resplendent with baby portabella, white button mushrooms and parmesan \$4.50

#### Green Chile Corn

Our second-most requested recipe. Anaheim peppers, scant red chili pepper in a savory cream sauce \$3.75

#### Bourgogne 'Bellas

Sautéed baby portabella mushrooms in a buttery, shallot and red wine reduction \$6.50

#### Ravioli

Cheese or Spinach Ricotta. With your choice of sauce or olive oil, chive and pine nut garnish \$5.55

## DESSERT

### Cobbler Crisp

Apple, cherry, or blackberry with rich, crunchy topping. \$2.75

A-la mode, \$1.50 per guest

### Old Fashioned Texas Sheet Cake

Iced when the cake is still warm, decadently moist and rich, resplendent with walnuts

Chocolate or Vanilla \$3.00

### Bundt Cakes

Wedding Cake (almond), Chocolate or Peanut Butter \$48/dozen

### Tilamook Ice Cream

Your choice of flavor with hot chocolate or caramel sauce \$4.00

### Cheesecake

Classic New York \$4/slice

Seasonal Flavors \$5/slice

### Praline Pecan Carrot Cake

Carrot cake soaked with a praline syrup, classic cream cheese frosting \$5.00

### Baked Fudge

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

So delectable, we've seen guests lick the bowl \$4.25

### Hot Cookies

Freshly Baked: Chocolate Chip, Snicker Doodle or Peanut Butter M&M \$18.50 dozen

### Praline Pecan Brownies

Warm and gooey brownies with praline pecan topping. \$18.50 dozen

A-la mode, \$1.50 per guest

### Pies

Chocolate Cream, Coconut Cream, Pumpkin \$22/pie, minimum 3 pies *each pie serves eight slices*

Apple, Blueberry, Cherry, Key Lime, Pecan \$28/pie, minimum 3 pies *each pie serves eight slices*

### 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 | 75-cents each additional topping

## THE GARDEN

Just north of the kitchen door, where the lake and beach meet, our raised garden provides our herbs and some 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.

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