

PRIVATE DINING |

BREAKFAST & BRUNCH BUFFETS

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

\$21.75

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

\$17.00

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 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

\$19.00

* Tenderloin of Beef and Salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware and glassware for your event. | Revised March 2023 | Pricing Accurate to March 2024

SUBSTITUTIONS | ADDITIONS

Sweet

Blueberry Crumb Cake

Resplendent with blueberries, scrumptious streusel topping \$2.15

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 \$2.15

Just-out-of-the-oven Muffins

We promise. \$2.15

Homemade Cinnamon Rolls

Buttery cinnamon sugar, velvety rich frosting \$3.75

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 \$3.15

Roasted Breakfast Potatoes

with freshly picked sage and rosemary \$2.15

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

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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 raisins

\$26.00*

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

\$21.00

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.

\$18.00

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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

Sautéed Haricot Vert

French Green Beans sea salt and pepper, lemon garnish

Mashed Potatoes

hand mashed with butter, cream and chive

\$18.85

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

\$18.00

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

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

\$47.50*

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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

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 atop. \$4.85 (best served as a plated salad, not buffet style)

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

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms \$5.40

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

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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 \$3.25

Bundt Cakes

Wedding Cake (almond), Chocolate or Peanut Butter \$36/dozen

Ice Cream

Vanilla or Chocolate with hot chocolate and caramel sauces \$2.50

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 \$4.25

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. \$2.50

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 | \$5 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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