

Wedding Dinner Buffets

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

Steakhouse

Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

Sautéed Vegetable Medley with Asparagus

In olive oil with sea-salt and pepper

Cheddar and Chipotle Mac 'n Cheese

With smoked cheddar and crispy chipotle topping

Grilled Tenderloin of Beef

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

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

Freshly Baked

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$46.25

Toasted & Grilled

Strawberry Fields and Toasted Granola Croutons

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms

Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

Grilled Asparagus

Classic, simple, not overdone. Bright green from a short sear on the grill. Brushed with clarified butter; sea salt and pepper

Our Chef's Daily Bread

Served warm out of the oven

\$28.00

Classic

Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

Sautéed Haricot Vert

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

Yukon Gold Mashed Potatoes

Butter and cream, chive garnish

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

Hickory Smoked Beef Brisket

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

Our Chef's Daily Bread

Served warm out of the oven

\$23.75

* Menu price subject to regular market fluctuations due to meat or seafood costs.

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BBQ

Coleslaw

Finely shredded red and green cabbage. Spices, mayonnaise. Touch of sugar.

Five Oaks Ranch Beans

Seasoned with salt, pepper and ham bone

Pablano Rice

Roasted pablano peppers, rich Monterey jack cheese and white rice. Scrumptious.

Hickory Smoked Pork Shoulder

Smoked, Seasoned, Marinated and Roasted. Moppin' sauce.

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

Our Chef's Daily Bread

Served warm out of the oven

\$16.00

Hickory Smoked Pork Ribs

Seasoned and smoked pork spareribs, sliced by chef attendant \$4.50 per rib

the Standard

Mixed Green Salad

Seasonal lettuces, cabbage, tomatoes, and housemade ranch

Festival Blend Wild Rice

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

Sautéed Haricot Vert

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

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

Hickory Smoked Beef Brisket

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

Our Chef's Daily Bread

Served warm out of the oven

\$20.25

Surf & Turf

Strawberry Fields and Toasted Granola Croutons

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

Sautéed Vegetable Medley

Seasonal vegetables: broccoli, squash, haricot vert, carrots, Brussels sprouts, sautéed in olive oil with sea-salt and pepper.

Au Gratin Potatoes

Yukon gold medallions layered with bacon, gruyere cheese and green onions in a delicate béchamel

Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire

Grilled Tenderloin of Beef

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

Freshly Baked

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$53.00

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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. \$5.50

Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan. Seasonally, we substitute red leaf romaine from our garden. \$3.50

Chinese Gem Salad

Napa cabbage with green onions, dried cranberries; toasted almond slivers and ramen noodles; lightly tossed in a brown sugar-soy vinaigrette \$3.75

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

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

Vegetable

Steamed Broccoli

Fleurettes, steamed; sea salt and pepper \$2

Roasted Brussels Sprouts

Seared and roasted in olive oil, salt and pepper \$2.25

Starch

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms \$5.25

Green Chile Corn

Our second-most requested recipe. Anaheim peppers, scant red chili pepper in a savory cream sauce \$3.50

Bourgogne 'Bellas

Sautéed baby portabella mushrooms in a buttery, shallot Burgundy wine reduction \$6

Cheese Ravioli

With your choice of sauce or olive oil, chive and pine nut garnish \$3.75

Spinach and Ricotta Ravioli

With your choice of sauce or olive oil, chive and pine nut garnish \$5.25

Sweet

Hot Cookies

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

Pies

Chocolate Cream, Coconut Cream, Lemon Meringue, Pumpkin \$12/pie, minimum 6 pies, single variety

Apple, Blueberry, Cherry, Key Lime, Pecan \$19/pie, minimum 6 pies, single variety

each pie serves eight slices

Ice Cream "Bar"

Chocolate and vanilla ice cream with hot fudge, caramel, rainbow sprinkles, nuts, chocolate chips

\$5 per guest

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, toasted coconut

50-cents each additional topping

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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 late spring and summer.

Like the whole farm-to-table thing? 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 and squash.



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