



Banquet Menu

 Hueston
Woods
LODGE & CONFERENCE CENTER

events

Regardless of the event type, our professional conference services staff has vast experience in total coordination of all your room set-up needs, customized menu selections, technology requirements and more.

Our staff will help you create a most memorable experience for you and your guests. We will meticulously attend to every detail, from selecting the perfect layout to creating the unique personal style and theme you envision for all to enjoy. With our full catering services, our in-house chef can customize your menu to fit your specific desires and budget while utilizing the area's freshest ingredients. No matter the event, we will ensure your experience and your memories will be cherished. Your event's success is our commitment to you.

Lodge Amenities

- 92 lodge guestroom
- 37 cabins
- WiFi

- 6,000 sq ft flexible meeting space
- 18-Hole Championship Golf Course
- Indoor/Outdoor Pools
- Johnny Appleseed Lounge
- Trailblazer Dining Room
- Shuffleboard
- Volleyball
- Outdoor Basketball and Tennis Courts
- Badminton
- Cornhole
- Children's playground
- Game Room
- Movie Rentals
- Miles of Hiking Trails
- Mountain Biking
- Fishing / Boating
- Horseback Riding
- 28-Hole Disc Golf Course
- Nature hiking trails & Naturalist programs
- Hay Rides
- Bonfires
- Fitness Room



Coffee Breaks

Guarantees Must be Provided 72 Hours Prior to the Function

ALA CARTE BREAK ITEMS

Yogurt	1.95 each
100% Colombian Coffees and Assorted Teas	2.25 / person
Whole Fresh Fruit	1.95 each
Bagel and Cream Cheese	2.50 each
Assorted Fresh Baked Breakfast Pastries	2.95 each
Juice	2.50 each
Sodas	2.00 each
Bottled Spring Water	2.00 each
Cookies	1.95 each
Brownies	1.95 each
Granola Bars.....	1.75 each
Soft Pretzels.....	2.75 each
San Pelligrinio Water.....	3.00 each
Frappacino – Starbucks®	3.50 each

EXECUTIVE CONTINENTAL

- Assorted Fresh Baked Breakfast Pastries
 - Seasonal Fresh Fruit
 - Assorted Cereals with 2% Milk
 - 100% Colombian Coffees and Assorted Teas
 - Selection of Chilled Juices
- [10.95 / person]

STARBUCKS® VIP CONTINENTAL

- Assorted Fresh Baked Breakfast Pastries
 - Assorted Biscotti
 - Seasonal Fresh Fruit
 - Assorted Flavored Syrups
 - Starbucks® Verona Blend Regular and Decaf Coffee
 - Bottled Spring Water and Tazo® Teas
- [13.95 / person]

THE FUN FIX

- Potato Chips
 - Snack Mix
 - Full Size Candy Bars
 - Soft Pretzels with Mustard
 - Assorted Sodas
- [8.95 / person]

FITNESS BREAK

- Granola Bars
 - Trail Mix
 - Whole Fresh Fruit
 - Fresh Assortment of Seasonal Melons
with Yogurt Dip
 - Bottled Spring Water
- [10.95 / person]

PARISIENNE

- Assorted Bite Size Cheese Cubes and Crackers
 - Fresh Vegetable Relish Tray with Dip
 - Bottled Spring Water and Assorted Sodas
- [9.95 / person]

THE CHOCOHOLIC

- Chocolate Covered Peanuts
 - Chocolate Chunk Cookies
 - Chocolate Fudge Brownies
 - Mini Pretzels
 - Chocolate Sauce
 - 100% Colombian Coffees and Assorted Teas, Milk
- [12.95 / person]

BLUE BUNNY ICE CREAM SOCIAL

- Assorted Blue Bunny Ice Cream Novelty Bars
 - 100% Colombian Coffees and Assorted Teas
 - Bottled Spring Water
- [8.95 / person]

All prices are subject
to a 20% service charge
and sales tax.
Prices are subject
to change.

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Plated Breakfast

Guarantees Must be Provided 72 Hours Prior to the Function

THE BURR OAK

- Farm Fresh Scrambled Eggs
- Seasoned Breakfast Potatoes
- Home-Style Biscuits
- 100% Colombian Coffees and Assorted Teas
- A Selection of Chilled Juices
- Choice of One Meat:
Bacon, Sausage, or Ham

[9.95 / person]

THE HUESTON WOODS

- Cinnamon Swirled French Toast
- Fresh Fruit Cup
- 100% Colombian Coffees and Assorted Teas
- A Selection of Chilled Juices
- Choice of One Meat:
Bacon, Sausage, or Ham

[10.95 / person]

BREAKFAST CROISSANT

- Fresh Fruit Cup
- Flaky Croissant Filled with Scrambled Eggs, Virginia Ham and Colby Cheese
- Seasoned Breakfast Potatoes
- 100% Colombian Coffees and Assorted Teas
- A Selection of Chilled Juices

[9.95 / person]

~ Egg Beaters Available for an Additional 1.50 / person ~

Breakfast Buffets

Guarantees Must be Provided 72 Hours Prior to the Function

THE SHAWNEE

(Minimum of 25 Guests)

- Farm Fresh Scrambled Eggs
- Seasoned Breakfast Potatoes
- Home-Style Biscuits and Sausage Gravy
- 100% Colombian Coffees and Assorted Teas
- A Selection of Chilled Juices

[11.95 / person]

Choice of One Meat:

Bacon, Sausage, or Ham

Items Available at an Additional Charge of

[2.95 / person]

Per Item:

- Fresh Seasonal Fruit Bowl
- Cinnamon Swirled French Toast
- 2nd Breakfast Meat Selection
- Assorted Cereals with 2% Milk
- Assorted Fresh Baked Breakfast Pastries

THE COUNTRY

(Minimum of 25 Guests)

- Farm Fresh Scrambled Eggs
- Seasoned Breakfast Potatoes
- Bacon and Sausage
- Home-Style Biscuits and Sausage Gravy
- Cinnamon Swirled French Toast
- Selection of Seasonal Fresh Fruits and Melon
- Assorted Cereals with 2% Milk
- 100% Colombian Coffees and Assorted Teas
- A Selection of Chilled Juices

[15.95 / person]

Buffet Items Available at an Additional Charge of

of [2.50 / person]

- Shredded Cheese
- Sautéed Onions,
- Green Peppers
- Diced Ham

THE HEALTHY AT HEART

Bran Muffin

Assorted Yogurts

Hearty Granola

Selection of Seasonal Fresh Fruits and Melon

100% Colombian Coffees and Assorted Teas

A Selection of Chilled Juices

[10.95 / person]

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Plated Lunch Salad & Sandwiches

Guarantees Must be Provided 72 Hours Prior to the Function

SLOW SMOKED BRISKET

- Fork Tender Beef Brisket Piled High on a Toasted Kaiser Roll with our House BBQ Sauce
 - Served with French Fries
 - Chef's Choice of Dessert
 - Choice of Beverage
- [10.95 / person]

GRILLED CHICKEN CAESAR SALAD

- Boneless Chicken Breast Served on a Bed of Romaine Lettuce Greens with Classic Caesar Dressing
 - Roll Assortment
 - Chef's Choice of Dessert
 - Choice of Beverage
- [11.95 / person]

THE DAGWOOD

- Oven Browned Turkey Breast, Virginia Ham, Corned Beef with Lettuce, Tomato, Swiss and American Cheeses, Sweet Onion, Black Olives and Vinaigrette Layered Between a French Loaf
 - Served with Potato Chips and Cole Slaw
 - Choice of Beverage
- [11.95 / person]

LUNCH TO GO

- Virginia Ham or Oven Browned Turkey Breast on a Croissant
 - Whole Fresh Fruit
 - Potato Chips
 - Homemade Cookie
 - Choice of Beverage
- [11.95 / person]

With Souvenir Picnic Cooler Bag
[17.95 / person]

THE DELI-WICH

- Served with Potato Salad and Dill Pickle
- Choice of Beverage
- Choose One of the Following:

The Wrap

Oven Browned Turkey Breast,
Virginia Ham and Shredded Cheddar Cheese
Stuffed into an Herb Tortilla Wrap with Lettuce,
Tomato, and Bacon, Garnished with Pepper
Mayonnaise
[10.95 / person]

- OR -

Deli Style Beef Eater
Roast Beef with Colby on Rye Bread
[10.95 / person]

- OR -

Marinated Chicken Focaccia
Grilled Chicken with Fire Roasted Peppers,
Olive Relish, Sweet Onion, Romaine and Feta
Cheese Drizzled with Vinaigrette
[11.95 / person]

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Plated Lunch Entrées

Guarantees Must be Provided 72 Hours Prior to the Function

LUNCH ENTRÉES INCLUDE

Tossed Greens / Chef's Vegetable of the Day / Assorted Rolls
Chef's Choice of Dessert / Choice of Beverage

HERB SEASONED BAKED CHICKEN BREAST

- Boneless Breast of Chicken Baked in Our Special Herbed Seasoning
- Served with Chef's Choice of Potato
[12.95 / person]

BREAST OF CHICKEN ALEXANDER

- Boneless Breast of Chicken Filled with Feta Cheese, Lemon, Kalamata Olives Baked with a Lemon Butter Sauce
- Served with Chef's Choice of Potato
[14.95 / person]

SAVORY BEEF STEW

- Tender Cubes of Select Beef with Chef's Choice of Garden Vegetables in a Rich Beef Sauce
- Served with Herbed Spaetzels or Buttered Egg Noodles
[11.95 / person]

CRUSTED PORK LOIN

- Sliced Oven Roasted Pork Loin with Pan Sauce
- Served with Chef's Choice of Potato
[13.95 / person]

LEMON CAPER TILAPIA

- Tender Filet of Tilapia Sauteed with Garlic and Herbs, Topped with a Rich Lemon Capers Sauce
- Served with Classic Rice Pilaf
[16.95 / person]

MEAT LASAGNA

- Layers of Beef, Cheese and Marinara Sauce between Lasagna Sheets
- Served with Garlic Bread
[13.95 / person]

GRILLED FLANK STEAK

- Tender Grilled Flank Steak Topped With a Rosemary and Garlic Crust
- Served with Redskin Mashed Potatoes
[15.95 / person]

CHICKEN POT PIE

- Tender Seasoned Chicken Mixed with Chef's Choice of Vegetables in a Savory Supreme Sauce topped with a Flaky Golden Crust
[11.95 / person]

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Lunch Buffets

Guarantees Must be Provided 72 Hours Prior to the Function
A Minimum of 25 Guests Required for Lunch Buffets

*SALAD CHOICES

Tossed Greens, Antipasto Salad, Country Potato Salad, Redskin Ranch Potato Salad, Pasta Salad, Three Cheese Pasta Salad, Beet Salad, Broccoli Salad, Cucumber Salad, Cole Slaw, Macaroni Salad, Panzanella Salad

THE LODGE DELI

- Choice of Two Salads*
 - Deli Sliced Virginia Ham, Oven Browned Turkey Breast, Corned Beef, Pepperoni, and Genoi Salami
 - American, Swiss, Provolone, and Colby Cheeses
 - Assorted Breads, Rolls, Wraps and Croissants
 - Potato Chips
 - Chef's Choice of Dessert
 - Choice of Beverage
- [15.95 / person]

THE TRAPPER

- Tossed Greens with Dressing
 - Beef Stew with Herbed Dumplings, Oven Roasted Chicken Breast with Supreme Sauce
 - Chef's Choice of Vegetable
 - Assorted Rolls
 - Chef's Choice of Dessert
 - Choice of Beverage
- [14.95 / person]

THE OHIO PICNIC

- Choice of Two Salads*
 - Hot Dogs and Hamburgers
 - Home-Style Baked Beans
 - Assorted Cheeses
 - Relish Tray and Condiments
 - Potato Chips
 - Chef's Choice of Dessert
 - Choice of Beverage
- [13.95 / person]

THE HOT SANDWICH BUFFET

- Choice of Two Salads*
 - Hot Corned Beef, Roast Beef, Boneless Chicken Breast
 - Sautéed Peppers and Onions, Sauerkraut
 - American, Swiss, Provolone, and Colby Cheeses
 - Assorted Breads, Rolls, Wraps and Croissants
 - Potato Chips
 - Chef's Choice of Dessert
 - Choice of Beverage
- [16.95 / person]

PIZZA AND SALAD BUFFET

- An Abundant Salad Bar with Plenty of Builders
 - Assorted Freshly Baked Pizza
 - Potato Chips
 - Chef's Choice of Dessert
 - Choice of Beverage
- [16.95 / person]

BAKED POTATO AND CHILI BAR

- Homemade Chili
 - Mini Salad Bar
 - Baked Idaho Potatoes
 - Crumbled Bacon Bits and Chives, Shredded Cheddar and Mozzarella Cheeses, Sour Cream, Diced Turkey and Ham, Steamed Broccoli Florets
 - Assorted Rolls
 - Chef's Choice of Dessert
 - Choice of Beverage
- [13.95 / person]

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Plated Dinner Entrées

Guarantees Must be Provided 72 Hours Prior to the Function

DINNER ENTRÉES INCLUDE

Tossed Greens / Chef's Vegetable of the Day / Choice of Starch
Roll Assortment / Chef's Choice of Dessert / Choice of Beverage

Choice of Starch:

Baked Potato, Baked Sweet Potato, Oven Roasted Redskin Potatoes, Mashed Potatoes, Classic Rice Pilaf

*Entrées served with pasta will not include potato choice.

SMOKED CENTER CUT PORK CHOPS

Grilled to perfection and served with our house
BBQ sauce.

[16.95 / person]

TENDERLOIN BÉARNAISE

Pan Seared Beef Tenderloin Garnished with
Béarnaise Sauce

[Market Price]

HAND CUT N.Y. STRIP

12 oz. N.Y. Strip Dressed with Maitre'd Hotel
Butter

[24.95 / person]

CAB® PRIME RIB OF BEEF AU JUS

Certified Angus Rib of Beef Slow Roasted and
Hand Cut Served Medium with Creamy
Horseradish

[26.95 / person]

ROASTED CHICKEN

Roasted Half Chicken with Bourbon BBQ Jus

[15.95 / person]

BREAST OF CHICKEN ALEXANDER

Boneless Breast of Chicken Filled with Feta
Cheese Lemon, Kalamata Olives and Baked in a
Lemon Butter Sauce

[17.95 / person]

CHICKEN ALLOUETTE

Chicken Breast Deep Fried Golden Brown Stuffed
with Garlic Infused Cheese Served with a Whole
Grain Mustard Cream Sauce

[18.95 / person]

PORK MEDALLIONS

Tender Pork Medallions Grilled And Topped With
a Red Onion Marmalade

[17.95 / person]

PENNE PASTA MARINARA*

Penne Pasta with Grilled Chicken and
Mushrooms Tossed with a Zesty Marinara Sauce

[14.95 / person]

FRESH SALMON

Pan Seared Fresh Salmon Topped with a Fresh
Pineapple Salsa

[18.95 / person]

MAHI MAHI

Grilled Mahi Mahi Topped With Red Pepper
Coulis

[17.95 / person]

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Vegetarian Entrées

Guarantees Must be Provided 72 Hours Prior to the Function

VEGETARIAN ENTRÉES INCLUDE:

Tossed Greens / Assorted Rolls / Chef's Choice of Dessert / Choice of Beverage

STUFFED ZUCCHINI

Spinach and Mushroom Stuffed Zucchini Topped with Marinara and Provolone Cheese Served with Garlic Linguine
[18.95 / person]

FIRE ROASTED VEGETABLES

Roasted Vegetables Served over Pasta with Herbed Balsamic Sauce
[16.95 / person]

PASTA PREMAVERA

Garden Vegetables Tossed with Linguine and Fresh Made Alfredo Sauce
[17.95 / person]

SHRIMP MUSHROOM PESTO PASTA

Shrimp and Mushrooms Sautéed with Garlic Served over Penne Pasta
[19.95 / person]

VEGETABLE NAPOLEON EN CROUTE

Grilled Fresh Vegetables Stuffed in a Puff Pastry Shell Baked Golden Brown and Served over Red Pepper Coulis
[16.95 / person]

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Dinner Buffets

Guarantees Must be Provided 72 Hours Prior to the Function
(A Minimum of 25 guests Required for Dinner Buffets)
*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

BUFFET INCLUDES:

Assorted Rolls / Chef's Choice of Dessert / Choice of Beverage

SALADS

Choice of Two:

Tossed Greens, Antipasto Salad, Country Potato Salad, Redskin Ranch Potato Salad,
Pasta Salad, Three Cheese Pasta Salad, Beet Salad,
Broccoli Salad, Cucumber and Onion Salad, Cole Slaw, Macaroni Salad, Panzanella Salad

SIDE DISHES

Choice of Two:

Classic Rice Pilaf, Oven Roasted Redskin Potatoes,
Herbed Spaetzels, Au Gratin Potatoes, Mashed Potatoes,
Vegetable Medley, Green Beans, Baby Carrots

ENTRÉES

Grilled Mahi Mahi with Red Pepper Coulis
Salmon with a Horseradish Dill Sauce
Sirloin Tips with Mushrooms
Herb Roasted Chicken
Zesty Italian Pasta with Sausage
Roasted Pork Loin with Pan Sauce
Baked Lasagna (Meat or Vegetarian)
Carved Top Round of Beef*
Carved Honey Cured Ham*
Carved Turkey Breast*

TWO ENTRÉES

[20.95 / person]

THREE ENTRÉES

[25.95 / person]

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Hueston Woods Specialties

Guarantees Must be Provided 72 Hours Prior to the Function
(A Minimum of 25 guests Required for Dinner Buffets)

THE TASTE OF ITALY BUFFET

- Traditional Antipasto Salad
 - Baked Lasagna
 - Stuffed Shells Florentine
 - Penne and Sausage Marinara
 - Fresh Vegetable Medley
 - Garlic Breadsticks
 - Chef's Choice of Dessert
 - Choice of Beverage
- [18.95 / person]

THE PICNIC CLASSIC BUFFET

- Hamburger, Hotdog and Brat Assortment
 - Choice of Two:
Cole Slaw, Potato Salad, Baked Beans,
Three Cheese Pasta Salad, Macaroni Salad
 - Buns, Potato Chips, Assorted Condiments
and Pickles
 - American, Swiss, Provolone and
Colby Cheeses
 - Chef's Choice of Dessert
 - Choice of Beverage
- [16.95 / person]

HUESTON DINNER BUFFET

- Cole Slaw
 - Golden Fried Chicken
 - Mashed Potatoes with Gravy
 - Green Beans
 - Assorted Rolls
 - Chef's Choice of Dessert
 - Choice of Beverage
- [17.95 / person]

PIG ROAST

- Cole Slaw
 - Broccoli Salad
 - Roasted Pig
 - BBQ Chicken
 - Baked Beans
 - Corn on the Cob
 - Oven Roasted Redskin Potatoes
 - Assorted Rolls
 - Chef's Choice of Dessert
 - Choice of Beverage
- [34.95 / person with minimum of 50]

WESTERN STYLE BARBECUE BUFFET

- Tossed Greens
- Baked Beans and Corn on the Cob
- Oven Roasted Redskin Potatoes
- Assorted Rolls
- Strawberry Shortcake
- Choice of Beverage
- Choice of:

BBQ Chicken or Pulled Pork
[16.95 / person]

- OR -

BBQ Chicken and Beef Brisket or Pulled Pork
[22.95 / person]

- OR -

**8 oz. Sirloin Steak
[29.95 / person]

**One Steak Per Person

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Enhancements

Guarantees Must be Provided 72 Hours Prior to the Function

ADDITIONAL SALAD CHOICES

[3.95 / additional per person]

SPRING BABY GREENS

A Field of Delicate Greens Drizzled with Balsamic Vinaigrette

CAESAR SALAD

Cut Romaine Tossed with Caesar Dressing, Parmesan Cheese and our Homemade Croutons

GREEK SALAD

Mixed Greens with Crumbled Feta Cheese, Kalamata Olives, Diced Tomato, Green Pepper, Red Onion, Diced Cucumber and Drizzled with our Special Greek Salad Dressing

SPINACH SALAD

Spinach Leaves Topped with Crumbled Bacon, Diced Eggs and Drizzled with Raspberry Vinaigrette

DESSERTS

(Gourmet Options Added to any Lunch or Dinner Menu)

FRESH APPLE DUMPLING IN PUFF PASTRY

[3.95 / person]

ASSORTED CHEESECAKES

[3.95 / person]

MINI BISTRO DESSERTS

- Pineapple Upside Down Cake
- Peanut Butter Pie
- Chocolate Molten Cake
- Key Lime Pie

[4.95 / person]

Children's Menu

Guarantees Must be Provided 72 Hours Prior to the Function

ONLY OFFERED WITH ADULT PLATED MEALS

All Meals Include:

Tossed Greens / Choice of Soft Drink or Milk / Dessert

Choice Of:

Chicken Tenders with French Fries

Hamburger or Cheeseburger with French Fries

Individual Cheese Pizza

Peanut Butter and Jelly Sandwich with Potato Chips

[9.95 / person]

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Food Stations

Guarantees Must be Provided 72 Hours Prior to the Function

TOP ROUND OF BEEF	10.95 / person
BEEF TENDERLOIN.....	23.95 / person
OVEN BROWNED TURKEY BREAST	10.95 / person
ROAST PORK LOIN	9.95 / person
BAKED VIRGINIA HAM	9.95 / person

All Carved Meats Served will be Accompanied by Assorted Rolls and Condiments

CAESAR SALAD

Caesar Salads Tossed to Order
[8.95 / person]

SEAFOOD STATION

Peel and Eat Shrimp / Oysters Rockefeller / Crab Salad Crustinis
Clam Chowder / Smoked Salmon Mousse Spoons
[24.95 / person]

PASTA STATION

Cheese Stuffed Tortellini / Stuffed Shells Florentine
Linguine / Marinara, Pesto and Alfredo Sauces
Meatballs and Grilled Chicken Strips / Garlic Bread Sticks
[19.95 / person]

DESSERT STATION

Assorted Bite Sized Desserts and Treats
w/Chocolate Covered Strawberries / Crème Fraiche / Caramel and Chocolate Syrup
[9.95 / person]

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Hot Hors d'oeuvres

Guarantees Must be Provided 72 Hours Prior to the Function / Sold in 100 Piece Units

SWEDISH MEATBALLS.....	125
BUFFALO WINGS (Mild or Spicy)	140
MINI PIZZA	125
BRIE WITH RASPBERRY IN FILO.....	275
BACON WRAPPED SCALLOPS.....	225
SPANIKOPETA (Spinach and Cheese in Filo)	175
BAKED STUFFED MUSHROOM CAPS	175
EGG ROLLS WITH SWEET AND SOUR SAUCE	125
THAI CHICKEN SATE	175

Cold Hors d'oeuvres

Guarantees Must be Provided 72 Hours Prior to the Function / Sold in 100 Piece Units

ICED SHRIMP (Large).....	250
DEVEILED EGGS.....	100
FINGER SANDWICHES	100
SALAMI CORONETS	150

Food Displays

Guarantees Must be Provided 72 Hours Prior to the Function

PEEL AND EAT SHRIMP – 5lbs.	125	VEGETABLE TRAY WITH DIP.....	85 sm
Served with Cocktail Sauce			125 med
			160 lg
SMOKED SALMON DISPLAY	175	FRESH FRUIT TRAY	85 sm
Thinly sliced and Served with Red			135 med
Onions, Capers and Baguettes			175 lg
CHEESE CUBE TRAY/CRACKERS	85 sm	CHEESE BALL AND CRACKERS.....	50 sm
	125 med		70 med
	160 lg		95 lg

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Specialty Hors d'oeuvres

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SAUTÉED TENDERLOIN MEDALLIONS
SERVED WITH ASSORTED BREAD, ROLLS,
AND CONDIMENTS [Market Price]

PEPPERCORN CRUSTED LAMB RIB CHOPS..... 350

CARAMELIZED SCALLOPS 300

OYSTERS ROCKEFELLER..... 300

ZUCCHINI BATON 225
Wrapped with Prosciutto Dressed with Basil Aioli

CAVIAR TRAY WITH FRENCH BREAD, EGGS,
RED ONIONS AND CAPERS

7 oz. Salmon Caviar 150

1 lb. Tobiko Caviar 150

14 oz. Golden White Fish Caviar 150
(Will serve approximately 30 people)

ALLOUETTE CHEESE INFUSED WITH
CALIFORNIA CHARDONNAY AND CRACKED PEPPER 50

Served with assorted Crackers and Baguettes (2lbs.)

Dry Snacks

COCKTAIL SNACK MIX..... 7.95 /lb.

POTATO CHIPS 6.95 /lb.

PEANUTS..... 9.95 /lb.

GOURMET NUT MIX 15.95 /lb.

PRETZELS..... 6.95 /lb.

TORTILLA CHIPS AND SALSA..... 8.95 /lb.

CHIPS AND DIP..... 9.95 /lb.

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Cocktail Receptions

OPTION #1 – OPEN DRINK BAR

Charged by the Drink to Master Account

OPTION #2 – CASH BAR

Includes Mixes and Garnishes

CHOICE OF BRAND:

House Brands	4.00 each
Call Brands.....	5.00 each
Premium Brands.....	6.00 each

Enhance Your Events with Cordials

Jagermeister / Carolaa'a Irish Cream / Courvoisier / Drambuie / B & B
Grand Marnier / Chambord / Disaronno Amaretto
Licor 43 / Metaxa Greek Spirit

Bar Includes:

Premium House Wines	6.50 each
Domestic Beer.....	3.50 each
Micro / Specialty Beer.....	4.00 each
Imported Beer.....	4.00 each
Soda by the Glass.....	2.00 each

BAR FEE

A bartender fee applies on each bar option and for each bar.

Fees are \$20.00 per hour for a minimum of three hours.

A minimum of one hour is required on all bars.

**Hueston Woods is the Only Licensed Authority
to Sell and Serve Alcohol for Consumption on Premises.
Therefore, by Law, Alcohol is Not to be Brought Onto the Premises
From an Unauthorized Source.**

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Beverage Options

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PREMIUM WINES

6.50 By The Glass

Blackstone

- Cabernet
- Merlot
- Chardonnay
- Pinot Grigio

Twisted

- Moscato

Beringer

- White Zinfandel
- Red Moscato

BEER ON TAP

Bud Light4.00 / glass

Yuengling4.00 / glass

KEG BEER

¼ Keg of Bud Light..... 175

½ Keg of Bud Light 245

½ Keg of Yuengling Lager 245

Other Brands Available

Upon Request

HOUSE BRANDS

- Castillo Rum
- Crown Russe Vodka
- Old Crow Bourbon
- Gilbey's Gin
- Lauders Scotch
- Juarez Tequila
- Mr. Boston Amaretto
- Mr. Boston Triple Sec
- Mr. Boston Peach Schnapps
- Mr. Boston Raspberry Schnapps

CALL BRANDS

- Bacardi Rum
- Malibu Rum
- Beefeater Gin
- Dewars Scotch
- Jack Daniels Whiskey
- Absolut Vodka
- Flavored Vodkas Available
- Jim Beam Bourbon
- Jose Cuervo
- Captain Morgans Spiced Rum

PREMIUM BRANDS

- Grey Goose Vodka
- Bombay Sapphire Gin
- 1800 Reposado Tequila
- Makers Mark Bourbon
- Crown Royal
- Chevis Regal

BOTTLED BEER

Budweiser 3.50

Bud Light 3.50

Miller Lite..... 3.50

Coors Light 3.50

Yuengling Lager 3.50

Michelob Ultra 3.50

MICRO/SPECIALTY

- Samuel Adams Boston Lager 4.00
- Samuel Adams Rebel Grapefruit IPA 4.00
- Blue Moon 4.00
- Killian's Red 4.00
- Mike's Hard Lemonade..... 4.00
- Coney Island Hard Root Beer 4.00

Great Lakes Edmund

- Fitzgerald 4.00
- Great Lakes Dortmunder Gold 4.00
- Great Lakes Eliot Ness..... 4.00
- Rhinegeist Specialty 5.00
- Rhinegeist Truth 5.00
- Rhinegeist Cougar 5.00
- MadTree Happy Amber 5.00
- MadTree PsycHOPathy 5.00
- MadTree Lift..... 5.00
- Seasonal Beer 4.00
- Dayton Beer Company
 - The Java Man Cometh... 5.00
- Sweet Water 420 4.00
- Angry Orchard
 - Hard Cider 4.00
- Henry's Hard
 - Grape Soda..... 4.00

IMPORTS

- Guinness 4.25
- Stella Artois..... 4.25
- Heineken..... 4.25
- Corona..... 4.25

NON ALCOHOLIC BEVERAGES

- San Pellegrino..... 2.75
- Assorted Soda
 - by the Glass..... 2.00
- Sparkling Grape Juice
 - by the Bottle 15.00
- O'Doul's Non Alcoholic Beer 3.25

All prices are subject to a 20% service charge and sales tax. Prices are subject to change.

09-2017

Beverage Options

Guarantees Must be Provided 72 Hours Prior to the Function

WHITE WINES

Prices Indicated Are Per Bottle

HOGUE

Riesling

Washington

Lightly off dry, graceful and beautifully balanced with key lime, pink grapefruit and a touch of lemon zest.

[21.00]

GABBIANO

Pinot Grigio

Italy

Light bodied and lively with flavors of green apple and melon.

[23.00]

NOBLE VINES

152 Pinot Grigio

California

Medium bodied with flavors of white peach, lemon curd and cantelope extending into a lively, lingering finish.

[24.00]

JOEL GOTT

Sauvignon Blanc

California

Bright fruit flavors and a round fullness, finishing with crisp, refreshing acidity.

[28.00]

CUPCAKE

Chardonnay

California

Decadent levels of butter, cream, bright citrus and vanilla melt into a balance of oak and subtle spice.

[24.00]

CLOS DU BOIS

Chardonnay

California

A ripe, full bodied Chardonnay with balanced structure and a smooth, rich, lingering finish with hints of butter and toast.

[26.00]

CHATEAU ST. JEAN BIJOU

Chardonnay

California

Light Oak adds complexity to flavors of nectarines, citrus and nuances of kiwi.

[30.00]

LA CREMA Sonoma

Chardonnay

California

Crisp and well balanced with a buttery clean taste including hints of pear, mango and a typical oaky flavor.

[36.00]

POL CLEMENT

Brut

France

Apple and citrus fruit with balanced but mouth-tingling acidity enhancing a lingering finish.

[24.00]

BLANC DE BLEU

California

Delicate, dry and crisp premium Chardonnay grapes with added hint of blueberries.

[34.00]

MOSCA

Mango

Italy

Refreshing, bubbly, delicious, a blend of Moscato and natural fruit pulp of alphonse mango from India.

[27.00]

CUPCAKE

Moscato

Italy

Sweet and fizzy with notes of peaches and pineapple.

[24.00]

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Prices are subject to change.

09-2017

Beverage Options

Guarantees Must be Provided 72 Hours Prior to the Function

RED WINES

Prices Indicated Are Per Bottle

CLOS DU BOIS

Merlot

California

Well balanced with flavors of black cherry, chocolate and toasty oak with a rich finish.

[26.00]

HIGHER GROUND

Pinot Noir

California

Rich, dark redberry fruit accented with spice notes and a touch of sweet tobacco and smoky earth.

[29.00]

SLEDGEHAMMER

Forged Red Blend

California

Full bodied and smooth, wildly flavorful, yet silky with complexity and richness.

[24.00]

19 CRIMES

Red Blend

Australia

A blend of Shiraz, Sangiovese and Grenache, this wine is luscious and rich balanced by layers of vanilla oak with a round and soft finish.

[26.00]

MENAGE A TROIS

Silk

California

Unique blend of Pinot Noir, Malbec and Petite Sirah with succulent cherry and ripe raspberry flavors with toasty spice.

[26.00]

DONA PAULA

Malbec

Argentina

A blend of Estate and Los Cardos Malbecs, this wine is soft, velvety, fresh and well balanced.

[23.00]

CHARLES & CHARLES

Cabernet Blend

Washington

Blend of Cabernet and Syrah with dark berry, chocolate and rose petal flavors lingering on the polished finish.

[28.00]

337 NOBLE VINES

Cabernet Sauvignon

California

Supple tannins and balanced acidity support core flavors of blackberry, black cherry and toasty oak, intertwined with spicy black pepper accents.

[28.00]

CONCANNON FOUNDERS

Cabernet Sauvignon

California

Flavors of intense red cherry, ripe plum and black currant with hints of cocoa, vanilla and spice.

[30.00]

JOEL GOTT

Cabernet Sauvignon

California

A classic with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long, vibrant finish.

[36.00]

GNARLY HEAD

Zinfandel

California

Rich, dark raspberry and black cherry flavors with layers of spice and chocolate balanced by oak toast.

[24.00]

CAPRICCIO

Bubbly Sangria

Puerto Rico

The only carbonated Sangria is made with premium grape wine, real fruit juices and 100% natural fruit flavors such as pomegranate. It's bursting with fruits and bubbles.

[375 ML 7.00]

All prices are subject to a 20% service charge and sales tax.

Prices are subject to change.

09-2017

HUESTON WOODS LODGE BANQUET POLICIES

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 business days prior to event. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

SERVICE CHARGE AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7.25%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Hueston Woods Lodge and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

PRICING

All food and beverage prices are guaranteed 60 days prior to your event. There will be a \$50.00 labor surcharge for buffets of less than twenty-five guests.

MENU SELECTION

Menu selections are requested two (2) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a \$1.00 per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

FOOD AND BEVERAGE

All food and beverage items will be prepared by Hueston Woods Lodge and Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.

5201 LODGE ROAD
COLLEGE CORNER, OHIO 45003
T: 513-664-3500
F: 513-523-1522
www.HuestonWoodsLodge.com
GPS: Hueston Woods State Park



No stock photography was used in this piece.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.