



# BANQUET MENU

 **Hueston  
Woods**  
LODGE & CONFERENCE CENTER

5201 Lodge Road  
College Corner, Ohio 45003  
513-664-3500  
[HuestonWoodsLodge.com](http://HuestonWoodsLodge.com)

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
- » Smokehouse 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

## EXECUTIVE CONTINENTAL

10.95 / person

- » Assorted Fresh Baked Breakfast Pastries
- » Seasonal Fresh Fruit
- » Assorted Cereals with 2% Milk
- » 100% Colombian Coffees and Assorted Teas
- » Selection of Chilled Juices

## STARBUCKS® VIP CONTINENTAL

13.95 / person

- » 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

## THE FUN FIX

8.95 / person

- » Potato Chips
- » Snack Mix
- » Full Size Candy Bars
- » Soft Pretzels with Mustard
- » Assorted Sodas

## PARISIENNE

9.95 / person

- » Assorted Bite Size Cheese Cubes and Crackers
- » Fresh Vegetable Relish Tray with Dip
- » Bottled Spring Water and Assorted Sodas

## FITNESS BREAK

10.95 / person

- » Granola Bars
- » Trail Mix
- » Whole Fresh Fruit
- » Fresh Assortment of Seasonal Melons with Yogurt Dip
- » Bottled Spring Water

## THE CHOCOHOLIC

12.95 / person

- » Chocolate Covered Peanuts
- » Chocolate Chunk Cookies
- » Chocolate Fudge Brownies
- » Mini Pretzels
- » Chocolate Sauce
- » 100% Colombian Coffees and Assorted Teas, Milk

## BLUE BUNNY ICE CREAM SOCIAL

8.95 / person

- » Assorted Blue Bunny Ice Cream Novelty Bars
- » 100% Colombian Coffees and Assorted Teas
- » Bottled Spring Water

## ALA CARTE BREAK ITEMS

Yogurt .....	1.95 each
100% Colombian Coffees & 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

*All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72-hours prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.*

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# BREAKFAST

## PLATED

All served with 100% Colombian coffees and assorted teas and a selection of chilled juices.

### THE BURR OAK

- 9.95 / person
- » Farm Fresh Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits
- » **Choice of One Meat:**
  - › Bacon
  - › Sausage
  - › Ham

### THE HUESTON WOODS

- 10.95 / person
- » Cinnamon Swirled French Toast
- » Fresh Fruit Cup
- » **Choice of One Meat:**
  - › Bacon
  - › Sausage
  - › Ham

### BREAKFAST CROISSANT

- 9.95 / person
- » Fresh Fruit Cup
- » Flaky Croissant Filled with Scrambled Eggs, Virginia Ham and Colby Cheese
- » Seasoned Breakfast Potatoes

Egg Beaters Available for an Additonal 1.50 / person

## BUFFETS

All served with 100% Colombian coffees and assorted teas and a selection of chilled juices.

### THE SHAWNEE

- 11.95 / person (minimum of 25 guests)
- » Farm Fresh Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits and Sausage Gravy
- » **Choice of One Meat:**
  - › Bacon
  - › Sausage
  - › 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

- 15.95 / person (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

Buffet Items Available at an Additional Charge of 2.50 / person

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

### THE HEALTHY AT HEART

- 10.95 / person
- Served with 100% Colombian coffees and assorted teas and a selection of chilled juices.
- » Bran Muffin
- » Assorted Yogurts
- » Hearty Granola
- » Selection of Seasonal Fresh Fruits and Melon

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## PLATED SALADS & SANDWICHES

All served with choice of beverage.

### 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
- [ 10.95 / person ]

### GRILLED CHICKEN CAESAR SALAD

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

### THE DAGWOOD

- 11.95 / person
- » 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

### LUNCH TO GO

- 11.95 / person
- » Virginia Ham or Oven Browned Turkey Breast on a Croissant
  - » Whole Fresh Fruit
  - » Potato Chips
  - » Homemade Cookie

With Souvenir Picnic Cooler Bag 17.95 / person

### THE DELI-WICH

- » Served with Potato Salad and Dill Pickle
- » Choose One of the Following:
  - › **The Wrap**  
10.95 / person  
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
  - OR -
  - › **Deli Style Beef Eater**  
10.95 / person  
Roast Beef with Colby on Rye Bread
  - OR -
  - › **Marinated Chicken Focaccia**  
11.95 / person  
Grilled Chicken with Fire Roasted Peppers, Olive Relish, Sweet Onion, Romaine and Feta Cheese Drizzled with Vinaigrette

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# LUNCH

## PLATED

*All served with Tossed Greens, Chef's Vegetable of the Day, Assorted Rolls, Chef's Choice of Dessert, Choice of Beverage*

### HERB SEASONED BAKED CHICKEN BREAST

12.95 / person

- » Boneless Breast of Chicken Baked in Our Special Herbed Seasoning
- » Served with Chef's Choice of Potato

### BREAST OF CHICKEN ALEXANDER

14.95 / person

- » Boneless Breast of Chicken Filled with Feta Cheese, Lemon, Kalamata Olives Baked with a Lemon Butter Sauce
- » Served with Chef's Choice of Potato

### SAVORY BEEF STEW

11.95 / person

- » 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

### CRUSTED PORK LOIN

13.95 / person

- » Sliced Oven Roasted Pork Loin with Pan Sauce
- » Served with Chef's Choice of Potato

### LEMON CAPER TILAPIA

16.95 / person

- » Tender Filet of Tilapia Sauteed with Garlic and Herbs, Topped with a Rich Lemon Caper Sauce
- » Served with Classic Rice Pilaf

### MEAT LASAGNA

13.95 / person

- » Layers of Beef, Cheese and Marinara Sauce between Lasagna Sheets
- » Served with Garlic Bread

### GRILLED FLANK STEAK

15.95 / person

- » Tender Grilled Flank Steak Topped With a Rosemary and Garlic Crust
- » Served with Redskin Mashed Potatoes

### CHICKEN POT PIE

11.95 / person

- » Tender Seasoned Chicken Mixed with Chef's Choice of Vegetables in a Savory Supreme Sauce topped with a Flaky Golden Crust

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## BUFFETS

*A Minimum of 25 Guests Required for Lunch Buffets  
Includes chef's choice dessert and choice of beverage*

### THE LODGE DELI

15.95 / person

- » 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

### THE TRAPPER

14.95 / person

- » Tossed Greens with Dressing
- » Beef Stew with Herbed Dumplings, Oven Roasted Chicken Breast with Supreme Sauce
- » Chef's Choice of Vegetable
- » Assorted Rolls

### THE OHIO PICNIC

13.95 / person

- » Choice of Two Salads\*
- » Hot Dogs and Hamburgers
- » Home-Style Baked Beans
- » Assorted Cheeses
- » Relish Tray and Condiments
- » Potato Chips

### THE HOT SANDWICH BUFFET

16.95 / person

- » 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

### PIZZA & SALAD BUFFET

16.95 / person

- » An Abundant Salad Bar with Plenty of Builders
- » Assorted Freshly Baked Pizza
- » Potato Chips

### BAKED POTATO & CHILI BAR

13.95 / person

- » 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

### \*SALAD CHOICES

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

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# DINNER

## PLATED

*All served with Tossed Greens, Chef's Vegetable of the Day, Choice of Starch, Roll Assortment, Chef's Choice of Dessert, Choice of Beverage*

### **SMOKED CENTER CUT PORK CHOPS**

16.95 / person  
Grilled to perfection and served with our house BBQ sauce.

### **TENDERLOIN BÉARNAISE**

Market Price  
Pan Seared Beef Tenderloin Garnished with Béarnaise Sauce

### **HAND CUT N.Y. STRIP**

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

### **CAB® PRIME RIB OF BEEF AU JUS**

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

### **ROASTED CHICKEN**

15.95 / person  
Roasted Half Chicken with Bourbon BBQ Jus

### **BREAST OF CHICKEN ALEXANDER**

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

### **CHICKEN ALLOUETTE**

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

### **PORK MEDALLIONS**

17.95 / person  
Tender Pork Medallions Grilled And Topped With a Red Onion Marmalade

### **PENNE PASTA MARINARA\***

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

### **FRESH SALMON**

18.95 / person  
Pan Seared Fresh Salmon Topped with a Fresh Pineapple Salsa

### **MAHI MAHI**

17.95 / person Grilled Mahi Mahi Topped With Red Pepper Coulis

#### **\*STARCH CHOICES**

*\*Entrées served with pasta will not include potato choice.*

- » Baked Potato
- » Baked Sweet Potato
- » Oven Roasted Redskin Potatoes
- » Mashed Potatoes
- » Classic Rice Pilaf

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## VEGETARIAN ENTREES

*All served with Tossed Greens, Assorted Rolls, Chef's Choice of Dessert, Choice of Beverage*

### STUFFED ZUCCHINI

18.95 / person

Spinach and Mushroom Stuffed Zucchini Topped with Marinara and Provolone Cheese Served with Garlic Linguine

### FIRE ROASTED VEGETABLES

16.95 / person

Roasted Vegetables Served over Pasta with Herbed Balsamic Sauce

### PASTA PREMAVERA

17.95 / person

Garden Vegetables Tossed with Linguine and Fresh Made Alfredo Sauce

### SHRIMP MUSHROOM PESTO PASTA

19.95 / person

Shrimp and Mushrooms Sautéed with Garlic Served over Penne Pasta

### VEGETABLE NAPOLEON EN CROUTE

16.95 / person

Grilled Fresh Vegetables Stuffed in a Puff Pastry Shell Baked Golden Brown and Served over Red Pepper Coulis

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# DINNER

## BUFFETS

*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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## BUFFET SPECIALTIES

*A Minimum of 25 guests Required for Dinner Buffets*

### THE TASTE OF ITALY BUFFET

18.95 / person

- » 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

### THE PICNIC CLASSIC BUFFET

16.95 / person

- » 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

### HUESTON DINNER BUFFET

17.95 / person

- » Cole Slaw
- » Golden Fried Chicken
- » Mashed Potatoes with Gravy
- » Green Beans
- » Assorted Rolls
- » Chef's Choice of Dessert
- » Choice of Beverage

### PIG ROAST

34.95 / person with minimum of 50

- » 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

### WESTERN STYLE BARBECUE BUFFET

» **Choice of:**

- › BBQ Chicken or Pulled Pork  
16.95 / person
- › BBQ Chicken and Beef Brisket or Pulled Pork  
22.95 / person
- › 8 oz. Sirloin Steak  
29.95 / person *(one steak per person)*
- » Tossed Greens
- » Baked Beans and Corn on the Cob
- » Oven Roasted Redskin Potatoes
- » Assorted Rolls
- » Strawberry Shortcake
- » Choice of Beverage

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# ENHANCEMENTS

## 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

4.95 / person

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

## CHILDREN'S MENU

*Only Offered with Adult Plated Meals*

9.95 / person

### 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

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# FOOD STATIONS

- 13 -

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

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

## **CAESAR SALAD**

8.95 / person

- » Caesar Salads Tossed to Order

## **SEAFOOD STATION**

24.95 / person

- » Peel and Eat Shrimp
- » Oysters Rockefeller
- » Crab Salad Crustinis
- » Clam Chowder
- » Smoked Salmon Mousse Spoons

## **PASTA STATION**

19.95 / person

- » Cheese Stuffed Tortellini
- » Stuffed Shells Florentine
- » Linguine
- » Marinara, Pesto and Alfredo Sauces
- » Meatballs
- » Grilled Chicken Strips
- » Garlic Bread Sticks

## **DESSERT STATION**

9.95 / person

- » Assorted Bite Sized Desserts and Treats
- » Chocolate Covered Strawberries
- » Crème Fraiche
- » Caramel and Chocolate Syrup

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# HORS D'OEUVRES

## HOT

*Sold in 100 piece units*

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

## COLD

*Sold in 100 piece units*

<b>ICED SHRIMP</b> Large.....	250
<b>DEVILED EGGS</b> .....	100
<b>FINGER SANDWICHES</b> .....	100
<b>SALAMI CORONETS</b> .....	150

## FOOD DISPLAYS

**PEEL & EAT SHRIMP** – 5lbs. .... 125  
Served with Cocktail Sauce

**SMOKED SALMON DISPLAY** ..... 175  
Thinly sliced and Served with Red Onions, Capers and Baguettes

	Small	Medium	Large
<b>CHEESE CUBETRAY/CRACKERS</b> .....	85	125	160
<b>VEGETABLE TRAY WITH DIP</b> .....	85	125	160
<b>FRESH FRUIT TRAY</b> .....	85	135	175
<b>CHEESE BALL &amp; CRACKERS</b> .....	50	70	95

*All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72-hours prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.*

*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.*

# HORS D'OEUVRES

- 15 -

## SPECIALTY

*Sold in 100 piece units*

### 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 & CAPERS

*Will serve approximately 30 people*

7 oz. Salmon Caviar ..... 150

1 lb. Tobiko Caviar ..... 150

14 oz. Golden White Fish Caviar ..... 150

**ALLOUETTE CHEESE INFUSED WITH CALIFORNIA CHARDONNAY & 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 & 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
- » Carolan's Irish Cream
- » Drambuie
- » Grand Marnier
- » Chambord
- » Disaronno Amaretto
- » Licor 43

### 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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## PREMIUM WINES

6.50 By The Glass

### Handcraft

- » Cabernet
- » Pinot Noir

### Nobel Vines

- » Chardonnay 446
- » Pinot Grigio 152
- » Merlot 181

### Twisted

- » Moscato

### Beringer

- » White Zinfandel
- » Red Moscato

## BEER ON TAP

Bud Light ..... 4.00 / glass

Yeungling ..... 4.00 / 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
- » Kentucky Tavern 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
- » Johnnie Walker Red Label

## 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 IPA .....4.00

Blue Moon .....4.00

Killian's Red .....4.00

Mike's Hard Lemonade .....4.00

Great Lakes Burning River .....4.00

Great Lakes Edmund Fitzgerald .....4.00

Great Lakes Dortmund Gold .....4.00

Great Lakes Eliot Ness .....4.00

Rhinegeist Specialty .....5.00

Rhinegeist Truth .....5.00

Rhinegeist Cheetah .....5.00

MadTree Happy Amber .....5.00

MadTree PsychOPathy .....5.00

MadTree Lift .....5.00

Seasonal Beer .....4.00

Sweet Water 420 .....4.00

Angry Orchard Hard Cider .....4.00

## IMPORTS

Guinness .....4.25

Stella Artois .....4.25

Heineken .....4.25

Corona .....4.25

## NON ALCOHOLIC BEVERAGES

Assorted Soda by the Glass .....2.00

Sparkling Grape Juice by the Bottle .....15.00

O'Doul's Non Alcoholic Beer .....3.25

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# WINE

## WHITE

*Prices Indicated Are Per Bottle*

### HOGUE

Riesling — *Washington*

21.00

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

### GABBIANO

Pinot Grigio — *Italy*

23.00

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

### ACROBAT

Pinot Gris — *Oregon*

28.00

Vivid acidity, impeccable balance and refreshing, wet stone finish.

### JOEL GOTT

Sauvignon Blanc — *California*

28.00

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

### CUPCAKE

Chardonnay — *California*

24.00

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

### CLOS DU BOIS

Chardonnay — *California*

26.00

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

### CHATEAU ST. JEAN CRISP

Chardonnay — *California*

30.00

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

### LA CREMA

Sonoma Chardonnay — *California*

36.00

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

### POL CLEMENT

Brut — *France*

24.00

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

### BLANC DE BLEU

— *California*

34.00

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

### CUPCAKE

Moscato — *Italy*

24.00

Sweet and fizzy with notes of peaches and pineapple.

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## RED

*Prices Indicated Are Per Bottle*

### CLOS DU BOIS

Merlot — *California*

26.00

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

### HIGHER GROUND

Pinot Noir — *California*

29.00

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

### SLEDGEHAMMER

Forged Red Blend — *California*

24.00

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

### 19 CRIMES

Red Blend — *Australia*

26.00

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.

### MENAGE A TROIS

Silk — *California*

26.00

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

### DONA PAULA

Malbec — *Argentina*

23.00

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

### CHARLES & CHARLES

Cabernet Blend — *Washington*

28.00

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

### 337 NOBLE VINES

Cabernet Sauvignon — *California*

28.00

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

### CONCANNON FOUNDERS

Cabernet Sauvignon — *California*

30.00

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

### JOEL GOTT

Cabernet Sauvignon — *California*

36.00

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

### CAPRICCIO

Bubbly Sangria — *Puerto Rico*

7.00 / 375 ML

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.

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# 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.



LODGE & CONFERENCE CENTER

5201 Lodge Road

College Corner, Ohio 45003

T: 513-664-3500

F: 513-523-1522

[www.HuestonWoodsLodge.com](http://www.HuestonWoodsLodge.com)

GPS: Hueston Woods State Park