



BANQUET MENU



1098 Ashland County Road #3006
Perrysville, OH 44864
419-938-5411
MohicanLodge.com

MEETING REFRESHMENTS

START TO FINISH MEETING PACKAGE

18.95 / person

- » Start the Day with **Early Start Continental**
 - › Fresh Fruit Salad
 - › Fresh Baked Pastries and Breakfast Breads
 - › Assorted Bagels with Cream Cheese, Butter, Jelly
 - › Assorted Juices
 - › Fresh Brewed Coffees and Assorted Hot Teas
- » Followed by a **Mid-Morning Coffee and Soda Break**
- » Finish with **Quick Time Out**
 - › Assorted Fresh Baked Cookies
 - › Fresh Brewed Coffees, Hot Teas and Sodas

START TO FINISH BEVERAGE BREAKS

Fresh Brewed Coffees and Assorted Hot Teas

8 Hours Service..... 7.95 / person

4 Hours Service..... 5.95 / person

Sodas, Fresh Brewed Coffees and Hot Teas

8 Hours Service..... 13.95 / person

4 Hours Service..... 8.95 / person

GARDEN PARTY

8.95 / person

- » Assorted Cheese Cubes and Crackers
- » Fresh Vegetables and Dip
- » Iced Tea and Lemonade

FUN FIX

7.95 / person

- » Snack Mix
- » Mini Candy Bars
- » Assorted Sodas
- » Soft Philly Pretzels with Mustard

FITNESS BREAK

7.50 / person

- » Peanuts
- » Granola Bars
- » Whole Fresh Fruit
- » Iced Tea and Lemonade

QUICK TIME OUT

5.95 / person

- » Assorted Fresh Baked Cookies
- » Fresh Brewed Coffees, Hot Teas and Sodas

Refreshment Breaks designed for a 30 Minute Service. Additional refills may be purchased if desired. Consult your catering representative. Some restrictions may apply.

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A LA CARTE

BEVERAGES

Juice (Orange, Cranberry, Apple).....	3.00 / person
Fresh Brewed Coffees and Hot Teas.....	2.50 / person
Bottled Water.....	2.50 / bottle
Iced Tea.....	2.50 / person
Lemonade.....	2.50 / person
Milk (2%).....	2.50 / person
Hot Chocolate.....	2.50 / person
Assorted Sodas.....	1.95 / can

BREAKFAST SELECTIONS

Fresh Fruit Medley.....	3.95 / each
Cinnamon Roll.....	3.95 / each
Cereal w/Milk.....	2.95 / each
Yogurt Assortment.....	1.95 / each
Bagels w/Cream Cheese.....	2.95 / each
Fresh Baked Pastries & Breakfast Breads..	2.95 / each
Biscuits w/Butter, Jelly, Honey.....	2.95 / each
Granola Bars or Kashi Bars.....	2.95 / each
Instant Oatmeal Bowls.....	2.50 / each
Fresh Whole Fruit.....	2.25 / each

SWEET & SALTY SNACKS

S'mores Fixings.....	3.95 / person
Mini Candy Bars.....	2.00 / person
Iced Brownies.....	24.00 / dozen
Lemon Bars.....	24.00 / dozen
Fresh Baked Cookies.....	21.00 / dozen
Potato Chips.....	2.00 / bag
Party Snack Mix.....	2.00 / bag
Trail Mix.....	2.50 / bag
Mini Pretzel Twists.....	1.50 / bag
Salted Peanuts.....	2.50 / bag

SEE HORS D'OEUVRES MENU FOR ADDITIONAL OPTIONS

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BREAKFAST

CONTINENTAL

BREAKFAST SANDWICH BAR

12.95 / person

- » Make Your Own With: Scrambled Eggs topped with Cheddar Cheese
- » **Your Choice of One Bread:**
 - › English Muffins
 - › Bagel
 - › Croissants
 - › Tortillas
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage Patty
 - › Ham
- » Fresh Fruit Salad
- » Assorted Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

EARLY START

10.95 / person

- » Fresh Fruit Salad
- » Fresh Baked Pastries and Breakfast Breads
- » Assorted Bagels with Cream Cheese, Butter, Jelly
- » Assorted Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

DAYBREAK

9.95 / person

- » Hot Milky Oats with Brown Sugar, Dried Fruits and Almonds
- » Cold Cereal Assortment with Milk
- » Assorted Yogurts
- » Assorted Bagels with Cream Cheese, Butter, Jelly
- » Assorted Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

SIMPLE START

8.50 / person

- » Fresh Baked Pastries
- » Assorted Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

***Continental Breaks Refreshed for 30 Minutes.
See Refreshment Breaks / Snacks for Additional A la Carte Items.***

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BREAKFAST

BUFFETS

Minimum Charge of 20 Guests for Buffets

MOHICAN

15.95 / person

- » Fresh Baked Pastries
- » Breakfast Breads
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Seasoned Breakfast Potatoes
- » Chilled Juices
- » Fresh Brewed Coffees and Assorted Hot Teas
- » **Choice of One:**
 - › Cinnamon French Toast
 - › Buttermilk Pancakes
 - › Oatmeal Bar

CLASSIC

13.95 / person

- » Fresh Baked Pastries
- » Breakfast Breads
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Seasoned Breakfast Potatoes
- » Chilled Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

MORNING BURRITO BAR

11.95 / person

- » **Make Your Own With:**
 - › Flour Tortillas
 - › Scrambled Eggs
 - › Breakfast Sausage
 - › Shredded Cheddar Cheese
 - › Salsa
 - › Onions
 - › Sweet Peppers
 - › Jalapeno Peppers
 - › Banana Peppers
 - › Mushrooms
- » Fresh Fruit Salad
- » Seasoned Breakfast Potatoes
- » Chilled Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

SUNRISE

9.95 / person

- » **Your Choice of One Breakfast Entree:**
 - › Ham and Cheese Strata
 - › Vegetable Strata
 - › Sweet French Toast Casserole with Maple Syrup
- » Breakfast Potatoes
- » Fresh Fruit Salad
- » Chilled Juices
- » Fresh Brewed Coffees and Assorted Hot Teas

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BREAKFAST

PLATED

APPLESEED COUNTRY

10.95 / person

- » Scrambled Egg
- » Breakfast Potatoes
- » Stovetop Apples
- » Two Buttermilk Pancakes with Butter and Syrup
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham
- » Glass of Chilled Juice
- » Fresh Brewed Coffees and Assorted Hot Teas

FRENCH COUNTRY

9.95 / person

- » **Your Choice of One Breakfast Strata:**
 - › Bacon and Cheese Strata
 - › Ham and Cheese Strata
 - › Vegetable Strata
- » Served with Fresh Fruit Salad
- » Glass of Chilled Juice
- » Fresh Brewed Coffees and Assorted Hot Teas

DELAWARE

9.25 / person

- » **Your Choice of One Breakfast Entrée:**
 - › Two Slices of Cinnamon French Toast
 - › Two Buttermilk Pancakes With Butter and Syrup
- » Served with Stovetop Apples
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham
- » Glass of Chilled Juice
- » Fresh Brewed Coffees and Assorted Hot Teas

PLEASANT VALLEY

9.00 / person

- » Scrambled Eggs
- » Breakfast Potatoes
- » Home-Style Biscuit
- » **Your Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham
- » Glass of Chilled Juice
- » Fresh Brewed Coffees and Assorted Hot Teas

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée. Some restrictions may apply.

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LUNCH

PLATED ENTRÉES

Dessert Available at Additional Charge

MOHICAN BRISKET

- 15.95 / person
- » Served with Barbeque Sauce
- » Baked Beans
- » Chef's Vegetable Selection
- » Creamy Coleslaw
- » Corn Muffin with Butter
- » Iced Tea/Lemonade

CHICKEN MARSALA

- 14.95 / person
- » Served with Creamy Rice
- » Chef's Vegetable Selection
- » Caesar Salad
- » Garlic Breadstick
- » Iced Tea/Lemonade

GRILLED SALMON

- 16.95 / person
- » Served with a Honey Citrus Glaze
- » House Garden Greens Salad
- » Rice Pilaf
- » Chef's Vegetable Selection
- » Roll with Butter
- » Iced Tea/Lemonade

MUSHROOM & VEGGIE PASTA BAKE

- 12.95 / person
- » With Marinara Sauce and Shaved Italian Cheeses
- » Caesar Salad
- » Garlic Breadstick
- » Iced Tea/Lemonade

SALADS

Dessert Available at Additional Charge

SUMMER SALAD

- 12.95 / person
- Add Grilled Chicken:** 14.95 / person
- Add Salmon:** 16.95 / person
- » Fresh Mixed Green Salad with Choice of Dressing Served with Toasted Almonds, Berries, Bermuda Onion and Shaved Italian Cheeses
- » Roll and Butter
- » Iced Tea/Lemonade

MOHICAN CHEF SALAD

- 13.95 / person
- » Large Bed of Mixed Greens with Choice of Dressing Served with Tomato, Bermuda Onion, Cheddar Cheese, Diced Boiled Egg, Smoked Turkey and Honey Ham
- » Roll and Butter
- » Iced Tea/Lemonade

CAESAR SALAD

- 10.95 / person
- Add Grilled Chicken:** 12.95 / person
- Add Salmon:** 15.95 / person
- » Romaine Lettuce tossed with Parmesan Cheese, Garlic Croutons with Caesar Dressing
- » Garlic Breadstick
- » Iced Tea/Lemonade

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LUNCH

SANDWICHES & BOXED LUNCHES

Dessert Available at Additional Charge

CROISSANT-WICH

12.00 / person

Add Fruit Cup OR Soup of the Day: 14.95 / person

» **Your Choice of Two Selections:**

- › Shaved Smoked Turkey & Cheese
- › Shaved Honey Ham & Cheese
- › Chicken Salad
- › Tuna Salad
- › Egg Salad
- › Roasted Red Pepper Hummus
- » Croissant
- » Lettuce, Tomato, Onion Slice, Pickle
- » Potato Chips
- » Iced Tea/Lemonade

BOXED DELI LUNCH

13.25 / person

» **Your Choice of Three Sandwich Offerings:**

- › Shaved Smoked Turkey & Cheese
- › Shaved Honey Ham & Cheese
- › Shaved Roast Beef & Cheese
- › Sliced Genoa Salami & Cheese
- › Roasted Red Pepper Hummus & Pita Bread
- » Lettuce, Tomato and Condiments
- » Chips
- » Apple
- » Fresh Baked Cookie
- » Canned Soda OR Bottled Water

BARBEQUE PORK SANDWICH

13.95 / person

- » Served on a Pretzel Bun
- » Creamy Coleslaw
- » Cup of Soup du Jour
- » Iced Tea/Lemonade

OPEN FACED SANDWICH

11.50 / person

» **Your Choice of One Entrée over Texas Toast:**

- › Roast Beef & Noodles
- › Chicken & Noodles
- › House Brisket
- » Mashed Potatoes and Gravy
- » Creamy Coleslaw
- » Iced Tea/Lemonade

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LUNCH

BUFFETS

Minimum Charge of 20 Guests for Buffets

DELI SANDWICHES & SALADS

18.95 / person

Add Soup of the Day: 19.95 / person

» **Your Choice of Three Salads:**

- › Home-Style Potato Salad
- › Pasta Salad
- › Macaroni Salad
- › Creamy Coleslaw
- › Three Bean Salad
- › Broccoli Salad
- › Cucumber Salad
- › Caesar Salad
- › Tossed Salad of Mixed Greens with Choice of Two Dressings

- » Assorted Breads and Sandwich Buns
- » Shaved Smoked Turkey
- » Shaved Honey Ham
- » Shaved Roast Beef
- » Sliced Genoa Salami
- » Sliced American, Swiss, Provolone Cheeses
- » Roasted Red Pepper Hummus
- » Lettuce, Tomato, Onion, Pickle, Condiments
- » Potato Chips
- » Iced Tea / Lemonade
- » **Your Choice of One Dessert:**
 - › Fresh Baked Cookies
 - › Iced Brownies
 - › Lemon Bars

TACO BAR

1 Meat: 13.95 / person

2 Meats: 15.95 / person

» **Your Choice of Meat(s):**

- › Seasoned Ground Beef
- › Spicy Ground Chicken
- » Flour Tortillas
- » Taco Shells
- » Tortilla Chips
- » Fiesta Rice & Beans
- » Shredded Cheddar Cheese
- » Shredded Lettuce
- » Diced Tomatoes
- » Diced Onions
- » Jalapeno Peppers
- » Sour Cream
- » Salsa
- » Iced Tea / Lemonade
- » House-Made Sopapillas for Dessert

PICNIC

16.95 / person

Add BBQ Pulled Pork: 18.50 / person

Add BBQ Shredded Chicken: 18.50 / person

Add Brats & Kraut: 18.50 / person

» **Your Choice of Two Salads:**

- › Home-Style Potato Salad
- › Pasta Salad
- › Macaroni Salad
- › Creamy Coleslaw
- › Three Bean Salad
- › Broccoli Salad
- › Cucumber Salad
- › Caesar Salad
- › Tossed Salad of Mixed Greens with Choice of Two Dressings

- » Assorted Buns
- » Hamburgers
- » Hot Dogs
- » Sliced American, Swiss, Provolone Cheeses
- » Lettuce, Tomato, Onion Slice, Pickle
- » Condiments
- » Baked Beans
- » Potato Chips
- » Iced Tea / Lemonade
- » **Your Choice of One Dessert:**
 - › Fresh Baked Cookies
 - › Iced Brownies
 - › Lemon Bars

Lunch Buffets continued on next page.

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LUNCH

BUFFETS (continued)

BAKED POTATO, SOUP & SALAD BAR

16.95 / person

» **Your Choice of One Soup:**

- › Hearty Vegetarian Vegetable
- › Tomato Basil
- › Home-Style Chicken Noodle
- › Beef Barley Mushroom
- » Bowl of Mixed Greens
- » Choice of Two Dressings
- » Cherry Tomatoes
- » Sweet Peppers
- » Carrots
- » Cucumbers
- » Diced Bermuda Onions
- » Diced Boiled Egg
- » Baked Potatoes
- » Butter, Sour Cream, Chives
- » Steamed Broccoli Florets
- » Shredded Cheddar Cheese
- » Real Bacon Bits
- » Rolls and Butter
- » Iced Tea / Lemonade

» **Your Choice of One Dessert:**

- › Fresh Baked Cookies
- › Iced Brownies
- › Lemon Bars

Lunch Buffets continued on next page.

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LUNCH

BUFFETS (continued)

CREATE YOUR OWN LUNCH BUFFET

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

Two Entrées 18.95 / person (Minimum of 20 guests)

Three Entrées 19.95 / person (Minimum of 35 guests)

Buffet Includes: Rolls and Butter, Iced Tea, Lemonade, Fresh Brewed Coffees

Choice of Two Salads:

- » Potato Salad
- » Pasta Salad
- » Macaroni Salad
- » Creamy Coleslaw
- » Cucumber Salad
- » Three Bean Salad
- » Caesar Salad
- » Mixed Greens Tossed Salad with Two Dressings

Choice of Three Sides:

- » Maple Glazed Carrots
- » Corn O'Brien
- » Steamed Broccoli
- » Green Beans Almondine
- » Vegetable Medley
- » Vegetable Du Jour
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Mashed Sweet Potatoes
- » Baked Beans
- » Mohican Blend Rice Pilaf
- » Baked Macaroni & Cheese
- » Penne Pasta with Marinara Sauce

Choice of One Dessert:

- » Fresh Baked Cookies
- » Iced Brownies
- » Lemon Bars
- » Chef's Choice of Dessert

Choice of Two or Three Entrées:

- » **Creamy Chicken Pot Pie**
Chicken, peas, carrots, onion, celery topped with flaky pastry.
- » **Chicken Poppyseed Bake**
Creamy chicken, celery, onion with a buttered crumb & poppyseed topping.
- » **Chicken Marsala**
With traditional mushroom and Marsala sauce.
- » **Grilled Chicken**
Marinated boneless, skinless chicken breast, chargrilled in au jus.
- » **Old-Fashioned Roast Turkey Breast**
With cornbread stuffing and giblet gravy.
- » **Old-Fashioned Beef and Noodles**
Tender slow-roasted beef with egg noodles.
- » **Braised Pot Roast**
Slow-roasted with onions, carrots and celery.
- » **Glazed Ham**
Oven-baked and glazed with brown sugar and honey.
- » **Bratwurst with Kraut**
Local brats cooked in beer, then grilled and served with sauerkraut.
- » **Sole Vera Cruz**
Mild white fish with tangy spices, peppers, onions, tomatoes and wine.
- » **Pasta Prima Vera**
With Your Choice of: Marinara Sauce OR Alfredo Sauce. Vegetarian.
- » **Cheese Stuffed Shells**
With Your Choice of: Marinara Sauce OR Alfredo Sauce. Vegetarian.

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HORS D'OEUVRES

HOT & SAVORY

	25 Pieces	50 Pieces
SZECHUAN BEEF SKEWERS W/PEPPERS & ONION	80.00	145.00
SESAME HONEY CHICKEN SKEWERS	75.00	130.00
BBQ BUFFALO WINGS* or SPICY BUFFALO WINGS* with celery sticks and bleu cheese dip	70.00	130.00
POTATO SKINS with bacon, cheese, onion and chives	n/a	95.00
SPRING ROLLS* with sweet and sour dipping sauce	n/a	70.00
SWEDISH MEATBALLS* or SWEET-N-SOUR MEATBALLS* or BBQ MEATBALLS* ...	n/a	65.00

FROM THE SEA

	25 Pieces	50 Pieces
BAKED MUSHROOM CAPS stuffed with crab meat	80.00	150.00
PETITE CRAB CAKES with roasted pepper aioli	80.00	150.00
SMOKED SALMON with capers, onion, egg, lemon, bread or crackers	n/a	Market Price
SHRIMP COCKTAIL*	n/a	Market Price

DIPS & SPREADS

	Serves 25	Serves 50
HOT BUFFALO CHICKEN DIP with tortilla chips, celery sticks and bleu cheese crumbles	n/a	100.00
SOUTH OF THE BORDER layered queso spread with tortilla chips	n/a	100.00
ROASTED RED PEPPER HUMMUS with tortilla chips and fresh vegetables	55.00	95.00
HOT ARTICHOKE & SPINACH DIP with tortilla chips	n/a	90.00
CHEESEBALL with assorted crackers	85.00	n/a

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HORS D'OEUVRES

DISPLAYS & TRAYS

	Serves 25	Serves 50
SEASONAL FRESH FRUITS	95.00	175.00
PROSCIUTTO WRAPPED MELON	90.00	160.00
ASSORTED CHEESES garnished with nuts and dried fruits and assorted crackers	80.00	145.00
FRESH VEGETABLES WITH RANCH OR DILL DIP	75.00	135.00
SALAMI CORONETS	30.00	55.00

DRY SNACKS

Pretzels*	4.95 / pound
Cocktail Snack Mix*	6.95 / pound
Potato Chips and Dip*	9.75 / pound
Tortilla Chips and Salsa*	9.75 / pound
Peanuts*	9.95 / pound
Mixed Nuts*	19.95 / pound

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DINNER

BUFFETS

CREATE YOUR OWN DINNER BUFFET

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

Two Entrées26.95 / person *(Minimum of 20 guests)*

Three Entrées28.95 / person *(Minimum of 35 guests)*

Buffet Includes: Dinner Rolls and Butter, Iced Tea, Lemonade, Fresh Brewed Coffees, Assorted Hot Teas

Choice of Two Salads:

- » Potato Salad
- » Pasta Salad
- » Fresh Fruit Salad
- » Creamy Coleslaw
- » Cucumber Salad
- » Broccoli Salad
- » Three Bean Salad
- » Caesar Salad
- » Mixed Greens Tossed Salad with Two Dressings

Choice of Three Sides:

- » Escalloped Corn
- » Corn O'Brien
- » Green Beans with Bacon & Onion
- » Maple Glazed Carrots
- » Steamed Broccoli
- » Green Beans Almondine
- » Vegetable Medley
- » Vegetable Du Jour
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Baked Jacket Potato
- » Scalloped Potatoes
- » Mashed Sweet Potatoes
- » Baked Sweet Potato Halves
- » Creamy Mushroom Rice
- » Mohican Blend Rice Pilaf
- » Baked Pasta & Cheeses

Choice of Two Desserts:

- » Chocolate Cake
- » Carrot Cake
- » Banana Cream Pie
- » Coconut Cream Pie
- » Lemon Meringue Pie
- » Fresh Baked Fruit Pie
- » Chocolate Pie
- » Pecan Pie
- » Chef's Choice of Dessert

Choice of Two or Three Entrées:

- » **Italian Chicken Breast**
Stuffed with salami, provolone, roasted red peppers and a pesto cream sauce.
- » **Chicken Marsala**
With traditional mushroom and Marsala sauce.
- » **Parmesan Crusted Chicken Breast**
With Dijon mustard tarragon sauce.
- » **Chicken Cordon Bleu**
Stuffed with smoked ham and cheese, finished with a white Sauce Supreme.
- » **Orange Cilantro Chicken**
Served with white rice.
- » **Braised Pot Roast**
Slow roasted until tender with onions, carrots and celery.
- » **Belgian Beef with Savory Brown Gravy**
Traditional, slow roasted with beer and onions.
- » **Caramelized Slow-Roasted Beef Au Jus**
Oven roasted, sliced and served in Au jus.
- » **Pork Loin with Stove Top Apples**
Slow roasted, sliced and finished with stove top apples.
- » **Italian Sausage**
With peppers and onions in a marinara sauce.
- » **Pork Forester**
Slices of roasted pork loin with tomatoes, mushrooms and a Madeira wine sauce.
- » **Vera Cruz Tilapia**
White fish baked with tangy spices, peppers, onions, tomatoes and wine.
- » **Herbed Sole**
Mild white fish fillet baked with herbs and finished with white wine.
- » **Alfredo Pasta Prima Vera**
Pasta, fresh vegetables, cheese and a creamy white sauce. Vegetarian.
- » **Four Cheese Stuffed Shells**
Pasta stuffed with cheeses in a marinara sauce. Vegetarian.
- » **Creamy Mushroom Rice**
Rice with mushrooms in a savory sauce. Vegetarian & Gluten Free.
- » **Grilled Tofu and Fresh Vegetables**
Served with rice. Vegan & Gluten Free.

Dinner Buffets continued on next page.

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DINNER

BUFFETS (continued)

WESTERN RESERVE BARBEQUE

Minimum Charge of 20 Guests for Buffets

Two Entrées.....25.95 / person

Three Entrées 28.95 / person

Featuring food and flavors from our proud Ohio tradition.

Buffet Includes: Dinner Rolls and Cornbread with Butter, Beverage, Fruit Crisp for Dessert.

Choice of Two Salads:

- » Broccoli Salad
- » Potato Salad
- » Creamy Coleslaw
- » Pasta Salad
- » Watermelon (In Season)
- » Tossed Salad of Mixed Greens with Choice of Two Dressings

Choice of Two Sides:

- » Traditional Baked Beans with Bacon
- » Succotash
- » Roasted Redskin Potatoes
- » Corn Pudding
- » Grilled Seasonal Vegetables
- » Devilled Eggs

Choice of Two or Three Entrées:

- » **Hamburgers & Hot Dogs** – Our delicious burgers & 100% all beef hot dogs with buns and condiments.
- » **Grilled Chicken Breast with Barbeque Sauce on the Side**
- » **Glazed Honey Mustard Chicken Breast**
- » **Sweet Italian Sausages** – Local sausage prepared with peppers and onions.
- » **Brats & Kraut** – Local bratwurst cooked in beer, then grilled and served on a bed of sauerkraut.
- » **Pulled Pork** – Slow roasted with barbeque sauce.
- » **Baked Brown Sugar Ham** – Oven baked glazed ham and served sliced.
- » **Mohican Brisket** – Dry rub, choice of two house sauces.

Specialty Desserts at an Additional Charge:
Apple Streusel Pie or Buckeye Pie

PASTA PIATTA

Two Entrées.....25.95 / person

Three Entrées 28.95 / person

Featuring great Italian favorites. Buffet Includes Chef's Choice of: One Vegetable and Two Pastas, Garlic Breadsticks, Beverage, Italian Ice for Dessert.

Choice of Two Salads:

- » Caesar Salad
- » Carrot Salad
- » Broccoli Salad
- » Creamy Coleslaw
- » Tossed Salad of Mixed Greens with Choice of Two Dressings

Choice of Two Sauces for

Chef's Pasta Selections:

- » Bolognese
- » Alfredo
- » Pesto
- » Marinara

Choice of Two or Three Entrées:

- » **Italian Sausage** – With peppers and onions in a marinara sauce.
- » **Chicken Parmesan** – Breaded with herbs and Parmesan, served with marinara sauce and Provolone cheese.
- » **Chicken Marsala** – Chicken lightly browned with a mushroom and Marsala sauce.
- » **Chicken Cacciatore** – Chicken in a seasoned tomato sauce served with rice. Gluten Free.
- » **Baked Italian Meatballs** – Served in a Marinara sauce.
- » **Lasagna** – Traditional layers of beef and cheese with marinara sauce.
- » **Vegetable Lasagna** – Layers of vegetables and cheese with Alfredo sauce. Vegetarian.
- » **Shells with Cheese** – Ricotta stuffed shells with marinara sauce and shaved Parmesan cheese. Vegetarian.

Specialty Desserts at an Additional Charge:
Cannoli or Tiramisu

Dinner Buffets continued on next page.

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DINNER

BUFFETS (continued)

TROPICAL ISLANDS

Minimum Charge of 20 Guests for Buffets

Two Entrées.....25.95 / person

Three Entrées 28.95 / person

Featuring food and flavors from the Tropics. Buffet Includes: Chef's Choice of Vegetable, Dinner Rolls and Cornbread with Butter, Beverage, Banana Cream and Coconut Cream Pies for Dessert.

Choice of Two Salads:

- » Fresh Fruit Salad
- » Rice Noodle Salad
- » Broccoli Salad
- » Cucumber Salad
- » Tossed Salad of Mixed Greens
with Choice of Two Dressings

Choice of One Side:

- » Roasted Sweet Potato Halves
- » Baked Jacket Potato
- » Jasmine Rice
- » Mohican Blend Rice
- » Mashed Sweet Potato

Choice of Two or Three Entrées:

- » **Shrimp Carnival** – Cooked with vegetables and colorful peppers in a light garlic wine butter.
- » **Ginger Roasted Chicken** – Roasted with ginger and finished in a light pineapple and orange glaze.
- » **Teriyaki Chicken** – Grilled chicken breast with teriyaki glaze and grilled pineapple.
- » **Jamaican Chicken** – Covered with “jerk” seasonings and finished on a bed of colorful peppers and onions.
- » **Fisherman’s Catch** – Tilapia with a citrus marinade served with baked vegetables, lemon and lime.
- » **Pork Loin “Maldives”** – Slow roasted and served with a mix of grilled pineapple and mango.
- » **Pineapple Ham** – Tender smoked ham with brown sugar and pineapple glaze.
- » **Fried Shrimp** – Traditional deep-fried shrimp with dipping sauce on the side.

Specialty Dessert at an Additional Charge: Pineapple Upside-Down Cake

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DINNER

PLATED

Include House Garden Salad OR Caesar Salad, Dinner Rolls with Butter, Beverage and Chef's Side and Vegetable Selection to compliment the Entrée. Dessert Available at Additional Charge.

LAND AND SEA

Market price / person - Minimum of 10 orders

- » a 4-ounce filet of beef*
- » **your choice of one:**
 - › 3 jumbo shrimp
 - › 3 jumbo scallops
 - › 1 lobster tail

TENDERLOIN FILET*

Market price / person - Minimum of 10 orders

- » a whole tenderloin filet crusted with herbs
- » roasted with root vegetables
- » 6-ounce cut

ROAST PRIME OF BEEF*

Market price / person - Minimum of 10 orders

- » a seasoned 10-ounce cut with au jus

NEW YORK STRIP*

28.95 / person

- » a 10-ounce steak grilled and finished with a beef demiglaze
- » topped with fried onions

GRILLED SALMON

21.95 / person

- » a 6-ounce fillet finished with a honey citrus glaze

PORK FORESTER

21.95 / person - Minimum of 10 orders

- » roasted pork loin with tomato, wild mushrooms and a Madeira glaze

SHRIMP CARNIVAL

21.95 / person

- » shrimp cooked with colorful peppers and vegetables in a light garlic wine butter

CHICKEN CORDON BLEU

21.95 / person

- » classic breaded chicken breast filled with smoked ham and cheese, finished with sauce supreme

CHICKEN PARMESAN

20.95 / person

- » Italian herb, cheese and panko crusted chicken breast, finished with marinara and Italian cheeses

NORMANDY CHICKEN

20.95 / person

- » roasted airline chicken served in a red wine vegetable ragout

CHICKEN MARSALA

20.95 / person

- » lightly browned chicken breast with a mushroom and Marsala sauce

ARTICHOKE LASAGNA

20.95 / person - Minimum of 10 orders

- » layers of fresh ricotta, artichoke, Italian cheese and tender pasta, baked slowly with a smoky red pepper sauce
- » served with Chef's vegetable selection

PORK MEDALLION PICATA

20.95 / person

- » pork medallions seared and finished in a delicate butter, wine and caper sauce

SWEET & SOUR OR BARBEQUE RIBS

19.95 / person

- » slow-cooked St. Louis-style pork ribs served with your choice of one sauce

BELGIAN BEEF

19.95 / person

- » pieces of tender beef slow cooked with onion and dark beer

****Please note that all beef entrées are cooked to a medium temperature.***

Plated dinner continued on next page.

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DINNER

PLATED (continued)

Include House Garden Salad OR Caesar Salad, Dinner Rolls with Butter, Beverage and Chef's Side and Vegetable Selection to compliment the Entrée. Dessert Available at Additional Charge.

BAKED COD

19.95 / person

- » whole cod loin baked in herbs and tomato, finished with lemon wine sauce

WELLIES IN THE GARDEN

18.95 / person

- » fresh seasonal vegetables sautéed with wine and fresh herb cream sauce baked off "wellington" style in a pastry crust
- » served with Chef's vegetable selection

****Please note that all beef entrées are cooked to a medium temperature.***

We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée selected.

Some restrictions apply.

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CHILDREN'S MENU

PLATED

Ages 12 and Under
7.95 / child

Choice of One Side:

- » Applesauce
- » Garden salad with ranch dressing

Choice of One Beverage:

- » Milk
- » Soda
- » Lemonade

Choice of One Entrée:

- » 3 large chicken tenders, fried golden brown with mashed potatoes
- » Grilled hamburger with macaroni and cheese
- » Grilled cheeseburger with macaroni and cheese
- » Personal cheese pizza with potato chips
- » Personal pepperoni pizza with potato chips

Dessert Available at Additional Charge.

Ask your catering representative about pricing for children 10 and under when your group chooses a buffet menu.

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DESSERTS

ICE CREAM SUNDAE BAR

8.00 / person - Minimum 20 guests

- » Premium Vanilla Ice Cream
- » Chocolate Syrup
- » Strawberry Topping
- » Caramel Syrup
- » Whipped Cream
- » Chopped Nuts
- » Maraschino Cherries
- » Sprinkles
- » M&Ms
- » Crushed Oreos

FRENCH CREAM CHEESECAKE

5.95 / person

- » with assorted sauces

HOUSE-MADE BREAD PUDDING

4.25 / person - Minimum 20 guests

Add Ice Cream: \$1.50 / person

- » Old-Fashioned Goodness with Whipped Cream

HOUSE-MADE FRUIT CRISP

4.25 / person - minimum 20 guests

Add Ice Cream: \$1.50 / person

- » Served with Whipped Cream

CHOCOLATE CAKE

3.95 / person

- » Deliciously Decadent!

CARROT CAKE

3.95 / person

- » With Traditional Cream Cheese Frosting

FRESH BAKED PIE

3.95 / person

- » Assorted Fruit and Seasonal Selections

CHOCOLATE PIE

3.95 / person

- » Smooth and creamy in a pastry crust

FRESH FRUIT MEDLEY

3.95 / person

- » Assorted Seasonal Fresh Fruit Cup

LEMON SORBET

2.25 / person

- » Refreshingly sweet yet tart treat

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COCKTAIL OPTIONS

BAR FUNCTIONS

OPEN BAR

Full Beverage Service available in our Boxer's Lounge with Bartender.

- » Individual Pay Cash Bar.
- » Group Master Account Bar Tab. Charged by the Drink.

ATTENDED BAR

A Station of Beer, Wine and Soda.

- » Set-Up: In a private Meeting Room; On the public Patio; In the Upper Lobby or Lower Lobby.
A Group Master Account will be Charged Based Upon Consumption.

PRIVATE BAR

With Mixed Drinks, Beer, Wine and Soda.

- » Set-Up: In a private Meeting Room; On the public Patio; In the Upper Lobby or Lower Lobby.
- » Private Bartender Fee of \$75 per Bar is Waived the first 2 Hours with \$500.00 in Sales per Bar.
- » An hourly fee of \$30.00 applies to Bars Open longer than 2 Hours.
- » A Group Master Account will be Charged by the Drink.

The Mohican Lodge & Conference Center 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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BEVERAGES

LIQUOR, BEER & WINE SELECTIONS

WELL BRANDS

5.00 / drink

- » Bourbon Supreme
- » Guckenheimer Whiskey
- » Lauder's Scotch
- » Paramount Rum
- » Paramount Gin
- » Paramount Vodka
- » La Prima Tequila

CALL BRANDS

5.50 / drink

- » Jim Beam Bourbon
- » Canadian Club Whiskey
- » Seagrams 7 Whiskey
- » Bacardi Superior Light Rum
- » Captain Morgan's Spiced Rum
- » Malibu Assorted Rums
- » Beefeater Gin
- » Smirnoff Flavored Vodkas
- » Firefly Sweet Tea Vodka

PREMIUM BRANDS

6.00 / drink

- » Absolut Vodka
- » Tanqueray Gin
- » Jose Cuervo Gold Tequila
- » Fireball Whiskey

PLUS PREMIUM BRANDS

7.00-7.50 / drink

- » Jack Daniels Bourbon
- » Crown Royal Whiskey
- » Dewar's Scotch
- » Ketel One
- » Bombay Sapphire Gin
- » Jameson
- » Tito's Vodka

SUPER PREMIUM BRANDS

CORDIALS & BRANDIES

- » Makers Mark Bourbon: 7.50 / drink
- » Grey Goose Vodka: 8.25 / drink
- » Glenlivet Scotch: 10.00 / drink
- » 1800 Tequila: 8.00 / drink

DOMESTIC BEER

3.50 / bottle

- » Bud Light
- » Budweiser
- » Coors Light
- » Miller Lite
- » Michelob Ultra
- » O'Douls

PREMIUM BEER

4.00 / bottle

- » Corona
- » Corona Light
- » Heineken

DRAFT BEER

4.00 / glass

- » Yuengling

MICROBREW CRAFT BEER

A Seasonal Variety of Selections. Please request a current list from your catering representative.

WINE LIST

A Seasonal Variety of Selections. Please request a current list from your catering representative.

SODA

2.50 / glass

Coke Products

SPECIAL ORDERS

Available upon request; ask your catering representative. A Minimum of 4 weeks Advance Notice Required. Items are non-refundable once purchased by Mohican Lodge.

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