



PLATED DINNER

Plated Dinners include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

STARTERS

select one

CLASSIC CAESAR SALAD

HOUSE SALAD

LODGE WEDGE SALAD

ENTRÉES

CREAMY MUSHROOM STUFFED CHICKEN BREAST 34

Roasted Potato Wedges, Broccolini, Shallot Jus

ROASTED SIRLOIN 36

Roasted Tomato, Potato Purée, Haricot Vert

PENNE PASTA 36

Sautéed Shrimp, Cherry Tomato, Baby Spinach, Garlic, Cilantro, Pepita Pesto

SEARED FRESH SALMON 36

Seasonal Vegetable, Mushroom Risotto, Citrus Beurre Blanc

MAPLE ROASTED HEIRLOOM SQUASH 34

Roasted Squash, Pecan, Braised Greens, Raisin

GRILLED FILET MIGNON 48

Potato Purée, Grilled Asparagus, Roasted Tomato, Shallot Demi-Glace

SEASONAL FISH 35

Crispy Yukon Potatoes, Roasted Broccolini, Citrus Beurre Blanc

BUTTERNUT SQUASH RAVIOLI 35

Sage, Brown Butter, Parmesan

ROASTED BONELESS PORK LOIN 38

Roasted Fingerling Potatoes, Tomato Bacon Jam, Baby Carrot

SURF & TURF 54

Petit Filet, Shrimp Scampi, Garlic Mashed Potatoes, Fresh Broccolini

DESSERTS

select one

VANILLA CRÈME BRÛLÉE AND BERRIES

RASPBERRY SORBET AND FRESH BERRIES

TIRAMISU

DARK CHOCOLATE TORTE

Whipped Cream

LODGE CHEESECAKE

Salted Caramel Sauce



DINNER BUFFET

Dinner Buffets include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

SOUTH OF THE BORDER BUFFET 36

GUADALUPE SALAD

CHICKEN TINGA

CHILI-MARINATED FLANK STEAK

MEXICAN RICE

BLACK BEANS

PICO DE GALLO

FLOUR OR CORN TORTILLAS

TORTILLA CHIPS

TRES LECHES CAKE

TASTE OF ITALY BUFFET 38

CLASSIC CAESAR SALAD

PENNE PASTA

Creamy Tomato Sauce

CHICKEN BREAST

Lemon Caper Sauce

ROASTED BROCCOLI

Shallot, Lemon, Tomato

GARLIC TOAST POINTS

TIRAMISU

SOUTHERN BUFFET 38

CHOPPED SALAD

BRAISED PORK BUTT

SHRIMP AND POLENTA

BRUSSELS MAC AND CHEESE

CORN ON THE COB

CORN BREAD

BREAD PUDDING



SPANISH BUFFET 47

GREEN SALAD

Jerez Vinaigrette

CATALINA SEAFOOD STEW

CHORIZO AND MANCHEGO STUFFED PORK LOIN

SPANISH RICE

ROASTED VEGETABLES

CREMA CATALINA

STEAKHOUSE BUFFET 50

CLASSIC CAESAR SALAD

COBB SALAD

CARVED TO ORDER RIBEYE

Au Jus, Horseradish Cream, Whole Grain Mustard

CEDAR-ROASTED SALMON

Citrus Beurre Blanc

CREAMED SPINACH

Sautéed Mushroom, Roasted Tomato

CHOCOLATE TORTE

LODGE CHEESECAKE

Salted Caramel Sauce



LODGE ON THE DESERT

BUILD YOUR OWN 47 | 50

select one

CLASSIC CAESAR SALAD

AVOCADO CHOPPED SALAD

LODGE WEDGE SALAD

CLASSIC GARDEN SALAD

select two

HERB-ROASTED POTATOES

GARLIC MASHED POTATOES

RICE PILAF

SAUTEED VEGETABLE MEDLEY

ROASTED SEASONAL VEGETABLES

select two or three

DRY-RUBBED BRISKET

GRILLED CHICKEN QUARTERS

Adobo Sauce

GRILLED CHIPOTLE BBQ CHICKEN BREAST

GRILLED SALMON

Lemon Caper Butter

ROASTED BONELESS PORK LOIN

MEAT OR VEGETABLE LASAGNA

PENNE PASTA

Marinara Sauce

FLANK STEAK

Mushroom Demi

select one

LODGE CHEESECAKE

Salted Caramel Sauce

DARK CHOCOLATE TORTE

Whipped Cream

BREAD PUDDING

TIRAMISU

APPLE PIE

CHERRY PIE

Minimum 20 guests for banquets - additional \$5++ per person for fewer than 20 guests. Buffet pricing is based on one hour of service. Prices are per person unless otherwise noted. Tax and 22% service charge is not included. Counts are due five business days prior to event with final guarantee number of attendees.