

# Served Dinner's

**Dinners served with Garden Greens, Spinach & Mushroom or Caesar Salad,  
Focaccia Bread and Chef's choice Vegetable and Potato**

## **Tuscany Chicken Roulade**

*Farm fresh chicken breast stuffed with fresh Basil, baby Spinach, Garlic, Sundried Tomatoes, roasted Shallots and grated Asiago cheese. Finished with a Chicken Volute.*

## **Parmesan Crusted Chicken Breast**

*topped with a fresh tomato Bruschetta*

## **Cajun Tilapia**

*w/ Pineapple Salsa*

## **Fresh Cut NY Strip**

*seared to perfection finished with a Portabella Demi Glace*

## **Surf & Turf**

*NY Strip loin (6 oz) seared to perfection served accompanied by a Diver Scallop and Prawn served with Grilled Artichoke & Roasted Red Pepper Polenta and Lemon Zest Asparagus.*

## **Teriyaki L'Orange Salmon**

*Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.*

## **Choice of a Pork loin or Steak Roulade**

*Stuffed with fresh baby Spinach, Asiago cheese, Fresh garlic, sundried tomatoes, and roasted shallots.*

## **Chicken Oscar**

*5oz boneless, skinless chicken breast on a bed of fresh Asparagus w/Jumbo Lump Crabmeat & Béarnaise Sauce.*

## **Petite Filet**

*5oz served on a grilled Portabella cap with a Merlot Demi glace.*

## **Twin Crab Cakes**

*served with our house tartar sauce.*

## **Chicken Chesapeake**

*Tender Breast of Chicken topped with Jumbo Lump Crab Imperial finished with béarnaise.*

## **Greek Chicken Portabella**

*Grilled 6 oz chicken breast on a jumbo grilled Portabella cap stuffed with feta cheese, roasted red peppers, sautéed shallots and an olive tapenade, adorned with a Greek marinade.*

## **Crab & Filet**

*Tornados of Beef Tenderloin with a Black Truffle Shiraz reduction accompanied by Chesapeake's finest Jumbo Lump Crab Cake and served with a Roasted Corn & Tomato Confetti and Purple Twice Baked Potato.*

## **King Cut Prime Rib au jus**

*Slow Roasted Prime Rib, cooked to perfection. Served with Horseradish*

## **Filet Oscar**

*5oz center cut Filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.*

## **Rack of Lamb**

*with a trilogy of sauces! Savory Rosemary Garlic, mint infused crème fraiche, or a Merlot Demi glace.*

# Stationed Buffet

(Minimum of 50 people)

## The Stationed Buffet includes the following:

*Served Garden or Caesar Salad*

### **Chef's Carving Station (A chef is automatically present at this station)**

*(Choose 1) Ham, Turkey or Top Round of Beef*

#### **Italian Pasta Bar:**

Standard includes:

*(Choose 2 pastas) Penne, Ziti, Bowtie, Rotini, Tortellini or Linguini Pastas*

*(Choose 2 sauces) Marinara, Pesto, Voodka Pink, Cabonara, or Alfredo Sauces*

#### **Potato Bar**

*(Choose 3 potatoes) Oven Roasted Red Bliss, Mashed Sweet, Garlic Mashed, or Baby Bakers with a Topping Bar to include Butter, Sour Cream, Cheddar Cheese, Bacon and Chives*

#### **Vegetable Bar**

*(Choose 2 Vegetables) Grilled Zucchini and Squash, Asparagus with Lemon Essence, Dilled Baby Carrots, Italian Vegetable Blend, Assorted Wild Mushrooms sautéed.*

## **Station Upgrades and Additions**

### **Chef's Carving Station Additions**

#### **(add one of the following to the above station)**

*Prime Rib au jus*

*Beef Tenderloin*

*Lamb Chops*

*Leg of Lamb*

*Steak or Pork Roulade – stuffed w/fresh spinach, red onions, minced garlic, fresh grated parmesan cheese, roasted red peppers, and sundried tomatoes. Very flavorful and colorful. Served in slices.*

*Classic roulade style and ladled with the appropriate sauce.*

### **Chaffered Entrée Addition (add one of the following to the above station)**

*Citrus or Dilled Hollandaise Salmon*

*Parmesan Encrusted Chicken with Bruschetta*

*Chicken Cordon Bleu*

*Tilapia with Pineapple Salsa*

*Tilapia El Durante*

Menus are subject to change and cannot be guaranteed more than 1 year from your event

685 Camp Gettysburg Road, Gettysburg, PA ♦ (717) 642-2500 or Toll Free at (877) 607-2442

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



# *Station Upgrades and Additions*

## **Italian Pasta Station upgrade**

### **Chef Prepared Upgrade**

*Chef prepares pasta and sauces to each person's specification.*

*Must allow an extra hour for this service. (Total of 2 hours of reception time devoted to food service)*

### **Potato Bar Upgrade**

*Potato Upgrade (includes all of the below)*

*Gorgonzola, Mashed Yukon Potatoes*

*Saffron infused Lyonnais Potatoes*

*Cheddar, Onion Pirogues*

## **Vegetable Stir Fry Station Upgrade (Choose one of the following)**

*A generous display of fresh cut vegetables, sautéed in front of you and seasoned with Asian flare.*

*This is a fabulous option to just having a basic prepared vegetable.*

*It adds an entertainment edge and fills the air with wonderful aromas.*

*Marinated Grilled Chicken*

*Stir fry beef or pork loin*

*Seared Sea Scallops*

*Jumbo Shrimp*

*Lobster*

## **Additional Options**

### **Soup Bar Options:**

*Hearty Beef Barley, Chicken with Smoked Gouda and Artichoke,  
Cream of Mushroom, Tomato Basil, Old Fashioned Ham and Bean*

*New England Clam Chowder, Sherried Cream of Crab, Maryland Crab, Lemon Artichoke Seafood Bisque,  
Chicken Florentine with Tri-Color Tortellini*

### **Chef's Stations**

You may request that a chef be present at any of your stations. Additional fees will apply

Menus are subject to change and cannot be guaranteed more than 1 year from your event

**685 Camp Gettysburg Road, Gettysburg, PA ♦ (717) 642-2500 or Toll Free at (877) 607-2442**

**[www.thelodgesatgettysburg.com](http://www.thelodgesatgettysburg.com)**

