



wedding
MENU

Maumee Bay
LODGE & CONFERENCE CENTER

1750 State Park Road #2
Oregon OH 43616
419-836-0013
MaumeeBayLodge.com

starters

Start your special day with snacks delivered to your guestroom.

Breakfast Selections

Bagels with Cream Cheese	3.00 / person
Assorted Breakfast Pastries	2.50 / person
Vanilla Yogurt with Assorted Toppings	2.95 / person
Whole Fresh Fruit	2.00 / person

Snack Selections

(All Displays Available in 25 Person Increments)

Seasonal Fruit Display with Dip	93.75 / display
Assorted Vegetable Crudité Display with Dip	75.00 / display
Cubed Cheese & Cracker Display	75.00 / display
Hummus Display with Fresh Vegetables and Pita Chips	75.00 / display
Assorted Fresh Baked Cookies.....	21.00 / dozen

Sandwich Board

Submarine sandwich stuffed with smoked turkey and sliced ham, cheddar cheese, lettuce, sliced tomato, onion and topped with mayonnaise. Served with specialty chips
8.95 / person

Beverages

100% Columbian Coffee and Assorted Hot Teas	2.25 / person
Bottled Water	2.25 / bottle
Assorted Sodas	1.95 / can
Assorted Juices	2.50 / bottle
Cooks Champagne	30.00 / bottle
Bloody Mary	6.00 each
Mimosa.....	9.00 each or 55.00 / gallon

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Hot House

Price per 100 pieces

Vegetable Spring Rolls with Sweet and Sour Sauce.....	150.00
BBQ Meatballs	130.00
Swedish Meatballs	130.00
Pretzel Chicken Bites with Honey Mustard Sauce	140.00
Franks in Puff Pastry.....	150.00
Spanakopita	140.00
Coconut Shrimp with Creamy Sweet Chili Sauce.....	150.00

Hot Premium

Price per 100 pieces

Smoked Chicken Quesadilla	175.00
Sausage Stuffed Mushroom Caps.....	175.00
Ginger Chicken Meatballs.....	175.00
Crab Rangoon with Sweet and Spicy Sauce.....	200.00
Crispy Asparagus with Asiago Cheese	175.00

Cold

Cocktail Shrimp with Cocktail Sauce and Lemons.....	175.00 / 125 pieces
Caprese Skewers.....	140.00 / 100 pieces
Cheese Ball with Crackers.....	75.00 / 3 lbs (Choice of Spicy Cheddar & Bacon or Green Onion & Garlic Herb)
Chocolate Dipped Strawberries.....	25 / dozen
Assorted Chocolate Truffles	30 / dozen

Hot Reception Package

50 Person Minimum

Includes 10 Pieces per Person

Choose 5 House Items.....	14.95
Choose 5 Premium Items.....	17.95

Hot & Cold Reception Package

Includes Cheese & Cracker Display, Vegetable Crudités with Dip
and One Hot Hors D'Oeuvre

(Available in 25 person increments)

Choose House Hors D'Oeuvre	7.95 / person
Choose Premium Hors D'Oeuvre.....	9.95 / person

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hors d'oeuvres

DISPLAYS

(All Displays available in 25 person increments / Prices indicated are per display)

Spinach & Roasted Red Pepper Artichoke Dip / 60.00

Creamy spinach and artichokes with a hint of fire roasted red peppers.

Served warm with tortilla chips.

Seasonal Fruit Display / 93.75

A variety of seasonal melon, pineapple and citrus fruits, garnished with grapes and berries.

Served with a strawberry crème fruit dip.

Vegetable Crudité Display / 75.00

Fresh vegetables of baby carrots, broccoli, cauliflower, celery sticks, cucumber slices and grape tomatoes. Served with a parmesan herb dip.

Add hummus & pita chips for an additional \$1.00 Per person

Cheese & Cracker Display / 75.00

Cubed cheddar, swiss, colby jack and pepper jack cheeses. Served with an assortment of crackers.

Please consult with your Catering Sales Manager for premium cheese selections.

Italian Antipasto Display / 110.00

Sliced capicola, pepperoni, salami, provolone and mozzarella cheeses garnished with roasted red peppers, pepperoncini, mushroom salad and kalamata olives. Served with a red onion jam and sliced baguette.

Baked Brie En Croute / 100.00

Large wheel of brie cheese stuffed with raspberry and almonds wrapped in puff pastry and baked golden brown. Served warm with French bread.

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PLATED

All plated entrées include: garden salad with choice of two dressings, selection of side dish and vegetable blend, assorted rolls with butter and 100% colombian coffees, assorted hot and iced teas.

Plated Duet Your Choice of Two Entrees / 25.95

- ~ **Beef Medallions:** 3 oz. medallion with classic demi-glace
- ~ **Boursin Chicken:** 5 oz. breast breaded and topped with roasted tomato and boursin cheese cream sauce
- ~ **Chicken Piccata:** 5 oz. pan seared with a lemon caper sauce
- ~ **Salmon:** 4 oz. pan seared with lemon herbed butter
- ~ **Shrimp Skewer:** 5 shrimp seasoned and grilled with citrus butter
- ~ **Filet** ~ 4 oz. grilled with a porcini demi-glace *(\$6.95 additional)*
- ~ **Crab Cake:** jumbo lump crab meat with whole grain mustard aioli *(\$6.00 additional)*
- ~ **Lobster Tail:** steamed with herb butter *(\$ market price)*

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

Bacon Wrapped

Bistro Steak / 28.95

6oz. beef teres major wrapped in bacon and topped with a wild mushroom cream sauce

Braised Short Rib / 25.95

Short rib braised with root vegetables and fresh herbs

Grecian Stuffed Chicken / 21.95

Airline chicken breast stuffed with feta, spinach and onions. finished with a grecian sauce

Tuscan Chicken / 20.95

Chicken breast coated in parmesan cheese and breadcrumbs. Served with penne pasta tossed with red pepper cream sauce *(does not include a starch side)*

Chicken Marsala / 20.95

Chicken breast topped with mushrooms and finished with a rich marsala sauce

Chicken Cordon Bleu / 20.95

Chicken breast with sliced ham and Swiss cheese with dijon sauce

Grilled Salmon Filet / 24.95

Fresh pineapple salsa

Bacon Wrapped

Pork Tenderloin / 22.95

With honey spice glaze and apple cranberry chutney

Vegetable Wellington / 19.95

Fresh seasonal vegetables and white wine garlic cream sauce baked in puff pastry *(vegetarian option – does not include a starch side)*

Stuffed Pepper / 19.95

Green pepper stuffed with quinoa and black beans with a tomato fennel broth *(vegan or gluten free option available – does not include a starch or vegetable side)*

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sides

Side Dishes

Choose One

- ~ Sour Cream & Chive Mashed Potatoes
- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Mashed Maple Sweet Potatoes
- ~ Parmesan Smashed Baked Potatoes
- ~ Rice Pilaf

Vegetables

Choose One

- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini & Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Corn O'Brien

Specialty Salads

\$1.95 additional per person

Betty's Salad

Baby spinach and romaine with crumbled bacon, chopped egg and bean sprouts.
Served with a sweet russian dressing

Berry Spinach Salad (seasonal)

Baby spinach with seasonal berries, toasted almonds and red onion.
Served with sweet poppyseed dressing

Caesar Salad

Romaine lettuce topped with house made croutons and parmesan cheese shavings.
Served with Caesar dressing

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children

- 7 -

PLATED

*Available for children 11 & under. One entrée is selected for all children.
All meals include: choice of milk, soda or lemonade*

Choice of 2 sides:

- ~ Macaroni and cheese
- ~ Applesauce
- ~ Garden salad
- ~ Baby carrots

7.95 / child

Chicken Tenders

Three large chicken tenders, fried golden brown

Grilled Hamburger or Cheeseburger

Choice of hamburger or cheeseburger grilled to perfection

Personal Pizza

Choice of personal cheese or pepperoni pizz

Corndog

Dipped in honey batter and deep fried

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buffets

SILVER

The Silver Wedding Buffet includes assorted rolls with butter and 100% Colombian coffees, assorted hot and iced teas.

- Two Entrees: 24.95 / person
- Three Entrees: 26.95 / person
- Children 6 -11 Two Entrées: 12.95 / child
- Children 6 -11 Three Entrées: 13.95 / child
- Children 5 & Under: Free

Choice of One Salad:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Dressing
- ~ Berry Spinach Salad with Raspberry Vinaigrette (Seasonal)
- ~ Greek Pasta Salad
- ~ Three Cheese Pasta Salad

Choice of Two or Three Entrees:

- ~ Chicken Cordon Bleu with Dijon Sauce
- ~ Focaccia Crusted Chicken with Pesto Cream Sauce
- ~ Olive Oil & Sea Salt Roasted Chicken Pieces
- ~ Pot Roast in Au Jus with Vegetables
- ~ Slow Roasted Top Round with Roasted Garlic Jus Lié
- ~ Kielbasa with Kapusta
- ~ Bacon Wrapped Pork Loin with Apple Chutney
- ~ Seafood Au Gratin

Choice of Two Sides:

- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Sour Cream & Chive Mashed Potatoes
- ~ Loaded Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni and Cheese
- ~ Rice Pilaf
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini and Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Corn O'Brien

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PLATINUM

The Platinum Wedding Buffet includes assorted rolls with butter and 100% Colombian coffees, assorted hot and iced teas.

Two Entrees: 29.95 / person

Three Entrees: 31.95 / person

Children 6 -11 Two Entrées: 14.95 / child

Children 6 -11 Three Entrées: 15.95 / child

Children 5 & Under: Free

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Dressing
- ~ Berry Spinach Salad with Raspberry Vinaigrette (Seasonal)
- ~ Greek Pasta Salad
- ~ Couscous Confetti Salad
- ~ Three Cheese Pasta Salad

Choice of Two or Three Entrees:

- ~ Black & Bleu Chicken with Gorgonzola Cream Sauce
- ~ Herb & Parmesan Crusted Chicken with Artichoke Ragoût
- ~ Seared Chicken Breast with Pineapple Salsa
- ~ Chef's Carving Station of Prime Rib of Beef with Au Jus and Horseradish
(Additional fee of \$50.00 per 100 guests)
- ~ Beef Medallions with Classic Demi-Glace
- ~ Pork Tenderloin with Cherry Chutney
- ~ Smoked Pork Loin with Wild Mushroom Cream Sauce
- ~ Seafood Cannelloni
- ~ Shrimp Scampi Skewers
- ~ Brown Sugar Spiced Salmon

Choice of Three Sides:

- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Sour Cream & Chive Mashed Potatoes
- ~ Loaded Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni and Cheese
- ~ Rice Pilaf
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Zucchini and Squash Medley
- ~ Honey & Dill Glazed Carrots
- ~ Corn O'Brien

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buffets

TOUR OF ITALY BUFFET

24.50 / person
Children 6 -11: 12.75 / child
Children 5 & Under: Free

Choice of Two Sauces:

- ~ Marinara
- ~ Alfredo
- ~ Meatballs with Marinara
- ~ Pesto
- ~ Pink Vodka

Choice of Two Entrees:

- ~ Traditional Sausage Lasagna
- ~ Vegetable Lasagna
- ~ Chicken Parmesan
- ~ Chicken Marsala
- ~ Italian Sausage with Onions and Peppers
- ~ Cheese Manicotti with Marinara
- ~ Stuffed Shells with Florentine Sauce

Buffet Includes:

- ~ Penne Pasta and Tortellini
- ~ Antipasto Platter
- ~ Caesar Salad with Caesar and Italian Dressings
- ~ Green Beans
- ~ Shaved Parmesan Cheese
- ~ Garlic Breadsticks
- ~ 100% Colombian Coffees, Assorted Hot and Iced Teas.

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BBQ AT THE BAY

Two Meats: 26.95 / person

Three Meats: 28.95 / person

Children 6 -11 Two Meats: 13.95 / child

Children 6 -11 Three Meats: 14.95 / child

Children 5 & Under: Free

Choice of Two or Three Meats:

- ~ Dry Rubbed Roasted Chicken
- ~ BBQ Pulled Brisket
- ~ Smoked Pulled Pork
- ~ BBQ Ribs
- ~ Kielbasa with Kapusta
- ~ Blackened Walleye

Choice of Four Sides:

- ~ Hot German Potato Salad
- ~ Creamy Cole Slaw
- ~ Corn on the Cob (Seasonal)
- ~ Amish Baked Beans
- ~ Tomato & Cucumber Salad
- ~ Garlic Crusted Macaroni & Cheese
- ~ Loaded Potato Casserole
- ~ Braised Green Beans
- ~ Smokey Black Eyed Peas

Buffet Includes:

- ~ Garden Salad with House Dressings
- ~ Three BBQ Sauces on the Side: Carolina Gold, Georgia White & House Red
- ~ Corn Bread
- ~ 100% Colombian Coffees, Assorted Hot and Iced Teas

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snacks

LATE NIGHT

Served at a Station during the Final Hour of the Wedding Reception

MINI TREATS

Price per 100 Pieces

Buffalo Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip and Celery	140.00
Smoked Chicken Quesadilla with Chipotle Ranch	175.00
Franks in Puff Pastry	150.00
Jalapeno Poppers with Ranch Dip	125.00
Mini Pizza Cups	150.00
Hamburger Sliders	150.00
Macaroni & Cheese Bites	140.00

MUNCHIES

Mini Pretzel Twists	6.95 / lb (2 lb increments)
Specialty Chips with Caramelized Onion Dip	8.95 / lb
Cubed Cheese & Cracker Display	75.00 / 25 person display
Cheese Ball with Crackers	75.00 / 3 lbs (Choice of Spicy Cheddar & Bacon or Green Onion & Garlic Herb)

SANDWICH BOARD

Submarine sandwich stuffed with smoked turkey and sliced ham, cheddar cheese, lettuce, Sliced tomato, onion and topped with mayonnaise. Served with specialty chips
6.95 / person

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THE MORNING AFTER

THE EXECUTIVE CONTINENTAL 8.95 / person

- ~ Fresh Fruit Display
- ~ Assorted Breakfast Pastries
- ~ Assorted Bagels with Cream Cheese
- ~ Assorted Juices
- ~ 100% Columbian Coffees and Assorted Hot Teas

THE BAY SIDE BUFFET 12.95 / person

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of One Breakfast Meat: Bacon, Ham or Sausage Link
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Columbian Coffees and Assorted Hot Teas

THE OHIOAN BUFFET 14.95 / person

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of Two Breakfast Meats: Bacon, Ham or Sausage Link
- ~ Choice of One from the Griddle: Buttermilk Pancakes or French Toast
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Columbian Coffees and Assorted Hot Teas

BEVERAGES

100% Columbian Coffee and Assorted Hot Teas	2.25 / person
Bottled Water	2.25 / bottle
Assorted Sodas	1.95 / can
Assorted Juices	2.50 / bottle
Bloody Mary	6.00 each
Mimosa.....	9.00 each or 55.00 / gallon

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beverages

Call Brand Liquor 115 / bottle

- ~ Smirnoff Vodka
- ~ Captain Morgan Rum
- ~ Ron Rico Rum
- ~ Beefeater Gin
- ~ Seagram's 7 Whiskey
- ~ Jim Beam Bourbon
- ~ J & B Scotch

Premium Brand Liquor 130 / bottle

- ~ Absolut Vodka
- ~ Bacardi Rum
- ~ Tanqueray Gin
- ~ Canadian Club Whiskey
- ~ Jack Daniels
- ~ Dewar's Scotch

Premium Plus Brand Liquor 150 / bottle

- ~ Grey Goose Vodka
- ~ Maker's Mark Bourbon Whisky
- ~ Crown Royal Whiskey
- ~ Jameson Irish Whiskey

Liqueurs 140 / bottle

- ~ DiSaronno Amaretto
- ~ Kahlua
- ~ Bailey's Irish Cream

Signature Drinks

You can use one of our recipes or provide us with one of your favorites to match your theme or colors!

Sangria 110 / gallon

This house made concoction of Red and White wines with Champagne is a refreshing treat for your guests. Served in a champagne glass and garnished with fresh fruit.

Domestic Beer*

Budweiser, Bud Light, Miller Lite, Coors Light3.50 each or 235 / half barrel keg**

Premium Beer*

Corona, Labatt Blue, Samuel Adams, Yuengling, Great Lakes, Labatt N/A..... 4.00 each or 285 / half barrel keg**

Soda / 1.95 each

BAR FEE: A Bartender Fee applies for each bar. Fees are a minimum of \$75 per bar for a maximum of 5 hours; however, fees are waived with \$500 in sales per bar.

Set up and Mixes are included at No Additional Charge.

Maumee Bay Lodge 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.

**Gluten Free Beer Options Available **Not all Brands Available by Keg*

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WINE

House Wine 20 / bottle

- ~ Chardonnay
- ~ White Zinfandel
- ~ Pinot Grigio
- ~ Cabernet Sauvignon
- ~ Merlot
- ~ Pinot Noir

Call Wine

Columbia Crest Chardonnay	24 / bottle
Chateau Ste. Michelle Johannesburg Riesling	24 / bottle
Woodbridge Merlot.....	24 / bottle
Woodbridge Moscato	22 / bottle

Premium Wine

Clos du Bois Chardonnay.....	29 / bottle
Mainstreet Cabernet Napa	32 / bottle
Robert Mondavi Pinot Noir	35 / bottle
Trivento Malbec	32 / bottle
Black Stallion Cabernet.....	50 / bottle

Sparkling Wine

Cook’s Spumante	30 / bottle
Tosti Asti Spumante.....	36 / bottle
Meier’s Sparkling Spumante Grape Juice.....	12 / bottle

Please Consult with your Catering Sales Manager for Additional Liquor Selections, Beer Selections and Wine Selections such as Sauvignon Blanc, Pinot Noir, Shiraz and Pinot Grigio.

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Cake Flavors

- ~ White
- ~ Red Velvet
- ~ Chocolate
- ~ Carrot
- ~ Yellow
- ~ Lemon
- ~ Marble
- ~ Spice
- ~ Confetti
- ~ French Vanilla
- ~ Key Lime
- ~ Orange Cream
- ~ Banana

Buttercream Cake Fillings

- ~ Vanilla
- ~ Chocolate
- ~ Lemon
- ~ Strawberry
- ~ Raspberry

Specialty Cake Fillings

- ~ Cream Cheese
- ~ Mousses
- ~ Fresh Fruits
- ~ Liqueurs

Cake Frostings

- ~ Butter Cream
- ~ Fondant

* Specialty Flavors Also Available

Cakes start at \$3.00 / slice*

Cupcakes start at 1.85 each*

Complimentary Anniversary Cake with minimum purchase

**Please note; to gain an accurate price, it is recommended to speak with the Maumee Bay Lodge Pastry Chef*

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