



# BANQUET MENU

10660 Burr Oak Lodge Road Glouster, OH 45732 740-767-2112 StavBurrOak.com

## COFFEE BREAKS

### **ALA CARTE BREAK ITEMS**

Yogurt
100% Colombian Coffees and Assorted Teas
Whole Fresh Fruit
Assorted Bagels with Cream Cheese
Assorted Fresh Baked Breakfast Pastries
Selection of Chilled Fruit Juices
Assorted Sodas
Bottled Spring Water
Fresh Baked Cookies
Fresh Baked Brownies
Granola Bars
Coffee

#### **BREAKTIME**

4.95 / person

- » Assorted Sodas and Bottled Water
- » 100% Colombian Coffees and Assorted Teas

#### **ALL DAY BEVERAGE SERVICE**

7.95 / person for 4 hours 13.95 / person for 8 hours

- » Assorted Sodas and Bottled Water
- » 100% Colombian Coffees and Assorted Teas

#### **ALL DAY MEETING SERVICE**

17.95 / person

- » Start with The Coffee Break
- » Refresh with a Mid-Morning Break Time
- » Finish off the Day with a Mid-Afternoon Sweet and Salty

#### **SWEET & SALTY**

8.95 / person

- » House-Made Potato Chips and Dip
- » Snack Mix
- » Cookies
- » Bottled Water

#### **HEALTHY QUICK TIME OUT**

5.95 / person

- » Assorted Granola Bars
- » Seasonal Whole Fresh Fruit
- » 100% Colombian Coffees and Assorted Teas
- » Bottled Spring Water

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## BREAKFAST

### **BUFFETS**

A Minimum of 20 Guests Required for Breakfast Buffets

#### THE SHAWNEE

12.95 / person

- » Farm Fresh Scrambled Eggs
- » Choice of One Meat: Bacon, Sausage or Ham
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits and Sausage Gravy
- » Selection of Chilled Fruit Juices
- » 100% Colombian Coffees and Assorted Teas

#### THE COUNTRY

15.95 / person

- » Farm Fresh Scrambled Eggs
- » Bacon and Sausage
- » Seasoned Breakfast Potatoes
- » Cinnamon French Toast
- » Seasonal Fresh Fruit Bowl
- » Assorted Fresh Baked Breakfast Pastries
- » Selection of Chilled Fruit Juices
- » 100% Colombian Coffees and Assorted Teas

#### **EXECUTIVE CONTINENTAL**

11.95 / person

- » Seasonal Whole Fresh Fruit
- » Yogurt Bar with an Assortment of Granola, Dried Fruit, and Almonds
- » Selection of Chilled Fruit Juices
- » 100% Colombian Coffees and Assorted Teas

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

### **PLATED**

A Minimum of 20 Guests Required for Plated Lunch Options. Choose One Plated Option. Second Plated Option will be an Additional 1.95/ Person.

#### **SLOW SMOKED BRISKET**

12.95 / person

- » Fork Tender Beef Brisket on a Toasted Salt and Pepper Bun with BURRbon BBQ Sauce
- » Served with French Fries
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **PULLED PORK**

10.95 / person

- » Slow Smoked Pork Piled High on a Toasted Salt and Pepper Bun with a Carolina Gold BBQ Sauce
- » Served with French Fries
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **BOXED LUNCHTO GO**

13.95 / person

- » Choice of Virginia Ham or Oven Browned Turkey Breast on a Croissant
- » Whole Fresh Fruit
- » Home-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Bottled Water

#### **TURKEY BLT WRAP**

10.95 / person

- » Oven Browned Turkey Breast, Bacon, and Shredded Cheddar Cheese with Lettuce, Tomato, and Pepper Mayo
- » Redskin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **BEEF EATER**

10.95 / person

- » Roast Beef with Provolone Cheese, Lettuce, Red Onion, and Horseradish Cream Sauce on Rye Bread
- » Redskin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### CHICKEN SALAD CROISSANT

10.95 / person

- » Classic Chicken Salad on a Croissant
- » Redskin Ranch Potato Salad
- Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **BALSAMIC VEGGIE WRAP**

10.95 / person

- » In Season Vegetables with a Balsamic Vinaigrette Dressing with Shredded Cheddar Cheese
- » Redskin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- Choice of Coffee, Tea, and Pink Lemonade

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.



### **SALAD ENTREES**

#### **GRILLED CHICKEN CAESAR SALAD**

12.95 / person

- » Boneless Chicken Breast Served on a Bed of Romaine Lettuce Greens with Classic Caesar Dressing
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **COBB SALAD**

12.95 / person

- » Fresh Romaine Lettuce Topped with Bacon, Chicken, Tomato, Eggs, and Onion
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

### **BUFFETS**

A Minimum of 20 Guests Required for Lunch Buffets.

#### THE LODGE DELI

15.95 / person

- » Choice of Two Salads
- » Deli Sliced Virginia Ham
- » Oven Roasted Turkey Breast
- » American, Swiss and Provolone Cheeses
- » Assorted Breads, Wraps, and Croissants
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### THE OHIO PICNIC

16.95 / person

- » Choice of Two Salads
- » Hot Dogs and Hamburgers
- » Assorted Sliced Cheese
- » Home-Style Baked Beans
- » Assortment of Buns
- » Pickles and Condiments
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### THE HOT SANDWICH BUFFET

16.95 / person

- » Choice of Two Salads
- » Choice of Two Meats:
  - > Chopped BBQ Brisket
  - › French Dip Beef
  - > Amish Style Shredded Chicken
  - › Pulled Pork
- » American, Swiss, and Provolone Cheeses
- » Assortment of Breads
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **PIZZA & SALAD BUFFET**

16.95 / person

- » Choice of Two Salads
- » Cheese, Pepperoni, and Supreme Pizza
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **BAKED POTATO & CHILI BAR**

15.95 / person

- » Choice of Two Salads
- » Baked Idaho Potatoes
- » House-Made Chili
- » Assorted Toppings Include: Chopped Bacon Bits, Diced Turkey and Ham, Shredded Cheddar Cheese, Broccoli Florets, Sour Cream, Chives
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars
- » Choice of Coffee, Tea, and Pink Lemonade

#### **Salad Choices:**

- » Tossed Greens
- » Caesar Salad
- » Loaded Baked Potato Salad
- » Pasta Salad
- » Three Cheese Pasta Salad
- » Broccoli Salad
- » Cole Slaw

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.



## **PLATED ENTRÉES**

A Minimum of 20 Guests Required for Plated Lunch Options. Choose One Plated Option.

Second Plated Option will be an Additional 2.95/ Person. Guarantees must be provided ten days prior to function

#### **Dinner Options Include:**

- » Tossed Greens with Choice of Dressing
- » Chef's Vegetable of the Day
- » Choice of Starch
  - Mashed Redskin Potatoes
  - Oven Roasted Redskin Potatoes
  - > Classic Rice Pilaf
  - › Baked Potato
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Pink Lemonade

#### HAND CUT NEW YORK STRIP

29.95 / person

10 oz. New York Strip Steak Dressed with Sautéed Mushrooms and Onions

#### PRIME RIB OF BEEF AU JUS

30.95 / person

Slow Roasted and Hand Cut Prime Rib, Served Medium with Horseradish Cream Sauce

#### **SMOKED CHICKEN LEG**

16.95 / person

Smoked Quarter Chicken Leg with our House BURRbon BBQ Sauce

#### **SMOTHERED CHICKEN**

22.95 / person

Chicken Breast Smothered in Fresh Mushrooms, Onions, and Queso Cheese

#### PORK MEDALLIONS

23.95 / person

Tender Pork Medallions Grilled and Topped with a Fire Roasted Apple Chutney

#### FRESH SALMON

25.95 / person

Pan Seared Fresh Salmon Topped with Fresh Pineapple Salsa

## **VEGETARIAN ENTRÉES**

#### Includes:

- » Tossed Greens with Choice of Dressing
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Pink Lemonade

#### STUFFED ZUCCHINI

18.95 / person

Spinach and Mushroom Stuffed Zucchini, Topped with Marinara and Provolone Cheese Served with Garlic Couscous (Can be Made Vegan upon Request)

#### **PASTA PRIMAVERA**

17.95 / person

Garden Vegetables Tossed with Mushroom Linguine in your Choice of Alfredo or Vegan Marinara Sauce

#### VEGETABLE NAPOLEON EN CROUTE

19.95 / person

Grilled Fresh Vegetables Stuffed in a Puff Pastry Shell Baked Golden Brown and Served with a Herbed Cream Sauce

## SPAGHETTI SQUASH WITH VEGAN BOLOGNESE (Seasonal)

19.95 / person

Roasted Spaghetti Squash topped with a Vegan Bolognese Sauce

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

### **BUFFETS**

A Minimum of 20 Guests Required for Dinner Buffets

#### **Buffets Include:**

- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Pink Lemonade

#### **TWO ENTRÉES** 25.95 / person

THREE ENTRÉES 27.95 / person

Add a Secondary Dessert for an Additional 1.00/ Person

#### Choice of Two Salads:

- » Tossed Greens with Choice of Dressing
- » Caesar Salad
- » Loaded Potato Salad
- » Pasta Salad
- » Three Cheese Pasta Salad
- » Broccoli Salad
- » Cole Slaw

#### Choice of Two Side Dishes:

- » Redskin Mashed Potatoes
- » Oven Roasted Redskin Potatoes
- » Au Gratin Potatoes
- » Classic Rice Pilaf
- » Roasted Vegetable Medley
- » Sweet Corn
- » Country Style Green Beans
- » Glazed Baby Carrots

#### **ENTRÉES**:

- » Grilled Mahi Mahi with a Lemon Butter Cream Sauce
- » Pan Seared Fresh Salmon Topped with Fresh Pineapple Salsa
- » Beef Sirloin Tips with a Marsala Sauce
- » Herb Roasted Chicken
- » Burrbon Glazed Pork Loin with an Apple Raisin Chutney
- » Smothered Chicken with Mushrooms, Onions, and Queso Cheese
- » Beef Stew and Dumplings
- » Roasted Chicken Breast with a Herbed Supreme Sauce
- » Traditional Meat Lasagna
- » Creamy Vegetarian Lasagna
- » Spinach and Sundried Tomato Tortellini with an Alfredo Sauce

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.



## **SPECIALTY BUFFETS**

A Minimum of 20 Guests Required for Specialty Buffets

#### **TOUR OF ITALY**

#### 24.95 / person

- » Traditional Antipasto Salad
- » Caesar Salad
- » Choice of Two Entrees
  - > Traditional Meat Lasagna
  - › Creamy Vegetarian Lasagna
  - > Chicken Parmigiana
  - > Stuffed Shells Florentine
  - > Traditional Meatballs and Marinara Sauce
  - > Grilled Chicken Breast
- » Penne Pasta
- » Tortellini Pasta
- » Choice of Two Sauces:
  - Marinara Sauce
  - Meat Sauce
  - › Alfredo Sauce
  - › Pesto Sauce
- » Country Style Green Beans
- » Parmesan Garlic Bread Sticks
- » Tiramisu
- » Choice of Coffee Tea, and Pink Lemonade

#### THE PICNIC CLASSIC BUFFET

#### 25.95 / person

- » Coleslaw
- » Classic Potato Salad
- » Choice of Two Meats:
  - Grilled Hamburgers
  - > Burrbon BBQ Chicken
  - > Dry Rub Baby Back Ribs
- » Herb Crusted Baked Macaroni and Cheese
- » Assortment of Buns
- » Relish Tray and Condiments
- » American, Swiss, and Provolone Cheeses
- » Apple Cobbler
- » Choice of Coffee Tea, and Pink Lemonade

#### WESTERN STYLE BBQ BUFFET

#### **Beef Brisket and Pulled Pork**

24.95/ person

#### Beef Brisket, Pulled Pork, & Chicken Leg Quarters

26.95/ person

- » Tossed Greens with Choice of Dressing
- » Baked Beans
- » Corn on the Cobb
- » Oven Roasted Redskin Potatoes
- » Assortment of Warm Rolls with Butter
- » Strawberry Shortcake
- » Choice of Coffee, Tea, and Pink Lemonade

#### **BURR OAK GRILL BUFFET**

29.95 / person

- » Tall Oak Salad
- » Tortellini Pasta Salad
- » Grilled Sirloin with A-1 butter (One 6 oz. Steak Per Person)
- » Choice of One:
  - > Grilled Shrimp Skewers with Garlic and Citrus Butter
  - Grilled Chicken Kabobs
- » Redskin Mashed Potatoes
- » Honey Glazed Carrots
- » Assortment of Warm Rolls with Butter
- » Chocolate Cake
- » Choice of Coffee, Tea, and Pink Lemonade

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## CHILDREN'S MENU

#### ONLY OFFERED WITH ADULT ENTREES

All Meals Include:

- » Tossed Greens with Choice of Dressing
- » Choice of Soft Drink or Milk
- » Chef's Choice of Dessert

Chicken Tenders with French Fries

Hamburger or Cheeseburger with French Fries

Peanut Butter & Jelly Sandwich with Potato Chips

Macaroni & Cheese with a Cup of Fruit

Children 3 & Under: Free Children 4 to 11: 9.95 / person

\*Kids 12 and over will be considered an Adult Meal

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## HORS D'OEUVRES

Sold in 50 Piece Units

### HOT

Swedish, BBQ or Sweet Thai Chili Meatballs	. 125
Boneless Buffalo Wings (Mild or Spicy)	140
Mini Pizza	125
Spanakopita (Spinach & Cheese in Phyllo)	175
Baked Stuffed Mushroom Caps	. 175
Spring Rolls with a Sweet and Savory Dipping Sauce	. 125
Potstickers	. 175

### **DISPLAYS**

Small Serves 25 People Medium Serves 35 People Large Serves 45 People

Peel & Eat Shrimp with Cocktail Sauce 125 / 5 lbs.

	Small	Medium	Large
Cheese Cube Tray with Crackers	85	125	160
Vegetable Tray with Dip	85	125	160
Fresh Fruit Tray with Dip	85	125	160
Cheese Ball with Crackers	50	70	95
Finger Sandwiches	50	70	90

## **DRY SNACKS**

Cocktail Snack Mix	. 9.95 / lb.
House-Made Potato Chips	.7.95/ lb.
Dry Roasted Peanuts	. 21.95 / 2 lb.
Pretzels	. 6.95 / lb.
House Made Tortilla Chips and Salsa	. 8.95 / 2 lb.
House Made Potato Chips and Dip	. 10.95 / lb.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## COCKTAIL RECEPTIONS

## **OPTION #1 - OPEN DRINK BAR**

#### Charged by Drink to Master Account prices are inclusive

CHOICE OF BRAND:

House Brands..........3.85 each
Call Brands........5.50 each
Premium Brands.......8.85 each

## **OPTION #2 - CASH BAR**

#### **Charged by Drink to Guest**

CHOICE OF BRAND:

House Brands.......3.85 each
Call Brands......5.50 each
Premium Brands.....8.85 each

#### **Enhance your Event with Cordials**

- » Bailey's Irish Cream
- » Chivas Rival
- » Disaronno Amaretto
- » Grand Marnier
- » Courvoisier
- » Chambord
- » Jägermeister
- » Kinky Liqueur

5.00

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## BEER & WINE

_	_	
_	_	_
_	_	

D	omestic Beer
<b>&gt;&gt;</b>	Budweiser
<b>&gt;&gt;</b>	Bud Light
<b>&gt;&gt;</b>	Miller Genuine Draft
<b>&gt;&gt;</b>	Miller Lite
<b>&gt;&gt;</b>	Coors Light
Pr	remium Beer5.50
<b>&gt;&gt;</b>	Jackie O's
<b>&gt;&gt;</b>	Rhinegeist
In	ported Beer5.00
<b>&gt;&gt;</b>	Modelo
<b>&gt;&gt;</b>	Corona
<b>&gt;&gt;</b>	Heineken
Ke	eg Beer
	1/4 Keg of Bud Light175
	1/2 Keg of Bud Light or Killians
<b>&gt;&gt;</b>	1/2 Keg of Yuengling Lager
0	ther brands available upon request

## **HOUSE WINE**

3.50 / glass

Woodbridge

- » Chardonnay
- » Pinot Grigio
- » White Zinfandel
- » Riesling
- » Cabernet Sauvignon
- » Merlot
- » Moscato

## **SPARKLING WINES**

Cook's Champagne	18.9	5/	bottle
Andre Spumante	24/	bot	ttle
Sparkling Grape Juice	15 /	bo	ttle

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

A Bartender Fee applies on each bar option and for each bar, unless the total bar bill is larger than 300 in sales. If so, the bartender fees will be waived. Fees are 20 per hour for a minimum of three (3) hours. A minimum of one (1) hour is required on all bars.

Burr Oak 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.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## LIQUOR

#### **House Brands**

- » Paramount Rum
- » Kamchatka Vodka
- » Benchmark Bourbon
- » Hallers Gin
- » Lauders Scotch
- » E & J Brandy
- » Black Velvet Whiskey
- » Montezuma Tequila

#### **Call Brands**

- » Bacardi Rum
- » Captain Morgan Rum
- » Malibu Rum
- » Tito's Vodka
- » Jack Daniels Whiskey
- » Jim Beam Bourbon
- » Tanqueray Gin
- » Dewars Scotch
- » Seagram's 7 Whiskey
- » Jose Cuervo Gold Tequila

#### **Premium Brands**

- » Bacardi 151 Rum
- » Grey Goose Vodka
- » Makers Mark Bourbon
- » Bombay Sapphire Gin
- » Johnny Walker Black
- » 1800 Resposado Tequila
- » Patron Tequila

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.

## 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 ten days prior to the function. 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 & TAXES**

A 20% Service Charge will be applied to all food and beverage functions as determined by the Lodge. The current sales and local taxes will be applied. These taxes are applied to all functions. [In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a 3% beautification fee on all purchases at the Lodge. The monies collected are designated to be used for the continued improvement of the overall lodge and cabin accommodations, and recreation amenities only.] Note: Service Charge is taxed in the State of Ohio.

#### **BILLING ARRANGEMENTS**

Billing arrangements for all events must be made in accordance with Burr Oak Lodge & 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.

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 Guarantees 60 days prior to your event.

#### **MENU SELECTIONS**

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 2.95 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 & BEVERAGE**

All food and beverage items will be prepared by Burr Oak Lodge & Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.



All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days 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.