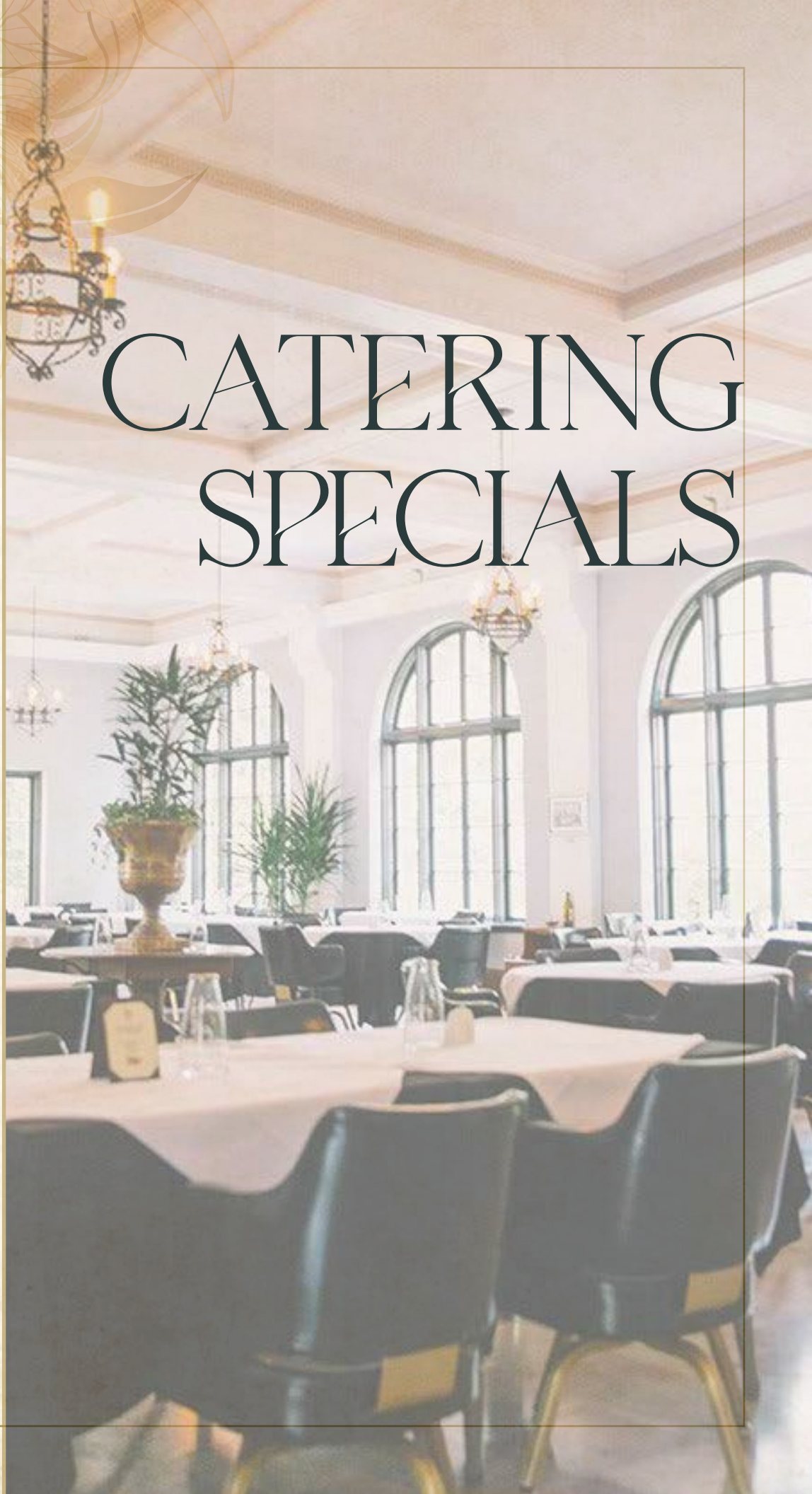


THE LODGE AT WAKULLA



CATERING
SPECIALS



HORS D' OEUVRES

STATIONARY HORS D' OEUVRES STATIONS

Crisp Garden Vegetable Crudité  	\$7
<i>Charred Red Pepper Hummus • Buttermilk Ranch</i>	
Smoked Fish Dip with Crackers and Tortilla Chips	\$11
Chef's Charcuterie and Artisan Cheese Board 	\$14+
Meatballs, Italian or Swedish	\$8
Mini Quiche Cups	\$9
Pimento Cheese with Crostini and Tortilla Chips	\$8

COLD HORS D' OEUVRES

Caprese Skewers with Balsamic Glaze 	\$6
Cocktail Shrimp Shooter	\$8
Prosciutto wrapped Grilled Asparagus	\$5
Assorted Tea Sandwiches	\$9
Southern Deviled Eggs	\$6
Roasted Tomato Bruschetta on Crostini	\$6

HOT HORS D' OEUVRES

Basil Pesto Chicken Skewers	\$8
Italian Sausage Stuffed Mushrooms	\$9
Mini Crab Cakes with Remoulade	\$10
Brie and Raspberry Puffs 	\$7
Shrimp and Cheddar Grits Shooters	\$9
Southwest Eggrolls with Jalapeno Ranch	\$8

VENUE SITES & FEES

Tables, white linens, and chairs included

LOBBY	\$3,000.00 • (125 people)
TERRACE	\$1,000.00 Full Day, \$600.00 Half Day • (125 people)
DOGWOOD ROOM	\$450.00 • (60 people)
EDWARD BALL LIBRARY	\$200.00 • (25 people)
EDWARD BALL DINING ROOM	\$5,000.00 • (150 people)
CYPRESS ROOM	\$200.00 • (30 people)
MAGNOLIA ROOM	\$100.00 • (12 people)
THE ROCK	(Ceremony Site) \$300.00
GAZEBO (Ceremony Site)	\$300.00
LAWN OF THE LODGE	\$300.00 Reception • \$1000 Ceremony

Ceremony

Reception

 **Vegan**

 **Vegetarian**

 **Gluten-Free**

All prices are per person. Gratuity and tax are not included. All menus and prices are subject to change without notice.



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BREAKFAST AT THE LODGE

Includes water and tea.

SPRINGS SUNRISE \$18

Greek Yogurt Station • House-Made Granola
Dried Fruits • Nuts • Assorted Individual Cereals
and Milk • Fresh Baked Muffins Danish and
Croissants • Creamery Butter and Jam
Fresh Seasonal Fruit and Berries

WAKULLA EYE OPENER.....\$21

Vanilla Cinnamon French Toast with Vermont
Maple Syrup • Farm Fresh Scrambled Eggs
Smoked Bacon Pork Sausage Patties
Crispy Breakfast Potatoes • Fresh Seasonal
Fruit and Berries

CONTINENTAL BREAKFAST.....\$15

Assorted Pastries • Bagels with Butter and
Cream Cheese • Fresh Fruit

SHELL ISLAND BRUNCH.....\$27

Smoked Bacon and Sausage Patties • Crispy
Breakfast Potatoes • Fresh Baked Muffins
Danish • Croissants Creamery Butter and Jam
Fresh Seasonal Fruit and Berries
Buttermilk Biscuits and Sausage Gravy with
Cheesy Grits • Vanilla Cinnamon French Toast
Vermont Maple Syrup • Build Your Own Omelet
Station Attendant (optional) \$100

BEVERAGE STATION.....\$6

Assorted Juices • Milk • Coffee • Hot Tea

BREAKS

ALL DAY BEVERAGE SERVICE.....\$15

Coffee • Hot Tea • Bottled Water, • Ice Tea and
Canned Sodas

COOKIE & FRUIT\$10

An Assortment of Freshly Baked Cookies and 
Seasonal Fruit Display

HEALTH NUT\$12

Vegetable Crudité with Assorted Dips  
Granola Bars Assorted Yogurt and Trail Mix

SOUTHERN EXPOSURE.....\$14

Fresh Tortilla Chips • Salsa • Queso
Guacamole, Pico de Gallo • Jalapenos
Sliced Black Olives

SWEET & SALTY.....\$11

Cookies, Brownies, Assorted Chips and Pretzels



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LUNCH BUFFET

*Available 11:00 A.M. - 3:00 P.M. at prices below. Upcharge for Lunch Buffet during dinner hours.
All buffets served with water and freshly brewed tea.*

ROMAN HOLIDAY \$25

Penne Topped with Alfredo or Beef Bolognese Sauces • Oven-Roasted Seasonal Vegetables with Shallots • Parsley and Thyme Garlic Bread Sticks

SOUTH OF THE BORDER..... \$27

House-Made Selection of Salsas • Guacamole and Fresh Tortilla Chips • Mixed Greens Salad with Cilantro Lime Ranch Vinaigrette • Cilantro-Marinated Grilled Chicken Breast Sliced Carne Asada with Warm Tortillas and Crispy Corn Taco Shells

Toppings Bar – Sautéed Onions and Peppers • Shredded Lettuce • Jalapeños • Diced Tomatoes Shredded Monterey Jack Cheese • Sour Cream • Mexican Rice and Black Beans

MADISON AVENUE DELI \$26

Assorted Deli Sandwiches. Mayonnaise • Yellow Mustard • Dijon Mustard • Lettuce • Sliced Red Onion Pickles • Vine-Ripe Tomatoes • Assorted Breads • Mustard Dill Potato Salad and Creamy Coleslaw • Sliced Deli Meat and Cheese • Oven-Roasted Turkey Seasoned Roast Beef • Honey-Glazed Black Forest Ham • Tillamook Cheddar • Baby Swiss • Pepper Jack

WAKULLA SOUTHERN BBQ..... \$29

Mustard-Dill Potato Salad • Coleslaw • Wakulla's Famous Old South Fried Chicken and Pulled Pork with BBQ sauce • Brioche Sandwich Rolls • Cheddar Corn Bread with Jalapeño

GULF COAST..... \$32

Tossed Spinach Salad • Shrimp, Fried or Blackened with Fried Fresh Local Catfish • Sautéed Zucchini and Tomatoes with Vidalia Onions • Hush Puppies with Honey Butter



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V Vegan **V** Vegetarian **GF** Gluten-Free

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DINNER BUFFET

All buffets served with water and freshly brewed tea.

IT'S ALWAYS SUNNY IN ITALY\$34

Penne Pasta with Alfredo and Marinara Sauce • Breast of Chicken Parmesan and Grilled • Sweet Italian Sausage • Oven Roasted Seasonal Vegetables with Garlic • Warm Ciabatta Bread with Herbed Olive Oil, Peppers and Onions

BAJA BUFFET\$36

Fresh Tortilla Chips • Guacamole • Sour Cream • House-Made Salsa and Warm Queso Dip • Mixed Green Salad with Ranch Dressing • Sliced Cilantro • Marinated Chicken Breast • Grilled Flank Steak • Warm Tortillas and Crisp Corn Taco Shells

Toppings Bar – Sautéed Peppers and Onions • Shredded Lettuce Jalapeños Diced Tomatoes • Shredded Monterey Jack • Spanish Rice and Black Beans • Warm Corn Bread

SICILIAN COAST\$38

Greek Salad – Chopped Romaine • Cucumbers • Red Onion • Tomato • Kalamata Olives • Feta Cheese with Greek Dressing Red Pepper Hummus with Warm Pita Chips • Breast of Chicken Milanese with Lemon Butter Sauce • Penne À La Vodka with Gulf Shrimp • Roasted Asparagus with Sweet Red Bell Peppers and Balsamico • Tuscan Roasted Potatoes • Warm Garlic Bread

PANHANDLE BBQ.....\$41

Roasted Garlic Mashed Yukon Gold Potatoes • Fresh Sweet Corn on the Cobb • Smoked Dry Rubbed Chicken • Slow Cooked Beef Brisket • Makers Mark BBQ Sauce • Baked Beans with Molasses and Bacon • Warm Cheddar Corn Bread

ST. MARKS SEAFOOD FESTIVAL.....\$47

Mixed Greens • Cole Slaw • Redskin Potato Salad • Fried Shrimp and Clams • Grilled Grouper with Red Pepper Coulis • Bay Scallops • Hush-puppies • Buttermilk Biscuits • Honey Butter • Garlic Green Beans



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Vegan Vegetarian Gluten-Free

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PLATED ENTRÉE SELECTIONS

*All dinner entrées are served with fresh seasonal vegetables,
water, and freshly brewed ice tea.*

ENTRÉES

FROM THE SEA

Grilled Florida Gulf Shrimp Over Cheddar Cheese Grits, Roasted Garlic Sauce.....	\$32
Grilled or Blackened Filet of Mahi Mahi Topped with Mango Salsa.....	\$37
Bay Scallop and Gulf Shrimp Étouffée	\$35
Smothered In a Spicy Cajun Sauce with Cavatappi Pasta	
Pan Seared, Alaskan Sockeye Salmon with Lemon Garlic Cream Sauce	\$34
Fresh Gulf Of Mexico Grouper, Char Grilled, Roasted Red Bell Pepper Coulis.....	\$38

FROM THE FIELD

Grilled Breast Of Chicken, Mushroom Marsala Sauce	\$31
Pan Seared Chicken Breast, Lemon Rosemary Cream	\$31
Wakulla's Famous Old South Fried Chicken.....	\$32
Crispy Half Roast Duckling Roasted with Florida Oranges, Cointreau Sauce	\$35
Airline Chicken.....	\$33
Chicken Calabrese	\$33

FROM THE RANGE

Stuffed Pork loin Florentine with Sautéed Onions and Mushrooms.....	\$31
Char Grilled NY Strip Steak, Roasted Shallot and Garlic Butter	\$48
Medallions Beef Tenderloins Prepared in a Wine and Mushroom Demi Glaze	\$46
Center Cut, Roasted Filet Mignon, Cabernet and Thyme Reduction	\$46
Prime Rib Au Jus with Homemade Horse Radish Sauce	\$49

FROM THE FARM (VEGETARIAN)

Vegetable Napoleon Stack, Fresh Mozzarella and Red Pepper Sauce  	\$25
Pasta Primavera with Choice of Wine Sauce, Cream Sauce, or Marinara  	\$30
Grilled Portabella Mushroom Madeira  	\$26



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PLATED DINNERS

All buffets served with water and freshly brewed tea.

SALAD

Wakulla Greens 	\$7
Fresh Mixed Greens, Grape Tomatoes, Cucumbers, Onions, Garlic Herb Croutons and Choice of Dressing	
The Lodge Caesar 	\$9
Crisp Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing	
Baby Spinach Salad  	\$10
Feta Cheese, Candied Pecans, Sliced Fresh Strawberries, Balsamic Vinaigrette	
The Wedge 	\$11
Iceberg Wedge with Crumbled Bacon, Tomato, Blue Cheese Crumbles, Chopped Egg, and Blue Cheese	

ACCOMPANIMENTS \$5

Buttery Whipped Redskin Potatoes
Smoked Gouda Au Gratin Potatoes
Three Cheese Macaroni & Cheese with Crispy Gratin
Southern Style Green Beans
Brussels Sprouts
Steamed Jumbo Asparagus

CHEF ATTENDED STATIONS

All Action Stations must accompany a buffet, have a two (2) hour maximum, and are be subject to a \$100 attendant fee

Slow-Roasted Prime Rib with Au Jus with Creamy Horseradish, Dijon-Herb Crust	\$36
Whole-Roasted Angus Beef Tenderloin with Red Wine Demi-Glace	\$39
Boneless Turkey Breast with Natural Gravy, Cranberry Chutney	\$29
Glazed Country Ham	\$27

DESSERTS \$11

Tiramisu, Dusted with Cocoa and Chocolate Sauce
Strawberry Shortcake
New York Style Cheesecake with Whipped Cream and Berries
Classic Key Lime Pie, Graham Cracker Crust, Whipped Cream
Chocolate Cake with Ganache



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[850] 421-2000 | SALES@WAKULLALODGE.COM

550 WAKULLA PARK DRIVE, WAKULLA SPRINGS, FL 32327