



# JEREMIAH'S

## LODGE & GARDEN

# BANQUET RECEPTION

## MENU

### BREAKFAST

Breakfasts served with apple and orange juice. Coffee on request.

#### MOUNTAIN MAN BREAKFAST BUFFET - 16.00

Bacon, sausage, scrambled eggs, and breakfast potatoes served with cheddar cheese and homemade salsa on the side. Your choice of two of the following: Pancakes, French Toast, Scones, Biscuits and Gravy

\*Add fresh fruit \$2.00 per person \*Add hot chocolate bar \$1.50 per person

#### CROISSANT BREAKFAST SANDWICH - 14.00

Choice of ham or bacon in scrambled eggs with cheddar cheese on a butter croissant. Served with fresh fruit.

#### BREAKFAST WRAP - 14.00

A large chipotle tortilla with eggs, bacon, cheddar cheese and shredded potatoes. Served with salsa, sour cream and fresh fruit.

#### TRAILSIDE PARFAIT BAR - 11.00

Build your own yogurt Parfait: vanilla Greek yogurt, granola, seasonal fruit.

#### CAMPFIRE SCONE BREAK - 11.00

Cinnerscone dippers with seasonal fresh fruit.

#### MINI SCONES - 1.75 (minimum order of 30)

#### HOUSEMADE CINNAMON ROLLS - 4.00 (minimum order of 30)

## APPETIZERS & SNACKS

### QUICK BITES

Jack Beef Stick \$3 | Nuts \$3 | Cookies \$3  
Candy Bar \$2 | Chips \$2.50 | Protein Bar \$3

### HIKERS FUEL 80-100 Servings - 150.00

Build Your Own Trail Mix: Granola, Assorted Dried Fruit, Assorted Nuts, Chocolate

### VEGETABLE TRAY 80-100 Servings - 175.00

### FRUIT TRAY 80-100 Servings - 250.00

Served with dip. Fruit pricing may vary per seasonal pricing hike.

### MEAT & CHEESE BOARD

25-50 Servings - 250.00 | 50-75 Servings - 325.00

With smoked and cured meats, domestic and imported cheeses, fruits, fresh and roasted vegetables and crackers.

### A LA CART DELI SANDWICHES - 4.00 Per Serving

Assorted sandwiches on baci rolls.

### WINGS - 100.00 Per 50 Wings

Smothered in our house-made hot sauce or Teriyaki style. Served with carrots, celery sticks and your choice of our homemade ranch or blue cheese dressing.

### 100 MEATBALLS - 150.00 | Barbecue - or - Asian

### CHIPS & SALSA (1 Hour Service)

25-50 Servings - 100.00 | 50 -100 Servings - 175.00

## LITE LUNCHES

Available until 3:00PM

All lunches are served with lemonade or punch.

Add dessert \$3.00

### NAVAJO TACO - 14.00

Served with salsa and sour cream.

### SALADS - 14.00 Per Person

Served with dressing and baci roll.

Cobb

Chef Salad

Chicken Ceasar

### SOUTHWEST CHICKEN WRAP - 14.00

Onion, cheese, lettuce, tomato, and salsa wrapped in chipotle tortilla.

### CHICKEN SALAD CROISSANT SANDWICH - 14.00

Served with chips and fruit garnish.

### CLUB CROISSANT SANDWICH - 14.00

Served with chips and fruit garnish.

# BUFFET

All buffets include punch or lemonade.  
Coffee on request.

**SOUP BAR** - 14.00 Per Person - \*1.00 Per Person Upgrade  
Freshly baked bread bowl and choice of two housemade soups or chili. Served with tossed green salad.

Clam Chowder*	Curry Chicken & Rice
Broccoli Cheese	Chili
Tomato Bisque	Your Favorite
Beef Barley	

**TACO BAR** - 14.00 Per Person  
Ground beef, rice, beans, lettuce, cheese, pico, sour cream with soft and crisp shells.

**ITALIAN BUFFET** - 14.00 Per Person  
Lasagna served with tossed green salad and garlic bread.

**FIESTA BUFFET** - 19.00 Per Person + 2.00 For Both Meats  
Grilled, marinated chicken or beef served with cilantro lime rice, black beans, shredded cheese, lettuce, tomato, sour cream, warm tortillas, chips and salsa and freshly baked cookies.

**TRADITIONAL BUFFET** - 26.00 Per Person

Choice of two meats:

Roast Turkey	Pot Roast	Salmon
Beef Medallions	Pork Loin	Baked Chicken
Glazed Ham		

Served with potatoes, vegetables, salad, warm rolls and dessert.

**MARKET DELI BOARD BUFFET** - 15.00 Per Person

Assorted cold deli sandwiches, chips, and choice of a potato, pasta, fruit or green salad. Served with freshly baked cookies.

**SLIDERS BUFFET** - 16.00 Per Person

Choice of:

Pulled Pork
Hot Ham and Cheese
Turkey and Cheese - With Spicy Cranberry Sauce
Barbeque Beef

Choice of green salad, fruit or pasta salad. Served with chips and freshly baked cookies.

# PLATED ENTREES

CHILDREN MEALS AND PRICING AVAILABLE

All plated entrees served with one choice from salad and dessert menu, appropriate potato, rice or pasta, vegetables, warm rolls, and beverage.  
Coffee station on request.

**PRIME RIB** - 29.00 Per Person  
Slow roasted and served with rich au jus and creamed horseradish.

**YANKEE POT ROAST** - 18.00 Per Person  
Slow simmered until fork tender served with rich beef gravy.

**BEEF MEDALLIONS** - 18.00 Per Person  
Tender medallions, grilled and topped with beef gravy.

**CORDON BLEU** - 18.00 Per Person  
Crispy, golden brown breaded chicken breast stuffed with Swiss cheese and ham, topped with a creamy parmesan sauce.

**MARRY ME CHICKEN** - 16.00 Per Person  
Tender chicken breast in a creamy sauce of sundried tomato, thyme and topped with parmesan cheese.

**MEDITERRANEAN CHICKEN** - 17.00 Per Person  
Tender chicken breast with spinach, feta, and sundried tomato.

**BACON MUSHROOM CHICKEN** - 17.00 Per Person  
Tender chicken breast with melted mozzarella.

**SALMON** - 19.00 Per Person  
Fresh fillet seasoned and grilled to perfection.

**PORK TENDERLOIN** - 17v.00 Per Person  
With marsala mushroom cream sauce.

**CHEESE TORTELLINI & CHICKEN** - 16.00 Per Person

**CHICKEN ALFREDO FETTUCCHINI** - 16.00 Per Person

**SHRIMP SCAMPI LINGUINI** - 16.00 Per Person

## OPTIONS FOR PLATED ENTREES

### SALAD (ONE CHOICE)

1. Mixed greens with ranch dressing
2. Caesar Salad
3. Baby spinach with dried cranberries, toasted walnuts and raspberry vinaigrette (+ \$1.00 more per person)

### DESSERT (ONE CHOICE)

1. New York Cheesecake
2. Cheesecake Parfait with Seasonal Fruit Topping
3. Chocolate Decadence Cake
4. Berry or Peach Cobbler
5. Apple Crisp
6. Brown Mousse Truffle

\*Ask about our seasonal desserts.

# SWEETS

## PEANUT BUTTER, BROWNIE, LEMON OR PUMPKIN BARS

Full Sheet 60 or 80 cut - 160.00 | 1/2 Sheet 30 or 40 cut - 90.00

## FANCY BARS

Full Sheet 60 or 80 cut - 125.00 | 1/2 Sheet 30 or 40 cut - 75.00

German Chocolate Cookies and Cream	Rocky Road Heath Bar	Raspberry Cream
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Minimum Order of 30:

**MINI SCONES W/HONEY BUTTER** - 2.50

**CHURRO BAR** - 6.00

**BROWNIE SUNDAE BAR** - 10.00

**MINI CHEESECAKES** - 6.00

**CHEESECAKE BUFFET** - 8.99 Per Person

Full size slices of cheesecake, plain or chocolate with 4 different toppings to choose from:

Chocolate Sauce	Raspberry Drizzle
Caramel Sauce	Whip Topping
Strawberry Sauce	Blueberry Sauce
Cherry Sauce	

# BEVERAGE SERVICE

**CANNED SODA**  
- 4.00 Per Unit

**COFFEE SERVICE**  
- 30.00 Per Craft

**FLAVORED LEMONADE** - 2.00 Per Person

Includes water. Served in an elegant crystal bowl or glass drink dispensers.

**HOLIDAY FESTIVE PUNCH** - 2.00 Per Person

Includes water. Served with seasonal fruit in an elegant crystal bowl or glass drink dispensers.

**HOT COCOA BAR** - 3.50 Per Person

Our famous home blend of hot chocolate with whip cream, mini marshmallows, and peppermint candy.

# BAR SERVICE

We are state licensed to serve beer, wine. Hosted and cash bars are available, arrangements must be made in advance. "Brown bagging" is not permitted. We reserve the right to end service at anytime at the discretion of management. Menu consultation included.

**COOKIES** 1 Dozen Small - 12.00 | 1 Dozen Large - 15.00

## WARMED COBBLER OR CRISP

Served with Vanilla Ice Cream 30-50 Servings - 200.00

## THE S'MORES BUFFET

The S'mores wooden box filled with river stones, 4 sternos, and the wooden forks you'll need for toasting your marshmallows. All items are presented on a fanciful display of fire and stone. Children must be attended.

**BAR 1:** White marshmallows, chocolate bars, cinnamon or graham crackers.

**BAR 2:** White marshmallows, chocolate marble marshmallows, chocolate bars, cookies and cream bar, peanut butter cups, and cinnamon or regular graham crackers.

\*INQUIRE FOR PRICING

## CONTRACTS, POLICIES & PAYMENT

A deposit by cash or credit card is required at the time reservation is made. Cancellations must be made 90 days before event or deposit will be forfeited. Billing is completed on a single invoice.

**Guest Count** - Final binding guest count is required 7 days prior to event. This will be the minimum guaranteed count for which you will be billed, and is not subject to reduction. We will set for 5% above your guarantee. If necessary to add tables, a \$100 room reset fee will apply. Food must be purchased for all attendees.

**Menu Choice** - We request that final food selections be made no less than 30 days prior to event. Food left remaining on a buffet is NOT available for take-out due to food safety and health codes.

**Service Charges and Sales Tax** - All food and beverage prices are subject to a 20% service charge and state sales tax. Tax exempt groups must provide a copy of exempt certificate in advance.

## LET US HOST YOUR NEXT EVENT

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