



EVENT MENU

Hocking Hills
LODGE & CONFERENCE CENTER

20020 State Route 664 South
P.O. Box 758
Logan, OH 43138
740-270-6100
HockingHillsParkLodge.com



MEETING REFRESHMENTS

START TO FINISH MEETING PACKAGE

24.00 / person

- » Start the Day with **Early Start Continental**
 - › Seasonal Fresh Fruit Medley
 - › Fresh Baked Pastries
 - › Assorted Bagels with Cream Cheese, Butter, and Jelly
 - › Fresh Brewed Coffee and Orange Juice
- » Followed by a **Mid-Morning Coffee and Assorted Soda Break**
- » Finish with **Quick Time Out**
 - › Fresh Baked Cookies
 - › Fresh Brewed Coffee, Hot Teas, and Assorted Sodas

START TO FINISH BEVERAGE BREAKS

Fresh Brewed Coffee and Assorted Hot Teas

8 Hours Service..... 17.00 / person

4 Hours Service..... 10.00 / person

Sodas, Fresh Brewed Coffee and Hot Tea

8 Hours Service..... 20.00 / person

4 Hours Service..... 15.00 / person

GARDEN PARTY

14.00 / person

- » Cheese Cubes and Crackers
- » Fresh Vegetables and Dip
- » Iced Tea and Lemonade

FUN FIX

10.00 / person

- » Snack Mix
- » Canned Assorted Sodas
- » Soft Pretzels with Mustard

FITNESS BREAK

14.00 / person

- » Trail Mix
- » Granola Bars
- » Whole Fresh Fruit
- » Iced Tea and Lemonade

QUICK TIME OUT

10.00 / person

- » Fresh Baked Cookies
- » Fresh Brewed Coffee, Hot Teas and Assorted Sodas

Refreshment Breaks designed for a 30 Minute Service. Additional refills may be purchased if desired. Consult your catering representative. Some restrictions may apply.

We will gladly offer beverage or breakfast service before 8:00 am for an additional \$150.00 fee.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 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.

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A LA CARTE

Per 1-Hour Service

BEVERAGES

Juice (Orange, Cranberry, Apple).....	5.00 / person
Fresh Brewed Coffee and Hot Teas	4.00 / person
Bottled Water.....	4.00 / bottle
Iced Tea.....	5.00 / person
Lemonade.....	5.00 / person
Milk (2%).....	5.00 / person
Hot Chocolate.....	4.00 / person
Assorted Sodas	6.00 / person

BREAKFAST SELECTIONS

Seasonal Fresh Fruit Medley.....	7.00 / each
Cereal with Milk.....	5.00 / each
Flavored Yogurt	5.00 / each
Bagels with Cream Cheese	5.00 / each
Fresh Baked Pastries	5.00 / each
Fresh Whole Fruit	3.00 / person

SWEET & SALTY SNACKS

Chocolate Brownies	35.00 / dozen
Lemon Bars	35.00 / dozen
Fresh Baked Cookies	3.50 / each
Potato Chips	3.50 / bag
Trail Mix	2.50 / bag
Mini Pretzel Twists.....	2.50 / bag
Salted Peanuts.....	3.50 / bag

SEE HORS D'OEUVRES MENU FOR ADDITIONAL OPTIONS

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BREAKFAST

CONTINENTAL

Minimum of 10 Guests

ON THE GO

19.00 / person

- » Choice of One Breakfast Sandwich
 - › English Muffin, Sausage, American Cheese, and Scrambled Eggs
 - › Croissant, Applewood Smoked Bacon, American Cheese, and Scrambled Eggs
 - › Breakfast Burrito, Southwestern Spiced Sausage, Seasoned Potatoes, Cheddar Cheese, and Scrambled Eggs
- » Fresh Fruit Salad
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

EARLY START

16.00 / person

- » Fresh Fruit Salad
- » Fresh Baked Pastries
- » Assorted Bagels, Cream Cheese, Butter, and Jelly
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

OLD FASHIONED OATMEAL & YOGURT BAR

20.00 / person

- » Warm Oatmeal
 - › Toppings: Brown Sugar, Dried Fruit, Honey, Maple Syrup, Almonds, Bananas and Blueberries
- » Yogurt with Granola
- » Assorted Bagels, Cream Cheese, Butter, and Jelly
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

We gladly offer two or more entrée selections per event at an additional fee of \$3.00 per person and beverage or breakfast service before 8:00 am for an additional \$150.00 fee. Some restrictions may apply.

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BREAKFAST

BUFFETS

Minimum Charge of 20 Guests for Buffets

HOCKING HILLS

- 26.00 / person
- » Fresh Baked Pastries
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Fresh Baked Biscuits and Sausage Gravy
- » Seasoned Breakfast Potatoes
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CLASSIC

- 22.00 / person
- » Fresh Baked Pastries
- » Fresh Fruit Salad
- » Scrambled Eggs
- » Bacon
- » Sausage
- » Seasoned Breakfast Potatoes
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

BREAKFAST ENHANCEMENTS

- Belgian Waffle4.50 / person
- Buttermilk Pancakes4.50 / person
- Yogurt Bar8.00 / person
- Oatmeal Bar 7.00 / person

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BREAKFAST

PLATED

Minimum of 15 Guests. If minimum guarantees are not met, a restaurant pre-order menu will be provided.

OLD MAN'S CAVE

22.00 / person

- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Two Fluffy Pancakes, Butter, and Maple Syrup
- » Bacon
- » Sausage
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CEDAR FALLS

20.00 / person

» **Your Choice of One Breakfast Strata:**

- › Bacon and Cheese Strata
- › Ham and Swiss Strata
- › Spinach and Feta Strata
- › Seasonal Vegetable and Cheese Strata
- » Seasoned Breakfast Potatoes
- » Fresh Fruit Salad
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

WHISPERING CAVE

21.00 / person

» **Your Choice of One Breakfast Entrée:**

- › Two Slices of Pearl Sugar Belgian Waffles, Butter, and Syrup
- › Two Buttermilk Pancakes, Butter, and Syrup

» **Your Choice of One Meat:**

- › Bacon
- › Sausage
- › Ham
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

CONKLES HOLLOW

20.00 / person

- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Two Fresh Baked Biscuits and Sausage Gravy
- » Orange Juice
- » Fresh Brewed Coffee and Assorted Hot Teas

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LUNCH

PLATED ENTRÉES

All Entrées Come with Rolls, Iced Tea, and Lemonade. Up to 2 entrées can be selected.

SMOKED PULLED PORK SANDWICH

20.00 / person

- » Coleslaw
- » Amish-Style Baked Beans
- » Corn on the Cob

CHICKEN NORMANDY

22.00 / person

- » Chicken Thighs braised with Apple Cider, Onion, Garlic, Herbs, and Finished with Cream
- » Creamy Mushroom Rice
- » Chef's Vegetable Selection

BLACKENED SALMON

28.00 / person

- » Eight Ounce Salmon Crusted with Cajun Spices and Seared. Served with a Romesco Sauce
- » Herbed Rice Pilaf
- » Chef's Vegetable Selection

THREE SISTER STIR FRIED RICE

22.00 / person

- » Sauteed Zucchini, Yellow Squash, Black Beans, Corn, Bell Pepper, Onion, and Rice
- » Served with Maple Teriyaki

ENTRÉE SALADS

All Salads Come with Rolls, Tea, and Lemonade. Up to 2 entrée salads can be selected.

Add 3 oz Chicken: 6.00 / person

Add 4 oz Salmon: 7.00 / person

SUMMER SALAD

16.00 / person

Fresh Mixed Green Salad Tossed with Balsamic Dressing and topped with Toasted Almonds, Berries, Onion, and Feta

CHEF SALAD

19.00 / person

Fresh Mixed Greens Tossed with Ranch Dressing topped with Tomato, Shredded Carrots, Onion, Cheddar Cheese, Boiled Egg, Croutons, Smoked Turkey, and Honey Ham

CAESAR SALAD

17.00 / person

Romaine Lettuce tossed with Parmesan Cheese, Garlic Croutons with Caesar Dressing

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LUNCH

SANDWICHES & BOXED LUNCHES

Choose an Additional Sandwich Option for \$2.50 Per Person

CROISSANT-WICH

18.00 / person

» **Your Choice of One Sandwich Offering:**

- › Sliced Turkey and Provolone Cheese
- › Sliced Ham and Swiss Cheese
- › Chicken Salad
- › Egg Salad

- » Croissant
- » Lettuce, Tomato, Onion, and Pickle
- » House-Made Seasoned Potato Chips
- » Iced Tea / Lemonade

BOXED DELI LUNCH

19.00 / person

» **Your Choice of Two Sandwich Offerings:**

- › Sliced Turkey and Provolone Cheese
- › Sliced Ham and Swiss Cheese
- › Sliced Roast Beef and Cheddar Cheese
- › Roasted Red Pepper Hummus & Pita Bread, Seasonal Vegetables

- » Lettuce, Tomato, Onion, and Condiments
- » Chips
- » Seasonal Whole Fruit
- » Fresh Baked Cookie or Gluten Free Brownie
- » Bottled Water

BBQ PORK SANDWICH

19.00 / person

- » Smoked Pork in BBQ Sauce Served on a Brioche Bun
- » Topped with Creamy Coleslaw
- » House-Made Seasoned Potato Chips
- » Iced Tea / Lemonade

OPEN FACED SANDWICH

20.00 / person

» **Your Choice of One Entrée over Texas Toast:**

- › Roast Beef
- › Roast Turkey
- » Mashed Potatoes and Gravy
- » Side of Creamy Coleslaw
- » Iced Tea / Lemonade

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BUFFETS

Minimum Charge of 20 Guests for Buffets

SOUP, SANDWICH, AND SALAD BAR

24.00 / person

- » Chef's Soup of the Day
- » **Your Choice of Three Salads:**
 - › Home-Style Potato Salad
 - › Pasta Salad
 - › Creamy Coleslaw
 - › Three Bean Salad
 - › Broccoli Salad
 - › Cucumber Salad
 - › Caesar Salad
 - › House Mixed Greens with Ranch and Balsamic Dressing
- » Assorted Breads and Buns
- » Sliced Turkey
- » Sliced Ham
- » Sliced Roast Beef
- » Egg Salad
- » Sliced American, Swiss, Provolone Cheeses
- » Lettuce, Tomato, Onion, Pickle, and Condiments
- » House-made Seasoned Potato Chips
- » Iced Tea / Lemonade

TACO BAR

20.00 / person

- » Seasoned Ground Beef
- » Chipotle Chicken Breast
- » Flour Tortillas
- » Hard Shells
- » Fresh Fried Cantina-Style Chips
- » Fiesta Rice (Vegetarian upon Request)
- » Seasoned Refried Beans (Vegetarian upon Request)
- » Shredded Cheddar Cheese
- » Shredded Lettuce
- » Diced Tomatoes
- » Diced Onions
- » Jalapeno Peppers
- » Sour Cream
- » Salsa
- » Iced Tea / Lemonade

TACO BAR (UPGRADE)

28.00 / person

- » Barbacoa Beef
- » Smoked Chicken Thigh Tinga
- » Pork Carnitas
- » Flour Tortillas
- » Hard Shells
- » Shagbark Tortilla Chips
- » Fiesta Rice (Vegetarian upon Request)
- » Seasoned Refried Beans (Vegetarian upon Request)
- » Shredded Cheddar Cheese
- » Shredded Lettuce
- » Pico de Gallo
- » Roasted Corn
- » Jalapeno Peppers
- » Sour Cream
- » Salsa
- » Iced Tea / Lemonade

PIZZA & SALAD

22.00 / person

- » An Abundant Salad Bar with Plenty of Builders
- » Assorted Freshly Baked Pizza
- » Potato Chips
- » Iced Tea / Lemonade

Lunch Buffets
continued on the next page.

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BUFFETS (continued)**PICNIC**

22.00 / person

» **Your Choice of Two Salads:**

- › Home-Style Potato Salad
- › Pasta Salad
- › Creamy Coleslaw
- › Quinoa Greek Salad
- › Three Bean Salad
- › Broccoli Salad
- › Cucumber Salad
- › Caesar Salad
- › House Mixed Greens with Ranch and Balsamic Dressing
- » Hamburgers
- » Hot Dogs
- » Coney Sauce, Diced Onion, and Shredded Cheddar Cheese
- » Assorted Buns
- » Sliced American, Swiss and Provolone Cheeses
- » Lettuce, Tomato, Onion Slices and Pickles
- » Condiments
- » Amish-Style Baked Beans
- » House-made Seasoned Potato Chips
- » Iced Tea / Lemonade

*Add 3 oz Chicken: 6.00 / person**Add Smoked Pulled Pork in BBQ Sauce: 9.00 / person***BAKED POTATO, SOUP & SALAD BAR**

24.00 / person

- » Three Bean Chili
- » Bowl of Mixed Greens
- » Tomatoes
- » Peppers
- » Carrots
- » Cucumbers
- » Croutons
- » Diced Onions
- » Hard Boiled Egg
- » Baked Potatoes
- » Butter, Sour Cream, and Green Onions
- » Steamed Broccoli
- » Shredded Cheddar Cheese
- » Applewood Smoked Bacon Bits
- » Rolls and Butter
- » Iced Tea / Lemonade

BUDDHA BOWLS**Choose Two Proteins:** 24.95 / person**Choose Three Proteins:** 27.95 / person» **Protein Choices:**

- › Grilled Teriyaki Chicken
- › Tempura Shrimp
- › General Tso's Cauliflower
- › Seasoned Steak
- › Garlic Roasted Shrimp
- › Smoked Salmon
- » Miso and Mushroom Soup
- » Brown Rice
- » Rice Noodles
- » Seasoned Black Beans
- » Roasted Mushrooms
- » Roasted Sweet Potatoes
- » Spinach
- » Chopped Eggs
- » Broccoli
- » Marinated Cucumbers
- » Sweet Pickled Red Onions
- » Green Onions
- » Cilantro
- » Pineapples
- » Toasted Almonds
- » Sriracha
- » Soy Ginger Sauce, Teriyaki Sauce, Bang-Bang Sauce, and Avocado Goddess Dressing
- » Iced Tea / Lemonade

**Lunch Buffets
continued on the next page.**

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BUFFETS (continued)**CREATE YOUR OWN LUNCH BUFFET****Minimum Charge of 20 Guests for Buffets****If Minimum Buffet Numbers are Not Met Additional Fees May Apply****Two Entrées**28.00 / person**Three Entrées**32.00 / person*Buffet Includes: Rolls and Butter, Iced Tea, Lemonade, Fresh Brewed Coffees***Choice of Two Salads:**

- » Mixed Greens Tossed Salad with Balsamic and Ranch
- » Caesar Salad
- » Quinoa Greek Salad
- » Cucumber Salad
- » Creamy Coleslaw
- » Potato Salad
- » Pasta Salad
- » Three Bean Salad

Choice of Three Sides:

- » Green Beans Almondine
- » Vegetable Medley
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Garlic Crusted Macaroni and Cheese
- » Candied Pecan-Crusted Mashed Sweet Potatoes
- » Amish-Style Baked Beans
- » Herb Rice Pilaf
- » Roasted Mushroom Rice

Choice of Two or Three Entrées:

- » **Chicken Ala King**
Chicken, Seasonal Vegetables, Rich Sherry Sauce, topped with Fresh Baked Biscuits.
- » **Lemon Pepper Chicken**
Pan-Seared Chicken, Lemon and Black Pepper Jus Lié, Fresh Herbs.
- » **Slow Roast Turkey Breast**
Corn Bread Stuffing, Pan Gravy.
- » **Old-Fashioned Beef & Noodles**
Braised Beef with Grandma's Home-Style Noodles.
- » **Braised Pot Roast**
Slow-Roasted Beef with Hearty Onions, Carrots, Potatoes and Celery.
- » **Glazed Ham**
Oven-baked, Mustard Brown Sugar Glazed.
- » **Bratwurst with Kraut**
Brats Braised in Beer, Seared and Served with Sauerkraut.
- » **Shrimp & Broccoli Alfredo**
Cajun Seasoned Shrimp, Broccoli, Pasta Du Jour and Alfredo.
- » **Crusted Cod**
Served with Roasted Tomatoes, Capers Herbed-Wine Butter Sauce.
- » **Pasta Primavera**
Seasonal Vegetable Medley, Pasta Du Jour and Marinara Sauce. Vegetarian.
- » **Cheese Stuffed Shells Florentine Style**
Served with a Spinach Red Pepper Cream Sauce.
- » **Eggplant Caponata**
Traditional Sicilian Style Eggplant Stew with Onion, Garlic, Tomato, Gold Raisins, Capers, and Olives.
- » **Curried Chickpeas & Potatoes**
Indonesian Spiced Chickpeas, Seasonal Vegetables, Coconut Curry, Potatoes, Cilantro, Lime-Scented Rice.

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HORS D'OEUVRES

APPETIZERS

Prices Are For 50 Pieces (unless otherwise noted)

Meatballs (Choice of One Marinara, BBQ, or Sweet-N-Spicy) *	95.00
Crispy Chicken Potsticker	130.00
Crispy Wings (Choice of Buffalo, BBQ, or Garlic Parmesan) * with Celery Sticks and Ranch	175.00
Potato Skins with Bacon, Green Onion, Cheddar Cheese, and Ranch Drizzle	120.00
Spring Rolls* with Sweet Thai Chili Dipping Sauce	110.00
Baked Mushroom Caps Italian Sausage Stuffed with Herbs, and Parmesan Cheese	175.00
Petite Crab Cakes with Cajun Mustard Aioli	225.00
Shrimp Cocktail* Large Shrimp with Cocktail Sauce and Lemons	165.00
Hot Buffalo Chicken Dip with Grilled Pita	150.00
South of The Border Queso Cheese Dip and Salsa with Tortilla Chips	125.00
Roasted Red Pepper Hummus with Grilled Pita Bread and Seasonal Vegetables	135.00
Hot Artichoke and Spinach Dip with Pita Bread	150.00
French Onion Dip with House-Made Chips	100.00
Fresh Vegetables with Dill Dip	150.00
Hummus with Grilled Pita	150.00
Seasonal Fresh Fruits	175.00
Assorted Cheeses Garnished with Nuts, Dried Fruits and Assorted Crackers	175.00

**Additional refills may be purchased if desired. Some restrictions may apply. Consult your catering representative.*

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DINNER

BUFFETS

CREATE YOUR OWN DINNER BUFFET

Minimum Charge of 20 Guests for Buffets

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

Two Entrées 36.00 / person

Three Entrées 40.00 / person

Choice of Two Salads:

- » Potato Salad
- » Pasta Salad
- » Fresh Fruit Salad
- » Creamy Coleslaw
- » Cucumber Salad
- » Broccoli Salad
- » Three Bean Salad
- » Caesar Salad
- » House Mixed Greens with Ranch and Balsamic Dressing

Choice of Three Sides:

- » Cheesy Street Corn
- » Cheddar Grits
- » Corn O'Brien
- » Green Beans with Bacon & Onion
- » Maple Glazed Carrots
- » Balsamic Brussel Sprouts
- » Roasted Asparagus
- » Steamed Broccoli
- » Green Beans Almondine
- » Vegetable Medley
- » Vegetable Du Jour
- » Roasted Redskin Potatoes
- » Mashed Potatoes
- » Baked Potato
- » Scalloped Potatoes
- » Candied Pecan-Crusted Mashed Sweet Potatoes
- » Roasted Mushroom Rice
- » Herb Rice Pilaf
- » Garlic Crusted Mac and Cheese

**Desserts Available on
Ala Cart Menu**

Choice of Two or Three Entrées:

- » **Honey Bourbon Glazed Chicken Thighs**
Pan Seared Chicken Thigh Bourbon Glazed with Hints of Honey, Garlic, and Soy
- » **Chicken Normandy**
Chicken Thighs Braised with Apple Cider, Onion, Garlic, Herbs, and Finished with Cream
- » **Parmesan Crusted Chicken Breast**
Herb Crusted Chicken Breast with House Red Sauce and Cheese
- » **Tuscan Almond Chicken**
Almond Crusted Chicken, with a Spinach and Red Pepper Garlic Sauce
- » **Braised Pot Roast**
Slow-Roasted Beef with Hearty Onions, Carrots, Potatoes and Celery
- » **Belgian Beef Brisket with Savory Brown Gravy**
Traditional, Slow Roasted with Beer and Caramelized Onions
- » **Slow-Roasted Beef Au Jus**
Tender Beef, Sliced and Served in Au jus, Creamy Horseradish Sauce
- » **London Broil**
Savory Marinated Flank Steak with Mushroom Sauce
- » **Lasagna**
Traditional layers of Beef and Cheese with Marinara Sauce
- » **Cajun Crusted Roasted Pork Loin**
Pork Loin Crusted with Cajun Seasoning and Served with a Cajun Cream Sauce
- » **Bourbon Glazed Pork Loin**
Smoked Pork Loin, with Sweet Molasses Bourbon Glaze and Apple Chutney
- » **Scampi-Style Shrimp**
Citrus Garlic Wine Sauce, with Herbs
- » **Crusted Cod**
Crispy Mild White Fish, Parmesan Cheese, Warm Stewed Tomato Relish and Herbs
- » **Barramundi Alla Livornese**
Pan Seared Barramundi White Fish Topped with Tomatoes, Capers, Kalamata Olives, Red Pepper Flakes, and Herbs
- » **Roasted Vegetable Gnocchi**
Roasted Seasonal Vegetables, Gnocchi and Pesto Cream. Vegetarian
- » **Vegetable Lasagna**
Creamy Vegetables Layered with Alfredo Sauce.
- » **Cheese Stuffed Shells Florentine Style**
Served with a Spinach Red Pepper Cream Sauce. Vegetarian

Dinner Buffets continued on next page.

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DINNER

BUFFETS (continued)

WESTERN RESERVE BARBEQUE

Minimum Charge of 20 Guests for Buffets

Two Entrées.....36.00 / person

Three Entrées.....40.00 / person

Buffet Includes: Cornbread with Butter.

Choice of Two Salads:

- » Broccoli Salad
- » Potato Salad
- » Creamy Coleslaw
- » Pasta Salad
- » House Mixed Greens Salad with Ranch and Balsamic

Choice of Two Sides:

- » Amish-Style Baked Beans with Bacon
- » Roasted Sweet Corn
- » Roasted Redskin Potatoes
- » Garlic Crusted Mac and Cheese
- » Seasonal Vegetables Du Jour
- » Collard Greens
- » Cheesy Grits

Choice of Two or Three Entrées:

- » **Pulled Pork** – Slow Smoked with BBQ Sauce.
- » **Sliced Brisket** – Sliced in BBQ Au Jus. Served with Side of our House BBQ.
- » **Chop-Style Brisket** – Chop-Style Brisket Simmered in our House BBQ.
- » **Kansas City Dry Rubbed Chicken Quarters** – with BBQ Sauce
- » **Honey Bourbon Glazed Chicken Thighs**
- » **Grilled Brats and Kraut** – Grilled on a bed of Beer Braised Sauerkraut
- » **BBQ Pork Ribs** – “Fall off the Bone” Ribs with BBQ Sauce

PASTA PIATTA

One Entrée30.00 / person

Two Entrées.....36.00 / person

Featuring great Italian favorites. Buffet Includes Braised Green Beans with Bacon, Pasta Du Jour, Garlic Bread, and Beverage.

Choice of Two Salads:

- » Caesar Salad
- » House Mixed Greens Salad with Ranch and Balsamic
- » Succotash
- » Spinach Strawberry Salad
- » Spicy Green Bean Salad with Ham and Garlic Vinaigrette
- » Kala Panzanella Salad
- » Broccoli Salad

Choice of One Pasta:

- » Linguine in Classic Marinara
- » Fettuccine in Pesto Cream Sauce
- » Penne Alla Vodka
- » Fettuccine Alfredo
- » Rigatoni Bolognese

Choice of One or Two Entrées:

- » **Italian Sausage** – Served in a Marinara sauce
- » **Chicken Normandy** – Chicken Thighs Braised with Apple Cider, Onion, Garlic, Herbs, and Finished with Cream
- » **Balsamic Chicken** – Glazed Balsamic Chicken with a Tomato Relish
- » **Parmesan Chicken Breast** – Herb Crusted Chicken Breast with Marinara Sauce and Cheese
- » **Italian Sausage** – with Peppers and Onions in a Marinara Sauce
- » **Lasagna** – Traditional layers of Beef and Cheese with Marinara Sauce
- » **Spinach and Shrimp Alfredo** – Shrimp, Bacon, Spinach, and Linguini in a Creamy Alfredo Sauce
- » **Roasted Vegetable Gnocchi** – Roasted Seasonal Vegetables, Gnocchi and Pesto Cream
- » **Vegetable Lasagna** – Layers of Vegetables and Cheese with Alfredo
- » **Cheese Stuffed Shells Florentine Style** – Served with a Spinach Red Pepper Cream Sauce
- » **Cheese Stuffed Shells** – with Traditional Red Sauce

Dinner Buffets continued on next page.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 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.

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DINNER

PLATED

Minimum of 10 Guests

Includes House Garden Salad, Dinner Rolls with Butter, and Chef's Side and Vegetable Selection to complement the Entrée. Also includes Iced Tea and Lemonade. Dessert Available at Additional Charge. We gladly offer two or more entrées at an additional fee of \$2.50 per person for each additional entrée selected. Some restrictions apply.

TENDERLOIN FILET*

Market price / person - Minimum of 10 orders
Six Ounce cut Grilled Tenderloin Filet with
a Mushroom Red Wine Demi-Grace

ROAST PRIME OF BEEF*

Market price / person - Minimum of 10 orders
A seasoned 10-ounce cut with Jus Lié

BRAISED BEEF SHORT RIB*

Market price / person - Minimum of 10 orders
Red Wine, Carrot, Celery, Onion, Bacon,
Stewed into a Rich Sauce

SEARED SALMON

34.00 / person
Eight Ounce Fillet finished with a Bourbon Glaze

CAJUN CRUSTED PORK LOIN

30.00 / person
Pork Loin Crusted with Cajun Seasoning and
Served with a Cajun Cream Sauce

SHRIMP SKEWERS

32.00 / person
Sautéed Shrimp in a Cajun Butter Sauce

BALSAMIC CHICKEN

30.00 / person
Pan-Seared Chicken with a Balsamic Glaze and
Tomato Relish

EGGPLANT PARMESAN

28.00 / person
Herb Crusted Eggplant with Marinara Sauce,
Linguini, Cheese, and Vegetable Du Jor

CHICKEN PARMESAN

32.00 / person
Herb Crusted Chicken Breast with Marinara Sauce,
Linguini Pasta, Cheese, and Vegetable Du Jor

CHICKEN NORMANDY

32.00 / person
Chicken Thighs Braised with Apple Cider, Onion,
Garlic, Herbs, and Finished with Cream

CHICKEN PICCATA

32.00 / person
Pan-Seared Chicken Breast, with Classical Piccata
Sauce of White Wine, Capers, and Butter

SWEET & TANGY BRISKET

36.00 / person
Smoked Brisket with a Soy-Ginger Sweet Chili Glaze
with Scallions

GRANDMA GATEWOOD'S BEEF POT ROAST

33.00 / person
Braised Beef with Hearty Vegetables in a Jus Lié

CRAB CAKES

36.00 / person
House-made Crab Cakes served with Remoulade

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CHILDREN'S MENU

PLATED

Ages 10 and Under: 12.00 / child

We gladly offer two or more choices at an additional fee of \$2.50 per child for each additional entrée selected. Some restrictions apply.

Choice of One Side:

- » Applesauce
- » Garden salad with Ranch Dressing
- » Fruit Cup

Choice of One Beverage:

- » Milk
- » Soda
- » Lemonade

Choice of One Entrée:

- » 3 Large Chicken Tenders with French Fries
- » Grilled Cheeseburger with French Fries
- » Macaroni and Cheese with Corn
- » Grilled Cheese with Corn

Dessert Available at Additional Charge.

Ask your catering representative about pricing for children 10 and under when your group chooses a buffet menu.

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DESSERTS

ICE CREAM SUNDAE BAR

13.00 / person - Minimum 20 guests

- » Premium Vanilla Ice Cream
- » Chocolate Syrup
- » Strawberry Topping
- » Caramel Syrup
- » Whipped Cream
- » Chopped Nuts
- » Maraschino Cherries
- » Sprinkles
- » Crushed Oreos

NEW YORK-STYLE CHEESECAKE

9.00 / person
with Mixed Berry Compote

CHOCOLATE PECAN BREAD PUDDING

10.00 / person - Minimum 10 guests
with Whiskey Caramel Cream Sauce

MIXED BERRY COBBLER

9.00 / person - minimum 10 guests

CHOCOLATE CAKE

11.00 / person
Deliciously Decadent.

CARROT CAKE

11.00 / person
With Traditional Cream Cheese Frosting

CHOCOLATE BROWNIES 36.00 / dozen

LEMON BARS 36.00 / dozen

OREO BLONDIE BARS 36.00 / dozen

FRESH BAKED COOKIES 3.50 / each

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COCKTAIL OPTIONS

BAR FUNCTIONS

BARTENDER FEE: A Required Bartender Fee of \$35 per Hour Applies to Each Bar, with a Minimum of 3 Hours.

BAR

Full Beverage Service available in our Rock House Pub with Bartender.

1. Cash Bar, Individual Pay
2. Hosted Bar charged by the drink to the group's account.

PRIVATE BAR

With Mixed Drinks, Beer, Wine and Soda.

» Set-Up: In a Private Event Space

1. Cash Bar, Individual Pay
2. Hosted Bar charged by the drink to the group's account.

The Hocking Hills Lodge & Conference Center 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.

BEVERAGES

LIQUOR, BEER & WINE SELECTIONS

CALL BRANDS	8.00
PREMIUM BRANDS	10.00
DOMESTIC BEER	5.00
PREMIUM/CRAFT BEERS	7.00
HARD SELTZERS	7.00
HOUSE WINES	9.00

CRAFT BEER

A seasonal variety of selections. Please request a current list from your catering representative.

WINE LIST

A seasonal variety of selections. Please request a current list from your catering representative.

SPECIAL ORDERS

Available upon request, ask your catering representative. A minimum of 4 weeks advance notice required. Items are non-refundable once purchased by Hocking Hills Lodge.

SPECIALTY COCKTAILS

Pricing available upon request

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BANQUET POLICIES

PRICING

All food and beverage prices are guaranteed 60 days prior to your event.

MENU SELECTIONS

Menu selections are required 3 weeks (21 days) prior to the event. A minimum or maximum number of guests, or quantities, may be required on some menus or items. Menus and menu pricing may be modified based on the availability of products; therefore, a final menu or price is not guaranteed more than 14 days in advance.

Special dietary substitutions are available with advance notice. Plated menus are designed for a single entrée selection. Additional entrée selections will be charged a per plate service fee (excluding dietary restriction menus). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

SERVICE CHARGE & TAXES

The group is responsible for all lawful taxes and surcharges relating to the event. Tax rates, surcharges, food and beverage pricing are subject to change.

A 20% service charge will be applied to all food and beverage functions as determined by the Lodge. Service charge is taxable in the State of Ohio.

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 only for the continual improvement of the lodge, cabins and recreation amenities.

The current state and local sales tax of 7.25% will be applied to all charges.

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 10 business days prior to start of the event. Should a guarantee not be received, the Lodge will prepare the minimum number indicated on the event order. The final guarantee number may not be decreased.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with the Lodge policies. Deposits are required to initiate all event agreements and additional payments may be required if the event is not authorized for direct billing. Estimated charges are due 10 business days prior to the event and a credit card is required as a guarantee for any additional charges incurred during the function.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due ten (10) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

FOOD & BEVERAGE

The Lodge prepares and serves all food and beverage. License restrictions do not permit outside food and beverage or any food or beverage to be removed from the function area.

Alcoholic beverage sales and service are regulated by the State of Ohio. The Lodge, as a licensee, must follow these regulations. Alcohol purchased directly from the Lodge is the only alcohol that may be consumed on the property.

ALCOHOL / BAR POLICY

Hocking Hills 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 10 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.

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