

# Menus

## MAUMEE BAY LODGE

## DINNER ENTRÉES

### SPECIALTY SALADS \$2.75 Additional per Person

#### BETTY'S SALAD

Fresh Spinach Greens with Crumbled Bacon  
Chopped Egg and Bean Sprouts  
Served with a Sweet Russian Dressing

#### BIBB SALAD

Bibb Lettuce with Haricot Verts "Green  
String Bean" and Roasted Red Pepper  
Served with a Green Goddess Dressing

#### BISTRO SALAD

Garden Greens with Bleu Cheese,  
Sliced Pears and Toasted Pecans  
Served with a Raspberry Vinaigrette Dressing

#### CAESAR SALAD

Romaine Lettuce with Shaved Parmesan Cheese  
and Garlic Croutons  
Served with a Traditional Caesar Dressing

#### GREEK SALAD

Mixed Greens with Crumbled Feta Cheese,  
Kalamata Olives, Diced Tomato, Green  
Pepper, Red Onion and Cucumbers  
Served with a Traditional Greek Dressing

### DINNER ENTRÉES

Include Garden Salad with House Dressings, Chef's Selection of Side Dish and Vegetable,  
Pastry Chef's Dessert Selection, Assorted Rolls with Butter and  
100% Colombian Coffees and Hot and Iced Teas

#### STRIP STEAK\*

Grilled 10 Oz. Strip Steak with Peppercorn Sauce  
\$26.95 per Person

#### PETITE FILET MIGNON\*

Tender 6 Oz. Seasoned and Grilled Filet Mignon  
\$28.95 per Person

#### MIXED GRILL OSCAR\*

6 Oz. Petite Filet Mignon with a  
4 Oz. Grilled Breast of Chicken  
Topped with Fresh Asparagus Spears,  
Jumbo Lump Crabmeat and a Creamy Hollandaise  
\$30.95 per Person  
Add 2 Jumbo Grilled Shrimp or Lump Crab Cakes for  
\$3.00 per Person

Enhance Your Mixed Grill  
with a Maine Lobster Tail (Market Price)

#### BEEF WELLINGTON\*

Tender Filet Wrapped in Duxelles,  
Prosciutto and Puff Pastry,  
Topped with a Wild Mushroom Ragout  
\$34.95 per Person

#### CHICKEN MARSALA

Chicken Breast Sauteed and Smothered  
in Mushroom Marsala Sauce  
\$18.95 per Person

#### GRILLED CHICKEN NORMANDY

Tender Chicken Breast Grilled and Topped with an  
Apple Brandy Cream Sauce  
\$19.95 per Person

\*Please note that all beef entrées are cooked to a medium temperature.  
We gladly offer two or more entrées at an additional fee of \$1.00 per person  
for each additional entrée. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

03/10

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## DINNER ENTRÉES

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Pastry Chef's Dessert Selection, Assorted Rolls with Butter and  
100% Colombian Coffees and Hot and Iced Teas

#### TUSCAN CHICKEN

Grilled Chicken Breast Coated in Grated  
Asiago Cheese and Breadcrumbs,  
Served with a Red Pepper Cream Sauce  
Tossed with Penne Pasta  
**\$19.95 per Person**

#### CHICKEN CORDON BLEU

A Chicken Breast Stuffed with Ham and Swiss Cheese,  
Breaded and Baked Until Golden Brown and  
Served with a Dijon Cream Sauce  
**\$19.95 per Person**

#### BACON WRAPPED TURKEY FILET

5 Oz. Turkey Filet Wrapped in Bacon  
Served with a Cranberry Demi Glace  
**\$21.95 per Person**

#### HONEY THYME GLAZED PORK LOIN

Slow Roasted Honey Thyme Glazed Pork Loin,  
Accompanied by a Tomato Coulis  
**\$18.95 Per Person**

#### PAN SEARED SALMON FILLET

Pan Seared Salmon Fillet with  
Pomegranate Chipotle Glaze and Mango Salsa  
**\$24.95 Per Person**

#### TUNA STEAK\*

Herb Marinated and Grilled  
Served with Warm Tomato and Eggplant Salsa  
**\$25.95 per Person**

#### SUN-DRIED TOMATO RAVIOLI\*\*

Fresh Vegetables Sauteed in a Pesto Cream Sauce with a  
Sun-Dried Tomato and Asiago Cheese Ravioli  
**\$18.95 per Person**  
Add Grilled or Blackened Chicken Strips for \$2.00  
Additional Per Person

#### VEGETABLE WELLINGTON\*\*

Fresh Seasonal Vegetables Sautéed in Garlic Olive Oil  
and White Wine, Baked in a Puff Pastry  
**\$17.95 per Person**

#### LENTIL PILAF PORTABELLA\*\*\*

Roasted Portabella Mushroom with an Herbed Lentil Pilaf  
and Topped with a Tomato Ragout  
**\$16.95 per Person**

\*\*Vegetarian and Vegan Selection

\*\*\*Vegetarian, Vegan and Gluten Free Selection

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## MAUMEE BAY LODGE

## DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers Are Not Met

### THE LAKESIDE BUFFET

25 Person Minimum

*Choice of Two Salads:*

Garden Salad with House Dressings

Betty's Salad

Spinach Salad with Bacon, Mushrooms and Dijon Dressing

Tomato Mozzarella Salad

Grilled Antipasto Salad

Parmesan Peppercorn Orzo Salad

*Choice of Two or Three Entrees:*

Chicken Cordon Bleu with Dijon Sauce

Focaccia Crusted Chicken with Red Pepper Coulis

Chicken Marsala

Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce\*

Sirloin Medallions Tossed in Mushroom Madeira Au Jus

Lemon Pepper Crusted Walleye

Mahi Mahi with Mango Salsa

Seafood Alfredo with Shrimp and Bay Scallops

*Choice of Three Side Dishes:*

Oven Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Baby Baked Potatoes with Butter and Sour Cream

Cheese Tortellini Tossed with Pesto Tomato Sauce

Au Gratin Potatoes

Garden Rice

Seasoned Green Beans

Baby Carrots

California Blend

Zucchini and Summer Squash

*Buffet Accompaniments:*

Assorted Rolls with Butter

Pastry Chef's Dessert Selection

100% Colombian Coffees, Assorted Hot and Iced Teas

**\$30.95 per Person for Two Entrees**

**\$32.95 per Person for Three Entrees**

**\*Items Available As Chef Carving Stations at  
\$50.00 per Station**

### MAUMEE BAY GRILL

25 Person Minimum

*Choice of Two Salads:*

Garden Salad with House Dressings

Strawberry Spinach Salad with Raspberry Vinaigrette

Betty's Salad

Creamy Cole Slaw

Yukon Dill Potato Salad

Roasted Garlic and Mushroom Pasta Salad

*Choice of Two or Three Entrees:*

Roasted Chicken

Grilled Chicken Breast Pesto

Barbeque Chicken

Grilled Strip Steak with Sautéed Onions and Mushrooms

Barbeque Ribs

Grilled Pork Chop

Grilled Seasoned Shrimp Skewers

Cedar Roasted Salmon

*Choice of Three Side Dishes:*

Oven Roasted Red Skin Potatoes

Baby Baked Potato with Butter and Sour Cream

Loaded Baked Potato Casserole

Western Baked Beans

Macaroni and Cheese

Roasted Vegetables

Green Beans with Carrots

Corn on the Cob (Fresh Seasonal)

*Buffet Accompaniments:*

Assorted Rolls with Butter

Pastry Chef's Dessert Selection

100% Colombian Coffees, Assorted Hot and Iced Teas

**\$26.95 per Person for Two Entrees**

**\$28.95 per Person for Three Entrees**

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## DINNER BUFFETS

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### GRAZING STATIONS

75 Person Minimum

#### STATION #1 – SALAD BAR

Three Cheese Pasta Salad  
Spinach, Fresh Iceberg and Romaine Lettuce  
Cherry Tomatoes, Cucumbers, Red Onion, Black Olives,  
Sliced Mushrooms, Bean Sprouts, Shredded Cheeses,  
Chopped Egg, Bacon and Croutons with  
Ranch, French, Italian and Raspberry Vinaigrette Dressings

#### STATION #2 – POTATO BAR

Whipped Mashed Potatoes  
Mashed Sweet Potatoes  
Butter, Sour Cream, Chives, Crumbled Bacon,  
Shredded Cheese, Broccoli and Toasted Onion  
Pecans, Brown Sugar and Maple Syrup

#### STATION #3 – CARVING BOARD\*

Glazed Pit Ham  
Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce  
Roasted Turkey Breast with Orange Cranberry Sauce  
Assorted Sliced Rolls and Condiments

#### STATION #4 – PASTA BAR\*

Penne Pasta and Cheese Tortellini  
Alfredo and Marinara Sauces  
Assorted Seasonal Vegetables  
Parmesan Cheese  
Garlic Breadsticks

#### STATION #5 – DESSERT AND BEVERAGE

Pastry Chef's Selection of Cakes, Pies, Mousse and Truffles  
100% Colombian Coffees, Assorted Hot and Iced Teas

#### STATION #6 – SEAFOOD STOP

Iced Cocktail Shrimp and Snow Crab Legs  
with Cocktail Sauce, Lemon Wedges and Melted Butter  
Smoked Salmon Display with Red Onion,  
Chopped Egg, Capers, Cream Cheese and Bagels

**\$35.95 per Person for Stations #1-5**

**\$46.95 per Person for Stations #1-6**

**\*Chef's Stations Available at  
\$50.00 per Station**

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## MAUMEE BAY LODGE

## THEME DINNER BUFFETS

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### SOUTH OF THE BORDER BUFFET

25 Person Minimum

*Choice of One Salad:*

Gazpacho  
Corn and Shrimp Salad  
Fruit Salad

*Choice of Three Entrees:*

Grilled Chicken Strips or Grilled Beef Strips  
with Pepper and Onions  
Seasoned Ground Beef  
Baked Cheese Enchiladas  
Beef Tamales, Beef Burritos  
Chicken Chimichangas

*Choice of Two Side Dishes:*

Spanish Rice, Refried Beans, Seasoned  
Black Beans or Corn Souffle

*Buffet Accompaniments:*

Tortilla Chips, Taco Shells and Flour Tortillas,  
Shredded Cheddar Cheese and Lettuce  
Diced Onion and Tomato  
Sliced Black Olives and Jalapeno Peppers  
Sour Cream, Guacamole and Salsa  
Strawberry Flan  
100% Colombian Coffees, Assorted Hot and Iced Teas  
**\$21.50 per Person**  
Consult Your Catering Manager  
for Lunch Options

### THE MAUI BAY LUAU

25 Person Minimum

Fresh Fruit Display with Strawberry Cream Dip  
Orange Pineapple Cole Slaw  
Garden Salad with House Dressings  
Ambrosia Salad  
Carrot Raisin Salad  
Ginger Soy Fire Roasted Chicken  
Sweet and Sour Ribs  
Spicy Orange Beef  
Roasted Kahlua Pork  
Roasted Sweet Potatoes  
Rice Pilaf  
Hawaiian Sweet Rolls with Butter  
Mango Mousse  
100% Colombian Coffees, Assorted Hot and Iced Teas  
**\$35.95 per Person**  
Inquire About Authentic Luau with a  
Whole Roasted Pig

### TOUR OF ITALY

25 Person Minimum

*Choice of Two Pastas:*

Penne, Tortellini, Bow Tie or Cheese Ravioli

*Choice of Two Sauces:*

Marinara, Alfredo, Meatballs with Marinara  
or Bolognese Sauce

*Choice of Two Entrees:*

Traditional Sausage, Vegetarian or  
Eggplant Lasagna, Chicken Parmesan,  
Baked Cheese Manicotti with Marinara Sauce,  
Italian Sausage with Onions and Peppers

*Buffet Accompaniments:*

Antipasto Platter  
Caesar Salad with Caesar and Italian Dressings  
Vegetable Ratatouille  
Shaved Parmesan Cheese  
Garlic Breadsticks  
Tiramisu Cake\*  
100% Colombian Coffees, Assorted Hot and Iced Teas  
**\$24.50 per Person**  
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for Lunch Options

\*Upgrade to Display of Mini Desserts Including  
Tiramisu and Cannoli  
**\$1.95 per Person**

### LOBSTER POT CLAMBAKE

25 Person Minimum

New England Clam Chowder  
Garden Salad and House Dressings  
Creamy Cole Slaw  
Steamed Littleneck Clams  
Steamed Whole Maine Lobster  
Marinated Grilled Chicken Breast  
Smoked Adouille Sausage  
Boiled Red Skin Potatoes  
Corn on the Cob  
Garlic Cheddar Biscuits  
Lemon Bars and Coconut Bars  
100% Colombian Coffees, Assorted Hot and Iced Teas  
**\$51.95 per Person**  
**\$42.95 per Person without Lobster**  
**\$50 Outdoor Chef's Station**  
*Enhance Your Clambake with:* Peel and Eat Shrimp  
**\$1.50 per Person**

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