

Menus

MAUMEE BAY LODGE

HORS D'OEUVRES

HOUSE HORS D'OEUVRES

Vegetable Spring Rolls with Sweet and Sour Sauce	\$180.00 per 80 Pieces
Mini Pork Egg Rolls with Sweet and Sour Sauce	\$135.00 per 140 Pieces
Southwest Chicken Egg Rolls with Chipotle Ranch	\$130.00 per 100 Pieces
Pork Pot Stickers	\$130.00 per 120 Pieces
Buffalo Wings (Breaded, BBQ or Hot) with Bleu Cheese Dip and Celery	\$125.00 per 100 Pieces
Smoked Chicken Quesadilla with Chipotle Ranch	\$135.00 per 100 Pieces
Swedish Meatballs	\$125.00 per 100 Pieces
Sweet and Sour Meatballs	\$125.00 per 100 Pieces
Franks in Puff Pastry with Spicy and Yellow Mustards	\$120.00 per 100 Pieces
Coconut Shrimp with Apricot Dipping Sauce	\$130.00 per 100 Pieces
Jalapeno Poppers with Ranch Dip	\$125.00 per 100 Pieces
Mediterranean Artichoke Tart	\$130.00 per 100 Pieces
Spinach Artichoke Rangoon	\$130.00 per 120 Pieces
Cocktail Sausages in Barbeque Sauce	\$120.00 per 3 Pounds
Warm Spinach Artichoke Dip with Tortilla Chips	\$ 3.95 per Person
Warm Shrimp and Crab Dip with Crackers	\$ 4.95 per Person

PREMIUM HORS D'OEUVRES

Per 100 Pieces

Mini Chicago Style Pizzas	\$140.00
Assorted Petite Quiche	\$140.00
Chicken and Pineapple Brochettes	\$150.00
Mini Beef Wellington	\$175.00
Water Chestnuts Wrapped in Bacon	\$140.00
Crab Rangoon with Sweet and Spicy Sauce	\$150.00
Bacon Wrapped Scallops	\$175.00
Crispy Asparagus with Asiago Cheese	\$140.00
Brie with Raspberry & Almond Phyllo	\$175.00
Spanikopita	\$140.00
Sausage Stuffed Mushroom Caps	\$150.00
Seafood Stuffed Mushroom Caps	\$150.00
Mini Cordon Bleu with Dijon Mustard Dip	\$140.00
Chicken Satay Skewers with Spicy Peanut Sauce	\$140.00

COLD HORS D'OEUVRES

Chocolate Dipped Strawberries	\$ 1.25 Each
Assorted Chocolate Truffles	\$ 1.50 Each
Boursin Stuffed Cherry Tomatoes	\$ 1.00 Each
Caprese	\$ 1.40 Each
Party Spirals	\$ 1.00 Each
Deluxe Cold Canapes	\$ 1.60 Each
Hummus with Fresh Vegetables and Pita Chips	\$ 2.75 per Person
Antipasto Skewers	\$160.00 per 100 Pieces
Cheese Ball with Crackers	\$ 75.00 per 5 Pounds
Sushi	\$ 2.25 Each
Large Cocktail Shrimp with Cocktail Sauce and Lemons	\$ 1.75 Each
Peel and Eat Shrimp with Cocktail Sauce and Lemons	\$125.00 per 5 Pounds
Iced Crab Claws with Cocktail Sauce and Lemons	\$MARKET

RECEPTION PACKAGES

50 Person Minimum

Each Package Includes 10 Pieces per Person

Choose 5 House Items	\$ 12.95 per Person
Choose 5 Premium Items	\$ 15.95 per Person

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

Menus

MAUMEE BAY LODGE

HORS D'OEUVRES

SEASONAL FRUIT DISPLAY

A Variety of Seasonal Melon, Pineapple and Citrus Fruits,
Garnished with Grapes and Berries
Served with *Choice of* Coconut Lime, Strawberry Cream or
Honey Orange Dip
\$3.25 per Person

VEGETABLE CRUDITE DISPLAY

Assortment of Fresh Vegetables Including Baby Carrots,
Broccoli, Cauliflower, Celery Sticks, Cucumber Slices and
Grape Tomatoes Served with
Choice of Ranch, Creamy Caesar or Dill Dip
\$2.50 per Person

CHEESE AND CRACKER DISPLAY

Cubed Cheddar, Swiss, Colby Jack and Pepper Jack Cheeses
Served with an Assortment of Crackers
\$2.50 per Person

PREMIUM CHEESE AND CRACKER DISPLAY

50 Person Minimum

Gorgonzola, Parmesan, Goat, Feta and Brie Cheeses.
Garnished with Grapes and Berries
Served with an Assortment of Crackers and French Bread
\$4.25 per Person

BAKED BRIE EN CROUTE

Large Wheel of Brie Cheese Stuffed with Fruit Compote,
Wrapped in Puff Pastry and Baked Until Golden Brown
Garnished with Grapes and Berries
Served with French Bread
\$3.50 per Person

SMOKED SALMON DISPLAY

Norwegian Smoked Salmon Served with Red Onion,
Hard Boiled Egg, Capers,
Cream Cheese and Bagels
\$4.25 per Person

ITALIAN ANTIPASTO TRAY

Sliced Prosciutto, Capicola, Pepperoni, Salami,
Provolone and Mozzarella Cheeses Garnished with
Roasted Red Peppers Artichoke Hearts and Grilled Asparagus
Served with an Olive Tapenade and a Sliced Baguette
\$3.75 per Person

SANDWICH BOARD

Submarine Sandwich Stuffed with Smoked Turkey and Sliced
Ham, Cheddar Cheese, Lettuce, Sliced Tomato, Onion and
Topped with Mayonnaise
Served with Specialty Chips
\$6.95 per Person

CHOCOLATE FOUNTAIN

100 Person Minimum

Chocolate Fondue with Cookies, Pound Cake, Pretzels,
Maraschino Cherries, Marshmallows,
Fresh Strawberries, Banana and Pineapple
\$4.95 per Person with Catered Meal
\$6.95 per Person without Catered Meal, Plus
\$50 Attendant Fee

CARVING BOARD

50 Person Minimum

Each Item Includes Condiments and Rolls
A Carving Station Fee of
\$50.00 Applies to Each Station

GLAZED PIT HAM

Glazed with Brown Sugar and Cloves
\$3.95 per Person

WHOLE ROASTED PORK LOIN

Topped with a Honey Thyme Glaze
\$3.95 per Person

ROASTED TURKEY BREAST

Served with Orange Cranberry Chutney
\$4.50 per Person

TOP ROUND OF BEEF

Seasoned and Slow Roasted Until Tender,
Served with Au Jus and Creamy Horseradish
\$4.95 per Person

SLOW ROASTED PRIME RIB

Herb Rubbed and Slow Roasted
Served with Au Jus and Creamy Horseradish
\$6.95 per Person

WHOLE ROASTED TENDERLOIN OF BEEF

Seared with a Hickory Crust, Served with Demi-Glace
\$7.95 per Person

LEG OF LAMB

Mustard Crusted and Served with Mint Pesto Sauce
\$5.95 per Person

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