

Menus

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

Foccacia 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 Sauteed 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

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

Prices are Subject to Change.

Menus

MAUMEE BAY LODGE

DINNER BUFFETS

Additional Fees May Apply If Minimum Buffet Numbers are Not Met

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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