

 **MAUMEE BAY**  
LODGE AND CONFERENCE CENTER  
Operated by *Xanterra* Parks & Resorts® for ODNR



*Wedding Menu*

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

*Start Your Special Day with Snacks Delivered to your Guest Room*

***Breakfast Selections***

- Bagels with Cream Cheese ~ \$2.25 per Person*
- Assorted Danish, Muffin, Scones ~ \$2.25 per Person*
- Assorted Yogurts ~ \$1.95 Each*
- Whole Fresh Fruit ~ \$1.75 Each*

***Snack Selections***

- Assorted Vegetable Crudité with Dip ~ \$2.50 per Person*
- Seasonal Fruit Display with Dip ~ \$3.25 per Person*
- Cubed Cheese & Cracker Display ~ \$2.50 per Person*
- Hummus with Fresh Vegetables and Pita Chips ~ \$2.75 per Person*
- Assorted Fresh Baked Cookies ~ \$18.00 per Dozen*

***Assorted Tea Sandwiches***

- Chef's Selection of Tea Sandwiches, Pinwheels and Canapés. Served with Hummus, Pita Chips and Mini Pretzels*
- \$6.95 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***

***Beverages***

- 100% Columbian Coffee and Assorted Hot Teas ~ \$1.95 per Person*
- Bottled Water ~ \$1.95 per Bottle*
- Assorted Sodas ~ \$1.95 per Can*
- Assorted Juices ~ \$2.50 per Bottle*
- Cook's Champagne ~ \$24.00 per Bottle*
- Mimosas ~ \$32.00 per Gallon*

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## *Begin Your Reception with an Array of Hors D' Oeuvres*

### *Displays*

#### *Seasonal Fruit Display*

*A Variety of Seasonal Melon, Pineapple and Citrus Fruits, Garnished with Grapes and Berries.  
Served with a Choice of Coconut Lime, Strawberry Cream or Honey Orange Dip.*

*\$3.25 per Person*

#### *Vegetable Crudité Display*

*Fresh Vegetables of Baby Carrots, Broccoli, Cauliflower, Celery Sticks, Cucumber Slices and Grape Tomatoes.  
Served with a Choice Ranch, Creamy Caesar, or Dill Dip.*

*\$2.50 per Person*

*Add Hummus & Pita Chips for an additional \$0.75 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*

*Please consult with your Event Sales Manager for premium cheese selections.*

#### *Baked Brie En Croute*

*Large Wheel of Brie Cheese Stuffed with Raspberry and Almonds Wrapped in Puff Pastry and Baked Golden Brown. Garnished with Grapes and Berries. Served with French Bread.*

*\$3.50 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 Sliced Baguette.*

*\$3.75 per Person*

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## *Hot Hors D' Oeuvres*

*Assorted Bruschetta ~ \$150.00 per 100 Pieces*  
*Mini Pork Egg Rolls with Sweet and Sour Sauce ~ \$135.00 per 140 Pieces*  
*BBQ Meatballs ~ \$125.00 per 100 Pieces*  
*Sweet and Sour Meatballs ~ \$125.00 per 100 Pieces*  
*Coconut Shrimp with Mango Dipping Sauce ~ \$130.00 per 100 Pieces*

*Smoked Chicken Quesadilla ~ \$150.00 per 100 Pieces*  
*Mini Chicago Style Pizzas ~ \$150.00 per 100 Pieces*  
*Assorted Petite Quiche ~ \$140.00 per 100 Pieces*  
*Crab Cakes with Chili Lime Aioli ~ \$190.00 per 100 Pieces*  
*Mini Beef Wellington ~ \$175.00 per 100 Pieces*

*Water Chestnuts Wrapped in Bacon ~ \$150.00 per 100 Pieces*  
*Crab Rangoon with Sweet and Spicy Sauce ~ \$175.00 per 100 Pieces*  
*Bacon Wrapped Scallops ~ \$190.00 per 100 Pieces*  
*Crispy Asparagus with Asiago Cheese ~ \$150.00 per 100 Pieces*  
*Brie with Pears in Phyllo ~ \$190.00 per 100 Pieces*

*Spanakopita ~ \$140.00 per 100 Pieces*  
*Sausage Stuffed Mushroom Caps ~ \$150.00 per 100 Pieces*  
*Seafood Stuffed Mushroom Caps ~ \$175.00 per 100 Pieces*  
*Chicken Satay Skewers with Spicy Peanut Sauce ~ \$150.00 per 100 Pieces*

## *Cold Hors D' Oeuvres*

*Chocolate Dipped Strawberries ~ \$1.50 Each*  
*Assorted Chocolate Truffles ~ \$1.75 Each*  
*Caprese Skewers ~ \$140.00 per 100 Pieces*  
*Cheese Ball with Crackers ~ \$75.00 per 3 Pounds*  
*Jumbo Cocktail Shrimp with Cocktail Sauce and Lemons ~ \$175.00 per 100 Pieces*

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## *Plated Entrées*

*All Plated Entrées Include: Garden Salad with Choice of Two Dressings, Selection of Side Dish and Vegetable Blend, Assorted Rolls with Butter and 100% Colombian Coffees, Assorted Hot and Iced Tea.*

*We gladly offer two or more entrées at an additional fee of \$1.00 per person for each additional entrée.*

**Mixed Grill \$24.95** ~ Your Choice of Two Entrees

*Chicken Breast ~ Topped with Roasted Tomato Chutney*

*Salmon ~ Pan Seared with Hollandaise*

*Shrimp Skewer ~ Seasoned and Grilled*

*Filet (add \$6.00) ~ Grilled with Classic Demi-Glace*

*Scallop (add \$4.00) ~ Pan Seared atop Grilled Polenta*

*Crab Cake (add \$5.00) ~ Jumbo Lump Crab Meat*

*Lobster Tail (add \$Market Price) ~ Steamed with Herb Butter*

**Black & Bleu Ribeye \$27.95** ~ 10oz. Certified Angus Beef Ribeye Seasoned with Garlic Peppercorn Crust and Topped with Bleu Cheese Crumbles

**Bacon Wrapped Sirloin \$25.95** ~ 8oz. Sirloin Wrapped with Bacon and Grilled

**Chicken Marsala \$19.95** ~ Chicken Breast Sautéed and Smothered in Mushroom Marsala Sauce

**Tuscan Chicken \$19.95** ~ Chicken Breast Coated in Grated Asiago Cheese and Breadcrumbs and Sautéed until Golden Brown, Served with a Red Pepper Cream Sauce Tossed with Penne Pasta **—Does not include a starch side**

**Stuffed Chicken Breast \$19.95** ~ Chicken Breast Stuffed with Apples, Dried Cranberries and Goat Cheese and pan fried until golden brown, Finished with a Balsamic Glaze

**Cajun Salmon Filet \$23.95** ~ Pan Seared Salmon Filet, Dusted with Cajun Spices and Topped with Mango Chutney

**Mahi Mahi \$24.95** ~ Dredged in Mediterranean Seasonings and Pan Seared

**Pork Tenderloin \$19.95** ~ Pork Tenderloin Wrapped with Bacon and Glazed with Honey and Sage

**Portabella Lasagna \$18.95** ~ Grilled Portabella Mushroom Layered with Pasta, Three Cheeses and Marinara Sauce (Vegetarian Option) **— Does not include a starch side**

**Vegetable Wellington \$17.95** ~ Fresh Seasonal Vegetables Sautéed in a White Wine Garlic Cream Sauce and Baked in Puff Pastry (Vegetarian Option) **— Does not include a starch side**

**Grilled Vegetable Kabobs \$16.95** ~ Marinated Vegetables Grilled and Served atop Mushroom Barley Risotto (Vegetarian, Option- Can be made Vegan or Gluten Free Option) **— Does not include a starch or vegetable side**

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## *Side Options*

### *Side Dishes (Choose One)*

*White Cheddar Mashed Potatoes*  
*Roasted Yukon Gold Potatoes*  
*Smashed Sweet Potatoes*  
*Baby Baked Potatoes*  
*Garden Rice*

### *Vegetable Blends (Choose Two)*

*Green Beans*  
*Button Mushrooms*  
*Broccoli*  
*Cauliflower*  
*Baby Carrots*  
*Zucchini*  
*Squash*  
*Red Peppers*

## *Impress your Guests with a Specialty Salad*

*\$1.95 Additional Per Person*

### *Betty's Salad*

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

### *Wedge Salad*

*A Wedge of Crisp Iceberg Lettuce with Bleu Cheese Crumbles, Chopped Bacon, Red Onion, and Tomato.*  
*Served with Buttermilk Herb Ranch Dressing*

### *Bistro Salad*

*Garden Greens with Goat Cheese, Sliced Pears, Dried Cranberries, and Toasted Pecans.*  
*Served with a Raspberry Vinaigrette Dressing.*

### *Caprese Salad*

*Fresh Mozzarella Layered with Tomato Slices and Fresh Basil*  
*Drizzled with a Balsamic Glaze and Olive Oil*

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## *Children's Plated Meals*

*Available for Children Age 11 & Under. One Entrée is selected for All Children.*

*All Meals Include: Choice of Milk, Soda or Lemonade and  
Choice of Applesauce, Garden Salad or Baby Carrots*

***\$7.95 per Child***

### ***Chicken Tenders***

*3 Large Chicken Tenders, Fried Golden Brown.*

*Served with Mashed Potato Smiles or Macaroni and Cheese*

### ***Grilled Hamburger or Cheeseburger***

*Choice of Hamburger or Cheeseburger Grilled to Perfection.*

*Served with Mashed Potato Smiles or Macaroni and Cheese*

### ***Personal Pizza***

*Choice of Personal Cheese or Pepperoni Pizza.*

### ***Corndog***

*Hot Dog Dipped in Honey Batter and Deep Fried.*

*Served with Mashed Potato Smiles or Macaroni and Cheese*

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## *Tour of Italy Buffet*

*The Tour of Italy Buffet Includes: Penne and Cheese Tortellini Pasta, Choice of Two Sauces, Choice of Two Entrées, Antipasto Platter, Caesar Salad with Caesar and Italian Dressings, Green Beans, Shaved Parmesan Cheese, Garlic Breadsticks and 100% Colombian Coffees, Assorted Hot and Iced Tea.*

***\$23.50 per Person***

***\$11.75 Children Ages 6 -11***

***Children 5 and Under Free***

### ***Sauces***

*Marinara*

*Alfredo*

*Meatballs with Marinara*

*Bolognese*

### ***Entrées***

*Traditional Sausage Lasagna*

*Vegetable Lasagna*

*Cheese Lasagna*

*Chicken Parmesan*

*Chicken Marsala*

*Italian Sausage with Onions and Peppers*

*Baked Cheese Manicotti with Marinara Sauce*

*Florentine Stuffed Shells with Alfredo Sauce*

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## *Silver Wedding Buffet*

*The Silver Wedding Buffet Includes: Choice of One Salad, Choice of Two or Three Entrées, Choice of Two Side Dishes, Assorted Rolls with Butter and 100% Colombian Coffees, Assorted Hot and Iced Tea.*

***Two Entrées ~ \$22.95 per Person***

***Three Entrées ~ \$24.95 per Person***

***Children Ages 6 -11 are \$10.95 for Two Entrées and \$11.95 for Three Entrées***

***Children 5 and Under Free***

### ***Salads***

*Garden Salad with House Dressings*

*Betty's Salad with Dressing*

*Strawberry Spinach Salad with Raspberry Vinaigrette*

*Yukon Dill Potato Salad*

*Tomato Mozzarella Salad*

*Parmesan Peppercorn Salad*

*Three Cheese Pasta Salad*

### ***Entrées***

*Chicken Cordon Bleu with Dijon Sauce*

*Grilled Chicken Breast Pesto*

*Roasted Chicken*

*Sliced Pot Roast with Au Jus*

*Kielbasa with Kapusta*

*Braised Sirloin Tips*

*Bacon Wrapped Pork Loin*

*Lemon Pepper Crusted Cod*

*Seafood Stuffed Tilapia*

### ***Side Dishes***

*Oven Roasted Yukon Gold Potatoes*

*White Cheddar Mashed Potatoes*

*Loaded Potato Casserole*

*Penne Pesto with Assorted Vegetables*

*Macaroni and Cheese*

*Garden Rice*

*Roasted Vegetables*

*Seasoned Green Beans*

*Baby Carrots*

*California Blend*

*Zucchini and Summer Squash*

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## *Platinum Wedding Buffet*

*The Platinum Wedding Buffet Includes: Choice of Two Salads, Choice of Two or Three Entrées, Choice of Three Side Dishes, Assorted Rolls with Butter and 100% Colombian Coffees, Assorted Hot and Iced Tea.*

***Two Entrées ~ \$27.95 per Person***

***Three Entrées ~ \$29.95 per Person***

***Children Ages 6 -11 are \$13.95 for Two Entrées and \$14.95 for Three Entrées***

***Children 5 and Under Free***

### ***Salads***

*Garden Salad with House Dressings*

*Betty's Salad with Dressing*

*Strawberry Spinach Salad with Raspberry Vinaigrette*

*Yukon Dill Potato Salad*

*Caprese Salad*

*Parmesan Peppercorn Salad*

*Greek Pasta Salad*

### ***Entrées***

*Chicken Florentine in White Wine Garlic Alfredo*

*Focaccia Crusted Chicken with Red Pepper Cream Sauce*

*Apple Almond Stuffed Chicken Breast*

*Grilled Strip Steak with Mushroom and Onion*

*Chef's Carving Station of Prime Rib of Beef with Au Jus and Horseradish ~ \$50.00*

*Tenderloin Medallions with Bordelaise*

*Pork Tenderloin with Blackberry Pepper Glaze*

*Braised Short Ribs*

*Mediterranean Mahi Mahi*

*Grilled Seasoned Shrimp Skewers*

*Cedar Roasted Salmon*

### ***Side Dishes***

*Oven Roasted Yukon Gold Potatoes*

*White Cheddar Mashed Potatoes*

*Baby Baked Potatoes*

*Loaded Potato Casserole*

*Penne Pesto with Assorted Vegetables*

*Tomato and Basil Infused Rice*

*Mushroom Orzo Risotto*

*Roasted Vegetables*

*Seasoned Green Beans*

*Baby Carrots*

*California Blend*

*Zucchini and Summer Squash*

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## *Late Night Snacks*

*Served at a Station during the Final Hour of the Wedding Reception*

### *Mini Treats*

*Buffalo Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip and Celery ~ \$125.00 per 100 Pieces*

*Popcorn Chicken (Plain or Buffalo) ~ \$125.00 per 175 Pieces*

*Smoked Chicken Quesadilla with Chipotle Ranch ~ \$150.00 per 100 Pieces*

*Mini Corndogs with Spicy and Yellow Mustards ~ \$125.00 per 100 Pieces*

*Jalapeno Poppers with Ranch Dip ~ \$125.00 per 100 Pieces*

*Mini Chicago Style Pizzas ~ \$150.00 per 100 Pieces*

*Hot Dog Sliders ~ \$150.00 per 120 Pieces*

*Hamburger Sliders ~ \$150.00 per 100 Pieces*

*Macaroni & Cheese Bites ~ \$140.00 per 100 Pieces*

*Potato Smiles ~ \$100.00 per 300 Pieces*

### *Munchies*

*Mini Pretzel Twists ~ \$6.95 per Pound*

*Cubed Cheese & Cracker Display ~ \$2.50 per Person*

*Cheese Ball with Crackers ~ \$75.00 per 3 Pounds*

### *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***

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## *The Morning After*

### *The Executive Continental*

*Fresh Fruit Display*  
*Assorted Danish, Muffin, and Scones*  
*Assorted Bagels with Cream Cheese*  
*Assorted Bottled Juices*  
*100% Columbian Coffees and Assorted Hot Teas*  
***\$8.95 per Person***

### *The Shawnee Buffet*

*Scrambled Eggs*  
*Seasoned Hash Brown Potatoes*  
*Choice of One Breakfast Meat: Bacon, Ham, Sausage Link or Patty*  
*Fresh Fruit Display*  
*Assorted Muffins*  
*Assorted Bottled Juices*  
*100% Columbian Coffees and Assorted Hot Teas*  
***\$12.25 per Person***

### *The Salt Fork Buffet*

*Scrambled Eggs*  
*Seasoned Hash Brown Potatoes*  
*Choice of Two Breakfast Meats: Bacon, Ham, Sausage Link or Patty*  
*Choice of One from the Griddle: Buttermilk Pancakes or Texas Style French Toast*  
*Assorted Cold Cereals with Milk*  
*Fresh Fruit Display*  
*Assorted Muffins*  
*Assorted Bottled Juices*  
*100% Columbian Coffees and Assorted Hot Teas*  
***\$13.95 per Person***

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## *Wedding Beverage Selections*

### **House Brand Liquor ~ \$95 per Bottle**

*Kamchatka Vodka, Castillo White Rum, Crystal Palace Gin,  
Black Velvet Whiskey, Early Times Bourbon, Lauders Scotch*

### **Call Brand Liquor ~ \$105 per Bottle**

*Smirnoff Vodka, Captain Morgan Rum, Ron Rico Rum, Beefeater Gin,  
Seagram's 7 Whiskey, Jim Beam Bourbon, J & B Scotch*

### **Premium Brand Liquor ~ \$120 per Bottle**

*Absolut Vodka, Bacardi Rum, Tanqueray Gin,  
Canadian Club Whiskey, Jack Daniels, Dewars Scotch*

### **Liqueurs**

*DiSaronno Amaretto, Kahlua, Bailey's Irish Cream  
\$100 per Bottle*

*Courvoisier, Grand Marnier, Crown Royal  
\$125 per Bottle*

### **Signature Drinks**

**Sparkling Sangria** ~ This concoction of Stirrings Red Sangria Cocktail Mixer and Champagne is a Refreshing Treat for Your Guests. Served in a champagne glass and garnished with a fresh orange slice. ~\$85 per Gallon

**Oasis** ~ A perfect mixture of Cuervo Especial Gold, Triple Sec, Cranberry Juice, Orange Juice and Lemon Garnish will make for a perfect mouthwatering surprise. ~\$95 per Gallon

**Passion Fruit Punch** ~ An Explosion of Passion Fruit Flavored Vodka, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemon-Lime Soda, Pieces of Pineapple, Orange and Cherry will leave your guests begging for more. ~ \$95 per Gallon

### **Domestic Beers**

*Budweiser, Bud Light, Miller Lite, Michelob Ultra and O'Doul's  
\$2.75 Each / \$205 Half Barrel Keg*

### **Imported Beers**

*Corona, Labatt's Blue, Samuel Adams  
\$3.75 Each / \$285 Half Barrel Keg*

**Soda's ~ \$1.75 Each**

**BAR FEE:** A Bartender Fee applies for each bar. Fees are a minimum of \$75 per bar for a maximum of 6 hours; however, fees are waived with \$250 in sales per bar.

*Set up and Mixes are included at No Additional Charge.*

*Maumee Bay 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.*

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## *Wedding Wine Selections*

### *House Wines*

*Glen Ellen Chardonnay*  
*Glen Ellen White Zinfandel*  
*Glen Ellen Cabernet Sauvignon*  
*Glen Ellen Merlot*  
**\$18 per Bottle**

### *Call Wines*

*Columbia Crest Chardonnay ~ \$24 Bottle*  
*Chateau Ste. Michelle Johannesburg Riesling ~ \$24 Bottle*  
*Woodbridge Merlot ~ \$24 Bottle*  
*Robert Mondavi Pinot Noir ~ \$25 Bottle*

### *Premium Wines*

*Clos du Bois Chardonnay ~ \$29 Bottle*  
*Mainstreet Cabernet Napa ~ \$32 Bottle*  
*Columbia Crest Merlot ~ \$28 Bottle*  
*Franciscan Cabernet ~ \$50 Bottle*

### *Sparkling Wines*

*Cook's Spumante ~ \$20 Bottle*  
*Tosti Asti Spumante ~ \$29 Bottle*  
*Mumm Napa Brut Prestige ~ \$45 Bottle*  
*Meier's Sparkling Spumante Grape Juice ~ \$10 Bottle*

*Please Consult with your Event Sales Manager for Additional Liquor Selections, Beer Selections and Wine Selections such as Sauvignon Blanc, Pinot Noir, Shiraz and Pinot Grigio.*

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## *Wedding Cake Selections*

### *Cake Flavors:*

*Chocolate  
Yellow  
White  
Carrot  
Lemon  
Marble*

### *Buttercream Cake Fillings:*

*Vanilla  
Chocolate  
Lemon  
Strawberry  
Raspberry*

### *Whipped Cream Cake Fillings:*

*Cream Cheese  
Mousses  
Fresh Fruits  
Liqueurs*

### *Cake Frostings:*

*Butter Cream  
Fondant*

***Cakes Start at \$3.00 per Slice\****

*\*Please note; to gain an accurate price, it is recommended to speak with the Maumee Bay Lodge Pastry Chef.*



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