

The Lodge at Indian Lake Catering

All packages include rolls with butter, coffee, iced tea and a Chef's Choice Dessert based on availability

PACKAGE ONE (1) \$23.95 PER PERSON

ENTRÉES (CHOOSE TWO)

Chicken Breast with Cacciatore
Teriyaki Chicken with Pineapple Poke
Roasted Pork Loin with peach chutney
Roast Beef au jus
Glazed Ham
English Style Cod
Roast Turkey with Gravy

VEGETABLES (CHOOSE ONE)

Green Beans
Steamed Broccoli
Carrots
Cauliflower
Buttered Sweet Corn

PASTA (CHOOSE ONE)

Penne with Marinara Sauce
Buttered Egg Noodles
Bow Tie Pasta with Garlic Butter

STARCHES (CHOOSE ONE)

Mashed Potatoes with Gravy
Rice Pilaf
Seasoned Baked Potatoes
Halushki
Roasted Red Potatoes
Parsley Potatoes

SALADS (CHOOSE ONE)

Garden Salad with garnishes and dressings
Cole Slaw
Caesar Salad

PACKAGE TWO (2) \$26.95 PER PERSON

ENTRÉES (CHOOSE TWO)

Chicken Parmesan with Marinara
Marinated Flank Steak with Chimichurri sauce
Traditional Stuffed Chicken Breast with Gravy
Shrimp Creole Pasta
Cod Florentine
Chicken Marsala

VEGETABLES (CHOOSE ONE)

Sugar Snap Peas with Julienne Carrots
Fiesta Corn
Mixed Vegetable
Citrus Glazed Carrots
Steamed Broccoli

PASTA (CHOOSE ONE)

Rigatoni
Baked Ziti
Penne Alfredo

STARCHES (CHOOSE ONE)

Au Gratin Potatoes
Roasted Garlic Mashed Potatoes
Roasted Rosemary Red Potatoes
Wild Rice Pilaf
Scalloped Potatoes
Mashed Sweet Potatoes

SALADS (CHOOSE ONE)

Garden Salad with garnishes and dressings
Spinach Salad with Poppy Seed Vinaigrette
Traditional Caesar Salad with Seasoned Croutons

PACKAGE THREE (3) \$31.95 PER PERSON

ENTRÉES (CHOOSE TWO)

Stuffed Pork Loin with Apple Walnut Filling
Chicken Picatta
Chicken Chesapeake
Halibut with Mango Chutney
Grilled Beef Tenderloin
Chicken Florentine
Atlantic Salmon Fillet with dill cream sauce

VEGETABLES (CHOOSE ONE)

Sugar Snap Peas with Julienne Carrots
Citrus Glazed Carrots
Broccoli Spears with Cheese Sauce
Mixed Vegetables

STARCHES (CHOOSE ONE)

Au Gratin Potatoes
Four Cheese Macaroni
Horseradish Mashed Potatoes
Seasoned Bake Potato
Saffron Rice
Roasted Garlic and Aged Cheddar Mashed Potatoes
Scalloped Potatoes with Bacon

SALADS (CHOOSE ONE)

Garden Salad with garnishes and dressings
Traditional Caesar Salad with Seasoned Croutons
Spinach Salad with Poppy Seed Vinaigrette
Sweet & Sour Cucumber and Red Onion Salad

Please note that the 6% Sales Tax on food and a 18% Gratuity will be added to all packages.

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PASTA (CHOOSE ONE)

Rigatoni with Meat Sauce
Baked Ziti
Stuffed Shells with Marinara Sauce
Penne Alfredo

APPETIZERS & PLATTERS

Bacon Wrapped Scallops

\$ Market Prices \$
Thick sliced bacon wrapped around plump scallops

Sausage Stuffed Mushrooms

Italian sausage combined with herbs, spices and parmesan cheese stuffed in mushroom caps

Crab Stuffed Mushrooms

Our Chefs own secret Maryland crab filling stuffed in mushroom caps

Fruit Platter

An arrangement of seasonal fruit served with marshmallow cream dip

Mini Crab Cakes

Maryland crab cakes in a smaller version served with a mustard aioli sauce

Anti Pasta Display

A tasty assortment of hard salami, pepperoni, provolone and cheddar cheese all marinated in our homemade dressing with mild pepper rings, cherry tomatoes, green and black olives

Vegetable Platter

A beautiful arrangement of assorted seasonal vegetables served with our homemade ranch dressing

Peel & Eat Shrimp

\$ Market Prices \$
Succulent shrimp steamed with Florida inspired seasonings and finished with old bay. Served with cocktail sauce

Vegetarian Medallions

Flour tortillas filled with seasonal vegetables and herb cream cheese spread

Turkey Medallions

Flour tortillas filled with roasted turkey, cheddar cheese and vegetables served with ranch dressing

Cheese Platter

Swiss, cheddar, pepper jack and provolone cheeses served with assorted crackers and honey mustard dip. Add Pepperoni for an additional \$20

Swedish Meatballs

Plump Italian meatballs smothered in our secret recipe sauce

Nacho Bar

Crisp Tortilla chips served with all the fixins, nacho cheese, taco meat, tomatoes, jalapenos, sour cream and salsa

Tea Sandwiches

Assorted breads filled with egg salad, chicken salad, ham salad, cucumber, herbed cheese and tomato basil

All Appetizers and Platters serve up to 40 guests - add a larger platter for 60 guests for an additional \$30