

# 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.

# The Lodge at Indian Lake Catering

## 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

\$110

\$120

\$110

\$115

\$110

\$85

\$80

\$90

\$95

\$90

\$95

\$95

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