



# The SEASONS Lodge

## Banquet Dinner Menu

### **Steak Cookout** (minimum 25 guests) **\$25**

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Cole Slaw, Corn on the Cob, Baked Beans and Baked Potato

Grilled Ribeye Steak & Grilled Chicken Breast

Seasons fried biscuits and home baked apple butter

Dessert Choice                      Coffee and Iced Tea

### **Casual Cookout** (minimum 25 guests) **\$15**

Cole Slaw, Potato Salad, Sliced Fresh Melon

Corn on the Cob and Baked Beans

Choice of two meats: Hamburgers, Hot Dogs, Grilled Chicken Breast, Bratwursts, Pulled Pork

Also includes:

Buns and Condiments              Brownies or Cookies              Coffee and Iced Tea

### **Tex-Mex** (minimum 25 guests) **\$15**

Taco Meat and Pulled Pork

Spanish Rice and Black Beans

Chicken OR Vegetarian Enchiladas

Nacho cheese

Nacho chips and Flour Tortillas

Toppings Bar

Cookies or Brownies

Coffee and Iced Tea

**18% gratuity and 8% tax will be added to all prices**



# The SEASONS Lodge

## Banquet Dinner Menu

### Served Dinners

*Our served dinners include a fresh garden salad topped with tomatoes, cucumber slices and our house dressing, seasonal vegetable, choice of potato (mashed with gravy, baked, oven roasted reds, au gratin) or rice pilaf, Seasons famous fried biscuits and home baked apple butter, choice of one dessert from dessert list, coffee and iced tea.*

**Grilled Ribeye**      **\$28** (Maximum 25 guests)  
12 oz. cut

**Country Fried Chicken**    **\$19**  
2 Pieces of a Seasons classic

**Baked Hoosier Ham**    **\$18**  
Served with Pineapple Glaze

**Atlantic Salmon**      **\$22**  
8 oz. fillet served with lemon dill butter

**Brown County Pot Roast**   **\$19**  
Our own slow-roasted recipe

**Catfish**                      **\$18**  
Lightly breaded, deep fried to golden brown

### Served Dinner Desserts

Fruit Cobbler, Chocolate Fudge Cake, Carrot Cake, Cheesecake with Cherry Topping, Seasonal Dessert

### Buffet Dinners

*Our buffet dinners include a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, a side salad choice, a vegetable choice, a starch choice, Seasons famous Fried Biscuits and home baked Apple Butter, choice of one dessert, coffee and iced tea.*

**Gathering Buffet** (minimum 25 guests)      **\$19**

Select two of the following entrees:

Country Fried Chicken \* Baked Ham with Pineapple Sauce \* Brown County Pot Roast \* Baked Cod \* Smoked Pulled Pork  
Vegetable Lasagna \* Cranberry Glazed Chicken Breast \* Chicken Breast Parmesan \* Roast Pork Loin  
Barbequed Chicken \* Roast Turkey & Dressing

**Celebration Buffet** (minimum 25 guests)      **\$22**

Select two of the following entrees:

Country Fried Chicken \* Baked Ham with Pineapple Sauce \* Baked Cod \* Baked Atlantic Salmon \* Smoked Pulled Pork  
Brown County Pot Roast \* Chicken Breast Parmesan \* Vegetable Lasagna \* Roast Pork Loin \* Beef Tips and Rice  
Cranberry Glazed Chicken Breast \* Fried Shrimp \* Barbequed Chicken \* Roast Turkey & Dressing

**18% gratuity and 8% tax will be added to all prices**



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### Seasons Classic Buffet (minimum 25 guests) \$29

Select three of the following entrees, plus choose two side salads, a potato and a vegetable. Served with a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, Seasons famous Fried Biscuits and home baked Apple Butter and a dessert assortment of: Chocolate Fudge Layer Cake, Cheesecake with Cherry Topping, Pecan Pie, Fruit Cobbler and coffee and iced tea.

Country Fried Chicken \* Baked Ham with Pineapple Sauce\* Brown County Pot Roast \* Baked Cod  
Baked Atlantic Salmon \* Chicken Breast Parmesan \* Roast Pork Loin \* Vegetable Lasagna \* Beef Tips and Rice  
Fried Shrimp \* Barbequed Chicken \* Smoked Pulled Pork \* Roast Turkey & Dressing \* Cranberry Glazed Chicken Breast  
Barbequed Pork Ribs \* Fried Coconut Shrimp \* Carved Prime Rib

#### **Side Salads**

Cole Slaw, Pea Salad, Cottage Cheese, Potato Salad, Waldorf Salad, Broccoli Salad, Pasta Salad

#### **Starch**

Mashed & Gravy, Baked Potato, Oven Roasted Reds, Garlic Mashed, Cheesy Au Gratin, Baked Sweet with Marshmallows and Pecans, Wild Rice Pilaf

#### **Vegetable**

Seasoned Green Beans, Buttered Corn, Vegetable Medley

#### **Desserts**

Fruit Cobbler    Chocolate Cake    Carrot Cake    Brownies    Assorted Cookies    Seasonal Dessert    Fresh Fruit Tray

## **Themed Buffet Dinners**

### Italian Buffet (minimum 25 guests) \$20

Fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings

Pasta Salad

Chicken Breast Parmesan, Vegetable Lasagna, Meatballs

Penne Pasta

Marinara Sauce

Steamed Vegetable Medley

Garlic Bread

Dessert Choice

Coffee and Iced Tea