



The SEASONS Lodge

Banquet Lunch Menu

Served Lunches

*Our served lunches include (except where noted***) house-made Cole Slaw, 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, fruit cobbler, coffee and iced tea.*

Boneless Baked Chicken Breast \$14
Served with Cranberry Glaze

Country Fried Chicken \$15
2 Pieces of a Seasons classic

Baked Hoosier Ham \$14
Served with Pineapple Glaze

Baked Lasagna * \$14**

Meat or Vegetable Lasagna served with tossed salad with house dressing, garlic bread, fruit cobbler, coffee and iced tea

Roast Pork Tenderloin \$14
Sliced Pork Loin with gravy

Brown County Pot Roast \$15
Our own slow-roasted recipe

Catfish \$14
Lightly breaded, deep fried to golden brown

Sandwich Lunches

Sandwiches served with Cole Slaw, Potato Chips, a Brownie, Coffee and Iced Tea.

French Dip \$13
Sliced Prime Rib on a Hoagie Bun with Au Jus

Chicken Salad \$13
House made and served on a croissant

Grilled Chicken Breast \$13
6 oz. chicken breast on a brioche bun
with lettuce and tomato

Seasons Club Wrap \$13
Sliced ham, turkey, bacon, cheese, lettuce and tomato
in a whole wheat wrap

Grilled Chicken Club \$14
6 oz. chicken breast, bacon and Swiss cheese, lettuce
and tomato on a brioche bun

Buffet Lunches

Lunch Buffet (minimum 25 guests) \$15

Select two of the following entrees:

Country Fried Chicken * Hoosier Ham * Brown County Pot Roast * Baked Cod * Smoked Pulled Pork
Chicken Breast Parmesan * Roast Pork Medallions * Vegetable Lasagna * Roast Turkey & Dressing

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, seasonal vegetable, mashed potatoes and gravy, Seasons famous Fried Biscuits and home baked Apple Butter, fruit cobbler and coffee and iced tea.



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The Deli Buffet (minimum 20 guests) **\$14**

Select two of the following entrees:

Sliced Oven Roasted Turkey * Sliced baked Ham*Chicken Salad* Tuna Salad* Ham Salad

Includes homemade Vegetable Soup, fresh cut vegetable tray with ranch dip, Cole Slaw, Pasta Salad, Assorted Breads, Assorted sliced cheeses, Condiments, Brownies, coffee and iced tea

Lunch Cookout Buffet (minimum 20 guests) **\$13**

Hamburgers and Hot Dogs

Includes fresh cut vegetable tray with ranch dip, Baked Beans, Potato Salad, Buns, Condiments, Fresh Sliced Fruit Tray, Assorted Cookies, coffee and iced tea

Soup and Salad Buffet (minimum 20 guests) **\$12** add Grilled Chicken Strips \$2.00 per person

Select a Soup:

Chicken Noodle* Cream of Broccoli*Vegetable* Beef Vegetable* Loaded Potato

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, chopped egg, bacon bits and croutons) and dressings, Cottage Cheese, Broccoli Salad, Cole Slaw, crackers and Seasons famous Fried Biscuits and home baked Apple Butter, Fresh Sliced Fruit Tray, coffee and iced tea

Tex-Mex Buffet (minimum 20 guests) **\$14**

Taco Meat and Pulled Pork

Spanish rice* Refried Beans* Enchiladas- Chicken or Vegetarian

Nacho cheese*Nacho chips and Flour Tortilla*Toppings Bar

Brownies, Coffee and Iced Tea

Baked Potato Bar (minimum 20 guests) **\$12**

Large Baked Potatoes

Toppings: Steamed Broccoli, Diced Onion, Shredded Cheddar Cheese, Bacon Bits and Sour Cream & Butter

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, assorted Cookies, coffee and iced tea

18% gratuity and 8% tax will be applied to all totals