



# The SEASONS Lodge

## Banquet Hors d' Oeuvres Menu

**\*We are able to accommodate most dietary needs with advanced notice**

### Munchies and Mixes

*Bar Mix	\$10.00 per pound	*Mixed Nuts	\$12.00 per pound
*Assorted Mini Chocolate Bars	\$10.00 per pound		
*Popcorn	\$8.00 per pound	*Potato Chips	\$9.00 per pound
*Tortilla Chips or Pretzels	\$7.00 per pound		
*Onion Dip or Salsa	\$6.00 per pint	*Hummus	\$8.00 per pint
*Nacho Cheese	\$12.00 per quart		

### Cold Hors d' Oeuvres

<b>Finger Sandwiches</b>	<b>\$30.00 per 25 pieces</b>
Ham Salad, Chicken Salad, Egg Salad	
Above Sandwiches served on Mini Croissants	<b>\$40.00 per 20 pieces</b>
<b>Fancy Finger Sandwiches</b>	<b>\$50.00 per 25 pieces</b>
Benedictine Cucumber, Cream Cheese and Date, Smoked Salmon	
<b>Fresh Vegetable Tray w/ ranch dip</b>	<b>\$40.00 per 25 servings</b>
<b>Cheese Tray</b>	<b>\$50.00 per 25 servings</b>
Swiss, Cheddar, Colby Jack, Jalapeno Pepper and crackers	
<b>Fresh Fruit Tray</b>	<b>\$50.00 per 25 servings</b>
Assorted fresh cut fruits	
<b>Shrimp Cocktail (21-25 per pound)</b>	<b>\$40.00 per Pound</b>
<b>(31-40 per pound)</b>	<b>\$30.00 per pound</b>
Served with classic cocktail sauce	
<b>Tomato Basil Bruschetta</b>	<b>\$40.00 per 25 pieces</b>
Baguette with diced tomato, fresh basil, balsamic glaze	
<b>Smoked Salmon Flatbreads</b>	<b>\$60.00 per 25 pieces</b>
Cream Cheese, Smoked Salmon, shaved red onion, fresh dill on flatbread	
<b>Apricot Brie Tarts</b>	<b>\$50.00 per 25 pieces</b>
Phyllo shells with brie and apricot preserves	

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



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### Hot Hors d' Oeuvres

**\$60.00 per 50 Pieces**

- \*Jalapeno Poppers
- \*Potato Skins w/ sour cream
- \*Catfish Nuggets w/ tartar sauce
- \* Swedish or Barbequed Meatballs (**per 100 pieces**)

**\$75.00 per 50 Pieces**

- \*Hot Wings with Ranch & Blue Cheese Sauce
- \*Eggs Rolls w/spicy mustard
- \*Mozzarella Sticks w/marinara
- \*Boneless Chicken Tenders with Ranch & Honey Mustard Dipping Sauces
- \* Petite Quiche
- \* Buffalo Chicken Dip with Tostados (50 servings)
- \* Spinach Dip with Tostados (50 servings)

### Sliders

- \* Pot Roast Sliders on Seasons Famous Fried Biscuits **\$80.00 for 40 pieces**
- \* Ham & Cheese or Turkey and Cheese on slider buns (served warm or cold) **\$60.00 for 40 pieces**

**\$14.00 per pound**

- \*Fried Pickles with Ranch Dipping Sauce
- \*Fried Cheese Curds with Marinara Dipping Sauce
- \* Onion Rings with Horseradish Dipping Sauce
- \*Fried Shrimp with cocktail sauce

### Sweets (see Meeting Break Menu for additional items)

- Seasons Famous Fried Biscuits and Apple Butter \$12.00 per dozen
- Cinnamon Sugar Fried Biscuits and Apple Butter \$14.00 per dozen
- Large Homebaked Brownies \$18.00 per dozen
- Large Homebaked Cookies \$24.00 per dozen
- Small Homebaked Cookies \$18.00 per dozen
- Fruit Cobbler (Apple, Peach or Cherry) \$30.00 per half pan (Approx. 20 servings)

### Beverages

- Coffee-regular & decaffeinated \$18.00 per gallon  
Includes Hot Teas
- Iced Tea or Lemonade \$15.00 per gallon
- Sweet Iced Tea \$18.00 per gallon
- Soft Drinks and Bottled Water \$ 1.75 per 12 oz.

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