



# The SEASONS Lodge

## Banquet Dinner Menu

**\*We can accommodate most dietary needs with advanced notice**

### **Served Dinners** (minimum 25 guests)

*Our served dinners include a fresh garden salad topped with tomatoes, shredded cheeses and our house-made Ranch dressing, a vegetable choice, a starch choice, Seasons famous fried biscuits and home baked apple butter, choice of one dessert from dessert list, coffee and iced tea.*

#### **Country Fried Chicken \$19**

2 Pieces of a Seasons classic

#### **Baked Hoosier Ham \$18**

Served with Pineapple Glaze

#### **Brown County Pot Roast \$19**

Our own slow-roasted recipe

#### **Fried White Fish \$18**

Lightly breaded, deep fried to golden brown

### **Buffet Dinners** (minimum 25 guests)

#### **Seasons Classic Buffet \$30**

*Select three of the following entrees, plus choose one side salad, a starch choice and a vegetable choice. 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 Cheesecake with cherry topping plus two additional desserts from dessert list 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 \* Meat Lasagna  
Beef Tips and Rice \* Fried Butterflied Shrimp \* Smoked Pulled Pork \* Roast Turkey & Dressing  
Grilled Chicken Breast with lemon garlic sauce \* Steak Filet Medallions with wine and mushroom sauce  
Carved Prime Rib - **add \$5.00 per person**

#### **Side Salads** (additional side salad \$1.00 per person)

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

#### **Starch** (additional starch \$2.00 per person)

Real Mashed Potatoes & Gravy, Baked Potato with butter and sour cream, Oven Roasted Red Potatoes, Cheesy Au Gratin Potatoes, Wild Rice Pilaf, Baked Sweet Potatoes with Marshmallows, Macaroni and Cheese

#### **Vegetable** (additional vegetable \$2.00 per person)

Seasoned Green Beans, Buttered Corn, Vegetable Medley

#### **Desserts** (additional dessert \$2.00 per person)

Fruit Cobbler    Chocolate Cake    Carrot Cake    Coconut Cake    Pumpkin Pie    Sugar Cream Pie

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



# The SEASONS Lodge

## Banquet Dinner Menu

**\*We can accommodate most dietary needs with advanced notice**

### **Celebration Buffet** **\$25**

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 or Meat Lasagna \* Roast Pork Loin \* Beef Tips and Rice  
Grilled Chicken Breast with lemon garlic butter sauce \* Fried Butterflied Shrimp \* Roast Turkey & Dressing

### **Gathering Buffet** **\$22**

Select two of the following entrees:

Country Fried Chicken \* Baked Ham with Pineapple Sauce \* Brown County Pot Roast \* Baked Cod \* Smoked Pulled Pork  
Vegetable or Meat Lasagna \* Grilled Chicken Breast with lemon garlic butter sauce \* Chicken Breast Parmesan  
Roast Pork Loin \* Roast Turkey & Dressing

*The Celebration and Gathering Buffets 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, an assortment of two desserts from dessert list, coffee and iced tea.*

## **Themed Buffet Dinners** (minimum 25 guests)

### **Italian Buffet** **\$22**

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

Fruit Cobbler and Chocolate Cake

Coffee and Iced Tea



# The SEASONS Lodge

## Banquet Dinner Menu

**\*We can accommodate most dietary needs with advanced notice**

### **Steak Cookout \$28**

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

Cole Slaw

Seasoned Green Beans or Baked Beans

Baked Potato with butter and sour cream

Grilled Ribeye Steak & Grilled Chicken Breast

Seasons fried biscuits and home baked apple butter

Dessert Choice                      Coffee and Iced Tea

### **Casual Cookout \$15**

Cole Slaw, Potato Salad, Sliced Fresh Melon

Baked Beans OR Macaroni and Cheese

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

Also includes:

Buns and Condiments                      Brownies and Cookies                      Coffee and Iced Tea

### **Tex-Mex \$16**

Taco Meat and Pulled Pork

Refried Beans

Chicken OR Vegetarian Enchiladas

Nacho cheese

Nacho chips and Flour Tortillas

Toppings Bar                      Cookies and Brownies                      Coffee and Iced Tea

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