



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	\$8.00 per pound	*Pretzels	\$9.00 per pound
*Onion Dip or Salsa	\$6.00 per pint	*Hummus	\$9.00 per pint
*Nacho Cheese	\$12.00 per quart	*Whole Fresh Fruit	\$2.00 each

Cold Hors d' Oeuvres

Finger Sandwiches (choose one per 25 pieces) **\$30.00 per 25 pieces**
Ham Salad, Chicken Salad, Egg Salad, Tuna Salad

Above Sandwiches served on Mini Croissants **\$40.00 per 20 pieces**

Fancy Finger Sandwiches (choose one per 25 pieces) **\$50.00 per 25 pieces**
Benedictine Cucumber, Smoked Salmon

Fresh Vegetable Tray w/ ranch dip **\$40.00 per 25 servings**

Cheese Tray **\$50.00 per 25 servings**
Swiss, Cheddar, Jalapeno Pepper and crackers

Add summer sausage, salami and pepperoni **\$40.00 per 25 servings**

Fresh Fruit Tray **\$50.00 per 25 servings**
Assorted fresh cut fruits

Shrimp Cocktail (21-25 per pound) **\$40.00 per Pound**
(31-40 per pound) **\$30.00 per pound**

Served with classic cocktail sauce

Tomato Basil Bruschetta **\$40.00 per 25 pieces**
Baguette with diced tomato, fresh basil, balsamic glaze

Smoked Salmon Flatbreads **\$60.00 per 25 pieces**
Cream Cheese, Smoked Salmon, shaved red onion, fresh dill on flatbread

Apricot Brie Tarts **\$50.00 per 25 pieces**
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**)
- *Pretzel Bites with Honey Mustard and Spicy Honey Mustard (**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 (mild) with Tostados (50 servings)
- * Spinach Dip with Tostados (50 servings)

Sliders

- * Pot Roast Sliders on Seasons Famous Fried Biscuits **\$90.00 for 40 pieces**
- * Ham & Cheese or Turkey and Cheese on slider buns (served warm or cold) **\$75.00 for 40 pieces**

By the pound

- *Fried Pickles with Ranch Dipping Sauce \$14 per pound (approx. 40 per pound)
- *Fried Cheese Curds with Marinara Dipping Sauce \$15 per pound (approx. 40 per pound)
- *Fried Butterflied Shrimp with cocktail sauce \$20 per pound (approx. 22 per pound)

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 \$15.00 per dozen
- Large Homebaked Brownies \$24.00 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 \$20.00 per gallon
Includes Hot Teas
- Iced Tea \$15.00 per gallon
- Sweet Iced Tea or Lemonade \$18.00 per gallon
- Soft Drinks \$ 2.00 per 12 oz. can
- Bottled Water \$ 1.50 per 16 oz. bottle



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