



## Appetizer Displays

Choose 3 for \$12 each additional is \$2

### BAKED BRIE

fig / caramelized onion / croccotini / baguette  
(15 guest min.)

### ARTICHOKE & BRIE DIP

croccotini / baguette

### ASSORTED CHEESES

fruit garnish / croccotini / baguette

### ANTIPASTO PLATTER

assorted cheeses / cured meats / grilled & marinated vegetables / olives / baguette

### ASSORTED SEASONAL FRUIT DISPLAY

### BBQ PORK PLATTER

marinated & roasted pork tenderloin / spicy mustard / plum sauce / sesame seeds

## Individual Appetizers

1 ½ per guest

**THAI MARINATED WINGS** roasted garlic & citrus dipping sauce \$3.5

**BEEF SLIDERS** brioche / cheddar / pickles / lettuce / tomato / house sauce \$4

**BEEF SATAY** mongolian bbq \$3.5

**TANDOORI CHICKEN SATAY** red coconut curry \$3.5

**MINI GRILLED CHEESE** white cheddar / brie / fig / caramelized onion jam \$3

**PEPPER SEARED AHI** mango salsa \$5

**GOUGÉRES** crispy salami / balsamic onions / arugula \$3.5

**HERB CRUSTED BEEF CROSTINI** blue cheese / mushrooms \$5

**APPLE & BRIE CROSTINI** \$3

**GINGER SESAME CHICKEN SALAD** in phyllo \$4

**WILD MUSHROOM & SUNDRIED TOMATO STRUDEL** \$4.5

**CARAMELIZED ONION TARTS** goat cheese / fresh herbs \$3

# ISLAND LODGE CUSTOM BUFFET

\$22.95 per person

choose one salad, two sides and one entree

## SALADS

### **HARVEST SALAD**

poached pear, shaved fennel, red onion, candied walnuts, feta with cider vinaigrette

### **GARDEN SALAD**

cucumbers, carrots, tomatoes, red onions, red wine vinaigrette

### **CHOP CHOP**

ice berg with bacon, tomatoes, blue cheese, onion, tomatoes and blue cheese dressing

### **POTATO SALAD**

roasted potatoes, fresh dill, onions, celery and bell peppers in a stoneground mustard dressing

### **PASTA SALAD**

fusilli / artichokes / sundried tomatoes / bell peppers / kalamata olives / feta / herb dressing

### **TRADITIONAL CAESAR SALAD**

## SIDES

**ROASTED RED POTATOES** / garlic & herbs

**RICE PILAF** / carrots / onions / celery / dried cranberries / herbs

**GRIDDLED POLENTA CAKES** / marinara / parmesan

**ROASTED ROOT VEGETABLES**

**ROASTED SEASONAL VEGETABLES**

**CHILI DUSTED BUTTERNUT** / toasted pumpkin seeds

**ROASTED BRUSSEL SPROUTS**

stone ground mustard dressing / raisins / candied bacon

**CHEESE TORTELLINI** marinara / baby spinach

## ENTREES

**TEXAS STYLE BBQ CHICKEN**

**GRILLED CHICKEN** garlic / lemon / caper / beurre blanc

**CHICKEN MARSALA** roasted mushrooms / caramelized onions / marsala

**GRILLED CHICKEN** roasted apples / sage / cider reduction

**SEARED SALMON** white wine / garlic / beurre blanc

**ROASTED SALMON** lemon cream / melted leeks / roasted grapes

**GINGER TERIYAKI SALMON** sesame seeds / scallions

**FENNEL SEARED SALMON** citrus vinaigrette

**MONGOLIAN BBQ BEEF SHOULDER TENDERLOIN**

**HERB CRUSTED BEEF** red wine demi

**GRILLED BEEF SHOULDER TENDERLOIN** blue cheese / cipollini onions / demi

**ROASTED BEEF SHOULDER TENDERLOIN** wild mushrooms & brandied demi

**PEPPER AND FENNEL CRUSTED PORK TENDERLOIN** brandied demi

**ORANGE GINGER MARINATED PORK TENDERLOIN** sesame, scallions, bell peppers

**ROASTED PORK LOIN** stone ground mustard crust

## **ADD ONS:**

**PRIME RIB OR NY STRIPLOIN** carving station \$10

**ENTRÉE** \$5

**SALAD** \$2

**SIDE** \$3

# ISLAND LODGE

by Al Lago



## SPECIALTY PACKAGES FOR LUNCH & TOURNAMENTS

### CONTINENTAL BREAKFAST

**\$8.95**

**FRESH FRUIT PLATTER**  
**FRESH PASTRY DISPLAY**  
**COFFEE / JUICE**

### BRUNCH BUFFET

**\$14.95**

**FRESH FRUIT PLATTER**  
**FRESH PASTRY DISPLAY**  
**SCRAMBLED EGGS** cheddar and chives  
**APPLE SMOKED BACON / CHICKEN SAUSAGE**  
**BREAKFAST POTATOES** roasted baby red potatoes with onions and peppers

### BBQ BUFFET

**\$15.95**

**GARDEN SALAD** cucumbers / carrots / tomatoes / red onions / red wine vinaigrette  
**POTATO SALAD** roasted baby reds / creamy dill & mustard dressing / celery / scallions / bell peppers  
**RICE PILAF** wild rice / carrots / onions / celery / herbs / raisins  
**BBQ CHICKEN** texas bbq sauce  
**BBQ BEEF** hoisin bbq sauce

### MEXICAN BUFFET

**\$14.95**

**GARDEN SALAD** cucumbers / carrots / tomatoes / red onions / red wine vinaigrette  
**SPANISH RICE & BEANS** white rice / red beans / tomatoes / cumin / chili / paprika / fresh cilantro  
**TACO BAR** chipotle chicken / fajita style beef / fajita vegetables / cheese / shredded lettuce / salsa / olives / sour cream / flour & corn tortillas / taco shells

# SAMPLE MENUS

## **DEER ISLAND BUFFET**

**\$22.95**

TRADITIONAL CAESAR SALAD  
CAPRESE SALAD  
TORTELLINI MARINARA  
CHICKEN MARSALA

## **DRIFTWOOD BUFFET**

**\$22.95**

HARVEST SALAD  
BABY POTATOES  
ROASTED SEASONAL VEGETABLES  
ROASTED SALMON

## **ISLAND PARK BUFFET**

**\$27.95**

ASIAN SLAW  
SOBA NOODLE SALAD  
ROASTED BRUSSEL SPROUTS / BUTTERNUT SQUASH  
TERIYAKI SALMON  
ORANGE GINGER MARINATED PORK TENDERLOIN

## **SNAG ISLAND BUFFET**

**\$29.95**

CHOP CHOP  
GARDEN SALAD ROASTED POTATOES  
ROASTED SEASONAL VEGETABLES  
GRILLED CHICKEN  
HERB CRUSTED BEEF SHOULDER TENDERLOIN