

Friendship Lodge Banquet Menu

LUNCHEON/DINNER/BRUNCH MENU

Warm rolls and WI sweet butter included with all lunch and dinner buffets

COLD SELECTIONS

1. Tossed fresh greens with garden veggies and chef's choice of 2 dressings
2. Seafood pasta salad with shrimp and surimi crabmeat
3. Marinated mushroom and artichoke salad
4. Italian rotini salad
5. Marinated vegetable salad
6. Creamy cucumber and dill salad
7. Ham and macaroni salad
8. Classic tuna and pasta shell salad
9. Sundried tomato and black olive penne
10. Fruited jello salad
11. Fresh assorted raw veggies with dill or bacon ranch dip
12. Pistachio fruit fluff
13. Fresh seasonal fruit platter
14. WI cubed cheese and sausage with cracker assortment
15. Sliced tomato basil and fresh mozzarella with herbed olive oil
16. Bacon and Tomato pasta salad
17. Three Bean Salad
18. Mustard potato salad
19. German potato salad

HOT VEGETABLE SELECTIONS

1. California blend vegetable medley
2. Broccoli florets
3. Sliced buttered carrots
4. Green Beans Almondine
5. Whole Kernel Corn
6. Cauliflower
7. Normandy Blend vegetables
8. Peas and carrots

STARCH SELECTIONS

1. Garlic Mashed potatoes and gravy
2. Baked potatoes with butter and sour cream
3. Oven roasted potatoes
4. Boiled redskin potatoes
5. AuGratin potatoes
6. Scalloped potatoes
7. Fettucine Alfredo
8. Penne Pasta Marinara
9. Rice Pilaf
10. Wild Rice blend

HOT ENTRÉE TIER ONE

1. Beef stroganoff
2. Savory Chicken
3. Sliced Roast Pork Loin
4. Sliced Roast Sirloin of Beef
5. Sliced baked Ham with glaze
6. Sliced Turkey Breast
7. Swiss Chicken
8. Baked Cod with lemon butter sauce
9. Linguini and clam sauce

HOT ENTRÉE TIER TWO

1. Tenderloin Pepper Steak
2. Beef Tenderloin medallions with cognac glaze
3. Thick grilled boneless pork chops marinated in Whiskey
4. Beef Burgundy Rouladens
5. Chicken Breast Cordon Bleu
6. Chicken Breast Kiev
7. Coconut crusted Talapia

DESSERT SELECTIONS

1. Ice cream or Sherbert
2. Home baked Pie
3. Home baked cookies
4. Chocolate covered strawberries
5. Pudding, jello, or mousse parfaits
6. Carrot Cake
7. Turtle Cheesecake
8. Cream Puffs

All of the above menu items are designed to allow you to customize your menu to fit your needs in pricing and quality. From a luxury wedding spread to a conservative business luncheon, we are willing to work with your requests. We will also prepare any other items for you, even if it is not on our menu. Our chef is delighted to work with your group to customize your event.

All events are served buffet style
An additional 18% gratuity will be added to final bill

