



  
**Burr Oak**  
LODGE & CONFERENCE CENTER

# BANQUET MENU

10660 Burr Oak Lodge Road  
Glouster, OH 45732  
740-767-2112  
[StayBurrOak.com](http://StayBurrOak.com)

# COFFEE BREAKS

## ALA CARTE BREAK ITEMS

Yogurt .....	4.95 each
Whole Fresh Fruit .....	2.95 each
Assorted Bagels with Cream Cheese .....	5.95 each
Assorted Fresh Baked Breakfast Pastries .....	3.95 each
Selection of Chilled Fruit Juices .....	5.95 each
Assorted Sodas .....	5.95 each
Bottled Spring Water .....	3.95 each
Fresh Baked Cookies .....	34.95 per dozen
Fresh Baked Brownies .....	3.95 each
Granola Bars .....	3.95 each
Coffee .....	34.95 per gallon

### BREAK TIME

- 9.95 / person
- » Assorted Sodas and Bottled Water
  - » 100% Colombian Coffees and Assorted Teas

### ALL DAY BEVERAGE SERVICE

- 13.95 / person for 4 hours    18.95 / person for 8 hours
- » Assorted Sodas and Bottled Water
  - » 100% Colombian Coffees and Assorted Teas

### ALL DAY MEETING SERVICE

- 23.95 / person
- » Start with The Coffee Break & Assorted Pastries
  - » Refresh with a Mid-Morning Break Time
  - » Finish off the Day with a Mid-Afternoon Sweet and Salty

### SWEET & SALTY

- 14.95 / person
- » Potato Chips
  - » Snack Mix
  - » Fun Size Candy Bars
  - » Bottled Water

### HEALTHY QUICK TIME OUT

- 13.95 / person
- » Assorted Granola Bars
  - » Seasonal Whole Fresh Fruit
  - » 100% Colombian Coffees and Assorted Teas
  - » Bottled Spring Water

**Refreshment Breaks designed for a 30 Minute Service. Additional refills may be purchased if desired. Consult your catering representative. Some restrictions may apply**

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## BUFFETS

*A Minimum of 20 Guests Required for Breakfast Buffets. All Buffets will be Served with Coffee, Orange Juice, and Water.*

### THE SHAWNEE

20.95 / person

- » Farm Fresh Scrambled Eggs
- » Choice of One Meat: Bacon, Sausage or Ham
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits and Sausage Gravy

### THE COUNTRY

22.95 / person

- » Farm Fresh Scrambled Eggs
- » Bacon and Sausage
- » Seasoned Breakfast Potatoes
- » Cinnamon French Toast
- » Seasonal Fresh Fruit Bowl
- » Assorted Fresh Baked Breakfast Pastries

### EXECUTIVE CONTINENTAL

16.95 / person

- » Seasonal Whole Fresh Fruit Basket
- » Assorted Fresh Baked Breakfast Pastries
- » Yogurt Bar with an Assortment of Granola, Dried Fruit, and Almonds

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# LUNCH

## PLATED

*A Minimum of 20 Guests Required for Plated Lunch Options. Second Plated Option will be an Additional 4.95 / Person. All Lunches will be Served with Coffee, Tea, and Lemonade.*

### **SLOW SMOKED BRISKET**

19.95 / person

- » Fork Tender Beef Brisket on a Toasted Salt and Pepper Bun with BURRbon BBQ Sauce
- » Served with French Fries
- » Dill Pickle

### **PULLED PORK**

19.95 / person

- » Slow Smoked Pork Piled High on a Toasted Salt and Pepper Bun with a Carolina Gold BBQ Sauce
- » Dill Pickle

### **BOXED LUNCH TO GO**

17.95 / person

- » Choice of Virginia Ham or Oven Browned Turkey Breast on a Croissant
- » Whole Fresh Fruit
- » Home-Made Potato Chips

### **TURKEY BLT WRAP**

17.95 / person

- » Oven Browned Turkey Breast, Bacon, and Shredded Cheddar Cheese with Lettuce, Tomato, and Pepper Mayo
- » Red Skin Ranch Potato Salad
- » Dill Pickle

### **BEEF EATER**

18.95 / person

- » Roast Beef with Provolone Cheese, Lettuce, Red Onion, and Horseradish Cream Sauce on Rye Bread
- » Red Skin Ranch Potato Salad
- » Dill Pickle

### **CHICKEN SALAD CROISSANT**

16.95 / person

- » Classic Chicken Salad on a Croissant
- » Red Skin Ranch Potato Salad
- » Dill Pickle

### **BALSAMIC VEGGIE WRAP**

14.95 / person

- » In Season Vegetables with a Balsamic Vinaigrette Dressing with Shredded Cheddar Cheese
- » Red Skin Ranch Potato Salad
- » Dill Pickle

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## SALAD ENTREES

**Add: Chicken (3 oz.) / 6.00 Salmon (4 oz.) / 7.00**

### CAESAR SALAD

16.95 / person

- » Fresh Romaine Lettuce Greens with Classic Caesar Dressing
- » Assortment of Warm Rolls with Butter

### COBB SALAD

15.95 / person

- » Fresh Romaine Lettuce Topped with Bacon, Tomato, Eggs, and Onion
- » Assortment of Warm Rolls with Butter

## BUFFETS

*A Minimum of 20 Guests Required for Lunch Buffets. All Lunch Buffets will be Served with Coffee, Tea, and Lemonade.*

### THE LODGE DELI

22.95 / person

- » Choice of Two Salads
- » Deli Sliced Virginia Ham
- » Oven Roasted Turkey Breast
- » American, Swiss and Provolone Cheeses
- » Assorted Breads, Wraps, and Croissants
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

### THE OHIO PICNIC

21.95 / person

- » Choice of Two Salads
- » Hot Dogs and Hamburgers
- » Assorted Sliced Cheese
- » BURRbon BBQ Baked Beans
- » Assortment of Buns
- » Pickles and Condiments
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

### PIZZA & SALAD BUFFET

21.95 / person

- » Choice of Two Salads
- » Cheese, Pepperoni, and Supreme Pizza
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

### THE HOT SANDWICH BUFFET

24.95 / person

- » Choice of Two Salads
- » Choice of Two Meats:
  - › Chopped BBQ Brisket
  - › French Dip Beef
  - › Amish Style Shredded Chicken
  - › Pulled Pork
- » American, Swiss, and Provolone Cheeses
- » Assortment of Breads
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

### BAKED POTATO & CHILI BAR

25.95 / person

- » Choice of Two Salads
- » Baked Idaho Potatoes
- » House-Made Chili
- » Assorted Toppings Include: Chopped Bacon Bits, Diced Turkey and Ham, Shredded Cheddar Cheese, Broccoli Florets, Sour Cream, Chives
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

#### Salad Choices:

- » Tossed Greens
- » Caesar Salad
- » Loaded Baked Potato Salad
- » Pasta Salad
- » Three Cheese Pasta Salad
- » Broccoli Salad
- » Coleslaw

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# DINNER

## PLATED ENTRÉES

*A Minimum of 20 Guests Required for Plated Lunch Options. Second Plated Option will be an Additional 4.95 / Person. Guarantees must be provided ten days prior to function*

### Dinner Options Include:

- » Tossed Greens with Choice of Dressing
- » Chef's Vegetable of the Day
- » Choice of Starc4
  - › Mashed Red Skin Potatoes
  - › Oven Roasted Red Skin Potatoes
  - › Classic Rice Pilaf
  - › Baked Potato
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Lemonade

### HAND CUT NEW YORK STRIP

44.95 / person

12 oz. New York Strip Steak Dressed with Sautéed Mushrooms and Onions

### PRIME RIB OF BEEF AU JUS

44.95 / person

12 oz. Slow Roasted and Hand Cut Prime Rib, Served Medium with Horseradish Cream Sauce

### SMOKED CHICKEN LEG

24.95 / person

Smoked Quarter Chicken Leg with our House BURRbon BBQ Sauce

### SMOTHERED CHICKEN

29.95 / person

Chicken Breast Smothered in Fresh Mushrooms, Onions, and Queso Cheese

### PORK MEDALLIONS

29.95 / person

Tender Pork Medallions Grilled and Topped with a Fire Roasted Apple Chutney

### FRESH SALMON

34.95 / person

Pan Seared Fresh Salmon Topped with Fresh Pineapple Salsa

## VEGETARIAN ENTRÉES

### Includes:

- » Tossed Greens with Choice of Dressing
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Lemonade

### STUFFED ZUCCHINI

24.95 / person

Spinach and Mushroom Stuffed Zucchini, Topped with Marinara and Provolone Cheese Served with Garlic Couscous (Can be Made Vegan upon Request)

### PASTA PRIMAVERA

24.95 / person

Garden Vegetables Tossed with Mushroom Linguine in your Choice of Alfredo or Vegan Marinara Sauce

### VEGETABLE NAPOLEON EN CROUTE

24.95 / person

Grilled Fresh Vegetables Stuffed in a Puff Pastry Shell Baked Golden Brown and Served with a Herbed Cream Sauce

### SPAGHETTI SQUASH WITH VEGAN BOLOGNESE (Seasonal)

24.95 / person

Roasted Spaghetti Squash topped with a Vegan Bolognese Sauce

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## BUFFETS

*A Minimum of 20 Guests Required for Dinner Buffets*

### **Buffets Include:**

- » Assortment of Warm Rolls with Butter
- » Chef's Choice of Dessert
- » Choice of Coffee, Tea, and Lemonade

**TWO ENTRÉES** 35.95 / person

**THREE ENTRÉES** 39.95 / person

### **Choice of Two Salads:**

- » Tossed Greens with Choice of Dressing
- » Caesar Salad
- » Loaded Potato Salad
- » Pasta Salad
- » Three Cheese Pasta Salad
- » Broccoli Salad
- » Coleslaw

### **Choice of Two Side Dishes:**

- » Red Skin Mashed Potatoes
- » Oven Roasted Red Skin Potatoes
- » Au Gratin Potatoes
- » Classic Rice Pilaf
- » Roasted Vegetable Medley
- » Sweet Corn
- » Country Style Green Beans
- » Glazed Baby Carrots

### **ENTRÉES:**

- » Grilled Mahi Mahi with a Lemon Butter Cream Sauce
- » Pan Seared Fresh Salmon Topped with Fresh Pineapple Salsa
- » Beef Sirloin Tips with a Marsala Sauce
- » Herb Roasted Chicken
- » BURRbon Glazed Pork Loin with an Apple Raisin Chutney
- » Smothered Chicken with Mushrooms, Onions, and Queso Cheese
- » Beef Stew and Dumplings
- » Roasted Chicken Breast with a Herbed Supreme Sauce
- » Traditional Meat Lasagna
- » Creamy Vegetarian Lasagna
- » Spinach and Sundried Tomato Tortellini with an Alfredo Sauce

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# DINNER

## SPECIALTY BUFFETS

*A Minimum of 20 Guests Required for Specialty Dinner Buffets. All Buffets Served with Coffee, Tea, and Lemonade.*

### TOUR OF ITALY

35.95 / person

- » Traditional Antipasto Salad
- » Caesar Salad
- » Choice of Two Entrees
  - › Traditional Meat Lasagna
  - › Creamy Vegetarian Lasagna
  - › Chicken Parmigiana
  - › Stuffed Shells Florentine
  - › Traditional Meatballs and Marinara Sauce
  - › Grilled Chicken Breast
- » Penne Pasta
- » Tortellini Pasta
- » Choice of Two Sauces:
  - › Marinara Sauce
  - › Meat Sauce
  - › Alfredo Sauce
  - › Pesto Sauce
- » Country Style Green Beans
- » Parmesan Garlic Bread Sticks
- » Chef's Choice of Dessert

### THE PICNIC CLASSIC BUFFET

36.95 / person

- » Coleslaw
- » Classic Potato Salad
- » Choice of Two Meats:
  - › Grilled Hamburgers
  - › BURRRbon BBQ Chicken
  - › Dry Rub Baby Back Ribs
- » Herb Crusted Baked Macaroni and Cheese
- » Assortment of Buns
- » Relish Tray and Condiments
- » American, Swiss, and Provolone Cheeses
- » Apple Cobbler

### WESTERN STYLE BBQ BUFFET

#### Beef Brisket & Pulled Pork

35.95 / person

#### Beef Brisket, Pulled Pork, & Chicken Leg Quarters

39.95 / person

- » Tossed Greens with Choice of Dressing
- » BURRRbon BBQ Baked Beans
- » Corn on the Cobb
- » Oven Roasted Redskin Potatoes
- » Assortment of Warm Rolls with Butter
- » Strawberry Shortcake

### BURR OAK GRILL BUFFET

36.95 / person

- » Tall Oak Salad
- » Tortellini Pasta Salad
- » Grilled Sirloin with A-1 butter  
(One 6 oz. Steak Per Person)
- » Choice of One:
  - › Grilled Shrimp Skewers with Garlic and Citrus Butter
  - › Grilled Chicken Kabobs
- » Red Skin Mashed Potatoes
- » Honey Glazed Carrots
- » Assortment of Warm Rolls with Butter
- » Chocolate Cake

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## COOKOUT BUFFETS

*A Minimum of 20 Guests Required for Dinner Buffets. A \$75 Grill Chef Fee is Required on All Outdoor Cookouts.*

### **BURR OAK BBQ BUFFET**

#### **Quarter Pound Hot Dogs and Hamburgers**

26.95 / person

#### **BURRbon BBQ Chicken Breast, Hot Dogs and Hamburgers**

32.95 / person

#### **Grilled Marinated Chicken Breast**

29.95 / person

#### **BURRbon BBQ Chicken and Smoked Ribs**

38.95 / person

#### **12 oz. Grilled NY Strip Steak**

46.95 / person

- » Tossed Salad
- » Coleslaw
- » BURRbon BBQ Baked Beans
- » Seasoned Potatoes
- » Southern Style Green Beans
- » Macaroni and Cheese
- » Sweet Corn on the Cob
- » Rolls & Butter
- » Fresh Baked Cookies
- » Bottled Water

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# HORS D'OEUVRES

Sold in 50 Piece Units

## HOT

Meatballs (choice of one):

Swedish, BBQ or Sweet Thai Chili Meatballs ..... 135

Boneless Buffalo Wings (choice of one):

Buffalo, BBQ, or Sweet Thai Chili

served with Ranch dressing and celery ..... 155

Mini Pizza ..... 155

Spanakopita (Spinach & Cheese in Phyllo) ..... 170

Spring Rolls with a Sweet Chili Dipping Sauce ..... 145

Potstickers ..... 160

Baked Stuffed Mushroom Caps ..... 175

## DISPLAYS

**Small Serves** 25 People

**Medium Serves** 35 People

**Large Serves** 45 People

Peel & Eat Shrimp with Cocktail Sauce ..... 200 / 5 lbs.

**Small Medium Large**

Cheese Cube Tray with Crackers ..... 125 ..... 160 ..... 225

Vegetable Tray with Dip ..... 125 ..... 160 ..... 225

Fresh Fruit Tray with Dip ..... 145 ..... 200 ..... 265

Cheese Ball with Crackers ..... 100 ..... 125 ..... 155

Finger Sandwiches ..... 100 ..... 125 ..... 155

## DRY SNACKS

Cocktail Snack Mix ..... 12.95 / lb.

House-Made Potato Chips ..... 12.95 / 2 lb.

Dry Roasted Peanuts ..... 26.95 / 2 lb.

Pretzels ..... 16.95 / 2 lb.

House Made Tortilla Chips and Salsa ..... 20.95 / 2 lb.

House Made Potato Chips and Dip ..... 25.95 / 2 lb.

# CHILDREN'S MENU

**ONLY OFFERED WITH ADULT ENTREES**

All Meals Include:

- » Tossed Greens with Choice of Dressing
- » Choice of Soft Drink or Milk
- » Chef's Choice of Dessert

Choice of One:

- » **CHICKENTENDERS**  
with French Fries
- » **HAMBURGER OR CHEESEBURGER**  
with French Fries
- » **PEANUT BUTTER & JELLY SANDWICH**  
with Potato Chips
- » **MACARONI & CHEESE**  
with a Cup of Fruit

Children 3 & Under: Free

Children 4 to 10: 14.95 / person

*\*Kids 10 and over will be considered an Adult Meal*

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## OPTION #1 – OPEN DRINK BAR

**Charged by Drink to Master Account prices are inclusive**

CHOICE OF BRAND:

House Brands  
Call Brands  
Premium Brands

## OPTION #2 – CASH BAR

**Charged by Drink to Guest**

CHOICE OF BRAND:

House Brands  
Call Brands  
Premium Brands

## OPTION #3 – BEER/WINE WAGON

**Charged per Bottle. Self Serve Event. Alcohol Sales are Final and Cannot be Returned.  
A \$200 Refundable Deposit Plus the Cost of Alcohol is Required Before Delivery of the Wagon.**

## OPTION #4 – MIMOSA BAR

**Charged by Glass to Guest**

Icy Cold Champagne  
Variety of Juice, Fruits and Purées

## BAR FEE

A Bartender Fee of \$50 per hour applies to each bar option and for each bar.  
A minimum of one (1) hour is required on all bars.

For Groups of 25 or More you Must have a Private Bar

Burr Oak Lodge is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on Premises. Therefore, by law Alcohol is not to be brought onto the Premises from an Unauthorized Source. Burr Oak Lodge Reserves the Right to Charge a Minimum of \$35 per Person Fee if Outside Alcohol is Brought into the Meeting Space.

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# BEER, WINE & LIQUOR

## BEER

<b>Domestic Beer</b> .....	5.00 & up
» Budweiser	
» Bud Light	
» Miller Genuine Draft	
» Miller Lite	
» Coors Light	
<b>Premium Beer</b> .....	7.00 & up
» Jackie O's	
» Rhinegeist	
<b>Imported Beer</b> .....	8.00 & up
» Modelo	
» Corona	
» Heineken	
<b>Keg Beer</b>	
» 1/4 Keg of Domestic.....	225
» 1/2 Keg of Domestic.....	300
» 1/2 Keg of Import or Craft.....	350

## HOUSE WINE

8.00 / glass

Woodbridge

- » Chardonnay
- » Pinot Grigio
- » White Zinfandel
- » Riesling
- » Cabernet Sauvignon
- » Merlot
- » Moscato

## SPARKLING WINES

Cook's Champagne.....	22 / bottle
Andre Spumante.....	28 / bottle
Sparkling Grape Juice .....	19 / bottle

**\*Alcohol Prices Vary and are Subject to Change\***

## LIQUOR

### House Brands

6.00 & up

- » Vodka
- » Bourbon
- » Gin
- » Scotch
- » Brandy
- » Whiskey
- » Tequila
- » Rum

### Call Brands

8.00 & up

- » Bacardi Rum
- » Captain Morgan Rum
- » Malibu Rum
- » Tito's Vodka
- » Jack Daniels Whiskey
- » Jim Beam Bourbon
- » Tanqueray Gin
- » Dewars Scotch
- » Seagram's 7 Whiskey
- » Jose Cuervo Gold Tequila

### Premium Brands

10.00 & up

- » Bacardi 151 Rum
- » Grey Goose Vodka
- » Makers Mark Bourbon
- » Bombay Sapphire Gin
- » Johnny Walker Black
- » 1800 Resposado Tequila
- » Patron Tequila
- » Crown Royal

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# BANQUET POLICIES

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## GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than fourteen days prior to the function. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

## SERVICE CHARGE & TAXES

A 20% Service Charge will be applied to all food and beverage functions as determined by the Lodge. The current sales and local taxes will be applied. These taxes are applied to all functions. [In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a 3% beautification fee on all purchases at the Lodge. The monies collected are designated to be used for the continued improvement of the overall lodge and cabin accommodations, and recreation amenities only.] Note: Service Charge is taxed in the State of Ohio.

## BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Burr Oak Lodge & Conference Center policies. Our accounting department must authorize all requests for Direct Billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due fourteen (14) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

## PRICING

All food and beverage prices are Guarantees 60 days prior to your event.

## MENU SELECTIONS

Menu selections are requested two (2) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a 4.95 per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

## FOOD & BEVERAGE

All food and beverage items will be prepared by Burr Oak Lodge & Conference Center. \*No food or beverage will be permitted to leave the premises due to license restrictions. No Outside Food or Beverage is allowed in the Meeting spaces, Burr Oak Lodge reserves the right to charge a \$35 per person fee if Outside Food or Beverage is brought into the meeting space.



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