



BANQUET MENU


Burr Oak
LODGE & CONFERENCE CENTER



10660 Burr Oak Lodge Road
Glouster, OH 45732
740-767-2112
StayBurrOak.com

COFFEE BREAKS

ALA CARTE BREAK ITEMS

| | |
|---|------------------|
| Yogurt | 3.00 each |
| Whole Fresh Fruit | 3.00 each |
| Assorted Bagels with Cream Cheese | 4.00 each |
| Assorted Fresh Baked Breakfast Pastries | 4.00 each |
| Selection of Chilled Fruit Juices | 3.75 each |
| Assorted Sodas | 3.75 each |
| Bottled Spring Water | 3.00 each |
| Fresh Baked Cookies | 30.00 per dozen |
| Fresh Baked Brownies | 4.00 each |
| Granola Bars | 3.00 each |
| Coffee | 30.00 per gallon |

BREAK TIME

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

ALL DAY BEVERAGE SERVICE

- 11.95 / person for 4 hours 17.95 / person for 8 hours
- » Assorted Sodas and Bottled Water
 - » 100% Colombian Coffees and Assorted Teas

ALL DAY MEETING SERVICE

- 21.95 / 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

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

HEALTHY QUICK TIME OUT

- 10.95 / 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**

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

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BREAKFAST

- 3 -



BUFFETS

A Minimum of 20 Guests Required for Breakfast Buffets

THE SHAWNEE

16.95 / person

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

THE COUNTRY

19.95 / 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

14.95 / person

- » Seasonal Whole Fresh Fruit
- » 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 3.95 / Person. All Lunches will be Served with Coffee, Tea, and Lemonade.

SLOW SMOKED BRISKET

17.95 / person

- » Fork Tender Beef Brisket on a Toasted Salt and Pepper Bun with BURRbon BBQ Sauce
- » Served with French Fries
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

PULLED PORK

16.95 / person

- » Slow Smoked Pork Piled High on a Toasted Salt and Pepper Bun with a Carolina Gold BBQ Sauce
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

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
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

TURKEY BLT WRAP

16.95 / person

- » Oven Browned Turkey Breast, Bacon, and Shredded Cheddar Cheese with Lettuce, Tomato, and Pepper Mayo
- » Red Skin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

BEEF EATER

17.95 / person

- » Roast Beef with Provolone Cheese, Lettuce, Red Onion, and Horseradish Cream Sauce on Rye Bread
- » Red Skin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

CHICKEN SALAD CROISSANT

15.95 / person

- » Classic Chicken Salad on a Croissant
- » Red Skin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

BALSAMIC VEGGIE WRAP

13.95 / person

- » In Season Vegetables with a Balsamic Vinaigrette Dressing with Shredded Cheddar Cheese
- » Red Skin Ranch Potato Salad
- » Dill Pickle
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

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SALAD ENTREES

GRILLED CHICKEN CAESAR SALAD

17.95 / person

- » Boneless Chicken Breast Served on a Bed of Romaine Lettuce Greens with Classic Caesar Dressing
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

COBB SALAD

16.95 / person

- » Fresh Romaine Lettuce Topped with Bacon, Chicken, Tomato, Eggs, and Onion
- » Assortment of Warm Rolls with Butter
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

BUFFETS

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

THE LODGE DELI

19.95 / 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

19.95 / 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

19.95 / 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

20.95 / 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

21.95 / 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 Starch
 - › 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

31.95 / person
10 oz. New York Strip Steak Dressed with Sautéed Mushrooms and Onions

PRIME RIB OF BEEF AU JUS

31.95 / person
Slow Roasted and Hand Cut Prime Rib, Served Medium with Horseradish Cream Sauce

SMOKED CHICKEN LEG

22.95 / person
Smoked Quarter Chicken Leg with our House BURRbon BBQ Sauce

SMOTHERED CHICKEN

27.95 / person
Chicken Breast Smothered in Fresh Mushrooms, Onions, and Queso Cheese

PORK MEDALLIONS

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

FRESH SALMON

29.95 / 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

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

PASTA PRIMAVERA

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

VEGETABLE NAPOLEON EN CROUTE

20.95 / 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)

21.95 / 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 30.95 / person

THREE ENTRÉES 34.95 / person

Add a Secondary Dessert for an Additional 3.00 / 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
- » Bourbon 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

31.95 / 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
- » Tiramisu

THE PICNIC CLASSIC BUFFET

30.95 / person

- » Coleslaw
- » Classic Potato Salad
- » Choice of Two Meats:
 - › Grilled Hamburgers
 - › BURRbon 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

31.95 / person

Beef Brisket, Pulled Pork, & Chicken Leg Quarters

32.95 / person

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

BURR OAK GRILL BUFFET

34.95 / 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

28.95 / person

BURRbon BBQ Chicken Breast, Hot Dogs and Hamburgers

29.95 / person

Grilled Marinated Chicken Breast

27.95 / person

BURRbon BBQ Chicken and Smoked Ribs

31.95 / person

Grilled NY Strip Steak

35.95 / 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 / 4 lb.

Dry Roasted Peanuts 26.95 / 2 lb.

Pretzels 14.95 / 2 lb.

House Made Tortilla Chips and Salsa 20.95 / 2 lb.

House Made Potato Chips and Dip 25.95 / 4 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

| | |
|-----------------------------------|-----------|
| Domestic Beer | 5.00 & up |
| » Budweiser | |
| » Bud Light | |
| » Miller Genuine Draft | |
| » Miller Lite | |
| » Coors Light | |
| Premium Beer | 7.00 & up |
| » Jackie O's | |
| » Rhinegeist | |
| Imported Beer | 8.00 & up |
| » Modelo | |
| » Corona | |
| » Heineken | |
| Keg Beer | |
| » 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

7.00 & 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

9.00 & 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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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 3.95 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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