

Colden Lakes Resort Campground, Restaurant, and Bar
Banquet and Catering Menu rev 7/21/07

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Welcome!

Thank you for choosing to look at our banquet and catering menu. Enclosed are suggestions for buffets, family style meals, sit down dinners, cocktail parties and other services that we offer. Breakfast and luncheon banquets are also featured as well as off premisses buffets.

If do not see exactly what you have in mind, please do not hesitate to ask for special services. We are always open to suggestions in order to make your function a perfect and memorable event. No matter what the function, whether indoors in our dining room or outdoors in our pavilion, we are here to serve you.

Bon Appetit,
Judy Brown

Banquet Services

Skirted Head Table
Chef Carved Meat (On Request)
Free Champagne at Head Table
Handicap Access
Complimentary Cake Cutting (except cheesecake)

Additional Services

Champagne or Wine Toast
Baker for Wedding or Special Occasion Cake
Linens (choice of color)
Flowers
Music - Sound System or Live Band
Decorating Service
Limousine Service
Photographer

(These are available upon request with additional charges for each service.)

Policies:

- All prices are subject to changes dictated by market price.
 - All prices for food and beverages are subject to 8.75% sales tax and 18% service charge.
 - Final counts must be received 10 days prior to the function and will be considered a guaranteed number.
 - If no guarantee is received, we plan and charge for the original figure used in planning your function.
 - We require a minimum deposit of \$100.00 and \$1.00 per person for additional people beyond 100.
 - Deposit will not be refunded in the event of cancellation.
 - Final payment must be made the day of the function.
 - Payment method: certified check, bank draft, money order, cash or credit card (Visa, MC)
 - No personal checks.
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BREAKFAST MENU

CONTINENTAL: Choice of assorted Danish & muffins, juice, coffee & tea. \$4.95

BREAKFAST BUFFET

Minimum of 30 people

- Assorted sweet rolls & muffins, assorted juices, fresh fruit (in season)
- Scrambled eggs, home fries or hash browns, coffee & tea
- Choice of sausage, bacon or ham: 1 meat = \$6.95 2 meats = \$7.50 3 meats = \$8.00

Pancakes or French toast available - add \$.50 / person

LUNCHEON BUFFET

Minimum of 30 people served from noon - 3 pm

Choice of Meat:

- Roast Chicken
- Baked Ham
- BBQ Chicken
- Roast Turkey with Stuffing
- Southern Fried Chicken
- Sliced Roast Beef
- Roast Pork in Gravy

- Beef Tips with Mushrooms
- Breaded Pork Chops

Includes: Choice of potato and veggie, chef salad with choice of dressing, fresh fruit (in season), dinner rolls, butter, coffee, tea & vanilla ice cream or rainbow sherbet

\$ 7.95 (Add \$1.50 for each additional entree)

Luncheon Entrees

Minimum of 20 people 3 Choices per party

- Prime Rib Au Jus 8 oz with baked potato and vegetable \$9.95
- Breaded Pork Chop With mashed potato, gravy & vegetable \$7.50
- ½ Rack BBQ Ribs With baked potato and a vegetable \$9.50
- Chicken Parmesan With a side of pasta \$7.95
- Pineapple Ham Steak With baked potato and vegetable \$7.50
- Cold Plate Chicken Salad with a side of fresh fruit \$7.50
- Colder Cobb Salad \$7.75
- Chicken Caesar \$7.50
- Pasta Aoila Vera \$6.95
- 1/4 BBQ Chicken With baked potato & vegetable \$6.50
- Stuffed Chicken Breast With bread dressing, mashed potato, gravy & vegetable \$7.95

All entrees served with a choice of soup or salad, rolls and butter, ice cream or rainbow sherbet, coffee and tea. If you would prefer a sandwich luncheon, please refer to our regular menu for some suggestions.

DINNER BUFFET

Minimum of 40 people

Choice of Two Cold Dishes:

- Fruit Salad
- Fresh Fruit Platter
- Relish Tray
- Chef Salad
- Caesar Salad
- Pasta Salad
- Macaroni Salad
- Cole Slaw

- Jell-O
- Three Bean Salad

Choice of One Hot Dish:

- Rigatoni with Marinara
- Baked Beans
- Lazy Pierogi
- Bread Stuffing
- Pasta Aoila Vera

Choice of One Chicken:

- Oven Roasted Chicken
- Southern Fried Chicken
- Our Homemade BBQ Chicken
- Stuffed Chicken Breast with Bread Dressing

Choice of One Meat:

- Roast Beef
- Roast Pork
- Baked Pineapple Glazed Ham
- Breaded Pork Chops
- Baked Stuffed Pork Chops
- Beef Stroganoff
- Our Homemade BBQ Rib
- Beef Burgundy with Mushrooms
- Vegetable Lasagna

Choice of Vegetable:

Choice of Potato or Rice:

Choice of One Dessert: Ice Cream or Sherbet Dinner
includes: Rolls & Butter, Coffee and Tea

\$12.00 per person

\$13.50 per person with an additional meat selection

Family Style Menu

Minimum of 30 people

- Choice of Soup

- Choice of Potato or Rice
- Choice of Chicken: BBQ Chicken, Southern Fried Chicken, Stuffed Chicken Breast or Roasted Chicken
- Choice of Dessert: Ice Cream or Sherbet
- Coffee and Tea
- Choice of Salad: Chef or Caesar
- Choice of Vegetable
- Choice of One Meat: Breaded Pork Chops, Sliced Roast Pork, Sliced Roast Beef, Bourbon BBQ Ribs, Stuffed Pork, Chops or Pineapple Glazed Ham
- Rolls and Butter

\$14.50 per person

DINNER SIT-DOWN MENU

Limit of Three Choices, Minimum of 40 people

- Prime Rib 12 oz \$13.95 16.oz \$16.95
- Homemade Chicken Cordon Bleu \$11.95
- ½ Rack BBQ Ribs & BBQ Chicken Breast Combo \$14.50
- Hand Breaded Jumbo Shrimp Platter \$12.25
- Chicken Parmesan with side of pasta \$12.50
- Roast Turkey, stuffing, mashed potatoes, gravy, vegetables, & cranberries \$ 9.95
- Broiled Fresh Haddock with lemon butter sauce, rice pilaf & vegetable \$10.50
- Pasta Aoila Vera in scampi sauce with seasonal vegetables \$9.50
- 12 oz New York Strip Steak with sauteed mushrooms \$16.95
- Boneless Pork Chops (2) grilled or breaded, served with apple sauce \$10.95
- Homemade Stuffed (boneless) Pork Chop with creamy mushroom sauce, mashed potato, vegetable & applesauce \$11.95
- Surf 'n Turf - 6 oz Lobster Tail with 8 oz NY Strip Steak \$= Market price
- Fresh Cold Water Lobster Tail - Choice of 6, 8, 10, 12 and 14 oz. \$= Market price All entrees are served with baked potato and vegetable (unless otherwise noted), a cup of soup, tossed or Caesar salad, rolls and butter, coffee or tea, and ice cream or sherbet.

COCTAIL PARTIES

Mini Cocktail Party

Minimum of 30 people

- Party Tray Pizza (Cheese and One Topping)
- Chicken Wings, Antipasto
- Vegetable Tray with Blue Cheese Dip
- Our Homemade Salsa & Nacho Chips

\$7.50 per person

The Ultimate Cocktail Buffet*

Minimum 40 People

- Antipasto
- Stuffed Mushrooms
- Nachos & Homemade Salsa
- Chicken Wings
- Vegetable Tray with Blue Cheese Dip
- Mini Beef on Weck, Cheese & Fresh Fruit Platter with Crackers
- Assorted Party Tray Pizzas

\$10.95 per person

Leftovers are not available for take out.

OUTDOOR PAVILLION PARTIES

Pavilion Picnic Minimum

of 30 people

- Hot Dogs
- BBQ Chicken
- Italian Sausage (with peppers & onions)
- Potato Salad
- Rigatoni
- Baked Beans
- Rolls & Butter

\$6.95 per person

Outdoor BBQ Parties

Minimum 40 People

Choice of One Entree: (Add \$1.50 each for additional entree)

- BBQ St Louis Ribs
- Breaded Pork Chops or Sliced Roast Beef
- Rigatoni
- Salt Potatoes
- Baked Beans
- Fresh Fruit
- Chef Salad

Rolls & Butter \$9.50 per person

Party Trays

Vegetable Tray:

Assortment of bite-sized vegetables served with your choice of ranch, dill or onion dip

Regular serves 10 - 15 \$17.50

Large serves 25 - 30 \$35.00

Cheese & Pepperoni Platter:

Margherita pepperoni, Monterey Jack, Colby, Marble and Cheddar cheeses served with an assortment of crackers and honey mustard dip

Regular Serves 10 - 15 \$25.00 Large

serves 25 - 30 \$50.0

Fresh Fruit & Cheese Platter:

Seasonal fruits served with an assortment of domestic cheeses and crackers

Regular serves 10 - 15 \$35.00

Large serves 25 - 30 \$60.00

Antipasto:

Crisp greens topped with tomatoes, peppers, onions, cucumbers, garbanzos, pepperoncinis, olives, shredded mozzarella, pepperoni and ham with Italian dressing on the side

Regular serves 10 - 15 \$26.95

Large serves 25 - 30 \$45.00

These are priced for take-out only. In house trays are subject to set-up and service charges.

BAR MENU

Open Bar Package (Per Person)

Minimum of 50 people

- 1 Hour Bar \$ 6.00
- 2 Hour Bar \$ 8.00
- 3 Hour Bar \$10.00

- 4 Hour Bar \$11.00

Includes: Manhattans & Martinis, Bar Pour Liquor, House Wine, Draft Beer & Pop

Beer, Wine & Pop

Includes Cot Set-up with ice chest tap & plastic glasses

- 1/2 Keg Beer \$120 & up
- 1/4 Keg Beer \$75 & up
- Box Wine \$35 - \$50
- Pop: Canister \$40.00 Pitcher \$ 6.00

These are set up for people to help themselves

Cash or Tab Bar

This is set up for those who want to pay for beverages served on an individual basis.

- **Tab Bar:** The bartender will keep track of drinks served and the tab is paid for at the end of the night.
- **Cash bar:** Drinks are paid for when served.

Punches:

- Fruit Punch (NA) \$20.00/gal
- Rum or Vodka \$25.00/gal
- Wine or Champagne \$30.00/gal
- Mimosa \$35.00/gal
- Ice Cream or Sherbet \$35.00/gal

CATERING MENU

Drop Off Buffet

The buffet will be transported to your location at the approximate time of serving in disposable serving pans. Plastic dinnerware, Styrofoam plates and paper napkins will be provided. We suggest that you have oven space to keep the food warm if your serving time is delayed. \$7.95 per person

- Choice of Two Entrees (to included one chicken)
- Southern Fried Chicken, Oven Roasted Chicken
- Stuffed Chicken Breasts, BBQ Chicken, Sliced Roast Beef

- Pineapple Glazed Ham, Breaded Pork Chops
- Italian Sausage with peppers & onions
- Roast Turkey with dressing or Sliced Pork Roast
- Choice of Potato or Rice
- Choice of Vegetable
- Choice of One Side Dish:
 - Pasta Salad
 - Baked Ziti
 - Macaroni Salad Pasta
 - Coila Vera Cole Slaw
 - German Potato Salad
 - Four Bean Salad Baked
 - Beans Lazy Pierogi
 - Applesauce or Fresh Fruit Platter (when available)

*Buffet includes dinner rolls & butter and tossed salad with choice of dressing.
All off premise buffets are subject to sales tax and appropriate delivery charges.*

Thank you! We appreciate your business.

Judy Brown
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