



BANQUET +
& CATERING

AT EAGLE RIDGE RESORT & SPA

BREAKFAST OFFERINGS

CONTINENTAL BREAKFAST \$16

Replenished for One Hour

Freshly Brewed Columbian Dark Roast Coffee and Assorted Herbal Teas along with Chilled Fruit Juices and Fresh Sliced Seasonal Fruit

Choice of Two:

- Fresh Baked Scones
- Fresh Seasonal Favorite Muffins
- Donuts
- Bagel Bites with Cream Cheese

Below Served only as an Addition to a Continental Breakfast or Breakfast Table

CHEF PREPARED OMELETS \$10

Selections:

Chorizo, Cured Ham, Sugar Cured Bacon, Spinach, Onions, Bell Peppers, Mushrooms, Tomato, Cheddar and Mozzarella Cheese

CHEF PREPARED CREPES \$10

Selections:

Wild Blueberry, Pear Hazelnut, Ricotta, Parmesan Herb, Sausage, Onion and Mushroom

COLD BREAKFAST ENHANCEMENTS

| | |
|--|----------------|
| Whole Fresh Fruit | \$2.5 / person |
| House Made Fresh Granola with Flaxseed | \$2.5 / person |
| Assorted Boxed Cereals | \$2.5 / person |
| Assorted Fruit Yogurts | \$3 / person |

HOT BREAKFAST ENHANCEMENTS

| | |
|---|--------------|
| Old Fashioned Irish Oatmeal with Toppings: Cinnamon Glazed Granny Smith Apples, Brown Sugar, Raisins and Pecans | \$4 / person |
| Ham, Cheese and Egg Croissants | \$8 / person |
| Buttermilk Biscuits with Country Sausage Gravy | \$7 / person |
| Sugar Cured Bacon, Country Sausage Links or Virginia Sliced Ham | \$7 / person |
| Cinnamon Swirl French Toast | \$6/ person |
| Old Fashioned Buttermilk Pancakes | \$6/ person |

BREAKFAST OFFERINGS / TABLES

JASPER MALTBY TABLE

\$24

Assorted Chilled Fruit Juices

Fresh Sliced Seasonal Fruit

Assorted Home Baked Goods

Eagle Ridge Breakfast Potatoes

Scrambled Eggs with Cheddar Cheese

Choice of One:

- Cinnamon Swirl French Toast
- Old Fashioned Buttermilk Pancakes

Choice of One:

- Sugar Cured Bacon
- Country Sausage Links
- Virginia Sliced Ham

Both Replenished for One Hour - Minimum 20 People

GENERAL GRANT'S BRUNCH

\$34

Assorted Chilled Fruit Juices

Fresh Sliced Seasonal Fruit

Fresh Baked Fruit Breads, Muffins and Coffee Cakes

Selection of Artisanal Cheeses and Assorted Mixed Greens

with House Dressing

Sugar Cured Bacon

Country Sausage Links

Choice of One:

- Eggs Benedict
- Scrambled Eggs with Cheddar Cheese and Chives

Choice of One:

- Cinnamon Swirl French Toast
- Old Fashioned Buttermilk Pancakes

CHEF'S CARVING STATION

Choice of Two:

- Oven Roasted Turkey Breast with Cranberry Sauce
- Sea Salt Crusted Black Angus Top Sirloin
with Rosemary Au Jus
- Maple Glazed Ham with Gourmet Mustards

Replenished for One Hour - Minimum of 30 people

**All Tables include Freshly Brewed
Columbian Dark Roast Coffee and
Assorted Tea Blends**



BREAK OFFERINGS

SWEET AND SALTY \$13

White and Dark Chocolate Dipped Pretzel Sticks with Sea Salt

Fresh Popcorn with Flavored Salts

Roasted Dark Chocolate Covered Almonds

House Made Butterscotch Bars

Bottled Water with Assorted Fruit Flavors

MILK AND COOKIES \$13

Ice Cold Fresh Milk

Assorted Fresh Baked Large Cookies Including:

- Dark Chocolate Chunk
- Cinnamon Snicker Doodle Cookies
- Double Chocolate Chunk
- Oatmeal Raisin
- White Chocolate Macadamia Nut
- Old Fashioned Creamy Peanut Butter

JOHNNY APPLE SEED \$13

Selection of Red Delicious and Granny Smith Apples

Gram's Apple Bread with Barb's Farm Apple Butter

Apple Ginger Cookies

Orchard Fresh Apple Cider

HEALTHY REFRESH \$14

Assorted Fruit Yogurts

House Made Fresh Granola with Flaxseed

Dried Seasonal Assorted Fruits

Fresh Seasonal Berries

Pomegranate-Berry Juice

Pitchers of Lime and Mint Infused Water

All Themed Breaks are priced / person
Replenished for One Hour
Minimum of 15 People

A LA CARTE

BAKERY SELECTIONS

\$3 ITEM / \$30 BAKERS DOZEN

Bagels and Cream Cheese

Fresh Baked Muffins

Cinnamon Rolls

Sugar Dusted Meyer Lemon Bars

Old Fashioned Creamy Peanut Butter Cookies

Chocolate Chunk Cookies

Oatmeal Raisin Cookies

White Chocolate Macadamia Nut Cookies

Cinnamon Snickerdoodle Cookies

House Baked Chocolate Brownies

FRUIT FANTASIA

\$45/ PLATTER

Display of Seasonal Sliced Fruit and Berries

Served with Sweet Yogurt Dip

Minimum of 10 People

FRUIT BASKET

\$33 / BASKET

Selection of Red Delicious and Granny Smith Apples,
Oranges, Bananas and Fresh Berries

SNACKS

SOLD PER ITEM

Assorted Candy Bars \$3.5

Assorted Energy Bars \$5

Box of Fresh Popcorn \$2.5

Assorted Fruit Yogurts \$3

House Made Fresh Granola
with Flaxseed and Fruit Yogurt Parfait \$5

SNACKS FOR 10

Bar Snacks \$17

Eagle Ridge Trail Mix \$22

Mixed Nuts \$22

Mini Salted Pretzels \$12

Potato Chips with Onion Dip \$21

Corn Tortilla Chips with House Made Salsa \$22

A LA CARTE

BEVERAGES

SOLD PER ITEM

| | |
|---|-----|
| Assorted Soft Drinks | \$3 |
| Bottled Water | \$3 |
| Assorted Bottled Juices | \$5 |
| Orange, Apple, Cranberry, Grapefruit, V-8, Tomato | |
| Assorted Powerade Sports Drinks | \$5 |

BEVERAGE

SOLD PER GALLON

| | |
|---|------|
| Old Fashion Lemonade | \$23 |
| Fresh Brewed Iced Tea | \$23 |
| Tropical Fruit Punch with Sliced Oranges | \$23 |
| Hot or Cold Apple Cider | \$23 |
| Columbian Dark Roast Coffee and Assorted Teas | \$50 |

BEVERAGE PACKAGES

5 Hour Service *\$10 / person*

8 Hour Service *\$12 / person*

Freshly Brewed Columbian Dark Roast Coffee

Assorted Teas

Bottled Water

Assorted Sodas



All prices subject to current applicable sales tax and 22% service charge. There is a \$3 / person delivery fee to locations outside of the Main Lodge.

LUNCH OFFERINGS / BOXED LUNCHES & SALADS

THE RESORT TRIO

\$22

Three Varieties to Include:

- Slow Roasted Beef, Herb Horseradish Cream and Pickled Sweet Red Onions on French Bread
- Mesquite Turkey Breast, Shaved Sweet Red Onions and Butter Lettuce with Cranberry Aioli on Thick Sliced Wheatberry Bread
- Smoked Virginia Ham, Muenster Cheese, Sweet Gherkins and Pimento Relish on a Caramelized Onion Roll

Served With:

- Kettle Cooked Potato Chips
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

CAPRESE SANDWICH

\$22

Buffalo Mozzarella, Beef Steak Tomato, Fresh Basil and Spinach with a Roasted Garlic and Red Wine Aioli on Grilled Focaccia Bread

Served With:

- Smoked Red Potato Salad
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

THE SUB SANDWICH

\$22

Shaved Mesquite Turkey, Ham, Salami, American and Swiss Cheese Shredded Lettuce and Tomato on a Sourdough Roll

Served With:

- Smoked Red Potato Salad
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

BUFFALO CHICKEN CLUB

\$22

Buffalo Style Chicken Breast, Mindoro Bleu Cheese, Sugar Cured Bacon, Lettuce and Tomato on a Ciabatta

Served With:

- Smoked Red Potato Salad
- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

TRADITIONAL CHICKEN CAESAR

\$22

Marinated Grilled Chicken Breast, Crisp Romaine Lettuce, Herb Toasted Croutons, Aged Parmesan Cheese Tossed in House Made Caesar Dressing

Served With:

- Diced Fresh Fruit Cup
- Fresh Baked Cookie
- Bottled Water

LUNCH OFFERINGS / BUFFET

YUCATAN FIESTA

\$30

Tomato Chipotle Salsa

Corn Tortilla Chips

Flour Tortillas

Southwestern Style Beans & Rice with Vine Ripened Tomatoes, Chilies and Roasted Corn

Condiments: Lettuce, Cheese, Diced Tomatoes, Diced Onions, Black Olives, Salsa, Guacamole and Sour Cream

Choice of Two:

- Citrus Marinated Spicy Chicken Fajita
- Guajillo Marinated Char Grilled Flank Steak, Fajita, Caramelized Onions, Bell Peppers & Monterey Jack Cheese
- Spicy Ground Taco Beef

Choice of One:

- Chicken Tortilla Soup with Chopped Fresh Cilantro
- Vegetable Chili with Mexican Spoon Bread and Fire Roasted Tomatoes

Dessert:

- Cinnamon and Sugar Dusted Churros with Warm Dark Chocolate Sauce

LAKE GALENA COOKOUT

\$29

Smoked Red Potato Salad with Sweet Peppers, Leeks and Stone Ground Mustard, Garden Vegetable Slaw with Celery Seed-Cider Vinaigrette, Kettle Cooked Potato Chips

Choice of Two:

- Black Angus Burger—Foraged Mushrooms with Spanish Sweet Red Onions, Sliced Aged Wisconsin Cheddar, Baby Swiss Cheese
- Buffalo Chicken Breast—Warm Celery - Bleu Cheese Slaw and Lettuce
- Coffee Rubbed Iowa Pork Loin—Roasted Sweet Corn-Pepper Relish with Caramelized Onion
- Wild Mushroom Vegetable Burger—Organic Field Greens and Goat Cheese Mousse
- Beer Poached German Bratwurst—Wisconsin Onion White Cheddar Fondue, Fresh Sauerkraut and Dusseldorf Mustard

Condiments: Leaf Lettuce, Red Onions, Sliced Tomatoes, Dill Pickle Spears, Ketchup, Mustard, Mayonnaise and Buns

Fresh Sliced Seedless Watermelon

Chocolate Brownies

Grill on Location \$125 per 75 people - Outdoor Venues Only

Add Soup to Any Lunch Table \$4 / person

All Tables Include Freshly Brewed Iced Tea and Old Fashioned Lemonade.

All Tables Require a Minimum of 20 People.

LUNCH OFFERINGS / BUFFET

NORTHWOODS CARVERY TABLE \$30

Assorted Field Greens and Garden Vegetables with House Made Apple River Honey Mustard Seed Dressing

Macerated Sliced Fruit and Berries with Fresh Mint

Gemellini Pasta Salad with Julienne Vegetables, Marinated Mushrooms and Fresh Herb Vinaigrette

Smoked Red Potato Salad with Sweet Peppers, Leeks and Stone Ground Mustard

Choice of Two Meats (Carved on Location):

- Sea Salt Crusted Top Round of Angus Beef—Herb Boursin Cheese Mousse and Horseradish Cream
- Hickory Smoked Turkey Breast—Cranberry Aioli, Sugar Cured Bacon, Organic Baby Spinach and Sliced Muenster Cheese
- Peppered Pastrami—Russian Dressing, Fresh Sauerkraut and Dusseldorf Mustard
- Hickory Cured Ham—Red Onion and Rosemary Marmalade, Organic Arugula and Pineapple

Served with Rolls and Buns

Dessert:

- House Baked Brownies

ITALIAN BUFFET

\$27

Antipasto Salad, Grilled Vegetables with Balsamic Vinaigrette and Mozzarella

Caesar Salad with Crisp Romaine Lettuce, Herbed Toasted Croutons, Parmesan Cheese tossed in House Made Caesar Dressing

Picatta with Diced Chicken with Penne Pasta

Risotto with Italian Sausage

Linguini Bolognese

Garlic Bread Sticks

Dessert:

- Tiramisu

LUNCH OFFERINGS / BUFFET

AMERICAN DELI TABLE \$26

Assorted Field Greens with Garden Vegetables and Honey Mustard Dressing

Macerated Seasoned Fruit and Berries with Fresh Mint

Gemellini Pasta Salad with Julienne Vegetables, Marinated Mushrooms with a Fresh Herb Vinaigrette

Smoked Red Potato Salad with Sweet Peppers, Leeks and Stone Ground Mustard

Deli Platter - Choice of Three:

- Mesquite Smoked Turkey
- Slow Roasted Roast Beef
- Hickory Smoked Ham
- Corned Beef
- Italian Hard Salami
- Sugar Cured Bacon
- Marinated Grilled Vegetables

Choice of Two:

- Tuna Salad
- Farmers Egg Salad with Red Beets and Horseradish
- Chicken Salad with Grapes and Almonds
- Shredded Vegetables with Vegan Green Goddess Dressing

Accompaniments:

- Garden Ripe Sliced Tomatoes
- Red Onion
- Leaf Lettuce
- Dill Pickle Spears
- Specialty Mustards
- Herb Mayonnaise
- Sliced Assorted Fresh Baked Breads and Rolls

Dessert:

- Sugar Dusted Meyer Lemon Bars

HOT SANDWICH TABLE \$29

Crisp Green Salad with Chef Specialty Dressing

Gemellini Pasta Salad with Julienne Vegetables

Marinated Mushrooms with a Fresh Herb Vinaigrette

Orchard Apple Salad with Shaved Fennel and Hot House Cucumbers tossed in a Mint Yogurt Dressing

Kettle Cooked Potato Chips

Sandwich Selections - Choice of Two:

- Shaved Italian Beef Au Jus
- Pulled Coffee Rubbed BBQ Pork
- Ground Turkey Sloppy Joe

Fresh Baked Silver Dollar Rolls

Dessert:

- Fresh Baked Chocolate Butterscotch Bars

**Add Soup to Any Lunch Table
\$4 / person**

**All Tables Include Freshly Brewed
Iced Tea and Old Fashioned
Lemonade.**

**All Tables Require a Minimum
of 20 People.**



RECEPTION / HORS D'OEUVRES

HOT HORS D'OEUVRES \$4 / PIECE

Served in 25 piece increments

- Honey Sriracha Chicken Meatball
- Artichoke Begnet
- Asian Chicken Skewer
- Boursin Cheese Stuffed Mushroom
- Miniature Quiche
- Tempura Chicken Skewers
- Vegetable Spring Roll

COLD HORS D'OEUVRES \$4 / PIECE

Served in 25 piece increments

- Smoked Ham wrapped Melon
- Antipasto Kabob
- Grilled Vegetable Bruschetta
- Salami, Herb Cream and Ricotta Cheese Coronets
- Tomato, Fresh Mozzarella and Basil Skewer

HOT HORS D'OEUVRES \$5 / PIECE

Served in 25 piece increments

- Blue Crab Cakes with Cajun Remoulade
- Candied Apple Pork Belly
- Miniature Beef Wellington
- Shrimp Rumaki
- Coconut Shrimp
- Korean Steak Taco

COLD HORS D'OEUVRES \$5 / PIECE

Served in 25 piece increments

- Tuna Tartar on Sesame Wonton with Coconut
- Wasabi Oysters on the Half Shell Mignonette
- California Rolls with Wasabi Dip
- Asparagus with Prosciutto and Sundried Tomato Aioli
- Smoked Salmon Mousse and Herb Toast Points
- Asparagus & Sesame Maki Roll with Asian Bean Dip

UNLIMITED PACKAGES

One Hour \$29 / person

Two Hour \$36 / person

Minimum of 20 people

Includes the following

MIX N MATCH

Three Assorted Hot and Three Assorted Cold Hors D'oeuvres

CRUDITÉS WITH DIP

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions, Cherry Peppers and Cherry Tomatoes
Served with Dill Dip

ARTISAN CHEESE BOARD

An Array of Our Finest Local Cheeses,
Gourmet Crackers, Sliced Baguettes and Condiments



All prices subject to current applicable sales tax and 22% service charge. There is a \$3 / person delivery fee to locations outside of the Main Lodge.

RECEPTION / GALENA PLATTERS

ARTISAN CHEESE BOARDS

SMALL / 15 PEOPLE \$95

MEDIUM / 25 PEOPLE \$120

LARGE / 40 PEOPLE \$145

An Array of our Finest Local Cheeses Served with Gourmet Crackers, Sliced Baguettes and Dijon and Stone Ground Mustard

CHARCUTERIE PLATTERS

SMALL / 15 PEOPLE \$105

MEDIUM / 25 PEOPLE \$130

LARGE / 40 PEOPLE \$155

An Array of Cured Meats, Gourmet Sausage and Pates Served with Gourmet Crackers, Crusty French Bread and Condiments

GRILLED VEGETABLES

BALSAMIC \$115

Serves 25

Zucchini, Yellow Squash Carrots, Portabella Mushrooms, Red Peppers, Cherry Tomatoes, Fresh Chevre and Balsamic Vinegar Reduction

ANTIPASTO PLATTER \$165

Serves 25

Marinated Artichoke Hearts, Roasted Garlic, Pickled Asparagus, Mushrooms, Roasted Red Peppers, Olives, Marinated Pepperoni, Genoa Salami, Provolone Cheese and Pepperoncini

BAKED BRIE IN PUFF PASTRY \$95

Serves 25

Wisconsin Cheese with Apricot Jam
Served with Sliced Baguettes

FRUIT FANTASIA \$95

Serves 25

Display of Seasonal Sliced Fruit, Berries and Sweet Yogurt Dip

CRUDITÉS WITH DIP \$60

Serves 25

Celery, Carrots, Broccoli, Radishes, Cauliflower, Cucumbers, Green Onions, Cherry Peppers, Cherry Tomatoes and Dill Dip

RECEPTION / GALENA PLATTERS

FETA AND ARTICHOKE DIP \$65

Serves 25

California Artichoke Hearts Baked with Roasted Red Peppers, Feta Cheese in a Rich Sauce with Pita Chips and Lavosh

WHOLE SMOKED SALMON \$205

Serves 25

A Whole Slow Smoked Atlantic Salmon Garnished with Cucumbers, Capers, Diced Eggs, Red Onions and Party Rye

JUMBO SHRIMP COCKTAIL BOWL \$150

50 Piece Increments

Served in an Ice Bowl with Cocktail Sauce and Lemons



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RECEPTION / CULINARY STATIONS

CULINARY ACTION STATIONS

Enhance Your Reception Package or Dinner Buffet.
Silver Dollar Rolls Accompany Carving Stations.

TENDERLOIN OF BEEF WITH
HORSERADISH CREAM \$395

Serves Approximately 25

MAPLE GLAZED HAM
WITH PEACH PICANTE \$350

Serves Approximately 50

TOP SIRLOIN OF BEEF WITH
STONE GROUND MUSTARD \$395

Serves Approximately 50

OVEN ROASTED TURKEY BREAST
WITH CRANBERRY JELLY \$325

Serves Approximately 25

PRIME RIB OF BEEF AU JUS \$550

Serves Approximately 40

STIR CRAZY \$14 / PERSON

Chicken and Shrimp Stir Fried with Vegetables, Jasmine
Rice Curry Sauce, Teriyaki Glaze and Sweet & Sour Dip

PASTA BOWL \$14 / PERSON

Linguini and Bowtie Pasta with Chicken,
Shrimp, Fresh Vegetables, Herbs, Marinara and
Alfredo Sauce

CUSTOM ICE CARVINGS \$550

**Let Us Showcase Your special Event
with an Ice Carving, Designed Just for
Your Special Occasion**

DINNER OFFERINGS / STARTERS

DINNER INCLUDES

Choice of Starter / Bread Service / Entrée Selection / Starch and Vegetable
Dessert Selection / Columbian Dark Roast Coffee & Specialty Teas

For Multiple Choice Entrées, Please Refer to Signature Menus.

SMOKED CORN AND SAUSAGE CHOWDER

Eagle Ridge Signature Soup

CAESAR SALAD

Crisp Romaine Tossed with Garlic Croutons
and Parmesan Dressing

THE SILO SALAD

Delicate Greens, Pears, Dried Cranberries, Sundried
Tomatoes, Avocados, Sliced Almonds and
Lemon Fig Dressing



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DINNER OFFERINGS / DUAL ENTRÉES

NEW YORK CAFÉ DE PARIS \$40

Grilled 10oz Angus Sirloin Steak With a Fresh Herb and Garlic Compound Butter

RAVIOLI CHAMPIGNON \$29

Ravioli Stuffed with Mushrooms Drizzled with a Walnut Cream

FILET MIGNON FORESTIÈRE \$43

Grilled 6oz Center Cut Tenderloin with Wild Mushroom Ragout and Béarnaise

PROSCIUTTO PORK \$33

Italian Ham Wrapped Tenderloin Sliced with a Port and Pear Reduction

SALMON STEAK VERT PRE \$33

Grilled Atlantic Salmon, Watercress Salad and Tarragon Cream Sauce

LEMON CAPER CHICKEN \$30

Scalopini of Chicken Sautéed with Lemon and Capers

CHICKEN PIMENTO \$30

Lightly Breaded Chicken Breast Filled with Leeks, Roasted Pepper Cream and Potato Straws

PORTOBELLO BALSAMICO \$28

Grilled Mushroom Stuffed with Spinach, Caramelized Leeks, Roasted Red Peppers and Grilled Squash



If More Than One Entrée Choice is Selected, the Highest Price Entrée Will Apply to All Entrées. All prices subject to current applicable sales tax and 22% service charge. There is a \$3 / person delivery fee to locations outside of the Main Lodge.

DINNER OFFERINGS / DUAL ENTRÉES

Only One Selections of Dual Entrée Offerings

FILET MIGNON & ZANDER \$48

Petite Tenderloin with Wild Morel Ragout and Pepper Coulis, Zander with Asparagus and Tomato Chive Cream

PROSCIUTTO PORK & SALMON \$44

Italian Ham Wrapped Tenderloin with a Port and Pear Demi, Lemon Pepper Crusted Salmon and Parmesan Butter

CHATEAUBRIAND & CHICKEN FORESTIÈRE \$47

Sliced Tenderloin with Green Peppercorn Demi, Chicken Breast Stuffed with Mushrooms Wrapped in Phyllo Dough

CHATEAUBRIAND & STUFFED SHRIMP \$49

Sliced Tenderloin with Mushroom Bordelaise, Jumbo Shrimp Stuffed with Blue Crab Meat

If More Than One Entrée Choice is Selected, the Highest Price Entrée Will Apply to All Entrées. All prices subject to current applicable sales tax and 22% service charge. There is a \$3 / person delivery fee to locations outside of the Main Lodge.

DINNER OFFERINGS / DESSERTS

SWEETS TABLE \$9

Your Choice of Any Three Featured Desserts Along with:

Gourmet Cookies / Dipped Fruit / Delicate Pastries

Coffee Station / Sugar Cubes, Whip Cream, Cocoa, Cinnamon & Chocolate Curls

STRAWBERRY SHORTCAKE

White Sponge Cake Layered with Fresh Strawberries and Whip Cream

TIRAMISU

Espresso Soaked Sponge Cake Layered with Italian Cream Cheese

CHOCOLATE CHOCOLATE GATEAU

A Four Layer Dark Chocolate Cake Filled and Iced with Rich Chocolate Ganache

DUTCH APPLE PIE

Deep Dish Apple Pie Topped with Crumb Crust and Served with Vanilla Ice Cream

KENTUCKY BOURBON PECAN PIE

A Cookie Crust Filled with Pecans and a Hint of Kentucky Bourbon

AMARETTO CHEESECAKE

Almond Flavor Italian Style Cheesecake with Macerated Strawberries

SEA SALT CARAMEL CHEESECAKE

Cheesecake Swirled with Sea Salt and Caramel

CARAMEL APPLE BLOSSOM

Golden Flaky Pastry is Folded Around Warm Slices of Fresh Apples and Topped with Buttery Caramel

MIXED BERRY BLOSSOM

Golden Flaky Pastry is Folded Around Warm Mixed Berries and Topped with Buttery Caramel

PINEAPPLE UPSIDE DOWN CAKE

Buttery Vanilla Cake Topped with a Sweet Buttery Caramel Glaze, Pineapple Rings and Red Maraschino Cherries.

BANANAS FOSTER CAKE

Layers of Cinnamon-Flavored Cake, a Caramel Cream Cheese Frosting, and a Scrumptious Bananas Foster Topping

All prices subject to current applicable sales tax and 22% service charge. There is a \$3 / person delivery fee to locations outside of the Main Lodge.

DINNER OFFERINGS / CHILDRENS MENU

CHILDRENS THREE COURSE MEAL

FOR CHILDREN 12 AND UNDER \$18

JELLO

Fruit Filled Flavored Jello

Choice of one Entree:

MACARONI & CHEESE BAKE

Served with Buttered Vegetables

CHICKEN TENDERS

Served with Buttered Pasta
and Chef's Choice of Vegetables

FILET MIGNON

Grilled 4oz Petite Filet with Mushroom Demi Glaze
Served with Chef's Choice of Starch and Vegetables

DESSERT

The Dessert Chosen for the Adults
will Be Served for the Children



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DINNER OFFERINGS / SIGNATURE MENU SELECTION

LAKE VIEW

\$55

SMOKED CORN AND SAUSAGE CHOWDER

Eagle Ridge Signature Soup

CAESAR SALAD

Crisp Romaine Lettuce, Croutons Seasoned with Parmesan Cheese and Tossed in Classic Caesar Dressing and Parmesan Cheese Crisps

Choice of Entree:

- Northern Zander—Oven Broiled with a Lemon Peel Bread Crust and Chef's Herb Garden Butter
- New York Steak Café de Paris—Grilled 10 oz Angus Steak with a Fresh Herb and Garlic Compound Butter
- Chicken Pimento—Lightly Breaded Chicken Breast Stuffed with Leeks, Roasted Pepper Cream and Potato Straws

AMARETTO CHEESECAKE

Almond Flavor Italian Style Cheesecake with Macerated Strawberries

FOREST VIEW

\$58

CHILLED SEAFOOD PLATE

Shrimp Cocktail with Louis Sauce

ILLINOIS MUSHROOM SOUP

A Savory Stock with Local Forest Mushrooms

Choice of Entree:

- Salmon Vert Pre—Grilled Atlantic Salmon, Watercress Salad and Tarragon Cream Sauce
- Filet Mignon Forestiere—Grilled 6oz Center Cut Tenderloin with Wild Mushroom Ragout and Béarnaise
- Double Rosemary Lamb—Twin Double Chops Broiled with Garlic Rosemary Mint Jus Lie'

STRAWBERRY SHORTCAKE

White Sponge Cake Layered with Fresh Strawberries and Whip Cream

DINNER INCLUDES

Bread Service / Starch and Vegetable /
Columbian Dark Roast Coffee & Specialty Teas

*Please Allow Two Hours Dining Time.
These Menus are Available for Groups of Less than 200 People. Inside Venues Only.*

All prices subject to current applicable sales tax and 22% service charge.

DINNER OFFERINGS / SIGNATURE MENU SELECTION

EDGEWOOD

\$59

ARTICHOKE FRITTERS

Crispy Golden Brown Fritters Served with a Duo of Roasted Red Pepper Puree and Cilantro Lime Aioli

EAGLE RIDGE SALAD

Baby Greens Topped with Pears, Dried Cranberries, Pine Nuts and Gorgonzola Cheese with Balsamic Dressing

Choice of Entree:

- Rib Eye—Grilled 10 oz Rib Eye Steak Served with Bordelaise Sauce
- Greek Style Chicken Pasta—Angel Hair Pasta Tossed with Chicken, Kalamata Olives, Sun Dried Tomatoes, Artichokes, Peppers, Onions and Feta Cheese
- Ahi Tuna—Pan Seared Tuna with Sun Dried Tomato Wasabi Vinaigrette

CHOCOLATE CHOCOLATE GATEAU

A Four Layer Dark Chocolate Cake Filled and Iced with Rich Chocolate Ganache

PALISADES

\$52

SMOKED CORN AND SAUSAGE CHOWDER

Eagle Ridge Signature Soup

SALAD

Mixed Garden Greens with Choice of Dressing

Choice of Entree:

- Filet Mignon—Grilled 6 oz Petite Filet Served with Béarnaise
- Lemon Caper Chicken—Scaloppini of Chicken Sautéed with Lemon and Capers
- Chamomile Salmon—Jasmine and Chamomile Seared Salmon, Sweet Corn, Asparagus and Tomato Stew Riesling Cream Reduction

BANANAS FOSTER CAKE

Layers of Cinnamon-Flavored Cake, a Caramel Cream Cheese Frosting, and a Scrumptious Bananas Foster Topping

DINNER INCLUDES

Bread Service / Starch and Vegetable /
Columbian Dark Roast Coffee & Specialty Teas

*Please Allow Two Hours Dining Time.
These Menus are Available for Groups of Less than 200 People. Inside Venues Only.*

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DINNER OFFERINGS / BUFFET

HORS D'OEUVRES DINNER BUFFET

\$57 / PERSON

Selection of Hot and Cold Hors D'oeuvres

Three Assorted Hot & Three Assorted Cold Hors D'oeuvres

CRUDITÉS WITH DIP

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions, Cherry Peppers and Cherry Tomatoes
Served with Dill Dip

ARTISAN CHEESE BOARD

An Array of our Finest Local Cheeses, Gourmet Crackers, Sliced Baguettes and Dijon and Stone Ground Mustard

EAGLE RIDGE SALAD

Baby Greens Topped with Pears, Dried Cranberries, Pine Nuts and Gorgonzola Cheese and Balsamic Vinaigrette

IDAHO'S FINEST

Mashed Sweet Potatoes and Mashed Idaho Potatoes, Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream, Cheddar Cheese, Brown Sugar, Nutmeg and Cinnamon

CARVED TOP SIRLOIN OF BEEF WITH AU JUS & OVEN ROASTED TURKEY WITH CRANBERRY AOILI

SILVER DOLLAR ROLLS

A SELECTION OF MINI ASSORTED DESSERTS & COFFEE STATION

Choice of One of the Following Culinary Stations:

- Stir-Fry Station—Wok Fried Pork and Chicken, Carrots, Bok Choy, Onions, Celery, Peanuts, Baby Corn, Pea Pods, Fried Rice, Honey Soy Glaze and Thai Peanut Sauce
 - Fajita Sizzler—Skillet Prepared Spiced Beef & Chicken, Red and Green Peppers, Onions, Refried Beans, Spanish Rice, Flour Tortillas, Sour Cream, Salsa, Guacamole, Cheese, Lettuce, Tomatoes, and Olives
 - Simply Sicily—Bow Tie and Linguini Pastas with Red and Green Peppers, Red Onion, Mushroom, Spinach, Grated Parmesan Cheese, Condiments and Bread Sticks
- Choice of two:* Shrimp, Chicken, Tenderloin Tips or Italian Sausage
Choice of two: Alfredo, Marinara or Pesto Sauce

50 person minimum

All Dinner Tables include Columbian Dark Roast Coffee and Specialty Teas

DINNER OFFERINGS / TABLES

GOOD NEIGHBOR \$39

Mixed Baby Greens with Toasted Walnuts, Goat Cheese, Craisins and Balsamic Vinaigrette

Foraged Mushroom Salad

Fresh Baked Rolls and Butter

Choice of Two:

- Jackson County Iowa Herb Marinated Pork Loin Chops
- Leinenkugel Honey Weiss Chicken with Natural Jus
- Sautéed Zander with Lemon Brown Butter Sauce

Mashed Potatoes with Wisconsin Cheddar and Sugar Cured Bacon

Sweet Corn on the Cob

Garlic and Cheddar Buttermilk Biscuits

Choice of One:

- Galena Style Apple Cobbler with Crumb Topping
- Seasonal Fruit Tartlet with Apricot Glaze

DOWN HOME \$38

Seasonal Fruit Salad with Toasted Coconut

Tossed Field Greens with Honey Mustard Dressing

Fresh Baked Rolls and Butter

Choice of Two:

- Grandma's Meatloaf with a Brown Sugar Ketchup Glaze
- Rosemary Chicken with Roasted Whole Garlic Cloves
- Vegetarian Penne Pasta Casserole with Portobello Mushrooms and Roma Tomatoes with Fresh Herbs

Red Skin Smashed Potatoes

Bourbon Creamed Corn and Roasted Red Pepper Bake

Choice of One:

- Three Layer White and Dark Chocolate Cake Covered with Dark Chocolate Ganache
- Strawberry Shortbread Biscuits with Fresh Whip Cream

All Dinner Tables include Columbian Dark Roast Coffee and Specialty Teas

DINNER OFFERINGS / TABLES

GALENA COUNTRY CLASSIC \$40

Mixed Field Green Salad with House Made Dressings

Marinated Beef Steak Tomatoes with Hot House Cucumbers and Fresh Dill with Extra Virgin Olive Oil and Cider Vinegar

Sliced Seasonal Fruits and Berries

Fresh Baked Rolls with Butter

Choice of Two:

- Crispy Fried Chicken with Bourbon Chicken Jus
- Slow Roasted Baby Back Ribs with a Coffee BBQ Glaze
- Eagle Ridge Signature Grilled Flank Steak Marinated in Clover Honey, Garlic and Dijon Mustard

Idaho Baked Potatoes

Seasonal Blend of Botticelli Garden Fresh Vegetables

Wisconsin Cheddar and Garlic Biscuits

Choice of One:

- Locally Produced Strawberry-Rhubarb Pie
- White Chocolate Cherry Bread Pudding with Vanilla Bean Crème Anglaise

MIGHTY MISSISSIPPI \$39

Garden Vegetable Slaw with Celery Seed-Cider Vinaigrette

Forest Mushroom Salad with Asparagus and Sweet Yellow Onions

Choice of Two:

- Coffee Rubbed Pork Loin
- Cornbread Battered Mississippi River Catfish with Cajun Remoulade
- Slow Braised Homestyle Pot Roast with Heirloom Carrots and Pearl Onions

Minnesota Wild Rice with Walnuts and Craisins

Roasted Cauliflower and Sweet Red Peppers

Jalapeño & Cornbread Skillet

Choice of One:

- Dark Chocolate Cherry Crumb Crisp
- Southern Style Bourbon Pecan Pie

All Dinner Tables include Columbian Dark Roast Coffee and Specialty Teas

DINNER OFFERINGS / TABLES

GRILL TABLES

Minimum of 20 people. \$100 service fee applied if below minimum. Food grilled on location
\$100 Per 75 People. Outside venues only

Each Grill Table Includes:

- Eagle Ridge Salad
- Fresh Fruit Mélange
- Baked Beans
- Seasoned Vegetables and Baby Red Potato Wedges with Fresh Herbs
- Cornbread Muffins
- Strawberry Shortcake

Choice of one:

- Steak Burgers with Onions and Mushrooms, German Bratwurst with Sauerkraut and Grilled Chicken Breasts \$36
- BBQ Ribs and Turkey Steak \$38
- 6 oz New York Strip Steak and Marinated Grilled Chicken Breast \$42
- Choice 10 oz New York Strip Steak and Turkey Steaks \$46

Grilled Buffet Add-Ons:

- Salmon Filet \$9
- Shrimp Kabobs \$10
- Marinated Chicken Breast \$7
- Vegetable Kabobs \$6

CARVERY TABLE

Minimum of 40 people
A Chef to carve and serve (two-hour serving time)
Groups less than 40 people - \$150 surcharge

Table Includes:

- Crisp Mixed Green Salad with Two Dressings
- Tomato Cucumber Salad
- Fresh Fruit Mélange
- Whole Roasted Red Potatoes with Fresh Herbs
- Fresh Vegetable Medley
- A Variety of Cakes, Pies and Sweets, Bread and Rolls

Choice of one:

- Top Sirloin of Beef with Horseradish and Au Jus
Honey Glazed Ham \$42
- Prime Rib with Horseradish and Au Jus
Turkey Breast with Cranberry Aioli \$49

All Dinner Tables include Columbian Dark Roast Coffee and Specialty Teas

BAR SERVICE

Our Standard Pour Amount is 1-1/4 oz of Liquor / 6 oz of Wine / 12 oz of Beer and Soda:

Minimum One Hour Hosted Bar Required.

Hosted Bar for Fewer than 25 Guests will be Assessed a \$50 Bartender Fee.

Multiple Location Bars and/or Less than One Hour a \$100 Fee per Bar will be Applied

HOSTED BAR PACKAGES

Unlimited Bar Service for Selected Amount of Time

| | House | Premium | Super Premium | Beer/Wine/Soda |
|-------------|-------|---------|---------------|----------------|
| One Hour | \$20 | \$22 | \$24 | \$18 / person |
| Two Hours | \$26 | \$28 | \$30 | \$24 / person |
| Three Hours | \$32 | \$34 | \$36 | \$29 / person |
| Four Hours | \$34 | \$36 | \$38 | \$32 / person |

HOSTED BAR

Charges Based upon Consumption

| | |
|---------------|------|
| Super Premium | \$10 |
| Premium Brand | \$9 |
| House Brand | \$8 |
| Domestic Beer | \$4 |
| Imported Beer | \$5 |
| House Wine | \$8 |
| Bottled Water | \$3 |
| Soft Drink | \$3 |

CASH BAR

Cash Bar Prices Include Applicable Tax and Service Charge.

| | |
|----------------------|------|
| Super Premium Brands | \$11 |
| Super Premium Rocks | \$16 |
| Premium Brand | \$10 |
| Premium Brand Rocks | \$15 |
| House Brand | \$9 |
| House Brand Rocks | \$14 |
| Cordials | \$10 |
| Domestic Beer | \$5 |
| Imported Beer | \$6 |
| House Wine | \$9 |
| Bottled Water | \$3 |
| Soft Drink | \$3 |

CASH BAR LABOR SERVICE

| | |
|-----------------|--------------|
| 1 - 75 People | \$25 / hour |
| 76 - 150 People | \$50 / hour |
| 151-250 People | \$75 / hour |
| Over 250 People | \$100 / hour |

GENERAL INFORMATION

CONVENTION SERVICES AND CATERING GENERAL INFORMATION

MENU SELECTIONS

Thank you for selecting Eagle Ridge Resort & Spa for your event. We welcome the opportunity to create special menus in addition to our printed suggestions.

MEAL GUARANTEES

Guarantees are required for the number of persons attending your function prior to noon at least 72 hours in advance. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed.

FOOD AND BEVERAGE

All federal, state and local laws, with regard to food and beverage purchase and consumption, will be strictly adhered to throughout the property. Eagle Ridge Resort & Spa will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. It is therefore Eagle Ridge Resort & Spa policy that no liquor, beer or wine may be brought in from outside sources for service within Eagle Ridge Resort & Spa. All food and beverage consumed on Eagle Ridge Resort & Spa premises MUST be purchased through Eagle Ridge Resort & Spa. NO REMAINING FOOD is allowed to be taken from the premises. Prices are subject to change. All restaurants and banquet facilities of Eagle Ridge Resort & Spa are smoke free areas.

SERVICE CHARGE

All food and beverage is subject to a 22% service charge and state sales tax (currently 7.25%). Groups requesting tax exemption must complete the tax form prior to scheduled function.

BILLING

All charges will be handled by a master bill directed to you and to be paid at the front desk upon departure unless credit has been authorized in advance by Eagle Ridge Resort & Spa.

FUNCTION SPACE POLICIES

The group will conduct its function(s) in an orderly manner and in full compliance with the policies of Eagle Ridge Resort & Spa and with all applicable laws, ordinances and regulations. The group agrees to have the individuals of the group vacate the designated function space at the ending time indicated. Function space is reserved based on the contracted number of attendees. Management reserves the right to alter function space. Should there be any extraordinary changes in your requirements as outlined, appropriate rental charges may be assessed.