

NATHANAEEL GREENE

LODGE & RECEPTION HALL

Dinner Buffet Selections

Minimum 25 Guests (Under Minimum an Additional Service Charge is Required)

Buffets are priced according to your selections. The Following Buffets include: China and Silverware, Table Linens, Professional Serving Personnel, Regular and Decaffeinated Coffees, a Selection of Hot Teas, Dinner Rolls and Butter, and Appropriate Condiments.

Dinner Buffet.....\$16.00 per Person

Entrée Selections (Choose Two)

Side Dishes (Choose Two)

Salad Selections (Choose One)

The Grand Buffet.....\$20.00 per Person

Appetizers: Select Two Hot Appetizers and Two Cold Appetizers from list

Entrée Selections (Choose Two)

Side Dishes (Choose Three)

Salad Selections (Choose One)

New York Strip Steak (8 ounce).....\$16.50 per Person

New York Strip Steak (10 ounce).....\$17.75 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Grilled Rib Eye Steak (8 ounce).....\$15.50 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one).

Marinated Chicken Breast (6 ounce).....\$12.50 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Barbecued Baby Back Ribs (Half Slab).....\$15.50 per Person

Barbecued Baby Back Ribs (Full Slab).....\$18.75 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

Barbecued Ribs & Marinated Chicken Breast.....\$18.00 per Person

Appetizer Trays: Fresh Vegetable Crudités and Fruit Tray

Side Dishes (choose two) & Salad Selection (choose one)

NATHANAEEL GREENE LODGE & RECEPTION HALL

Two Cold Appetizers

Cheese Display

Smoked Gouda, Dill Havarti, Wisconsin Cheddar, and aged Swiss served w/ Assorted Crackers

Fresh Vegetable Crudités

Broccoli, Cauliflower, Baby Carrot, Grape Tomato, and English Cucumber with our House made Ranch Dip

Grilled & Chilled Vegetables

Zucchini, Squash, Peppers, Portabella Mushrooms & Bermuda Onions, Finished w/ a Balsamic Reduction

Black Bean Dip

Black Beans w/ Chopped Tomatoes, Onions, Cilantro, Jalapeno & Lime, Served w/Tortilla Chips

Cheese Balls

Your Choice of Cheese Ball: Spicy Cheddar w/ Nuts, Chip Beef Onion & Swiss Cheese, Swiss w/ Bacon, Served w/ Assorted Crackers

Fresh Fruit Tray

Strawberries, Pineapple, Cantaloupe and Honeydew Melon served with lemon sour cream dip

Beer Cheese in Rye Loaf

Fred Unger's famous Beer Cheese in a Panera Bakery Fresh Rye loaf with Crackers

Spinach and Artichoke dip

Cheese Spread with Artichoke Hearts and Spinach served with Pita Bread Wedges

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Two Hot

Country Sliders

Mini Corn Muffins w/ Pulled Pork BBQ and Cheddar

Over the Top Stuffed Mushrooms

Absolutely Huge Mushroom Caps Filled w/ Roasted Red Pepper Pesto, Italian Sausage, and Asiago Cheese

Egg Rolls

Egg Rolls stuffed w/ Rubeen Filling, Oriental Pork, or Vegetable Filling

Vegetable Stuffed Mushrooms

Large Mushroom Caps Filled w/ Roast Peppers, Eggplant, Squash, Marinara, and Asiago Cheese

Meatballs

Baked and Simmered in Your Choice of Wine-Tomato Sauce, Teriyaki Sauce, Swedish, Italian, or German Style Sauces

Mini Chicken Cordon Bleu Bites

Chicken Filled w/ Ham & Cheese, Baked to a Golden Brown, Served w/ a White Wine Sauce

Mozzarella Sticks

Mozzarella Rolled in Breadcrumbs & Deep-Fried, Served w/ Marinara Sauce for Dipping

Baked Miniature Brie

Baked Miniature Brie in a Pastry, Served w/ Raspberry Sauce

Taquitas

Fried Tortillas Filled w/ Meats & Cheese Served w/ Cilantro Lime Rice & Salsa

Southwest Chicken Roll Up

Shredded Chicken, Cheddar Cheese, Salsa & Sour Cream Dressing in a Soft Flour Tortilla

Fried Stuffed Jalapenos

Filled w/ Cheddar Cheese & Deep Fried, Served w/ Cilantro Cucumber Dressing

Panko Fried Chicken

Breast of Chicken Strips fried in Oriental Bread Crumbs served with Sweet Chili Garlic sauce

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Beef Entrées

Italian Pepper Steak

Grilled Marinated Sirloin served with Medley of Peppers, Onions, and Mushrooms Sautéed with Garlic, Herbs, and Olive Oil

Roast Sirloin of Beef

Crusted with Kosher Salt and Cracked pepper, roasted and sliced, served with Caramelized Shallot Demi

Short Ribs of Beef

Slow Roasted with Shallot, Plum Tomato and Red Wine Reduction

Philly Cheese Steaks*

Char-grilled Petite Sirloin Topped with Sautéed Mushroom, Onion, Green Pepper and Provolone Cheese

Petite Grilled Sirloin Steaks*

Served with Steak Butter Sauce

Brown Dog Beef Stew

Traditional Home Style Stew

Beef Ragout

Pan Seared Medallions of Sirloin Simmered with Tomatoes, Onion, Squash and Eggplant with Pecorino Cheese

Roast Prime Ribs of Beef**

Served Sliced with Natural Juice

Petite Filet Mignon***

Char-grilled and Served with your choice of Sautéed Mushrooms, Steak Butter Sauce or Peppercorn Brandy Sauce

Traditional Italian Lasagna

Double Buffalo Lasagna

Ground Bison and Fresh Buffalo Mozzarella layered in Traditional Lasagna with Asiago Cheese and Tomato Sauce

Drunken Beef

Tenderloin Tips Simmered in Red Wine with Onions, Mushrooms and Demi

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Poultry Entrées

Pecan Fried Chicken with Strawberry Salsa

Barbecued Breast of Chicken

Grilled Herbed Marinated Chicken

Breast of Chicken Benjamin

Sautéed Breast with Broccoli, Red Onion, Prosciutto with Parmesan Veloute

Mediterranean Chicken

Baked Breast Filled with Feta, Prosciutto, Onion and Herbs

Cashew Broccoli Chicken

Oriental Grilled Breast with Szechwan Broccoli and Toasted Cashews

Jamaican Jerk Chicken

Seared with Jerk Style Spices Served with Caribbean Chutney and Fried Plantain

Honey Roast Hen

Quartered Roast Baby Hen with Citrus and Chili Honey Glaze

Southern Fried Chicken

Grilled Amish Breast with Lemon Caper Butter

Buffalo Style Chicken

Upstate New York Hot Sauce Coats Fried Breast Meat with Gorgonzola Cream Sauce

Wood Grilled Turkey Breast

Grilled Marinated Steak & Turkey Breast with Honey and Stone Ground Mustard Broth

Oven Roast Turkey with Cranberry Demi or Natural Gravy

Plum Glazed Leg of Duckling

Chicken Ponchartrain

Pan seared Breast with Mushroom, Artichoke, Olives, Peppers w/ Cajun Cream

Chicken Cordon Bleu

Breast Filled with Ham and Swiss, w/a Panko Crumb Crust, Fried Golden and Served w/ Veloute

(* add \$1.00 per asterisk per person for that item)

NATHANAEAL GREENE LODGE & RECEPTION HALL

Seafood Entrées

Cheddar Crumb Cod or Tilapia

Baked with Cracker Crumbs and Cheese, served with White Wine Butter Sauce

Crab Stuffed Tilapia

New England Crab Cake Filled Tilapia Fillets with Lemon Butter

Swordfish Piccata*

Sautéed Medallions of Swordfish with Caper Wine Sauce

Shrimp Creole

Cajun Stew of Shrimp, Tomatoes, and Vegetables

Jerk Grilled Scallops**

Jamaican Seasonings and Fruit Chutney

Lemon Sole or Cod

Baked with Wine, Lemon, and Herbs

Seafood Diane*

Shrimp, Scallops, and Whitefish simmered with Mushrooms, Scallions, and Brandy with Court Bouillon and Cream

Grilled Dill Salmon*

Fresh Dill, Lemon, Wine Butter

Southern Fried Catfish

Pan Fried and Served with Creole Apple Tartar Sauce

Butter Crumb Catfish

Our Secret Recipe for Herb Crust with Wine Butter Sauce

Trout ala Menourie

Classic Dish with Brook Trout, Lemon, Herb and Chablis

(* add \$1.00 per asterisk per person for that item)

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Pork, Lamb, and Veal Entrées

Roast Loin of Pork

Rubbed with fresh Herbs and Garlic Roasted and Sliced, Served with Natural Pan Drippings Gravy

Pecan Crusted Pork Steak

Grilled Pork Chop

Boneless Chop Grilled and Served with Sautéed Onions and Natural Gravy

Baby Back Ribs*

Spice Rubbed and Slow Roasted with Coffee Can BBQ Sauce

Cashew Apple Pork

Sautéed Medallions of Pork Served with a Candied Apple Cashew Reduction

Grilled Pork Tenderloin*

Char-grilled and Sliced, Served with Poached Pear Puree and Balsamic Demi

Cherry Walnut Stuffed Pork Roast

Traditional Bread Stuffing Studded with Dried Cherries and Walnuts Fill a Roasted Pork Shoulder, Served Sliced in Natural Gravy

Ham w/ Currant Sauce or Pineapple Glaze or Cherry Glaze

Roast Leg of Lamb

With Rosemary and Mint infused Demi

Veal Champignon*

Sautéed Veal Cutlets finished with Mushrooms and Marsala Demi

Veal Parmesan*

Sautéed Veal Cutlets finished with Marinara and Fresh Mozzarella

Petite Lamb Chops*

Char-grilled and Served with Mint Jelly and Natural Gravy

(* add \$1.00 per asterisk per person for that item)

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Salad Selections

House Salad

Baby Greens with Dried Cherries, Spicy Pecans, Gorgonzola Cheese and Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Chopped Egg, Bacon, Marinated Grape Tomatoes, Gorgonzola Cheese and Avocado Bleu Cheese Vinaigrette

Heart of Palm

Hearts of Palm, Radicchio, Arugula, Plum Tomato and Basil Vinaigrette

Strawberry Salad

Strawberry and Onions with Field Greens and Orange Vinaigrette

Tossed Salad

Fresh Mixed Greens with Grape Tomatoes, Croutons and Choice of Two Dressings

My Big Fat Greek Salad

Classic Caesar Salad

Bacon & Tomato Caesar Salad

Poached Pears with Feta Cheese, Pine Nuts and Port Wine Vinaigrette

Casual Salad Options (Choose One)

Basil Bleu Slaw, Marinated Vegetable Salad, Fennel Cole Slaw, Grape & Strawberry Compote, German Hot Slaw, Gelatin Fruit Salad, Cottage Cheese, Fresh Fruit Salad, Macaroni Salad, German Potato Salad, Pasta Salad w/Italian Herb Vinaigrette Dressing, Oregon Yukon Gold Potato Salad (Mustard or Mayonnaise), French Style New Potato Salad, Thai Noodle Salad, Asian Noodle Salad (with Shrimp, Wasabi and Cilantro), Tortellini Pasta Salad

(* add \$1.00 per asterisk per person for that item)

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Vegetable Side Dishes

Green Beans Almandine

French Green Beans with Pecan Dust

Vegetable Medley

Broccoli, Cauliflower, Carrot and Herb Butter

Ratatouille

Mediterranean Blend

Spinach, Artichoke, Olives, Roast Tomato, and Mushroom with Goat Cheese

Cashew Broccoli Tossed in Raspberry Chipotle Hoisin

Cauliflower in White Cheddar Cheese Sauce

Grilled Asparagus with White Truffle Butter

Steamed Broccoli with Lemon Butter or Cheese Sauce

Sautéed Summer Squash

Glazed Baby Carrots (Carrots with Maple Butter)

Southern Style Green Beans

Onion, Ham Hocks, and Hours of Simmering

Baked Italian Casserole

Squash and Eggplant baked with Marinara and Fresh Mozzarella

Spinach and Cheese Cobbler

Grilled Vegetables with Balsamic Glaze

Portabella Mushrooms, Squashes and Onions

Sweet Corn in Parsley Butter

Wild Mushroom Pie

Shiitake, Oyster, and Portabella Mushrooms baked with Caramelized Onion Cream

(* add \$1.00 per asterisk per person for that item)

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Starch Side Dishes

Au Gratin Potatoes

Baked Idaho or Sweet Potatoes

Parsley Red Skin Potatoes

Yukon Smashed Potatoes

Idaho Mashed Potatoes

O'Brien Potatoes

Parmesan Risotto

Baked Ziti

Mushroom Potato Tart

Wild Rice Pilaf

Baked Dressing

Mashed Sweet Potatoes with Rum, Banana, and Honey

Sweet Potato Casserole

My Mom's Traditional Macaroni & Cheese with Penne Pasta

(* add \$1.00 per asterisk per person for that item)

NATHANAEAL GREENE

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Beverage Selections: Per Person Pricing Options

Unlimited Beverage Service for Four Hours with Two Bartenders (Minimum 100 Guests). For Groups of 99 Guests or Less, please contact the Lodge for pricing. Special beverage requests are always welcome.

Nathanael Greene's Refreshments.....\$3.00 per Person
Regular and Decaffeinated Coffee, Hot Tea, Lemonade and Iced Tea w/Lemon
Assorted Soft Drinks (Coke Products), Bottled Water
Includes Beverage Server – One Server Per Every 75 Guests

The Nathanael Special.....\$8.50 per Person
Bottles of Tisdale Vineyard Wines: White Zinfandel, Chardonnay, and Cabernet
Bud Light Draft Beer
Soft Drinks: Coke, Sprite, Diet Coke and Club Soda

The Continental.....\$10.60 per Person
House Brands: Gordon's Vodka, Gordon's Gin, Castillo Rum, Jim Beam Bourbon, Grant's Scotch, Seagram's 7 Whiskey
Bottles of Tisdale Vineyard Wines: White Zinfandel, Chardonnay, and Cabernet
Bud Light Draft Beer
Soft Drinks: Coke, Sprite, Diet Coke, and Club Soda

The Continental Deluxe.....\$12.75 per Person
Deluxe Brands: Smirnoff Vodka, Tangueray Gin, Castillo Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Seagram's 7 Whiskey
Bottles of Canyon Road Wines: White Zinfandel, Chardonnay, and Cabernet
Bud Light and Heineken bottled beer
Soft Drinks: Coke, Sprite, Diet Coke, Club Soda

The Continental Premium..... \$16.00 per Person
Premium Brands: Absolut Vodka, Tangueray Gin, Bacardi Rum, Maker's Mark Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey, Kahlua, Jose Cuervo Tequila, Captain Morgan's Spiced Rum, Triple Sec, Amaretto
Bottles of Canyon Road Wines: White Zinfandel, Chardonnay, and Cabernet
Bud Light Draft, Sam Adams Light and Heineken bottled beer
Soft Drinks: Coke, Sprite, Diet Coke, and Club Soda

\$50 Early Set-Up fee applied to Indoor Ceremony and Reception
6.5% Sales Tax on Bar Package Only

(* add \$1.00 per asterisk per person for that item)

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Beverage Selections: Per Drink Pricing Options

No-Host Bar Service (Cash Bars) requires a minimum fee based on the number of guests.

House Brands.....\$3.00 Hosted/ \$3.50 No-Host
Gordon's Vodka and Gin, Castillo Rum, Jim Beam Bourbon, Grant's Scotch, Canadian Club Whiskey, Amaretto

Deluxe Brands.....\$3.50 Hosted/\$4.00 No-Host
Gordon's Vodka, Tangueray Gin, Castillo Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey, Amaretto

Premium Brands.....\$4.00 Hosted/ \$4.50 No-Host
Absolut Vodka, Tangueray Gin, Bacardi Rum, Maker's Mark Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey, Kahlua, Cuervo Tequila, Dekyper Triple Sec, Amaretto

Soft Drinks.....\$1.00 Hosted/\$1.50 No-Host
Coke, Diet Coke, Sprite, Club Soda

House Wines.....\$3.00 Hosted/ \$3.50 No-Host
Chardonnay, White Zinfandel, Merlot

Domestic Bottled Beers.....\$2.00 Hosted/ \$2.50 No-Host
Budweiser, Miller, Coors, Michelob

Premium Bottled Beers.....\$2.50 Hosted/ \$3.00 No-Host
Sam Adam's, Heineken, Corona, Beck's

All beverage packages are provided by Brown Dog Café Catering and include professional bartender services, appropriate garnishes, and disposable cups and napkins. One Million Dollars Liquor Liability is also provided.

Bar Rules are provided for your protection:

All prices are based on four hours of service for a minimum of 100 guests. The Nathanael Greene Lodge requires all alcoholic beverage service to end thirty (30) minutes prior to your contracted end time for all events. NO LAST CALL ANNOUNCEMENTS will be made. All beverages will be served by the drink (NO PITCHER SERVICE IS PERMITTED).

All guests partaking of alcoholic beverages must show proper identification upon request and be a minimum of twenty-one years of age. It is the sole discretion of The Nathanael Greene Lodge and /or Brown Dog Café Catering to discontinue service to any person or the entire event at any time, for any reason, for their own liability protection. No retributions will be allocated in such instances. No alcohol is to be brought into the facility for consumption without written permission from The Nathanael Greene Lodge. An appropriate corkage fee may be charged.

A fee of \$75.00 per bartender, for hosted non-hosted cash bars applies. We require one bar tender per 75 guests.

(* add \$1.00 per asterisk per person for that item)