

ADDITIONS

Cost is per person/guest

CAKE SERVICE

ADD \$1

Cutting and serving of wedding cakes. Includes service plus disposable plate and fork.

TABLECLOTHS

ADD \$1

White or Ivory tablecloths and napkins available. Cost covers rental and placement of the linens. Does not cover extra pressing, specialty folds, etc. Available at The Lodge at Crooked Lake only.

INQUIRE ABOUT DESSERT AVAILABILITY

Assorted Bars, Cheesecakes & Cookies

OFF-SITE/PRIVATE LOCATIONS

For Off-site events we provide disposable plates, silverware and napkins. We will provide disposable coffee cups and plastic glasses for water. We will need a minimum

of a 6-foot table for a one entrée buffet and an 8-foot table for a two entrée buffet or two tables put together. We will provide our own White or Ivory tablecloth for our serving station only. We must be able to pull at least one vehicle close to our serving location with-in 5-6 feet. If the location is at a private dwelling inside or outside, our cater chef will need a 6-foot table/area to prepare food as we are filling and switching out food.

Our staff will serve food, clear tables during/after the meal and clean up our space before we leave.

We will need adequate garbage disposal locations for clearing tables as well.

Cater director will need to do an on-site visit a week out to discuss buffet/table placement, etc.

Adventures Catering has been providing excellent food and service since 1999. We are the preferred caterer for the The Lodge at Crooked Lake and will do other select locations as well.

- All events require a \$500.00 non-refundable deposit unless other arrangements are made.
- Your guaranteed guest count is due no less than two weeks prior to your event. Your invoice will be based on the guaranteed count or actual count, whichever is greater. Payment is due prior to the event.
- No leftover food may be taken off the buffet due to health concerns.
- An 18% service fee is added to the total of all events.
- Prices are guaranteed 60 days prior to the event.
- Please note: Adventures strives to use only the best ingredients and reserves the right to substitute one menu item for another due to lack of availability of a particular item.
- Your food will be ready at the prearranged time. Adventures is not responsible for quality of food for events that start late. Events that start more than 30 minutes late may be charged an additional 5% gratuity.

3% credit card fee for any payments made by credit card.

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APPETIZERS

MEATBALLS Swedish or BBQ	\$20/DZ
ARTICHOKE DIP with Crostini's or fresh made chips	\$18/QT
QUESO DIP Topped with Bacon bits & Pico de Gallo Served with fresh made chips	\$18/QT
CUCUMBER SHRIMP	\$13.50/DZ
WILD RICE STUFFED MUSHROOMS	\$12.50/DZ
TORTILLA PINWHEELS Available with a variety of fillings	\$10/DZ
CHICKEN WINGS With choice of sauce tossed or on side	\$16/DZ

TRAYS

serves 25-30 guests

FRESH MADE TORTILLA CHIPS WITH SALSA	\$30
VEGETABLES WITH RANCH with Homemade Ranch Dip	\$45
CHEESE & CRACKERS ASSORTMENT	\$45
DELI MEATS CHEESES & CRACKERS ASSORTMENT	\$55
FRESH SEASONAL FRUITS Tray or Bowl	\$50

COMBO PAIRINGS

SOUP & SALAD	\$11.00
SOUP & SANDWICH	\$12.50
SANDWICH & SALAD	\$13.50
SOUP, SALAD & SANDWICH	\$14.50

SALADS

Garden Salad - with onions, tomatoes & croutons with choice of dressing on side
Cole Slaw
Caesar Salad - with parmesan cheese, tomatoes & croutons- dressing on side upon request
Pasta Salad - we make a variety to choose from

LUNCH MENU

For groups of 30 or fewer you may select boxed or plated lunches. Groups over 30, buffet style is suggested.

HOMEMADE SOUPS

Wild Rice & Corn Chowder
Chicken or Beef Dumpling
Beef Vegetable
Chicken Noodle
Tomato Basil
Loaded Bake Potatoes

DELI SANDWICHES

Served in half portions- all condiment sauces served on side

CLUB HOUSE STACKER - ham, turkey, swiss, bacon, lettuce & tomato
CHICKEN FAJITA WRAP - cheese, lettuce, pico de gallo & chicken
PHILLY STEAK WRAP - cheese, lettuce, onions & peppers, & beef strips

CHICKEN BACON RANCH WRAP- cheese, ranch dressing, lettuce, tomato, bacon bits, & chicken

CHICKEN SALAD- with lettuce & tomato

ROAST BEEF & CHEDDAR- with lettuce

HAM & SWISS- with lettuce

TUNA SALAD- with tomato & lettuce

VEGGIE & CHEESE- variety of vegetables, lettuce & cheese

LARGE GROUP DINNERS

Served either **Buffet** style or **Plated**. | (\$2.00/guest up charge for plated meals.)
Minimum of 50 people required for Large group dinners

NOTE: If you select a plated meal, you may have two different entrees and two different sides, one side per entrée... you will need to track which guest would like which entrée and communicate that to Adventures Two Weeks prior to the event as well as indicate which guest gets which entrée at the table. Other restrictions apply to plated meals.

We are happy to help you plan your menu to accommodate special dietary needs, i.e. Gluten Sensitive, Lactose Intolerant, but are not able to accommodate individual guest dietary needs.

We can do a One Entrée Dinner Buffet or a Two Entrée Dinner Buffet. Buffet Style is set to accommodate each guest with a single serving portion of chosen entrée. This is included with the Two entrée choice as well. You will have a choice of one or two entrees that include a choice of three sides, roll, butter and coffee set up.

SIDES

Mashed Potatoes
with or without gravy
Au Gratin Potatoes
Baked Potatoes
may add sourcream & butter
Roasted Baby Red Potatoes
Potatoes O'Brien
Wild Rice Blend
Cilantro Lime Rice
Spanish Rice
Refried Beans
Glazed Carrots
Baby Red Potatoes
Green Beans
with Sweet Red Peppers
Seasonal Vegetable Medley
with Herb Butter
Whole Kernel Corn
with Herb Butter
Peas & Herb Butter
Tossed Salad
with choice of 2 Dressings
Cole Slaw
Fruit Salad
Caesar Salad
with tomatoes, paretmesan & croutons

We have Three Tiers of choices: Our Classic, Premium, and Select. Please speak with our cater director for pricing options.

SELECT

Breaded Coconut Shrimp
Tail on 8-12 Shrimp- Broiled or grilled
6 oz. Baked Salmon- skin off
Prime Rib- princess cut- sliced to order
¼ Rack of Ribs- Slathered with BBQ
Lobster Tail- Grilled or baked with a Garlic butter sauce

CLASSIC

Garlic Rubbed Pork Loin
Glazed Sliced Ham
Roasted Sliced Turkey Breast
Herb Roasted Chicken Breast
Chicken Marsala
Lasagna
Seasoned Stripped Chicken- with onions & peppers
Pork Carnita Meat
Mexican Chicken Tinga Meat
Tail off 31-40 Shrimp- grilled or broiled skewers
Pasta Prima Vera

PREMIUM

Wild Rice Meatloaf
Beef Tips with Gravy
Champagne Chicken with mushroom sauce
Swedish Meatballs
Italian Meatballs
Italian Sliced Roast Beef
Sliced Beef Pot Roast
Baked Cod
Tail on 16-20 Shrimp- grilled or broiled skewers
Coho Salmon-6oz- baked, skin-on