



  
GREAT  
OHIO LODGES

  
**SHAWNEE**  
LODGE & CONFERENCE CENTER

## BANQUET MENU

4404B State Route 125  
West Portsmouth, OH 45663  
740-858-6621  
[ShawneeParkLodge.com](http://ShawneeParkLodge.com)

## SHAWNEE LODGE BANQUET POLICIES

### GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 business days prior to event. 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 AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio.

### BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Shawnee 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. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due three (3) 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 guaranteed 60 days prior to your event. There will be a \$50.00 labor surcharge for buffets of less than twenty-five guests.

### MENU SELECTION

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 \$1.00 / 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 AND BEVERAGE

All food and beverage items will be prepared by Shawnee Lodge & Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.

## MEETING REFRESHMENTS

Guarantees must be provided 72 hours prior to the function.

### ALA CARTE ITEMS

Breakfast Pastries .....	3.25 / serving
Assorted Yogurts .....	2.50 / serving
Bagels and Cream Cheese .....	2.95 / serving
Whole Fresh Fruit .....	1.95 / serving
Fresh Baked Style Cookies .....	2.25 each
Double Fudge Brownies .....	2.50 each
Potato Chips .....	8.95 / pound
Granola Bars .....	1.75 each
Soft Pretzels with Mustard .....	3.50
Potato Chips with Dip .....	10.95 / pound
Pretzels .....	8.95 / pound
Snack Mix .....	8.95 / pound
Mixed Nuts .....	16.95 / pound
Mini Candy Bars .....	10.95 / pound
Tortilla Chips and Salsa .....	10.95 / pound

### BEVERAGES

Regular and Decaf Coffee and Teas .....	2.75 / person
Chilled Juices .....	2.95 / person
Assorted Sodas .....	2.75 / person
Bottled Water .....	2.25 / person
Hot Chocolate .....	2.25 / person

### THE VIP CONTINENTAL 11.95 / person

- » Cut Fresh Fruit
- » Assorted Yogurts
- » Fresh Baked Pastries
- » 100% Colombian Coffee and Assorted Teas
- » Selection of Chilled Juices

### QUICKTIME OUT 7.95 / person

- » Cookies and Brownies
- » 100% Colombian Coffee and Assorted Teas

### THE FUN FIX 9.95 / person

- » Snack Mix, Soft Pretzels with Mustard, Potato Chips
- » Mini Candy Bars
- » Assorted Sodas

### THE NATURE TRAIL 11.95 / person

- » Cubed Fresh Fruit with Yogurt Dip
- » Pretzels
- » Granola Bars
- » Bottled Waters

### ICE CREAM SOCIAL 9.95 / person

- » Assorted Ice Cream Bars
- » Assorted Sodas
- » 100% Colombian Coffee and Assorted Teas
- » Bottled Waters

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*In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.*



# BREAKFAST

## BUFFETS

Breakfast buffets include 100% Colombian coffees, assorted teas and a selection of juices. Guarantees must be provided 72 business hours prior to the function.

### THE SHAWNEE

(Minimum of 25 guests)

- » Farm Fresh Scrambled Eggs
  - » Seasoned Breakfast Potatoes
  - » Bacon or Sausage
  - » Home Style Biscuits and Sausage Gravy
- 14.95 / person

### ITEMS AVAILABLE

- at an Additional Charge of  
3.50 / person and / item:
- » Fresh Seasonal Fruit Bowl
  - » Cinnamon Swirled French Toast
  - » 2nd Breakfast Meat Selection
  - » Assorted Cereals with 2% Milk
  - » Assorted Fresh Baked Breakfast Pastries

## PLATED

Guarantees must be provided 72 hours prior to the function.

### THE TECUMSEH

- » Farm Fresh Scambled Eggs
  - » Bacon
  - » Seasoned Breakfast Potatoes
  - » Home-Style Biscuits
  - » 100% Colombian Coffee, Tea and Juice
- 14.95 / person

*Substitute Breakfast Meat for a 6 oz. Sirloin Steak at an additional 5.00 / person.*

### THE HUESTON WOODS

- » Pancakes or French Toast
  - » Fresh Fruit Cup
  - » Bacon
  - » 100% Colombian Coffee, Tea and Juice
- 12.95 / person

### THE OHIOAN

(Minimum of 25 guests)

- » Cut Fresh Fruit
  - » Farm Fresh Scrambled Eggs
  - » French Toast
  - » Seasoned Breakfast Potatoes
  - » Bacon and Sausage
  - » Home-Style Biscuits and Sausage Gravy
  - » Assorted Cold Cereal and Milk
- 17.95 / person

### THE HEALTHY START

- » Seasonal Whole Fresh Fruit
  - » Fresh Baked Muffin
  - » Assorted Yogurts
  - » Hearty Granola
  - » Assorted Cereals and Milk
- 12.95 / person

### BREAKFAST CROISSANT

- » Sausage, Egg and Cheese Croissant
  - » Seasoned Breakfast Potatoes
  - » Cut Fresh Fruit
- 11.95 / person

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# LUNCH

## BUFFETS

Guarantees must be provided 72 business hours prior to the function. \$50.00 surcharge will be applied to all functions with less than a 25 person guarantee.

### \*SALAD CHOICES

Garden Salad, Country Potato Salad, Redskin Dill Potato Salad, Caesar Salad, Two Cheese Pasta Salad, Broccoli Salad, Cucumber Salad, Cole Slaw, Macaroni Salad

### THE HOT SANDWICH BUFFET

(25 Person Minimum)

- » \*Choice of 2 Salads
  - » Potato Chips
  - » Hot Roast Beef and Gravy
  - » BBQ Chicken Breast
  - » Assorted Sandwich Rolls
  - » Traditional Sandwich Condiments
  - » Chef's Choice of Dessert
  - » Assorted Beverages
- 18.95 / person

### THE DISCOVER OHIO PICNIC

(25 Person Minimum)

- » \*Choice of 2 Salads
  - » Home-Style Potato Salad
  - » BBQ Baked Beans
  - » Hamburgers and Hot Dogs
  - » Relish Tray
  - » Condiments
  - » Potato Chips
  - » Chef's Choice of Dessert
  - » Assorted Beverages
- 15.95 / person

### PIZZA AND SALAD BAR

- » Tossed Garden Salad with Assorted Toppings
  - » Assorted Pizzas
  - » Chef's Choice of Dessert
  - » Assorted Beverages
- 17.95 / person

### SANDWICH BOARD

- » \*Choice of 2 Salads
  - » Tri-Colored Pasta Salad
  - » Potato Chips
  - » Roast Beef, Turkey Breast, Virginia Ham
  - » American and Swiss Cheeses
  - » Leaf Lettuce, Sliced Tomato and Onions
  - » Condiments
  - » Assorted Breads and Sandwich Rolls
  - » Chef's Choice of Dessert
  - » Assorted Beverages
- 15.95 / person

### BAKED POTATO AND CHILI BAR

- » Homemade Chili
  - » Mini Salad Bar
  - » Baked Idaho Potatoes
  - » Crumbled Bacon Bits and Diced Chives
  - » Shredded Cheddar and Mozzarella Cheeses, Sour Cream
  - » Diced Turkey, Ham
  - » Hard Boiled Eggs
  - » Steamed Broccoli Florets
  - » Rolls and Butter
  - » Chef's Choice of Dessert
  - » Assorted Beverages
- 14.95 / person

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# LUNCH

## PLATED ENTRÉES

Guarantees must be provided 72 business hours prior to the function.

### LUNCH ENTRÉES INCLUDE

Tossed garden salad, chef's vegetable of the day, rolls and butter,  
chef's choice of dessert and choice of beverage.

#### OVEN-ROASTED CHICKEN

Oven-roasted chicken breast with our special herb seasoning, served with chef's choice of potato.

14.95 / person

#### STUFFED CHICKEN BREAST

Stuffed chicken breast with spinach, ricotta cheese and Italian bread crumbs, served with chef's choice of potato.

16.95 / person

#### LEMON PEPPER TILAPIA

Delicious tilapia grilled to perfection covered in a zesty lemon pepper seasoning, served with chef's choice of potato.

16.95 / person

#### STUFFED PORK LOIN

Oven-roasted pork loin stuffed with a cornbread stuffing and drizzled with a rich demi-glace, served with chef's choice of potato.

16.95 / person

#### SHAWNEE POT ROAST

Tender beef served with boiled potatoes and carrots, topped with a rich brown gravy.

Side vegetable not include.

15.95 / person

#### PASTA PRIMAVERA WITH GARDEN VEGETABLES

Pasta noodles with fresh, steamed vegetables tossed with a creamy Alfredo sauce. Side vegetable not included.

15.95 / person

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# LUNCH

## PLATED SANDWICHES & SALADS

Guarantees must be provided 72 business hours prior to the function.

### THE FRENCH CONNECTION

Oversized Croissant Stuffed  
with your Choice of One:

- » Roast Turkey Breast & Swiss Cheese
- » Virginia Ham and Cheddar
- » Roast Beef and Swiss
- » Chicken Salad or Tuna Salad
- » Served with Lettuce, Tomato, Red Onion and Dill Pickle Spear

#### Includes:

- » Creamy Coleslaw
- » Chef's Choice of Dessert
- » Choice of Beverage

13.95 / person

### SLOW SMOKED PULLED PORK SANDWICH

- » Smoked Pulled Pork
- » BBQ Sauce
- » French Fries
- » Chef's Choice of Dessert
- » Choice of Beverage

13.95 / person

### CHICKEN CAESAR

- » Grilled Chicken on Romaine Leaves with Shaved Parmesan Cheese and Classic Caesar Dressing
- » Rolls and Butter
- » Chef's Choice of Dessert
- » Choice of Beverage

14.95 / person

### OHIO HEARTLAND SALAD

- » Fresh Mixed Greens, Sliced Boiled Egg, Tomato, Cheddar and Mozzarella Cheeses, Southern-Fried Chicken Tenders, Topped with Toasted Croutons
- » Buttermilk Ranch Dressing
- » Rolls and Butter
- » Chef's Choice of Dessert
- » Choice of Beverage

14.95 / person

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# LUNCH

## BOXED

Guarantees must be provided 72 business hours prior to the function.

### SHAWNEE LODGE’S BOX IT UP

- » Whole Fruit
- » Assorted Chips
- » One Sandwich of your Choice for your group:
  - › Croissant Stuffed with Ham and Cheese, Leaf Lettuce and Sliced Tomato
  - › Croissant Stuffed with Turkey and Cheese, Leaf Lettuce and Sliced Tomato
  - › Croissant Stuffed with Shaved Roast Beef, Herb Cheese, Leaf Lettuce and Sliced Tomato
- » Home-Style Chocolate Chip Cookies
- » Bottled Water

13.95 / person

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# DINNER

## BUFFETS

Guarantees must be provided 72 business hours prior to the function.

Minimum of 25 guests required on all buffets.

\*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

### Dinner Buffet Includes:

Rolls and Butter / Chef’s Choice of Dessert / Beverage

#### SALADS

*Choice of Two:*

- » Garden Salad
- » Country Potato Salad
- » Redskin Dill Potato Salad
- » Caesar Salad
- » Pasta Salad
- » Two Cheese Pasta Salad
- » Broccoli Salad
- » Cucumber Salad
- » Cole Slaw
- » Macaroni Salad

#### SIDE DISHES

*Choice of Two:*

- » Roasted Rosemary Red Skin Potatoes
- » Baked Potato with Butter and Sour Cream
- » Mashed Potato with Gravy
- » Baby Carrots
- » Green Beans
- » Vegetable Medley
- » Classic Rice Pilaf

#### ENTREES

##### Honey Ham

Tender ham slow-baked with a delicious honey glaze.

##### Slow Roasted Turkey

Delicious tender turkey slow-roasted to perfection.

##### Oven-Roasted Chicken

Oven-roasted chicken with our special herb seasoning.

##### Stuffed Chicken Breast

Breast of chicken stuffed with spinach and ricotta cheese.

##### Chicken or Beef Stir-Fry

Thin strips of chicken or beef stir-fried with a combination of fresh vegetables and special sauces.

##### Pork Marsala

Seared pork medallions in a Marsala mushroom sauce.

##### Meat Lasanga

House made lasanga with layers of delicious pasta, meats, and cheeses.

##### Roast Beef

Slice roast beef served with Shawnee signature sauce.

##### Beef Stroganoff

Beef tips in a rich sauce.

##### Salmon Filet

Salmon seasoned with a blend of spices and finished with a citrus beurre blanc.

##### \*Carved Prime Rib

Slow-roasted and carved to order.

Two Entrées \$24.95 | Three Entrées \$28.95

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# DINNER

## THEMED BUFFETS

Guarantees must be provided 72 business hours prior to the function.  
Minimum of 25 guests required on all buffets.  
\*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

### WESTERN STYLE BARBECUE BUFFET

- » *Choice of:*
  - › BBQ Chicken or Pulled Pork  
18.95 / person
  - › BBQ Chicken and Beef Brisket or Pulled Pork  
24.95 / person
  - › 8 oz. Sirloin Steak  
30.95 / person (one steak per person)
- » Tossed Greens
- » Baked Beans and Corn on the Cob
- » Oven Roasted Redskin Potatoes
- » Assorted Rolls
- » Strawberry Shortcake
- » Choice of Beverage

### TASTE OF ITALY

- » Traditional Caesar Salad
  - » Vegetarian or Meat Lasagna
  - » Stuffed Shells Florentine
  - » Penne and Sausage Marinara
  - » Italian Seasoned Vegetables
  - » Garlic Breadsticks
  - » Chef's Choice of Dessert
  - » Choice of Beverage
- 20.95 / person

### FALL HARVEST

- » Tossed Garden Salad
  - » Cranberry Sauce
  - » Honey Glazed Ham\*
  - » Roasted Turkey Breast
  - » Home-Style Gravy
  - » Garlic Mashed Potatoes
  - » Cornbread Stuffing
  - » Buttered Noodles
  - » Seasoned Green Beans
  - » Hearty Grain Rolls
  - » Assorted Fruit Cobblers
  - » Choice of Beverage
- 24.95 / person

### BACK WOODS BBQ

Grill Chef Fee of \$50.00 Required

### INCLUDES

- » Hot Dogs, Brats and Hamburgers
  - » Home-Style Potato Salad
  - » Creamy Coleslaw
  - » Garden Salad
  - » BBQ Baked Beans
  - » Potato Wedges
  - » Buttered Corn on the Cob
  - » Watermelon Slices or Chef's Choice of Desserts
  - » Choice of Beverage
- 18.95 / person

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# DINNER

## PLATED ENTREES

Guarantees must be provided 72 business hours prior to the function.

### Dinner Entrees Include:

Tossed garden salad, chef's vegetable of the day, choice of starch, rolls and butter, chef's choice of dessert and choice of beverage.

### STARCH

- » Baked Potato with Butter and Sour Cream
- » Mashed Potato with Gravy
- » Roasted Rosemary Redskin Potatoes
- » Sweet Potato

### ENTREES

#### Stuffed Breast of Chicken

Stuffed breast of chicken with spinach, ricotta cheese and Italian bread crumbs.  
18.95 / person

#### Oven-Roasted Chicken

Oven-roasted chicken with our special herb seasoning.  
17.95 / person

#### Chicken Marsala

Sautéed breast of chicken served with a Marsala mushroom sauce.  
17.95 / person

#### Grilled Salmon

Grilled filet of salmon seasoned with fresh herbs and spices.  
21.95 / person

#### Fried Catfish

House breaded catfish, deep fried to perfection.  
21.95 / person

#### Rainbow Trout

Rainbow trout grilled to perfection and served with almonds.  
19.95 / person

### Stuffed Pork Loin

Oven-roasted pork loin stuffed with a cornbread stuffing and drizzled with a rich demi-glace, served with chef's choice of potato.  
18.95 / person

### Pork Marsala

Seared pork medallions topped with a Marsala mushroom sauce.  
18.95 / person

### Char-Grilled New York Strip Steak

New York strip steak, char-grilled and served with caramelized onions and bleu cheese butter.  
29.95 / person

### Ribeye

Slow-roasted with the chef's own blend of herbs and spices and served with creamed horseradish au jus.  
32.95 / person

### Chicken Alfredo

Tender grilled chicken served on a bed of tri-colored bow-tie pasta with a creamy Alfredo sauce. Side vegetable and starch not included.  
17.95 / person

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# DINNER

## VEGETABLE ENTREES

Guarantees must be provided 72 business hours prior to the function.

**Dinner Entrees Include:**

Tossed garden salad, chef’s vegetable of the day, choice of starch, rolls and butter, chef’s choice of dessert and choice of beverage.

**FIRE ROASTED VEGETABLES**

Delicious vegetables grilled then topped with our housemade glaze.  
17.95 / person

**GRILLED VEGETABLE NAPOLEON**

Fresh seasonal vegetables marinated in balsamic vinaigrette, lightly grilled and served with toasted garlic pita points.  
18.95 / person

**PASTA PRIMAVERA**

Fettuccine noodles tossed with fresh garden vegetables and Alfredo sauce. Side vegetable and starch not included.  
18.95 / person

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# DINNER

## CHILDREN’S MENU

(Ages 10 and under)

*Choose One:*

- » Chicken Tenders with French Fries
  - » Hamburger or Cheeseburger with French Fries
  - » Grilled Cheese Sandwich with French Fries
  - » Macaroni and Cheese with Buttered Broccoli
  - » Individual Cheese Pizza
  - » Peanut Butter and Jelly Sandwich with Potato Chips
  - » Turkey and Cheese Sandwich with Potato Chips
  - » All meals include choice of Soft Drink or Milk
- 11.95 / person

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# HORS D'OUVRES

Guarantees must be provided 72 business hours prior to the function.  
Unless noted differently, sold in 100 piece units

## HOT

- Meatballs** .....175  
BBQ, Swedish, or Sweet & Sour
- Buffalo Wings** .....225  
Choice of Teriyaki or Spicy. Served with Celery and Bleu Cheese Dressing.
- Pork and Vegetable Pot Sticker** .....175
- Egg Rolls** .....175  
Served with Sweet & Sour Sauce
- Fried Ravioli** .....175  
Served with Marinara Dipping Sauce
- Crab Stuffed Mushroom Caps** .....225
- Bacon Wrapped Scallops** .....450

## COLD

- Shrimp Cocktail** .....250  
Approximately 5 pounds
- Jumbo Cocktail Shrimp** ..... 300  
Approximately 5 pounds
- Deviled Eggs** .....150
- Salami Cornucopias** ..... 200
- Assorted Finger Sandwiches** .....150

## ADDITIONAL

Unless noted differently, each unit serves 50 guests.

- Sliced Beef Tenderloin Tray**  
Served with horseradish sauce and assorted brioche rolls.  
Market Price
- Fresh Vegetables Crudités Tray**  
Select raw vegetables, served with your choice of French onion or Ranch dip.  
Small / 100  
Medium / 140  
Large / 200
- Fresh Fruit Tray**  
A selection of fresh, seasonal, sliced and cubed fruit.  
Small / 100  
Medium / 140  
Large / 200

- Cheese and Cracker Display**  
Assorted cubed cheese, served with assorted crackers.  
Small / 100  
Medium / 140  
Large / 200
- Port Wine and Cranberry Cheese Ball**  
Served with assorted crackers.  
95
- Artichoke and Spinach Dip**  
Served with toasted baguettes.  
175
- Small Serves: 30*  
*Medium Serves: 50*  
*Large Serves: 80*

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# BEVERAGES

Shawnee is the only licensed authority to sell and serve alcohol for consumption on the premises. Therefore, by law, alcohol is not to be brought onto the premises from an unauthorized source. A Bartender Fee applies on each bar option and for each bar. Fees are \$35.00 per hour for a minimum of three hours. A minimum of one hour is required on all bars.

## OPTION #1 OPEN DRINK BAR

- » Charged by the drink to Master Account

## OPTION #2 CASH BAR

Includes Mixers and Garnishes

- » Brands, your choice:
  - › House Brands .....6.00 / each
  - › Call Brands .....7.00 / each
  - › Premium Brands .....9.00 / each
- » Enhance your event with Cordials
- » Bar Includes:
  - › Premium House Wines .....9.00 / each
  - › Domestic Beer .....4.00 / each
  - › Micro/Specialty Beer .....6.00 / each
  - › Imported Beer .....6.00 / each
  - › Soda by the Glass .....2.25 / each

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