

CATERING MENU





11073 Natural Resources 3 Rd Kimbolton, OH 43749 740-435-9000 SaltForkParkLodge.com





Garden Party

11 / person

- » Cheese Cubes and Crackers
- » Fresh Vegetables and Dip
- » Assorted Soda and Bottled Water

S'mores Break

14 / person

- » S'mores Dip
- » Graham Crackers
- » Assorted Soda and Bottled Water

Tex-Mex

- 13 / person
- » Multi-Colored Tortilla Chips
- » Chicken Con Queso
- » Salsa
- » Zesty Guacamole
- » Assorted Soda and Bottled Water

The Homerun

12 / person

- » Bavarian Pretzel Rolls
- » Honey Mustard
- » Honey Roasted Peanuts
- » Fresh Popped Popcorn
- » Chex Mix
- » Assorted Soda and Bottled Water

BEVERAGE BREAKS

Full Beverage Service (5-8 Hours) 12 / person

» Iced Tea, Lemonade, Coffees, Water

Half Beverage Service (Up to 4 Hours) 8 / person

» Iced Tea, Lemonade, Coffee and Water

Refreshment Breaks are designed to be refreshed for a 30 minute service. Additional refills may be purchased if desired. Consult your Sales and Catering Manager as some restrictions apply.

A LA CARTE

Beverages

Fresh Brewed Coffee and	
Assorted Teas	26 / gallon
Carafe of Juice	12 / each
Carafe of Milk	8 / each
Assorted Bottled Sodas	3 / each
Bottled Water	3 / each
Hot Chocolate	
Fruit Punch	23 / gallon
Iced Tea	23 / gallon
Infused Water	13 / gallon
Lemonade	23 / gallon

Savory

Bagels with Assorted Spreads	3 / each
Mixed Nuts	23 / pound
Assorted Bags of Chips	4 / serving
Pretzels	4 / serving
Fresh Popped Popcorn	4 / serving

Sweet

Bakery Style Danish 4 / serving	g
Fresh Fruit Plate	g
Fruit Yogurt Cups 3 / serving	g
Fruit & Yogurt Parfait with Berries	
and Granola topping6 / eacl	h
Fresh Baked Muffins3 / each	h
Scones3 / each	h
Cinnamon Rolls	h
Fresh Baked Cookies 14 / dozer	n
Gourmet Brownies4 / each	h
Granola Bars3 / each	h
S'mores 10 / persor	n

Local Favorite

Kennedy's Bakery Donuts 26 / dozen

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

CONTINENTAL BREAKFAST

The Executive Continental

14 / person

- » Fresh Fruit Salad
- » Bakery Style Danish and Muffins
- » Bagels with Assorted Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

The Healthy Start Continental

14 / person

- » Whole Grain Cereal with Milk
- » Assorted Yogurt Cups
- » Grapefruit and Orange Segments
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

Oatmeal & Yogurt Bar

- 14 / person
- » Warm Oatmeal
- » Brown Sugar, Honey, Maple Syrup, Almonds, Dried Cranberries
- » Yogurt with Berries and Granola
- » Assorted Bagels and Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

Add Local Favorite Kennedy's Bakery Donuts \$26 / dozen

See A La Carte Menu for other selections on page 2

Request Soy or Almond Milk 2 / person

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BANQUET & PLATED

A minimum of 20 guests are required for banquets. If selecting a plated option, you may only choose a single entree per function.

Salt Fork

Banquet	17 / person
Plated	19 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Breakfast Potatoes
- » Choice of One: Select one for all guests
 - > Buttermilk Pancakes
 - French Toast
- » Choice of One: Select one for all guests
 - › Bacon
 - › Sausage
 - Grilled Ham
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

Stone House

Banquet1	6 / person
Plated1	8 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Breakfast Potatoes
- » Bacon
- » Sausage
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

The Rise & Shine

Banquet	15 / person
Plated	17 / person
То-Go	15 / person

- » English Muffin filled with over Hard Egg, American Cheese and choice of Breakfast Meat:
- » Choice of One Breakfast Meat: Select one for all guests
 - Bacon
 - > Sausage
 - Grilled Ham
- » Hashbrown
- » Bottled Juices
- » Fresh Brewed Coffee and Assorted Teas

BREAKFAST ENHANCEMENTS

Sausage Gravy & Biscuits	
Fruit & Yogurt Parfaits6 / person	
Oatmeal Bar6 / person	
with Brown Sugar, Cranberries and Granola	

Upgrade to Turkey Bacon or Turkey Sausage for an additional \$3 per person

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All Banquets served with Iced Tea, Lemonade, Coffees and Water. Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

Sandwich Board

LUNCH

22 / person

- » Assortment of Deli Meats Roast Beef, Turkey Breast, Virginia Ham, Salami, and Pepperoni
- » Choice of:
 - > Chicken Salad
 - › Tuna Salad
- » Choice of Two Sides:
 - Creamy Coleslaw
 - > Tri-Colored Pasta Salad
 - Home-Style Potato Salad
 - > Chilled Macaroni Salad
 - Chips
- » Assorted Breads and Sandwich Rolls
- » Assortment of Cheeses American, Provolone, and Pepperjack
- » Lettuce, Sliced Tomato, Sliced Onion, Pickles, and Assorted Condiments on Side
- » Fresh Baked Cookies

Wrap It Up

17 / person

- » Choice of Two Wraps:
 - > Grilled Chicken Caesar
 - Buffalo Chicken
 - > Southern Chicken
 - Grilled Vegetable (V)
 - › Deli Club
 - › BLT
- » Choice of Two Sides:
 - Fruit Cup
 - > Cup of Soup
 - > Creamy Coleslaw
 - > Home-Style Potato Salad
 - Sun Chips
 - > Tri-Colored Pasta Salad
- » Assorted Condiments on Side
- » Brownies

Ohio Heartland Salad

18 / person

- » Crisp Romaine Lettuce Topped with Sliced Southern Fried Chicken Tenders, Sliced Boiled Eggs, Tomato, Cucumber, Onion Cheddar and Mozzarella Cheese and Toasted Croutons
- » Buttermilk Ranch Dressing served on the side
- » Rolls and Butter
- » Brownie

Chicken Caesar Salad

17 / person

- » Crisp Romaine Lettuce Tossed with Grilled Chicken, Parmesan Cheese, Toasted Croutons and Caesar Dressing
- » Rolls and Butter
- » Brownie

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SANDWICH BANQUETS

All Banquets served with Iced Tea, Lemonade, Coffees and Water. Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

The Discover Ohio Picnic

16 / person

- » Hamburgers
- » Hotdogs
- » Assortment of Sliced Cheese
- » Condiments
- » Choice of Two Sides:
 - Garden Salad
 - Fruit Salad
 - > Cucumber Salad
 - Creamy Coleslaw
 - > Home-Style Potato Salad
 - > BBQ Baked Beans
 - > Macaroni Salad
- » Assortment of Chips

Soup, Salad & Baked Potato Bar

- 21 / person
- » Homemade Chili
- » Homemade Chicken Noodle Soup
- » Tossed Salad
- » Baked Idaho Potatoes
- » Crumbled Bacon Bits
- » Sour Cream
- » Steamed Broccoli Florets
- » Shredded Cheddar
- » Rolls and Butter

Taco Bar

- 16 / person
- » Seasoned Ground Beef and Santa Fe Shredded Chicken
- » Flour Tortillas and Taco Shells
- » Tortilla Chips
- » Spanish Rice
- » Seasoned Black Beans
- » Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onion, Jalapeno Peppers, Sour Cream, and Salsa
- » Brownies

BBQ

One Sandwich	Option	. 18 / person
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- » Choice of One Sandwich:
 - > BBQ Pulled Pork
 - > BBQ Chicken
 - > BBQ Beef
- » Choice of Two Sides:
 - Garden Salad
 - > Fruit Salad
 - > Cucumber Salad
 - Creamy Coleslaw
 - Home-Style Potato Salad
 - > BBQ Baked Beans
 - Macaroni Salad
- » Lettuce, Sliced Tomato, Sliced Onion, Pickles, and Assorted Condiments on Side
- » Buns

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All lunch menus are served with Iced Tea, Lemonade, Coffees and Water. All banquet and plated lunches are served with a house or caesar salad.

Banquets require a minimum of 25 guests or a \$50 surcharge will apply. Plated selections are designed for a single entrée selection per event.

Banquet or Plated 1 Entrée 21 / 2 Entrées 25 / 3 Entrées 30

Chicken with Balsamic Honey Syrup

Pan Seared Boneless Chicken Breast with Cracker Crust, Drizzled with Homemade Balsamic Honey Syrup

Grilled Sirloin

Grilled Sirloin Steak Served on Garlic Toast with a Rich Demi-Glace and Topped with Onion Straws

Potato Crusted Walleye

LUNCH

Fillet of Walleye Potato Crusted and Pan Fried with Butter and Lemon

Stack Portobello Neopolitan (V)

Marinated Portobello Mushroom with Roasted Peppers, Tomatoes, and Mozzarella Cheese

Meat Lasagna

Meat and Cheese Lasagna with a Red Sauce

Grilled Vegetable Lasagna (V)

Creamy Vegetable Lasanga Topped with Toasted Breadcrumbs

Pot Roast

Tender Beef Pot Roast Served with Carrots, Celery, Onions and a Rich Beef Au Jus

Choice of Two Vegetables:

- » Broccoli
- » Roasted Cauliflower with Sea Salt
- » California Blend
- » Green Beans
- » Carrots
- » Seasonal Squash Medley
- » Balsamic Brussel Sprouts

Choice of One Starch:

- » Garlic Breadsticks
- » Mashed Potatoes with Gravy
- » Sweet Potato
- » Rice Pilaf

Signature Dessert Options Available on Page 15

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

BOXED

LUNCH

Served with Assorted Sodas and Bottled Water

The Lunch Pail

14 / person

- » Choice of Sandwich:
 - > Roast Beef & Provolone Cheese
 - > Turkey & American Cheese
 - > Ham & Swiss Cheese
 - Marinated Roasted Vegetable Wrap (V)
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Packaged Assorted Condiments
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

Deli Fresh

17 / person

» Croissant Filled with Choice of:

- > Black Forest Ham & Swiss
- > Turkey & Provolone
- > Roast Beef & Cheddar
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Packaged Assorted Condiments
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

The Executive Box Lunch

18 / person

- » Choice of:
 - Chicken Caesar Wrap
 - Sliced Roast Beef with Provolone Cheese, Leaf Lettuce, Tomato and Onion on a Brioche Bun
 - Italian Style Sub with Salami, Turkey, Pepperoni, Mozzarella Cheese, Leaf Lettuce and Tomato
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

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HOT & SAVORY

Sold in 50 piece units

Meatballs	
Swedish, BBQ or Sweet & Sour12	25
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Chicken Wings	
BBQ, Mild or Zesty Buffalo, Served with	
Celery and Bleu Cheese1!	59

Pretzel Crusted Cheese Bites	
Served with Hot Honey12	5

Petite Crab Cakes	00
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Chorizo Stuffed Dates Baked Dates Stuffed with Chorizo Sausage and Wrapped in Applewood Smoked Bacon.....0

Mini Beef Wellington

Slow Roasted Beef Tenderloin Wrapped in Phyllo Dough with Dijon Mustard and Mushroom Duxelle Baked until Golden Brown......0

Bacon Wrapped Scallops

U12 Scallops Saute with Garlic Butter and Lemon Wrapped in Hardwood Smoked Bacon.....0

Stuffed Mushrooms

Morel Mushrooms Stuffed with Sausage Ragu(V)0
Pork Egg Rolls

DRY SNACKS

Sold in 50 piece units unless otherwise noted.

Cocktail Snack Mix	20 / per 2 pounds
Pretzels	6 / pound
Peanuts	21 / per 2 pounds
Fresh Popped Popcorn	4 / person

DIPS & SPREADS

Sold in 50 piece units unless otherwise noted.

Spinach and Artichoke Dip170
Buffalo Chicken Dip170
French Onion Dip with Chips and Pretzels70
Fresh Vegetable Crudité An Assortment of Raw Vegetables served with Dill Dip135
Roasted Red Pepper Hummus Served with tortilla chips, celery, and carrots 150
Fresh Fruit Display An Assortment of Fresh Fruit with Yogurt Dip235
Cheese Display An Assortment of Select Ohio Cheeses Garnished with Fresh Fruit and Crackers200
Shrimp Cocktail Served on Ice with Cocktail Sauce 175 / per 5 lbs
Jalapeno Pepper Cheese Ball Served with crackers160

View the Seasonal Menu for Additional Items.

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All banquets and plated meals are served with Iced Tea, Lemonade, Coffees, and Water. All banquet and plated options are served with a house or caesar salad and rolls & butter.

Banquets require a minimum of 25 guests or a \$50 surcharge will apply. Signature Dessert Options Available on Page 15

Banquet or Plated 1 Entrée 29 / 2 Entrées 33 / 3 Entrées 37

Seared Chicken with Parmesan Cream Sauce

DINNER

Chicken Cutlets in Parmesan Cream Sauce

Cayman Chicken Lightly Breaded Breast of Chicken in a Red Sauce

Cornbread Stuffed Thigh of Chicken

Lightly Breaded THightof Chicken, Cornbread Stuffing, and Finished with Savory Herb Velouté Sauce

Chicken Picatta

Lightly Breaded Breast of Chicken Served with Lemon Caper Sauce

Dijon Chicken

Thick Chicken Cutlets in Dijon Cream Sauce

Pot Roast

Tender Beef Pot Roast Served with Carrots, Celery, Onions and a Rich Beef Au Jus

Roasted Beef Tenderloin

Tender Beef Tips Slow Cooked with a Rich Demi-Glace, Dill, and Sour Cream. Served Over Egg Noodles

Roasted Pork Tenderloin

Sliced Tenderloin of Porkwith a Herbed Onion Demi Glace

Roasted Pork with Cornbread Stuffing

Oven Roasted Pork Loin Served with Cornbread Stuffing and a Demi-Glace Topped with Shoestring Onions

Pasta Pomodoro (V) Fresh Tomatoes Sauteed with Garlic, Basil, and Penne Pasta

House Smoked Breast of Turkey Turkey Breast Served with Shoestring Onions Topped with Demi-Glace

Orange Roughy Herb Crusted Orange Roughy with a Honey Bourbon Glaze

Honey Teragon Salmon Seared Salmon Brushed with a Honey Taragon Glaze

Baked Cod with Italian Crumb Fresh Cod Baked with a Lemon Butter Wine Sauce

Choice of Two Vegetables:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Carrots
- » Seasonal Squash Medley
- » Balsamic Brussel Sprouts

Choice of One Starch:

- » Garlic Breadsticks
- » Mashed Potatoes with Gravy
- » Sweet Potato
- » Rice Pilaf

UPGRADED PLATED ONLY ENTREES:

Blue Cornmeal Encrusted Salmon	2 / person
Char-Grilled New York Strip Steak	12 / person
Prime Rib Au Jus	8 / person
Filet Mignon	15 / person

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Prices are calculated base on a 6 oz protein serving and based on your guaranteed numbers. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.



THEME BANQUETS

All Entrees served with Iced Tea, Lemonade, Coffees and Water. Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

Salt Fork Luau

30 / person

- » Tossed Garden Salad
- » Tropical Fruit Salad
- » Pineapple Ginger Chicken
- » Luau Pork
- » Sweet Onion Relish
- » White Rice
- » Island Stir-Fry Vegetables
- » Roasted Red Skin Potatoes
- » Slider Hawaiian Rolls with Butter
- » Mango Rum Cheesecak

Southwest

28 / person

- » Black Bean and Corn Salsa
- » Chicken Al Pastor
- » Pork Carnitas
- » Taco Shells, Flour and Corn Tortillas, Tortilla Chips
- » Southwest Rice
- » Onions and Fire Roasted Peppers
- » Shredded Cheddar Cheese
- » Shredded Lettuce, Diced Onions, Dice Tomatoes, Jalapeno Peppers
- » Sour Cream
- » Guacamole
- » Salsa
- » Churros with Icing

Tour of Italy

29 / person

- » Traditional Caesar Salad
- » Caprese Salad
- » 5-Cheese Lasagna
- » Meatballs in Marinara
- » Italian Sausage with Sauteed Onions and Peppers
- » Italian Seasoned Grilled Chicken
- » Choice of:
 - Linguini
 - > Fettuccini
 - > Farfalle (Bowtie)
- » Alfredo, Marinara and Pesto Cream Sauces
- » Italian Seasoned Vegetables
- » Garlic Breadsticks
- » Tiramisu

Fall Harvest

34 / person

- » Tossed Garden Salad
- » Choice of:
 - > Sweet Potato Casserole
 - > Green Bean Casserole
- » Honey Glazed Ham
- » Roast Turkey Breast
- » Homestyle Gravy
- » Garlic Mashed Potatoes
- » Cornbread Stuffing
- » Homestyle Noodles
- » Honey Glazed Carrots
- » Fresh Baked Rolls
- » Pumpkin Pie

Signature Dessert Options Available on Page 15

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BACKWOODS BBQ BANQUET

All Entrees served with Iced Tea, Lemonade, Coffees and Water.

A \$50.00 / Hour Grill Chef Fee is required on all outdoor cookouts.

Quarter Pound Hot Dogs

and Hamburgers Served with Appropriate Buns, Sliced Cheese and Condiments 28 / person

Grilled Brats and Sauerkraut, Hot Dogs and Hamburgers

Served with Appropriate Buns, Sliced Cheese and Condiments 30 / person

BBQ Chicken Breasts, Hot Dogs and Hamburgers

Served with Appropriate Buns, Sliced Cheese and Condiments 30 / person

BBQ Chicken Breast 22 / person

Half Chickens 32 / person

BBQ Chicken and Smoked Ribs 34 / person

Grilled Ribeye Steak Market Price

Banquets Include:

- » Choice of Two Salads:
 - > Home-style Potato Salad
 - Creamy Coleslaw
 - > Tossed Garden Salad
 - Macaroni Salad
- » BBQ Baked Beans
- » Macaroni & Cheese
- » Southern Green Beans
- » Street Corn Salad
- » Fresh Fruit Salad
- » Rolls & Butter

Signature Dessert Upgrade Options Available on Page 15

Outdoor Cookouts Require an Additional \$50 Set Up Fee. Outdoor Cookout Location Subject to Change Depending on Anticipated Weather and Temperature. Final Decision will be Determined by the Salt Fork Management Team at Least 4 Hours Before the Event.

EXPERIENCE S'MORE!

Reserve the group bonfire area to enhance your cookout experience Ask your Catering / Sales Manager for details

S'mores Package

Campfire Snacks

Marshmallows, Graham Crackers, Hershey Bars S'mores materials will be delivered to your fire pit along with napkins and roasting sticks 60 / person (serves 10) Hot Dogs with Buns, Basic Condiments and Roasting Sticks 6 / person

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DINNER ENHANCEMENTS

THE CARVING BOARD

Each carving station is priced per person, a minimum of 30 guests is required to add a carving board.

A Carving Station Fee of \$75 applies to each item

Slow Roasted Prime Rib Au Jus	. market price
Whole Roasted Tenderloin of Beef Served with Horseradish sauce	. market price
Smoked Turkey Breast	14 / person
Maple-Glazed Pit Ham	12 / person
Whole Roasted Pork Tenderloin Roasted with special seasonings and rosemary jus	12 / person

For More Options See Hors D'oeuvres Menu on Page 9

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CHILDRENS MENU

Children's menus are designed for kids age 10 and under.

PLATED

12 / per person

Choice of One Entree:

- » Chicken Tenders» Cheeseburger
- » Hamburger
- » Grilled Cheese
- » Mac & Cheese
- » Personal Cheese Pizza
- » Personal Pepperoni Pizza

Choice of Two Sides:

- » French Fries
- » Potato Chips
- » Applesauce
- » Fruit Cup
- » Buttered Corn
- » Mashed Potatoes

Choice of Beverage:

- » Milk
- » Lemonade
- » Apple Juice
- » Choice of Soda

Choice of Dessert:

- » Chocolate Chip Cookie
- » Brownie

BANQUET

Children can eat off the banquet or plated entrees can be selected.

Children 3 & Under: FREE Children Ages 4 - 10: 1/2 Price of Banquet Selection Children Ages 11 & Up: Full Price of Banquet Selection

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SIGNATURE OPTIONS

Signature Options can be Selected for Lunch and Dinner Menus where Dessert is Included.

Pie	2 / person
Apple, Pecan, Cherry, Chocolate Cream, or Lemon Meringue	
Carrot Cake	2 / person
German Chocolate Cake	2 / person

SPECIALTY UPGRADED OPTIONS

Tiramisu	3 / person
Two Layer Marble Banana and Chocolate Cake	3 / person
New York Style Cheesecake	4 / person
Salted Caramel Crunch Cake	5 / person
Crème Brulee Cheesecake	5 / person
Churros with Icing	3 / person
Strawberry Shortcake	4 / person

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COCKTAIL OPTIONS

HOST BAR

Charged by the Drink to the Master Account

Option of Mixed Drinks, Beer, Wine and Soda. Mixers and Garnishes included.

CASH BAR

Individual Charged by the Drink

Option of Mixed Drinks, Beer, Wine and Soda. Mixers and Garnishes included.

Customize the billing to fit your event!

OPEN BAR

Host your party in Wildlife Lounge with an open tab.

Credit Card Required at Time of the Event.

Mixed Drinks & Liquor

Call and Premium Brands available. Please inquire for a current list. Add a featured drink to your event!

Beer

Domestic, Imported and Craft are available. Please inquire for a current list.

Keg

A keg can be added to a host or cash bar.

House Wine

House Wines are vinted exclusively for the Great Ohio Lodges by Hocking Hills Winery.

8 / glass

Cardinal Red | Chardonnay | Eagle White Pinot Noir | Salt Fork Sangria

Please ask your sales and catering manager for full wine list.

Champagne Toast

25 / bottle

Soda / Bottled Water

Pepsi Products

Party Punches

Sparkling Fruit Punch (Non-Alcoholic) .25 / gallon Create a Custom Punch

Specialty Bars

Mimosa Bar 15 / person per hour

- » Champagne
- » Three Juice Options

Bloody Mary Bar

20 / person per hour

» Signature Bloody Mary Mix with a build your own skewer.

Beer and Wine Wagon

This option is perfect for a bonfire or a self serve event. Select the bottled beer and wine options that best fit your event. Alcohol sales are final and any unused beer or wine may not be returned.

A \$200 refundable fee plus the cost of the alcohol is required before the delivery of the wagon.

BAR FEE: A Bar Fee of \$75 per Hour Applies to Host Bars, Cash Bars and Specialty Bars. Host and Cash Bars Require a 2-Hour Minimum for Service.

Salt Fork Lodge is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

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PRICING

All food and beverage prices are guaranteed 60 days prior to your event.

CATERING POLICIES

MENU SELECTIONS

Menu selections are required a minimum of 21 days prior to the event. Dietary restrictions are required at this time. A minimum or maximum number of guests, or quantities, may be required on some menus or items. Menus and menu pricing may be modified based on the availability of products; therefore, a final menu or price is not guaranteed more than 14 days in advance.

Special dietary substitutions are available with advance notice. Plated menus are designed for a single entrée selection. Banquets are designed to serve the guaranteed number of guests for a single portion serving. Additional entrée selections will be charged a per plate service fee (excluding dietary restriction menus). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

SERVICE CHARGE & TAXES

The group is responsible for all lawful taxes and surcharges relating to the event. Tax rates, surcharges, food and beverage pricing are subject to change.

A 20% service charge will be applied to all food and beverage functions as determined by the Lodge. Service charge is taxable in the State of Ohio.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a 3% beautification fee on all purchases at the Lodge. The monies collected are designated to be used only for the continual improvement of the lodge, cabins and recreation amenities.

The current state and local sales tax of 7.25% will be applied to all charges.

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 14 business days prior to start of the event. Should a guarantee not be received, the Lodge will prepare the minimum number indicated on the event order. The final guarantee number may not be decreased.

GROUPS 10 OR LESS

Groups with 10 or less individuals will be required to order from the pre-order Timbers Restaurant menu.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with the Lodge policies. Deposits are required to initiate all event agreements and additional payments may be required if the event is not authorized for direct billing. Estimated charges are due 10 business days prior to the event and a credit card is required as a guarantee for any additional charges incurred during the function.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due ten (10) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

FOOD & BEVERAGE

The Lodge prepares and serves all food and beverage. License restrictions do not permit outside food and beverage to be consumed on the premise or any food or beverage to be removed from the function area.

Alcoholic beverage sales and service are regulated by the State of Ohio. The Lodge, as a licensee, must follow these regulations. Alcohol purchased directly from the Lodge is the only alcohol that may be consumed on the property.

ALCOHOL / BAR POLICY

Salt Fork Lodge is the only licensed authority to sell and serve alcohol for consumption on premises. Therefore, by law, alcohol is not to be brought onto the premises from an unauthorized source.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

REFER A FRIEND

Earn a **free night stay** when you refer a friend! Ask your Sales and Catering Manager for details.



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