




GREAT
OHIO LODGES

CATERING MENU

Salt Fork
LODGE & CONFERENCE CENTER

US Route 22 East
Cambridge, OH 43725
740-435-9000
SaltForkParkLodge.com

REFRESHMENTS / SNACKS

IT'S PIZZA TIME

13 / person

- » Pizza Squares with Assorted Toppings
- » Assorted Soda and Bottled Water

ICE CREAM SUNDAE BAR

10 / person

- » Vanilla & Chocolate Ice Cream
- » Chocolate Syrup
- » Strawberry Topping
- » Caramel Topping
- » Sprinkles
- » Crushed Oreos
- » Nuts
- » Whipped Cream
- » Cherries
- » Assorted Soda and Bottled Water

NUTS ABOUT CHOCOLATE

12 / person

- » Honey Roasted Peanuts
- » Chocolate Chip Cookies
- » Miniature Candy Bars
- » Fresh Brewed Coffee and Assorted Teas
- » Assorted Soda and Bottled Water

BORDER BREAK

11 / person

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

THE HOMERUN

10 / person

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

BEVERAGES

5-8 Hour Beverage Service 12 / person

- » Iced Tea, Lemonade, Coffees, Water

4 Hour Beverage Service 8 / person

- » Iced Tea, Lemonade, Coffee and Water

Fresh Brewed Coffee and

Assorted Teas	26 / gallon
Herbal Teas	2 / per bag
Bottles of Juice	3 / serving
Carafe of Juice	12 / each
Carafe of Milk	8 / each
Assorted Bottled Sodas	3 / each
Bottled Water	3 / each
Hot Chocolate	30 / gallon
Fruit Punch	23 / gallon
Iced Tea	23 / gallon
Infused Water	13 / gallon

A LA CARTE

Bakery Style Danish	4 / serving
Fresh Fruit Plate	5 / serving
Fruit Yogurt Cups	3 / serving
Fruit & Yogurt Parfait With Berries and Granola topping	6 / each
Bagels with Assorted Spreads	3 / each
Whole Fresh Fruit	2 / each
Fresh Baked Muffins	3 / each
Scones	3 / each
Kennedy's Bakery Donuts	26 / dozen
Cinnamon Rolls	3 / each
Fresh Baked Cookies	27 / dozen
Gourmet Brownies	3 / each
Granola Bars	3 / each

ADDITIONAL SNACKS

Mixed Nuts	23 / pound
Basket of Mini Candy Bars	8 / table
Assorted Bags of Chips	4 / serving

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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.

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BREAKFAST

THE EXECUTIVE CONTINENTAL

12 / person

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

THE RESORT CONTINENTAL

9 / person

- » Bakery Style Danish
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas



THE HEALTHY START CONTINENTAL

12 / person

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

A PARFAIT DAY CONTINENTAL

12 / person

- » Fruit & Yogurt Parfaits with Berries and Granola Topping
- » Bagels with Assorted Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

Add Oatmeal with Brown Sugar,
Cranberries and Almonds to any
Continental Breakfast
8 / person

Request Soy or Almond Milk
2 / person

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BREAKFAST

BUFFETS

A minimum of 25 guests. If minimum buffet numbers are not met, an additional \$50 surcharge per event will apply.

HEALTHY HEART

13 / person

- » Fresh Fruit Salad
- » Fruit and Yogurt Parfaits with Berries and Granola Topping
- » Fresh Baked Muffins
- » Bagels and English Muffins with Assorted Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

SALT FORK

17 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Breakfast Potatoes
- » **Choice of One:**
 - › Buttermilk Pancakes
 - › French Toast
- » Bacon
- » Sausage
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

STONE HOUSE

16 / person

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

HORIZON

17 / person

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

THE BEACHWOOD

18 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Cheese Blintzes with Berry Sauce
- » Bacon
- » Sausage
- » Breakfast Potatoes
- » Bagels with Assorted Spreads
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

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

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BREAKFAST

PLATED BREAKFAST ENTRÉES

THE RISE & SHINE

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
- » Breakfast Potatoes
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

THE MOHICAN

13 / person

- » Scrambled Eggs
- » Breakfast Potatoes
- » **Choice of One Breakfast Meat:**
 - › Bacon
 - › Sausage
 - › Grilled Ham
- » **Choice of One:**
 - › Buttermilk Pancakes
 - › French Toast
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

THE HUESTON WOODS

14 / person

- » Buttermilk Pancakes with Fresh Apple Cinnamon Compote
- » **Choice of One Breakfast Meat:**
 - › Bacon
 - › Sausage
 - › Grilled Ham
- » Assorted Breakfast Pastries per table
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

THE SHAWNEE

15 / person

- » **Choice of One Quiche:**
 - › **Loraine** - French Egg Classic with Bacon and Swiss Cheese
 - › **Ham and Cheese** - Black Forest Ham with Sharp Cheddar Cheese
 - › **Three-Cheese** - Sharp Cheddar, Mozzarella and Smoked Provolone
- » Breakfast Potatoes
- » Assorted Breakfast Pastries Per Table
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

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

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LUNCH

PLATED ENTRÉES

*Served with a Tossed Garden Salad, Chef's Vegetable of the Day, Choice of Starch and Rolls and Butter.
All Entrees served with Iced Tea, Lemonade, Coffees and Water.*

HERB CHICKEN WITH BALSAMIC HONEY SYRUP

Pan seared boneless chicken breast with cracker crust, drizzled homemade balsamic honey syrup
16 / person

BRUSCHETTA CHICKEN

Boneless chicken breast with garlic and basil, topped with a fresh tomato basil salsa
16 / person

OPEN FACE BEEF SIRLOIN STEAK

Grilled sirloin steak served on garlic toast with a rich demi-glace and topped with onion straws.
22 / person

COD AL FORNO

Broiled Alaskan Cod with white wine, lemon, and thyme
18 / person

MARINATED GRILLED PORTOBELLO (V)

Marinated Portobello Mushroom with roasted peppers, tomatoes and Mozzarella cheese
16 / person

Select One Starch per Entrée:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes & Gravy
- » Baked Potato
- » Rice Pilaf
- » Upgrade to a Baked Sweet Potato for an Additional \$2 / person

Plated menus are designed for single entree selection per function.

***Dessert is not included with the above plated lunch menus.
Add a signature dessert for an additional \$2 / person see page 19 for dessert options.***

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LUNCH

PLATED SANDWICHES & SALADS

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

IT'S A WRAP

14 / person

- » **Choice of One:**
 - › Grilled Chicken Caesar
 - › Buffalo Chicken
 - › Southern Chicken
 - › Grilled Vegetable (V)
 - › Deli Club
 - › BLT
- » **Choice of Side:**
 - › Fruit Cup
 - › Cup of Soup
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › Sun Chips
- » Lettuce, Tomato, Onion Slice, Pickles, and Condiments on Side.

SMOKEHOUSE

18 / person

- » **Choice of One:**
 - › House Smoked BBQ Pulled Pork
 - › House Smoked BBQ Chicken
 - › House Smoked BBQ Beef
- » all served with Cheese on a Kaiser roll
- » **Choice of Side:**
 - › Fruit Cup
 - › Cup of Soup
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › Sun Chips
 - › Tri-Colored Italian Pasta Salad
- » Lettuce, Tomato, Onion Slice, Pickles, and Condiments on Side.

GRILLED CHICKEN SANDWICH

18 / person

- » Grilled Chicken Breast with Provolone Cheese and Mango Mustard on a Kaiser Bun
- » **Choice of Side:**
 - › Fruit Cup
 - › Cup of Soup
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › Sun Chips
- » Lettuce, Tomato, Onion Slice, Pickles, Condiments on side.

THAI QUINOA BOWL (V)

18 / person

- » Quinoa Blend, Grilled Chicken, Carrots, Edamame, Green Onion, Chopped Peanuts and Cilantro Topped with a Thai Peanut Sauce
- » Rolls and Butter



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LUNCH

PLATED SANDWICHES & SALADS CONT.

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

CHEF SALAD

14 / person

- » Fresh Mixed Greens Tossed with Smoked Turkey, Honey Ham, Diced Tomatoes, Shredded Carrots, Red Onion, Diced Egg, Cheddar Cheese, Toasted Croutons and Ranch Dressing
- » Signature Dessert Option

OHIO HEARTLAND SALAD

17 / 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
- » Signature Dessert Option

CHICKEN CAESAR SALAD

16 / person

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

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LUNCH

BUFFETS

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

SANDWICH BOARD

19 / person

- » Assortment of Roast Beef, Turkey Breast, Virginia Ham, Capicola, Corned Beef, Salami, and Pepperoni Deli Meats
- » Assortment of American, Swiss, Provolone and Pepper Jack Cheeses
- » Creamy Coleslaw
- » Tri-Colored Pasta Salad
- » Sun Chips
- » Assorted Breads and Sandwich Rolls
- » Lettuce, Tomato, Onion Slice, Pickles, and Condiments on Side.
- » Assorted Condiments
- » Fresh Baked Cookies

WRAP IT UP

17 / person

- » Assortment of Grilled Chicken Caesar Wrap, Deli Club Wrap, Grilled Vegetable Wrap (V)
- » Creamy Coleslaw
- » Tri-Colored Pasta Salad
- » Sun Chips
- » Brownies

THE DISCOVER OHIO PICNIC

16 / person

- » Hamburgers
- » Hotdogs
- » Assortment of Sliced Cheese
- » Condiments
- » Creamy Coleslaw
- » Home-Style Potato Salad
- » BBQ Baked Beans
- » Sun Chips
- » Fresh Baked Cookies

PIZZA PARTY

19 / person

- » Assorted Freshly Baked Pizzas with Assorted Toppings
- » Traditional Caesar Salad
- » Breadsticks Brushed with Garlic Butter
- » Mini Ice Cream Sundae

CLASSIC DELI BUFFET

19 / person

- » Assortment of Chicken Salad, Tuna Salad, Shaved Turkey and Sliced Roast Beef
- » Tossed Salad
- » Home-Style Potato Salad
- » Chilled Macaroni Salad
- » Assorted Breads and Rolls
- » Assorted Sliced Cheese
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Caramel Oreo Brownies

SOUP, SALAD & BAKED POTATO BAR

20 / 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
- » Fresh Baked Cookies

HEALTHY CHOICE

22 / person

- » Grilled Chicken Breast
- » Lemon Pepper Tilapia
- » Soup du Jour
- » Tossed Salad
- » Rice Pilaf
- » Cottage Cheese
- » Steamed Vegetables
- » Roasted Redskin Potatoes
- » Rolls and Butter
- » Fresh Fruit

\$50 Surcharge will be applied to all buffet functions with less than a 25 person guarantee.

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LUNCH

BUFFETS

*Served with a Tossed Garden Salad, Choice of Vegetable, Choice of Starch, Rolls and Butter.
All Entrees served with Iced Tea, Lemonade, Coffees and Water.*

1 Entrée 18 / 2 Entrées 22 / 3 Entrées 25

COUNTRY CHICKEN BREAST

Old Fashioned Buttermilk Fried Chicken Breast with Veloute Sauce

GREEK GRILLED CHICKEN

Boneless Chicken Breast Grilled with Fresh Lemon and Greek Seasoning

SLICED TURKEY WITH GRAVY

Roasted Turkey Breast with Pan Gravy

MEATLOAF

Italian Seasoned Homestyle Meatloaf with Tomato Sauce

ROAST BEEF AU JUS

Tender Beef Roast with Flavorful Au Jus

BEEF STROGANOFF

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

POT ROAST

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

LEMON PEPPER TILAPIA

Delicate White Fish Grilled with a Lemon Pepper Seasoning

MEAT LASAGNA

Hearty Meat and Cheese Lasagna

GRILLED VEGETABLE LASAGNA (V)

Creamy Vegetable Lasagna Topped with Toasted Bread Crumbs

THREE CHEESE MANICOTTI

Three Cheese Filled Manicotti with a Zesty Marinara Sauce

SPAGHETTI WITH ITALIAN SAUSAGE

Italian Spaghetti with our Zesty Marinara Sauce and Sliced Italian Sausage.

Choice of One Vegetable per Buffet:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Chef's Choice

Choice of One Starch per Buffet:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf
- » Upgrade to a Baked Sweet Potato for an Additional \$2 / person

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LUNCH

BOXED

Served with Assorted Soda and Bottled Water

THE LUNCH PAIL

13 / 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
- » Sun Chips
- » Whole Fresh Fruit
- » Fresh Baked Cookie

QUINOA ENERGY BOWL (V)

18 / person

- » Quinoa Cooked with Onion, Coconut Oil, Black Beans, Corn, Siracha and Soy Sauce
- » Served with Avocado, Tomatoes, Fresh Greens, Balsamic Vinegar and Olive Oil
- » Fresh Baked Cookie



DELI FRESH

16 / person

- » **Croissant Filled with Choice of:**
 - › Black Forest Ham & Swiss
 - › Turkey & Provolone
 - › Ham & Cheddar
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Packaged Assorted Condiments
- » Sun Chips
- » Fruit Cup
- » Fresh Baked Cookie

THE EXECUTIVE BOX LUNCH

16 / person

- » **Choice of:**
 - › Grilled Marinated Chicken Breast topped with Provolone Cheese, Leaf Lettuce and Tomato on a Toasted Kaiser Bun.
 - › Sliced Roast Beef with Provolone Cheese, Leaf Lettuce, Tomato and Onion on a Toasted Kaiser Bun.
 - › Italian Style Sub with Salami, Turkey, Pepperoni, Mozzarella Cheese, Leaf Lettuce and Tomato.
- » Tossed Side Salad
- » Whole Fresh Fruit
- » Fresh Baked Cookie

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DINNER

PLATED ENTRÉES

Served with a Tossed Garden Salad, Choice of One Vegetable, Choice of One Starch, Rolls and Butter and Choice of Dessert. All Entrees served with Iced Tea, Lemonade, Coffees and Water.

CORNBREAD STUFFED BREAST OF CHICKEN

Lightly Breaded Breast of Chicken, Stuffed with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and Finished with Velouté Sauce / 24

CHICKEN PICATTA

Lightly Breaded Breast of Chicken Served with Lemon-Caper Sauce / 24

DIJON CHICKEN

Thin Chicken Cutlets in Dijon Cream Sauce / 24

HOUSE-SMOKED BREAST OF TURKEY

Mesquite Smoked Breast of Turkey Served with Shoestring Onions Topped with Demi-Glace / 23

BLUE CORNMEAL ENCRUSTED SALMON

Salmon Lightly Dusted with Blue Cornmeal Crowned with Balsamic Marinated Kalamata Olives and Tomatoes, Drizzled with Olive Oil and Balsamic Reduction / 28

ORANGE ROUGHY WITH HONEY BOURBON GLAZE

Herb Crusted Orange Roughy with a Honey Bourbon Glaze / 26

HERB-CRUSTED TILAPIA

Broiled Filet of Tilapia Seasoned with a Blend of Herbs, Tossed with Panko Bread Crumbs, and Drizzled with Lemon Sauce / 22

ROASTED PORK WITH CORNBREAD STUFFING

Oven Roasted Pork Loin Served with Cornbread Stuffing and a Demi-Glace Topped with Shoestring Onions / 23

SMOKED PORK LOIN

Pork Loin Slow-Smoked, Rubbed with Chef's Blend of Spices and Served with Caramelized Apples / 23

CHAR-GRILLED NEW YORK STRIP STEAK

New York Strip Steak Tipped with Shoestring Onions and Garlic Herb Butter / 43

PRIME RIB AU JUS

Prime Rib of Beef Slow Roasted with the Chef's own Blend of Herbs and Spices, Topped with Potato Sticks and Served with Creamy Horseradish Sauce / 40

FILET MIGNON

Grilled Filet of Beef with Cracked Peppercorn Demi-Glace / 50

GRILLED BALSAMIC MARINATED PORTABELLO (V)

Grilled Portabello Mushroom Cap with Balsamic Marinade, Spinach, Tomatoes and Roasted Red Peppers / 24

BASIL-CITRUS GRILLED VEGETABLE KABOBS (V)

Fresh Seasonal Vegetables Marinated in a Citrus Marinade and Grilled to Perfection / 24

Choice of One Vegetable Entrée:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Chef's Choice

Choice of One Starch Entrée:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf
- » Upgrade to a Baked Sweet Potato for an Additional \$2 / person

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CHILDRENS MENU

All Children's Meals include Lemonade or Milk and Kids Dessert of Vanilla Ice Cream and Cookie (age 10 and under)

12 / per person

Plated Options:

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

Choice of Two Sides:

- » French Fries
- » Potato Chips
- » Applesauce
- » Fruit Cup
- » Carrots

CHILD BUFFET PRICING

Children 3 & Under: Free
Children Ages 4 -10: 1/2 Price of Buffet Option
Children Ages 11 & Up: Full Price

*Milk and Child Dessert Option Available
Upon Request*

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DINNER

BUFFETS

*Served with a Mini Salad Bar, Fresh Fruit Salad, Choice of Starch, Choice of Vegetable, Choice of Dessert.
All Entrees served with Iced Tea, Lemonade, Coffees and Water.*

1 Entrée 28 / 2 Entrées 32 / 3 Entrées 36

SEARED CHICKEN WITH PARMESAN CREAM SAUCE

Thin Chicken Cutlets in Parmesan Cream Sauce

CORNBREAD STUFFED CHICKEN BREAST

Lightly Breaded Breast of Chicken, Stuffed with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and Finished with Velouté Sauce

CAYMAN CHICKEN

Lightly Breaded Breast of Chicken with a Parmesan Velouté Sauce

CRANBERRY PEPPERCORN CHICKEN

Breast of Chicken Sautéed with Cranberries and Cracked Black Peppercorns

POT ROAST

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

BEEF STROGANOFF

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

ROASTED PORK TENDERLOIN

Sliced Tenderloin of Pork Glazed with a Shallot Rosemary Sauce

HOUSE SMOKED TURKEY

Sliced Turkey Breast served with Traditional Bread Stuffing covered with Turkey Gravy

BAKED COD WITH ITALIAN CRUMB

Fresh Cod Baked with Lemon Butter Wine Sauce

PASTA POMODORO

Fresh Tomatoes Sautéed with Garlic, Basil, Penne Pasta and Parmesan Cream Sauce

CHICKEN ALFREDO

Penne Pasta Sautéed with Chicken, Peas, Mushrooms, Bacon and Alfredo Sauce

VEGETABLE STIR-FRY (V)

A Combination of Colorful Fresh Vegetables Stir-Fried in our Special Sauce Served with Rice

CRISPY ORANGE CILANTRO CHICKEN

Served with Rice

BEEF STIR-FRY

Thin Strips of Beef Stir-Fried with Fresh Vegetables and Asian Inspired Sauces Served with Rice

Choice of One Vegetable:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Chef's Choice

Choice of One Starch:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf
- » Upgrade to a Baked Sweet Potato for an Additional \$2 / person

\$50.00 Surcharge will be applied to all buffet functions with less than a 25 person guarantee.

**Ask your Sales and Catering Manager
about child buffet pricing**

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.

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.

DINNER

THEME BUFFETS

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

SALT FORK LUAU

28 / person

- » Tossed Garden Salad
- » Tropical Fruit Salad
- » Marinated Vegetable Salad
- » Chicken Teriyaki
- » Asian Pork
- » Sweet Onion Relish
- » White Rice with Pineapple and Walnuts
- » Stir-Fry Vegetables
- » Seasoned Potato Wedges
- » Rolls with Butter
- » Choice of Dessert

ACROSS THE BORDER

28 / person

- » Chili Con Queso
- » Santé Fe Shredded Chicken
- » Crumbled Taco Beef
- » Taco Shells, Flour Tortillas, Tortilla Chips
- » Spanish Rice
- » Refried Beans
- » Sautéed Onions and Green Peppers
- » Shredded Cheddar Cheese
- » Shredded Lettuce, Diced Onions, Dice Tomatoes, Jalapeno Peppers
- » Sour Cream
- » Guacamole
- » Salsa
- » Choice of Dessert

TOUR OF ITALY

29 / person

- » Fresh Fruit Salad
- » Traditional Caesar Salad
- » Roma Tomato and Italian Vegetable Salad
- » Creamy Vegetable Lasagna
- » Meat Lasagna
- » Italian Sausage with Sautéed Onions and Peppers
- » Meatballs
- » Italian Seasoned Grilled Chicken
- » Penne Pasta
- » Alfredo & Marinara Sauces
- » Italian Seasoned Vegetables
- » Garlic Breadsticks
- » Choice of Dessert

FALL HARVEST

31 / person

- » Tossed Garden Salad
- » Waldorf Salad
- » Honey Glazed Ham
- » Roast Turkey Breast
- » Homestyle Gravy
- » Garlic Mashed Potatoes
- » Cornbread Stuffing
- » Buttered Noodles
- » Seasoned Green Beans
- » Fresh Baked Rolls
- » Choice of Dessert

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COOKOUT BUFFETS

BACKWOODS BBQ BUFFET

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

A \$75.00 Grill Chef Fee is required on all outdoor cookouts.

Quarter Pound Hot Dogs and Hamburgers 26 / person

Served with Appropriate Buns, Sliced Cheeses and Condiments

Grilled Brats and Sauerkraut, Hots Dogs and Hamburgers 28 / person

Served with Appropriate Buns, Sliced Cheeses and Condiments

BBQ Chicken Breasts, Hot Dogs and Hamburgers..... 28 / person

Served with Appropriate Buns, Sliced Cheeses and Condiments

Grilled Marinated Breast of Chicken 25 / person

Grilled Chicken Quarters 25 / person

BBQ Chicken and Smoked Ribs..... 30 / person

Grilled Rib Eye Steak..... 45 / person

Buffets Include:

- » BBQ Baked Beans
- » Seasoned Potato Wedges
- » Macaroni & Cheese
- » Southern Green Beans
- » Mexican Street Corn
- » Fresh Fruit Salad
- » Rolls & Butter
- » Fresh Baked Cookies
- » Iced Tea, Lemonade, Coffee

» Choice of Two Salads:

- » Home-style Potato Salad
- » Creamy Coleslaw
- » Tossed Garden Salad
- » Macaroni Salad
- » Italian Pasta Salad

» Dessert Option:

- » Cookies
- » Brownies

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 Kit

Marshmallows, Graham Crackers, Hershey Bars
S'mores materials will be delivered to your fire pit
along with napkins and roasting sticks
4 / person (two servings)

Campfire Snacks

Hot Dogs with Buns, Basic Condiments
and Roasting Sticks
4 / person

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DINNER

BUFFET 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 WITH AU JUS

Served with Au Jus and assorted rolls 15 / person

WHOLE ROASTED TENDERLOIN OF BEEF

Served with Horseradish sauce and assorted rolls 18 / person

SMOKED TURKEY BREAST

Served with assorted rolls 10 / person

MAPLE-GLAZED PIT HAM

Served with assorted rolls 8 / person

WHOLE ROASTED PORK TENDERLOIN

Roasted with special seasonings and rosemary au jus. Served with assorted rolls 10 / person

DINNER APPETIZER ADDITIONS

Cup of Homemade Soup du Jour 5 / person
Fresh Fruit Cup 4 / person
Cheese Tray 5 / person
Vegetable Crudit  3 / person
Jumbo Shrimp Cocktail 13 / person

DINNER SALAD UPGRADE

Enhance your salad by replacing the standard tossed salad with 1 of the following:

ALEXANDER SALAD

Baby Field Greens with Mushrooms, Tomatoes and Walnuts, Served with Choice of Dressing 3 / person

HEARTLAND SALAD

Fresh Mixed Greens Tossed with Tomatoes, Hard Boiled Eggs, Red Onion, Cheddar Cheese, Mozzarella Cheese, Ranch Dressing and Crowned with Cajun Pecans 4 / person

CAESAR SALAD

Chopped Romaine Lettuce Tossed with Croutons, Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing 3 / person

GREEK STYLE QUINOA BOWL

Grilled Marinated Chicken with Avocado, Cucumber, Feta Cheese, Kalamata Olives with Tzatziki Sauce 4 / person

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HORS D'OEUVRES

HOT

Sold in 50 piece units

MEATBALLS

Swedish, BBQ or Sweet & Sour 125

CHICKEN WINGS

BBQ, Mild or Zesty Buffalo, Served with Celery and Bleu Cheese 159

MINI CHICKEN TACOS

Served with Salsa 125

POTATO CHEDDAR FRITTERS

..... 200

SPINACH AND ARTICHOKE DIP

..... 170

BEEF EMPANADAS

..... 160

FRANKS IN PUFF PASTRY

..... 125

PORK EGG ROLLS

..... 230

VEGETARIAN SPRING ROLLS

..... 240

SPANAKOPITA

..... 200

COLD

Sold in 50 piece units unless otherwise noted.

FRESH VEGETABLE CRUDITÉ

An Assortment of Raw Vegetables served with Dill Dip 135

ROASTED RED PEPPER HUMMUS

Served with tortilla chips, celery, and carrots 150

FRESH FRUIT DISPLAY

An Assortment of Fresh Fruit with Yogurt Dip 235

CHEESE DISPLAY

An Assortment of Select Ohio Cheeses Garnished with Fresh Fruit and Crackers 200

SHRIMP COCKTAIL

Served on Ice with Cocktail Sauce 175 / per 5 lbs

MEXICAN PINWHEELS

Served with Salsa 200

SMOKED CHEDDAR AND BACON CHEESE BALLS

Served with crackers 160

View the Seasonal Menu for Additional Items.

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DESSERTS

SIGNATURE OPTIONS

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

2 / per person

APPLE PIE

PECAN PIE

CHERRY PIE

CHOCOLATE CREAM PIE

LEMON MERINGUE PIE

CARROT CAKE

GERMAN CHOCOLATE CAKE

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 BRULÉE CHEESECAKE 5 / person

BAKLAVA CHEESECAKE 5 / person

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BEVERAGE OPTIONS

OPTION # 1 HOST BAR

Charged by the Drink to Master Account
Includes Mixers and Garnishes

OPTION # 2 CASH BAR

Individual Charged by the Drink
Includes Mixers and Garnishes

CHOICE OF BRAND:

Call Brands..... 7 and up
Premium Brands.....10 and up

Domestic Beer..... 4.50 and up
Imported Beer 6 and up
Craft Beer 7 and up

HOUSE WINES

Beringer White Zinfandel California 7 / glass
Columbia Cres Chardonnay9 / glass
Kenwood Merlot Ulupa Sonoma County8 / glass

***Please ask your sales and catering representative
for a complete wine list.***

SODA / BOTTLED WATER3 / glass
Pepsi Products

SPECIALTY DRINKS / PUNCHES

MIMOSA BAR

Icy Cold Mixture of Champagne & Juice
10 / glass

CHAMPAGNE PUNCH

Made with Sliced Seasonal Fruit and Champagne
50 / gallon

SANGRIA

A Mixture of Red Wine and Seasonal Fruit
8 / glass

SPARKLING FRUIT PUNCH (non-alcoholic)

25 / gallon

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 \$50 per Hour Applies to Each Bar. Bar Fee Will be Waived for the First 2 Hours with \$300 in Sales.

*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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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 fourteen days prior to the function. 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 & TAXES

A 20% Service Charge will be applied to all food and beverage functions as determined by the Lodge. The current sales and local taxes will be applied. These taxes are applied to all functions. [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 for the continued improvement of the overall lodge and cabin accommodations, and recreation amenities only.] Note: Service Charge is taxed in the State of Ohio.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Salt Fork 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.

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.

PRICING

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

MENU SELECTIONS

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 3.95 per 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 & BEVERAGE

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

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.

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REFER A FRIEND

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

Salt Fork
LODGE & CONFERENCE CENTER

US Route 22 East
Cambridge, OH 43725
740-435-9000
SaltForkParkLodge.com




GREAT
OHIO LODGES