



CATERING MENU

Salt Fork
LODGE & CONFERENCE CENTER

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

REFRESHMENTS / SNACKS

Garden Party

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

Nuts About Chocolate

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

Border Break

- 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

Hot Chocolate Bar 10 / person

- » Peppermint Sticks, Cinnamon Sticks, Marshmallows, Chocolate Syrup, Caramel Syrup, Crushed Graham Crackers, Heath Bar Bites, Chocolate Pieces, Sprinkles and Whipped Cream

Lemonade Bar (2 Hours) 6 / person

- » Lemonades and Infused 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
- 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

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
- Fresh Fruit Plate 5 / serving
- Fruit Yogurt Cups 3 / serving
- Fruit & Yogurt Parfait with Berries and Granola topping 6 / each
- Whole Fresh Fruit 2 / each
- Fresh Baked Muffins 3 / each
- Scones 3 / each
- Cinnamon Rolls 3 / each
- Fresh Baked Cookies 27 / dozen
- Gourmet Brownies 3 / each
- Granola Bars 3 / each
- Basket of Mini Candy Bars 8 / table
- S'mores 7 / person

Local Favorite

- Kennedy's Bakery Donuts
26 / dozen

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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.

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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BREAKFAST

BUFFETS & PLATED

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

Salt Fork

Buffet 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

Buffet 16 / person

Plated..... 18 / person

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

The Rise & Shine

Buffet..... 15 / person

Plated..... 17 / person

To-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
- » Whole Fruit
- » Bottled Juices
- » Fresh Brewed Coffee and Assorted Teas

BREAKFAST ENHANCEMENTS

Sausage Gravy & Biscuits..... 6 / person

Cheese Blintzes with Berry Sauce 3 / person

Fruit & Yogurt Parfaits..... 6 / person

Oatmeal Bar..... 6 / person
with Brown Sugar, Cranberries and Granola

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

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SALADS & SANDWICH BUFFETS

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

Buffets require a minimum of 25 guests or a \$50 surcharge will apply.

Chef Salad

16 / 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
- » Brownie

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

Sandwich Board Buffet

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

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LUNCH

SANDWICH BUFFETS

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

Buffets require a minimum of 25 guests or a \$50 surcharge will apply.

The Discover Ohio Picnic Buffet

16 / person

- » Hamburgers
- » Hotdogs
- » Assortment of Sliced Cheese
- » Condiments
- » **Choice of Two Sides:**
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › BBQ Baked Beans
 - › Sun Chips
- » Fresh Baked Cookies

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
- » Fresh Baked Cookies

Taco Bar Buffet

16 / person

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

Smokehouse Buffet

One Sandwich Option..... 18 / person

Two Sandwich Option..... 22 / person

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

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LUNCH

CREATE YOUR OWN

All lunch menus are served with Iced Tea, Lemonade, Coffees and Water. All buffet and plated lunches are served with a tossed salad with ranch and balsamic dressing options.

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

Buffet or Plated

1 Entrée 21 / 2 Entrées 25 / 3 Entrées 28

Herb Chicken with Balsamic Honey Syrup

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

Country Fried Chicken Breast

Old Fashioned Buttermilk Fried Chicken with a Velouté Sauce

Open Face Beef Sirloin Steak

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

Cod Al Forno

Broiled Alaskan Cod with White Wine, Lemon and Thyme

Lemon Pepper Tilapia

Delicate White Fish Grilled with a Lemon Pepper Seasoning

Marinated Grilled Portobello (V)

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

Beef Stroganoff

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

Meat Lasagna

Meat and Cheese Lasagna with a Red Sauce

Grilled Vegetable Lasagna (V)

Creamy Vegetable Lasagna Topped with Toasted Breadcrumbs

Three Cheese Manicotti

Three Cheese Filled Manicotti with a Zesty Marinara Sauce

Pot Roast

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

Choice of Two Vegetables:

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

Choice of One Starch:

- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf
- » Seasoned Potato Wedges

Upgrade to a Baked Sweet Potato for an Additional \$2 / person

Signature Dessert Options Available on Page 15

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LUNCH

BOXED

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

Quinoa Bowl (V)

18 / person

- » **Choice of Quinoa Bowl:**
 - › Greek Style with Marinated Chicken, Avocado, Cucumbers, Feta Cheese, and Kalamata Olives with Tzatziki Sauce
 - › Thai Style with Grilled Chicken, Carrots, Edamame, Quinoa Blend, Green Onion, Chopped Peanuts, Cilantro and Topped with Thai Peanut Sauce
 - › Energy Bowl with Quinoa cooked with Onion, Coconut Oil, Black Beans, Corn, Sriracha, and Soy Sauce Served with Avocado, Tomatoes, Fresh Greens, Balsamic Vinegar and Olive Oil
- » Fresh Baked Cookie

Deli Fresh

17 / 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

18 / 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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HORS D'OEUVRES

HOT & SAVORY

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
Petite Crab Cakes	200
Beef Empanadas	160
Franks in Puff Pastry	125
Pork Egg Rolls	230
Vegetarian Spring Rolls	240
Spanakopita	200

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 Dip	170
Buffalo Chicken Dip	170
French Onion Dip with Chips and Pretzels	70
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
Smoked Cheddar and Bacon Cheese Balls Served with crackers	160

View the Seasonal Menu for Additional Items.

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DINNER

CREATE YOUR OWN

All buffets and plated meals are served with Iced Tea, Lemonade, Coffees, Water and Choice of Signature Dessert. Buffets will have a build your own tossed salad bar, while the plated meals will be served with a plated tossed salad. Each comes with both ranch and balsamic dressing options.

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

Buffet or Plated

1 Entrée 29 / 2 Entrées 33 / 3 Entrées 37

Seared Chicken with Parmesan Cream Sauce

Thick Chicken Cutlets in Parmesan Cream Sauce

Cayman Chicken

Lightly Breaded Breast of Chicken in a Parmesan Velouté Sauce

Cornbread Stuffed Breast of Chicken

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

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

Roasted Pork with Cornbread Stuffing

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

Smoked Pork Loin

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

Pasta Pomodoro (V)

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

House Smoked Breast of Turkey

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

Orange Roughy

Herb Crusted Orange Roughy with a Honey Bourbon Glaze

Baked Cod with Italian Crumb

Fresh Cod Baked with a Lemon Butter Wine Sauce

Herb Crusted Tilapia

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

Choice of Two Vegetables:

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

Choice of One Starch:

- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf
- » Seasoned Potato Wedges

Upgrade to a Baked Sweet Potato for an Additional \$2 / person

UPGRADED PLATED ONLY ENTREES:

Blue Cornmeal Encrusted Salmon.....2 / person
 Char-Grilled New York Strip Steak 12 / person
 Prime Rib Au Jus8 / person
 Filet Mignon..... 15 / person

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DINNER

THEME BUFFETS

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

Buffets require a minimum of 25 guests or a \$50 surcharge will apply.

Salt Fork Luau

30 / 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 Signature Dessert

Across the Border

28 / person

- » Chili Con Queso
- » Santé Fe Shredded Chicke3
- » 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 Signature Dessert

Tour of Italy

29 / person

- » Traditional Caesar Salad
- » **Choice of:**
 - › Roasted Vegetable Lasagna
 - › 5-Cheese Lasagna
- » Italian Sausage with Sautéed Onions and Peppers
- » Italian Seasoned Grilled Chicken
- » Penne Pasta
- » Alfredo & Marinara Sauces
- » Italian Seasoned Vegetables
- » Garlic Breadsticks
- » Choice of Signature Dessert

Fall Harvest

33 / 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 Signature Dessert

Signature Dessert Options Available on Page 15

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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

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

Grilled Marinated Breast of Chicken

26 / person

Grilled Chicken Quarters

26 / person

BBQ Chicken and Smoked Ribs

32 / person

Grilled Ribeye Steak

Market Price

Buffets Include:

» Choice of Two Salads:

- › Home-style Potato Salad
- › Creamy Coleslaw
- › Tossed Garden Salad
- › Macaroni Salad
- › Italian Pasta Salad
- » BBQ Baked Beans
- » Seasoned Potato Wedges
- » Macaroni & Cheese
- » Southern Green Beans
- » Mexican Street Corn
- » 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 Kit

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

Campfire Snacks

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

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

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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.

CHILDRENS MENU

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

PLATED

12 / per person

Choice of One Entree:

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

Choice of Two Sides:

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

Choice of Beverage:

- » Milk
- » Lemonade
- » Apple Juice
- » Cranberry Juice
- » Fruit Cup
- » Buttered Corn
- » Mashed Potatoes

Dessert:

- » Chocolate Chip Cookie

BUFFET

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

Children 3 & Under: FREE

Children Ages 4 - 10: 1/2 Price of Buffet Selection

Children Ages 11 & Up: Full Price of Buffet Selection

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DESSERTS

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
Baklava Cheesecake	5 / 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.

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.

Soda / Bottled Water

Pepsi Products

Party Punches

Champagne Punch 50 / gallon
Made with Sliced Seasonal Fruit and Champagne

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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CATERING POLICIES

PRICING

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

MENU SELECTIONS

Menu selections are required 3 weeks (21 days) prior to the event. 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. 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 10 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.

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 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.

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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
740-435-9073
SaltForkParkLodge.com




GREAT
OHIO LODGES