



BREAKS

Early Break **\$5.95/person**

Sliced fresh fruit, assorted yogurt with granola, assortment of pastries and muffins, freshly brewed coffee, assorted herbal tea, assorted juices and water.

Healthy Break **\$5.45/person**

Sliced fresh fruit, granola bars, hard boiled eggs, freshly brewed coffee, assorted herbal tea, assorted juices and water.

Chocolate Lovers Break **\$6.45/person**

Chocolate cake, brownies, chocolate chip cookies, freshly brewed coffee, assorted herbal tea, iced tea, and assortment of sodas.

Snackers Break **\$6.45/person**

Assorted bookies and brownies, pretzels, snack mix, freshly brewed coffee, assorted herbal tea, assorted juices and assortment of sodas.

Yogurt Parfait **\$6.45/person**

Seasonal berries, vanilla yogurt with granola and wafer cookies, bagels w/ cream cheese, freshly brewed coffee, assorted herbal tea, assorted tea and water.

Pokegama Break **\$6.95/person**

Tortilla chips and salsa, vegetable tray with ranch dipping saucem whole fruit bowl, assorted bars, freshly brewed coffee, assorted herbal tea, bottled water and assortment of sodas.

At the Movies Break **\$6.95/person**

Assorted candy bars, licorice, popcorn, pretzels, freshly brewed coffee, assorted herbal tea, bottled water and assortment of sodas.

A LA CARTE SELECTIONS

Assorted muffins or pastries	\$22/dozen	Hot beverage station	
Bagels with cream cheese	\$25/dozen	Regular, decaf & assorted tea	
Assorted cookies and brownies	\$24/dozen	15-25 people	\$45
Low fat breakfast bars	\$2/each	20-50 people	\$60
Granola bars	\$2/each	50+ people	\$75
Whole fresh fruit	\$2/each	Lemonade	\$20/gallon
Sliced fresh fruit	\$2.95/person	Fruit punch	\$20/gallon
Pretzels and/or snack mix	\$15/pound	Iced tea	\$20/gallon
Tortilla chips and salsa	\$15/pound	Bottled water	\$2.50/each
Deluxe mixed nuts	\$25/pound	Assorted bottled juice	\$2.50/each
Coffee pot	\$12/each	Assorted sodas	\$2.50/each

A 16% service charge and 6.875% sales tax will be added to above prices.

Prices subject to change until confirmed on signed Banquet Event Order, ten days out from event.

Timberlake Lodge—December 2011





Suggested Breakfast Buffets

*Served with an assortment of juices, freshly brewed coffee and herbal tea.
Minimum of 25 people required.*

Continental Buffet \$7.45/person

Sliced fresh fruit, assorted fruit yogurt with granola, assortment of breakfast bars, pastries and muffins.

Healthy Start Buffet \$9.95/person

Scrambled eggs with diced ham and cheese, oatmeal with brown sugar and raisins, assorted fruit yogurt with granola, cottage cheese and peaches and fresh sliced fruit.

French Connection Buffet \$10.95/person

Cinnamon swirl French toast with maple butter, choice of hickory smoked bacon or sausage links, hashbrowns au gratin, cinnamon rolls and fresh fruit display.

Classic Breakfast Buffet \$11.95/person

Fluffy scrambled eggs, baby roasted red potatoes, hickory smoked bacon, sausage links, assortment of breakfast bars and muffins and fresh fruit display.

Breakfast Burrito Buffet \$11.95/person

Flour tortillas, potatoes O'Brien, shredded cheese, scrambled eggs with choice of ham, bacon or sausage, served with sour cream and fresh fruit display.

Timberlake Quiche Buffet \$12.95/person

Florentine of Lorraine quiche, hashbrowns, choice of smoked bacon or country sausage, assortment of pastries and muffins and fresh fruit display.

Buffet Enhancements

\$50 Chef attendant fee applies.

Available for both Suggested and Personalized Breakfast Buffets.

Omelet Station \$3.50/person

Omelets prepared to order with choice of ham, sausage, diced chicken, mushrooms, sweet onions, chives, red and green peppers, sour cream, salsa and shredded cheese.

Waffle Station \$3.50/person

Waffles prepared to order with assorted toppings, whipped cream and syrups.

Mimosa \$4.00/person

Champagne with orange juice.

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Personalized Breakfast Buffets

*Served with an assortment of juices, freshly brewed coffee and herbal tea.
Minimum of 25 people required.*

Grand Rapids Brunch

\$11.95/person

- 2 Breakfast Selections
- 1 Lunch Selection
 - 1 Starch
 - 1 Salad/Fruit
 - 1 Dessert

Timberlake Brunch

\$13.95/person

- 2 Breakfast Selections
- 1 Lunch Selection
 - 1 Starch
 - 1 Vegetable
 - 1 Salad/Fruit
 - 1 Dessert

Executive Brunch

\$15.95/person

- 2 Breakfast Selections
- 2 Lunch Selections
 - 2 Starches
 - 2 Vegetables
 - 1 Salad/Fruit
 - 1 Dessert

Breakfast Selections

- Scrambled eggs with diced ham and cheese
- Eggs benedict with hollandaise sauce
- Hickory smoked bacon
- Country sausage
- Grilled ham steaks
- Cinnamon swirl French toast
- Biscuits and sausage gravy

Lunch Selections

- Chicken, beef or shrimp stir fry
- Sliced roasted turkey
- Chicken tetrazzini
- Sliced roast beef with au jus
- Chicken broccoli au gratin crepes
- Deli platter— sliced meats, cheeses and crackers

Starch

- Hashbrowns
- Garlic and rosemary roasted baby red potatoes
- Potatoes O'Brien
- Sage stuffing
- Mashed potatoes with gravy
- Au gratin potatoes
- Wild rice pilaf

Vegetable

- Green beans almandine
- Buttered corn O'Brien
- Amaretto glazed baby carrots
- Vegetable medley
- Stir fry vegetable medley

Salads & Fruits

- Tossed green salad
- Caesar salad
- Penne pasta salad
- Fresh fruit salad
- Antipasto salad
- Broccoli salad
- Waldorf salad

Desserts

- Caramel or cinnamon rolls
- Assorted pastries and muffins
- Breakfast bars
- Chef's choice cheesecake
- Strawberry shortcake
- Chocolate cake
- Assorted dessert bars

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Plated Lunch

Served with choice of accompaniment (side salad, fresh fruit or French fries).

Also served with choice of a freshly brewed coffee, herbal tea, iced tea, lemonade or soda.

Light Lunch Combo	\$7.95/person
Cup of soup-of-the-day and tossed salad	
Chef Salad	\$10.95/person
Tossed greens topped with julienned ham, turkey, cheese, green onion, tomato, bacon bits and hard boiled egg, served with housemade roll and butter.	
Grilled Chicken Caesar Salad	\$12.95/person
Classic Caesar salad tossed with parmesan cheese and garlic croutons topped with grilled chicken, served with housemade roll and butter.	
Grilled Chicken Sandwich	\$9.95/person
Open faced grilled chicken sandwich on focaccia bun with mayo, lettuce and tomato.	
Luncheon Wrap	\$9.95/person
Choice of turkey, BLT or vegetarian wrap.	
Rapids Burger	\$9.95/person
Hand formed burger with lettuce, tomato, onions and garlic aioli sauce served on an onion bun.	
Salad Croissant	\$9.95/person
Choice of egg salad or chicken salad blended with wild rice on a croissant.	
Crab Stuffed Tomato	\$9.95/person
Plump tomato stuffed with sweet blue crab, onions, celery and tequila lime cocktail sauce.	
Grilled Vegetable Focaccia Sandwich	\$10.95/person
Grilled zucchini, yellow squash, onions and roasted peppers topped with provolone cheese served open faced on flatbread with aioli sauce.	
Manhattan Reuben Melt	\$10.95/person
Slow cooked brisket of corned beef topped with sauerkraut and Thousand Island dressing on marble rye bread.	
Philly Cheese Steak	\$10.95/person
Thinly sliced beef with sautéed onions, peppers, mushrooms and provolone served on a hoagie bun.	
Vegetable Primavera	\$11.95/person
Blend of fresh vegetables tossed with our creamy alfredo sauce over linguine, served with housemade roll and butter.	

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Lunch Buffet

*Served with choice of a freshly brewed coffee, herbal tea, iced tea, lemonade or soda.
Minimum of 25 people required.*

Chef's Salad Buffet

\$12.95/person

Tossed greens, turkey, ham, hard boiled eggs, shredded cheese, olives, tomatoes, cucumbers, bacon bits, sweet peas, red onions, sunflower seeds, beets, croutons and dressings served with soup of the day and housemade rolls with butter.

South of the Border Buffet

\$13.95/person

Seasoned beef and chicken with grilled peppers and onions, diced tomatoes, lettuce, sour cream, warm flour tortillas, Spanish rice, black beans, roasted corn salsa and tortilla chips with salsa.

Timberlake Deli Buffet

\$13.95/person

Sliced honey baked ham, turkey breast, roast beef, assorted cheeses, lettuce, tomato, red onion, condiments with onion buns, focaccia rolls and croissants, served with soup of the day and marinated vegetable pasta salad.

Rapids Italian Market Buffet

\$14.95/person

Choice of two pasta entrées (meat or vegetable lasagna, fettuccine chicken alfredo, vegetable primavera or chicken tetrazzini) served with tossed Caesar salad, fresh parmesan cheese, broccoli salad and housemade rolls with butter.

BBQ Pork Buffet

\$14.95/person

Shredded pork with tangy barbeque sauce served with hoagie rolls, au gratin potatoes, baked beans, potato salad and coleslaw.

Traditional Buffet

\$15.95/person

Sliced roast beef au jus, mashed potatoes and gravy, housemade stuffing, vegetable medley, housemade rolls with butter, tossed green salad with assorted dressings.

Grand Central Buffet

\$15.95/person

Grilled marinated chicken breast and beef patties, lettuce, sliced tomatoes, red onions, swiss and cheddar cheese, condiments, onion rolls, tossed green salad with assorted dressings, pesto bow tie pasta salad, baked beans and seasoned fries.

Ask your Event Coordinator about adding something sweet to your buffet.



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Cold Hors D'oeuvres

**Recommended butler pass items*

*Grilled Shrimp with Cilantro Lime Spread	\$125	*Cucumber Cup Stuffed with Vegetable Dip or Salmon Lox with Dill Aioli	\$70
*Stuffed Cherry Tomatoes with Chicken Salad	\$65	*Shrimp, Chicken, Ham or Egg Salad Profiteroles	\$85
*Fruit Kabobs	\$65	Beef Roll-Up Infused with Horseradish and Cream Cheese	\$70
*Old Fashioned Deviled Eggs	\$75	*Grilled Artichoke, Roasted Tomato with Reduced Balsamic Vinegar and Lemon on Crostini	\$85
Prosciutto Wrapped Asparagus with Herb Cream Cheese	\$110	*Sliced and Rolled Tortillas	\$85
*Salmon Lox with Chili Sour Cream and Capers on Baquette	\$110	-Turkey Club -Ham & Swiss -Roast Beef & Cheddar -Florentine w/ Avocado	
*Bruschetta with Tomato Basil Relish on Toasted Crostini	\$85		
Baby Dills Wrapped with Pastrami and Herb Cream Cheese	\$85		

*Recommended formula is 2.5 pieces per person per hour.
Prices based on 50 pieces per order. Half orders also available.*

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Hot Hors D'oeuvres

Chicken Wings with Ginger Apricot, Buffalo, Teriyaki with Pineapple and Red Peppers or Chipotle BBQ Glaze	\$80	Coconut Shrimp with Malibu Rum Sauce and Mango Papaya Chutney	\$135
Jamaican Jerk Pork Kabobs	\$80	Shrimp Scampi, Shrimp Teriyaki or Tempura Battered Shrimp Skewers	\$135
Petite Home Style Reubens	\$70	Vegetarian Egg Rolls	\$75
Italian Sausage Stuffed Mushroom Caps	\$80	Coconut Chicken with Malibu Rum Coconut Sauce	\$80
Minnesota Wild Cakes with Creamy Chardonnay Dill Sauce	\$135	Meatballs with Teriyaki, BBQ Sauce or Swedish Style	\$75
Beef Teriyaki Kabobs	\$115	Bacon Wrapped Scallops	\$125
Deep Fried Green Beans with Ranch or Chipotle BBQ Dip	\$65	Water Chestnuts Wrapped in Bacon	\$65
Mini BBQ Pulled Pork with Melted Cheddar or Philly Steak with Swiss Sandwiches	\$70	Polenta Triangles with Wild Mushroom Ragout	\$75

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Enhancements

Serves 50 guests per order, unless otherwise noted.

Fresh Vegetable Crudités

Array of crisp garden vegetables including broccoli, cauliflower, baby carrots, celery, peppers, cucumbers, green onions served with creamy ranch or bleu cheese dressing

\$100

Seasonal Fruit Display

Assortment of melons, pineapple, berries and grapes served with honey yogurt dipping sauce

\$125

Domestic Cheese Display

Selection of domestic cheeses garnished with grapes, strawberries and variety of crackers

Add deli meat platter for \$45

\$135

Shrimp Cocktail

Jumbo shrimp served on ice with cocktail sauce and lemon wedges

Market Price/Dozen

Smoked Salmon Display

Whole side of smoked salmon thinly sliced served with capers, red onion, chopped egg, lemon wedges, diced pepper, herbed cream cheese and toasted baquette

\$175

Mini Sub Sandwiches

Ham, roast beef and salami with lettuce, cheddar and provolone cheese, tomato, red onion, mayo or honey mustard served on focaccia bread

\$95

Hot Artichoke Dip

Served with focaccia bread

\$90

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Plated Dinner—Accompaniments

All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.

STARTERS

(select one)

- Mixed greens with baby tomatoes, cucumber and red onion with choice of dressing
- Signature salad with romaine and mixed greens with fresh berries and raspberry vinaigrette
- Traditional Caesar sales with seasoned croutons and fresh parmesan cheese

SPECIALTY OPTION STARTERS

Add \$1.65/person (select one)

- Romaine and cashew salad with parmesan cheese and peppercorn dressing
- Greek salad with fresh greens, red onion, cucumber, tomato, olives, feta cheese and pine nuts
- Mandarin orange salad with fresh greens, red onions, almonds and poppy seed dressing

VEGETABLES

(select one)

- Amaretto glazed baby carrots
- Medley fresh seasonal vegetables
- Green beans almandine
- Buttered corn o'brien
- Sugar snap peas (seasonal)
- Broccoli au gratin
- Grilled asparagus *(add \$1/person)*

POTATOES

(select one)

- Rosemary roasted red potatoes
- Red skin garlic mashed potatoes
- Wild rice pilaf
- Au gratin potatoes
- Parsley buttered new potatoes

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Plated Dinner—Entrées

*All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.*

Chicken Breast Chasseur	\$19.95	Herb Pork Loin	\$19.95
Tender chicken breast served with “hunter style” sauce made with mushrooms, shallots and white wine		Rosemary crusted pork loin roasted and served with demi glace	
Champagne Chicken	\$18.95	Stuffed Pork Loin	\$20.95
Tender chicken breast topped with an elegant creamy champagne sauce		Pork loin stuffed with sage dressing served with demi glace	
Chicken Breast Monterey	\$21.95	New York Strip	\$24.95
Tender chicken breast stuffed with Monterey crab meat and topped with choron sauce		8 oz. well trimmed NY strip served with sautéed mushrooms and onions	
Chicken Cordon Bleu	\$21.95	Herb Crusted Prime Rib	\$25.95
Tender chicken breast stuffed with prosciutto ham and gruyere cheese topped with mornay sauce.		10 oz. slowly roasted prime rib of beef served au jus and horseradish cream sauce	
Orange Bourbon Glazed Ham	\$17.95	Filet of Beef Tenderloin	\$24.95
Sliced smoked ham served with orange bourbon glaze.		6 oz. top cut petite and tender filet of beef charbroiled to perfection	
Broiled Atlantic Salmon	\$22.95	Top Sirloin	\$19.95
Served with a lobster cream sauce		6 oz. top sirloin seasoned to perfection	
Boundary Waters Walleye	\$23.95	Sliced Roast Beef	\$18.95
Herb panko crusted or cashew crusted and served with cardinal sauce		8 oz. sliced roast beef served with au jus	
		Grilled Vegetable Primavera	\$17.95
		Grilled zucchini, yellow squash, red onion and roasted peppers served with creamy alfredo atop linguini	

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Plated Dinner—Duets

*All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.*

6 oz. Top Sirloin

Served with one of the following:

Three Jumbo Shrimp **\$25.95**

Breaded or shrimp scampi

Champagne Chicken **\$23.95**

Tender chicken breast topped with elegant champagne sauce

Boundary Waters Walleye **\$25.95**

Herb panko crusted or cashew crusted with cardinal sauce

Broiled Atlantic Salmon **\$25.95**

Served with lobster cream sauce

Chilean Sea Bass **Market Price**

Charbroiled fillet served with roasted red pepper and pine nut sauce

Mini Lobster Tail **Market Price**

Petite lobster tail broiled in butter and herbs



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Buffet Dinner

All buffets include freshly baked bread and butter, choice of two starters, choice of two vegetables and choice of one potato. Buffet required for groups of 300 or more guests.

STARTERS

(select two)

- Tossed garden field greens with assorted dressings
- Fresh vegetable crudités display served with buttermilk ranch dressing
- Tuscan penne pasta salad with sundried tomatoes, zucchini and fresh basil
- Fresh fruit display served with yogurt dipping sauce
- Mandarin orange salad
- Asian broccoli noodle salad
- Housemade potato salad
- Wild rice salad

MAIN ENTRÉE

- Chef carved inside round of beef with horseradish cream, Dijon mustard or béarnaise sauce
- Chef carved smoked ham with orange bourbon, honey mustard or apricot glaze
- Chef carved roasted pork loin with rosemary herb seasoning
- Tender chicken breast topped with an elegant champagne sauce
- Boston cod with parmesan cheese bread crumbs
- Cashew panko crusted walleye
- Chef carved prime rib or beef tenderloin (add \$4.50/person)*

VEGETABLE

(select two)

- Amaretto glazed baby carrots
- Medley fresh seasonal vegetables
- Green beans almandine
- Buttered corn o'brien
- Sugar snap peas (seasonal)
- Broccoli au gratin
- Grilled asparagus (add \$1/person)*

POTATO

(select one)

- Rosemary roasted red potatoes
- Red skin garlic mashed potatoes
- Wild rice pilaf
- Au gratin potatoes
- Parsley buttered new potatoes
- Creamy mashed potatoes with home style gravy

ONE ENTRÉE	TWO ENTRÉE	THREE ENTRÉE
\$20.95	\$23.95	\$25.95

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Desserts

PIES

French Silk Pie	\$4/person
Key Lime Pie	\$4/person
Bourbon Pecan Pie	\$4/person
Assorted Fruit Pie (Seasonal)	\$4/person

CAKES

Old Fashioned Carrot Cake	\$4.50/person
Tiramisu	\$5/person
Strawberry Shortcake (Seasonal)	\$4/person
Godiva Chocolate Cake	\$6/person
Chocolate Peanut Butter Cake	\$6/person
Cheesecake (Raspberry, Blueberry, Turtle, Chocolate)	\$6/person

TORTES

White Chocolate Raspberry Torte	\$6/person
Blackberry Torte	\$6/person

ASSORTMENTS

Raspberry or Lemon Bars	\$15/dozen
Chocolate Brownies or Cookies	\$15/dozen
Whipped Chocolate Mousse Served in Champagne Glass	\$3/person
Mini Cheesecakes, Éclairs & Chocolate Dipped Strawberries	\$4.50/person

OLD FASHIONED SUNDAE BAR

Vanilla and chocolate ice cream with a variety of novelty toppings to include: chocolate, caramel and strawberry sauces, sprinkles, chopped walnuts, M&Ms, whipped cream and maraschino cherries

\$6/person

DESSERT FLAMBÉ STATION

Chef attendant fee \$75

Bananas Foster or Cherry Jubilee prepared to order in front of guests eyes and topped with ice cream.

\$6/person

*Don't see your favorite dessert on our menu? We can probably still prepare it for you.
Ask your Event Coordinator for further details.*

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Beverages

HOUSE BRANDS

Smirnoff, Gordons, Cutty Sark, Trader Vic, Seagrams 7, Windsor, Jim Beam, E&J Brandy, Jose Cuervo

PREMIUM BRANDS

Bacardi, Tanqueray, Absolute, J&B, Dewers, Jonny Walker Red, Jack Daniels, Jagermeister, Southern Comfort

TOP SHELF

Meyer Dark or Appleton, Bombay Sapphire, Grey Goose, Wiser Reserve, Makers Mark, Crown Royal, Glenfiddich

CORDIALS

Amaretto Disarrono, Kahlua, Baileys

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Miller Genuine Draft, Michelob Golden Light, Miller Lite, Coors Light, Michelob Ultra, Amber Bock, O'Douls

Imported bottled beer available upon request

PRICING

Soft Drinks/Bottled Water	\$1.75
House Wine by the Glass	\$5.25
House Wine by the Bottle	\$21
House Brands	\$4.50
Premium Brands	\$5.50
Top Shelf	\$6.50
Cordials	\$5.50
Domestic Bottled Beer	\$3.50
Imported Bottled Beer	\$3.75
Non-Alcoholic Beer	\$3.25
Keg Beer—Domestic	\$250
Keg Beer—Imported	Variable

Please see Event Coordinator for wine list.

A 16% service charge and 9.375% liquor tax will be added to above prices.

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