



PLATED DINNER

Plated Dinners include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

STARTERS

select one

CHEF'S SOUP OF THE DAY

CLASSIC CAESAR SALAD

Romaine Heart, Cherry Tomato, Parmigiano Reggiano, Focaccia Crouton

PEAR SALAD

Butter Lettuce, Sweet Pear, Goat Cheese, Fennel, Spiced Pecan, Roasted Grape Vinaigrette

LODGE WEDGE SALAD

Iceberg, Diced Tomato, Danish Blue, Smoked Bacon, Champagne Vinaigrette

ENTRÉES

CREAMY MUSHROOM STUFFED CHICKEN BREAST 35

Roasted Potato Wedges, Shallot Jus

SEASONAL VEGETABLE RAVIOLI 35

Sage Brown Butter, Parmesan

MAPLE-ROASTED HEIRLOOM SQUASH 34

Pecan, Braised Greens, Raisin

ROASTED TUSCAN CHICKEN BREAST 36

Potato Gnocci, Tomato Coulis

PAN SEARED SALMON 38

Creamy Risotto, Asparagus, Citrus Beurre Blanc

GLAZED PORK LOIN 37

Roasted Red Potato, Honey-Chipotle Glace

BRAISED SHORT RIBS 38

Creamy Polenta, Red Wine Reduction

FLAT IRON STEAK 40

Potato Purée, Charred Onion, Pepper Flakes, Red Wine Reduction

SURF & TURF 54

Petite Filet, Demi-Glace, Citrus Herb Butter Jumbo Shrimp, Garlic Mashed Potatoes

DESSERTS

select one

KEY LIME TART

Fresh Berries, Raspberry Coulis

DESERT TRIO

Chocolate Torte, Crème Brûlée Cheesecake, Raspberry Mousse Shot

TIRAMISU

DARK CHOCOLATE TORTE

Vanilla Whipped Cream, Fresh Berries

LODGE CHEESECAKE

Salted Caramel Sauce



DINNER BUFFET

Dinner Buffets include Arbuckle's Coffee, Desert Flower Iced Tea, Warm Bread, and Whipped Butter.

HACIENDA 46

MIXED GREENS

Jicama, Roasted Corn, Tomato, Avocado, Creamy Cilantro Dressing

GUADALUPE SALAD

FRESH FRUIT SALAD

Chili Lime Essence

CHICKEN TINGA

HOUSE-MADE TORTILLA CHIPS

WARM ASADERO, ROASTED SALSA, PICO DE GALLO

SPICED CARNE ASADA

SHREDDED ADOBO CHICKEN

SEARED COBIA

CHIPOTLE SWEET POTATO MASH

Calabacitas

WARM FLOUR TORTILLAS

CINNAMON COOKIES

TRES LECHES CAKE

TASTE OF ITALY BUFFET 50

TOMATO BASIL BISQUE

CLASSIC CAESAR SALAD

Romaine Heart, Cherry Tomato, Parmigiano Reggiano, Focaccia Crouton

ANTIPASTI

Assorted Sliced Artisan Meat and Cheese, Marinated Vegetable

POTATO GNOCCHI

Lemon-Basil Cream, Sautéed Shrimp, Toasted Pine Nut

MUSHROOM RAVIOLI

Sautéed Mushroom, Roquefort Cream Sauce

CHICKEN MARSALA

Braised Local Mushroom, Caper

GRILLED SEASONAL VEGETABLES

TIRAMISU

ASSORTED CANNOLIS



LODGE ON THE DESERT

STEAKHOUSE BUFFET 47

LODGE WEDGE SALAD

Iceberg, Diced Tomato, Danish Blue, Smoked Bacon, Champagne Vinaigrette

TANGY COLESLAW

CORN BREAD MUFFINS

Honey Butter

GRILLED RIBEYE

Au Jus

CEDAR-ROASTED SALMON

Chipotle Raspberry Compote

GRILLED CHICKEN QUARTERS

BAKED RUSSET POTATOS

Smoked Bacon Crumbles, Chive, Cheddar Cheese, Sour Cream, Butter

GRILLED ASPARAGUS

CHERRY COBBLER

BREAD PUDDING



BUILD YOUR OWN 47 | 50

Includes Grilled Seasonal Vegetables

select one

CHEF'S SOUP OF THE DAY

CLASSIC CAESAR SALAD

LODGE WEDGE SALAD

CLASSIC GARDEN SALAD

select one

HERB-ROASTED POTATOES

GARLIC MASHED POTATOES

CHIPOTLE SWEET POTATO MASH

WILD RICE

SPICY MAC & CHEESE

select two or three

DRY-RUBBED BRISKET

HERB-ROASTED CHICKEN BREAST

SEARED SALMON ROAST

GRILLED RIBEYE

SLOW-ROASTED PORK LOIN

SEASONAL VEGETABLE RAVIOLI

MUSHROOM AND ASPARAGUS RISOTTO

select two

LODGE CHEESECAKE

Salted Caramel Sauce

DARK CHOCOLATE TORTE

Vanilla Whipped Cream, Fresh Berries

APPLE PIE

Vanilla Cream Sauce

CHERRY COBBLER

CARROT CAKE

BREAD PUDDING

Minimum 20 guests for banquets - additional \$5++ per person for fewer than 20 guests. Buffet pricing is based on one hour of service. Prices are per person unless otherwise noted. Tax and 22% service charge is not included. Counts are due five business days prior to event with final guarantee number of attendees.